



WEINGUT HEINRICH HARTL III

WEINGUT HEINRICH HARTL III |
Trumauer Straße 24 | 2522
Oberwaltersdorf | AUSTRIA
T. +43 2253 6289 | | E. office@weingut-hartl.at
www.weingut-hartl.at

Thermenregion



Heinrich Hartl's Vision? *"I want to bring Rotgipfler back to the world stage, it's a unique treasure found only in the Thermenregion. And I want to produce one of the best Pinot Noirs in Austria. Pinot Noir represents the greatest possible challenge for a red wine maker."* Hartl's path is distinctive, his wines are unmistakable.





Marie-Sophie Lodron's Vision: *"I believe in the future of winemaking in Austria and the Thermenregion. There's still enormous potential here. We're only just getting started at our winery. The white wine sites in our region are fascinating and Rotgipfler is a varietal that flourishes here. It will have an exciting future, well beyond our borders. You'll hear a lot more from us!"*

Fresh and cool aromatics characterize the winery's white wines. Alongside their beloved Rotgipfler, Heinrich and Marie-Sophie are dedicated to making Traminer, Sauvignon Blanc and Muskateller – because of their desire to produce niche wines and because of their fascination with these varietals.

The red wines are full-bodied and elegant in equal measure. Pinot Noir and St. Laurent are the leading varietals.

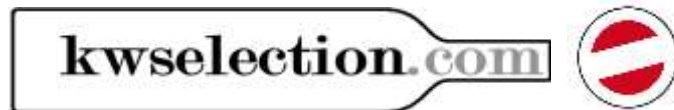


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	<p style="text-align: right;">WINE ENTHUSIAST <small>THE WORLD IN YOUR GLASS</small> 92 pts. Sep. 2017</p> <p>Rotgipfler 2015</p> <p>A touch of honeysuckle works its way through the peachy, lemony nose of this indigenous Austrian. The palate brings out peach and a perfumed, rose-scented phenolic edge. Although the texture is rounded, the palate is fresh and firm. Ripeness and exuberance are coralled into lively and very appetizing freshness. KWSelection.com —A.K. <i>Alc: 13.5% vol. Residual Sugar: 4 g/l Acidity: 5.8 g/l</i></p>
	<p style="text-align: right;">WINE ENTHUSIAST <small>THE WORLD IN YOUR GLASS</small> 92 pts. Sep. 2017</p> <p>Pinot Noir Classic 2015</p> <p>A promising touch of reduction still plays on the nose, riding above ripe notions of redcurrant and red cherry. The palate is ripe, mellow and smooth, showing rounded berry notes and a gentle structure supported by spicy freshness. Oak is beautifully integrated and nothing is overdone. The ripeness of the vintage is evident, but it is on the finish that this shows its true colors: a good structure and lasting freshness. KWSelection.com —A.K. <i>Alc: 13.5% vol. Residual Sugar: 3.2 g/l Acidity: 4.7 g/l</i></p>
	<p style="text-align: right;">WINE ENTHUSIAST <small>THE WORLD IN YOUR GLASS</small> 94 pts. Sep. 2017</p> <p>Pinot Noir Reserve 2013</p> <p>Promising aromatics include lifted scents of ripe redcurrant, blood-orange peel and a wild streak of elderberry. These fruit notions carry through on the slinky and smooth palate. Elderberry notes are joined by something more resonant and earthy, reminiscent of truffle and autumn. The structure has light feet but is surefooted, and the purity of the fruit indicates that it will continue developing. It's a subtle, convincing wine. KWSelection.com—A.K. <i>Alc: 14% vol. Residual Sugar: ___ g/l Acidity: ___ g/</i></p>
	<p style="text-align: right;">WINE ENTHUSIAST <small>THE WORLD IN YOUR GLASS</small> 93 pts. Sep. 2017</p> <p>Pinot Noir Graf Weingartl 2013</p> <p>An earthy, oakleaf note signals a true expression of Pinot Noir. There is something sleek, fluid and authentic about this. The wine accents cherry and forest berry as much as the autumnal notions of spice, fallen leaves and earth. It's elegant and honest, with a firm yet relenting structure and lasting flavors. KWSelection.com —A.K. <i>Alc: 14% vol. Residual Sugar: ___ g/l Acidity: ___ g/l</i></p>

Your Passport to AUSTRIAN WINE 

Austrian wine is immensely popular and a perennial favorite of sommeliers throughout the world. Austrian wines are known for their wide diversity of styles, aromas, and terroirs.



"Fine Wines from Austria" www.kwselection.com

Klaus Wittauer – KWSelectionLC kwittauer@gmail.com **703-624-6628**

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www.selectwinesinc.com 703-631-8100 14000 Willard Rd Suite 3 Chantilly, VA 20151