



WEINGUT HEINRICH HARTL

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Rotgipfler 2015

The Rotgipfler grape has its name from the young shoots as well as tips and veins of its leaves, which show a reddish (rot=red in German language) color.

Site, Vineyards and Soil

Landgrafl, Pfaffstätten and Weingarten Satzäcker in Oberwaltersdorf meagre alluvial gravel with a very high limestone content, fine white gravel subsoil with isolated layers of sandy loam.

Description

Pale straw-gold with green highlights, impressive for its silken lustre. In the nose, first impression is that of mirabelle plums and honeydew melon with a subtle hint of spring blossoms. Then becoming more intense: orange zest, blossom honey and ripe green apples. On the palate the wine is characterised by piquant acidity and its powerful but polished core of sweet fruit, which describes a lovely arc from green fruits to apples to fresh pineapple. In the finish there's a very persistent impression of blossom honey.

Food pairing

Fish dishes, grilled vegetables, recipes with Asian spices, roasted chicken provençal, pheasant wrapped in bacon, partridge terrine, lightly ripened cheeses (Beaufort or Bergkäse), nuts.

Serving temperature

10 - 12 °C (50-54 °F)

Cellaring potential

until 2025

Time of harvesting

From the beginning to the end of October 2015

Vinification

Hand-harvested in multiple passes; stringent selection of clusters whereby the botrytis berries and the unaffected grapes were vinified separately. The first lot of grapes was destemmed and pressed immediately. A second lot was destemmed and crushed, then spent eight hours on the skins before pressing. Partial spontaneous fermentation from 17–21°C. Partial malolactic fermentation. Maturation in stainless steel tank, approximately 10% in used barriques.

Acidity 5.8 g/l **Alcohol** 13.5 % Vol. **Residual Sugar** 4.0 g/l



UPC: 9120027875625

6 bl/cs layer: 15 cases pallet: 90 cases



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Rotgipfler 2015

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ROTGIPFLER
 2015
 THERMENREGION

WHITE WINE, DRY, ALC. 13.5 % BY VOL.,
 QUALITYWINE, LN16161/16
 NET CONT. 750 ML, CONTAINS SULFITES
 PRODUCT OF AUSTRIA

PRODUCED & BOTTLED BY
 H. HARTL, 2522 OBERWALTERSDORF
 IMPORTED BY ARTISANAL CELLARS
 WHITE RIVER JUNCTION, VT 05001

ARTISANAL CELLARS
 www.artisanalcellars.com

9 120027 875625

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

Awards and honors

Vintage 2013: First Place (Varietal) Regional Tasting 2015
 Vintage 2010: Silver, Decanter World Wine Awards 2011
 Vintage 2009: Champion wine, State of Niederösterreich (Lower Austria) 2010
 Vintage 2008: Best Austrian White over 10 €, Decanter World Wine Awards 2010



FALSTAFF ULTIMATE WINE GUIDE 2016/2017

90 Rotgipfler 2014

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