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## Heinrich Hartl Rotgipfler Classic

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**Winery:** Heinrich Hartl  
**Category:** Wine – Still - White  
**Grape Variety:** Rotgipfler  
**Region:** Oberwaltersdorf/ Thermenregion/ Austria  
**Feature:** Sustainable  
**Awards:** 2015 92 pts WE



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### Product Information

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**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.

**Age of Vines:** 35 - 40 years

**Vinification & Yield:** 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 barrique.

**Tasting Notes:** 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 corralled into lively and very appetizing freshness. Pale straw-gold with green highlights, impressive for its silken luster. In the nose, first impression is that of Mirabelle plums and honeydew melon with a subtle hint of spring blossoms. 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.

**Alc:** 13.5 %vol.

**Residual Sugar:** 4 g/l

**Acidity:** 5.8 g/

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### Producer Information

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Weingut Heinrich Hartl III is located in the Thermenregion in Lower Austria, a sun-rich district south of Vienna. The area is influenced by both the Pannonian and Continental climatic zones. Here the summers are relatively warm and dry, but the winters are cold. The scraggy soils of the 40-acre estate are dominated by fast-draining limestone in Steinfeld (Oberwaltersdorf) and by shell limestone on brown earth in Pfaffstätten and Gumpoldskirchen.

Rotgipfler, a regional specialty, together with St. Laurent and Pinot Noir, are the estate's flagship varieties.

Five generations of the Hartl family shaped and formed the estate before responsibility was handed over to the 20-year-old Heinrich only 11 years ago. In recognition of his role and achievements, the winery is now known by his name.

»Heinrich Hartl is one of Austria's real rising stars – an exciting and considered young winemaker, who is producing very elegant, individual and expressive wines from relatively unusual local grape varieties, such as Rotgipfler and St Laurent.« *Ken Mackay MW, Chef-Wine Buyer at Waitrose/UK.*

In terms of landscape, geology and climate, **the Thermenregion** is comparable with Burgundy. The similarities extend further: in both regions winemaking was promoted throughout the Middle Ages by religious orders of monks. Discoveries from Roman and even Celtic periods reveal, however, that the region's winemaking history extends back at least two millennia. The Thermenregion: Extraordinary wines from autochthonous varieties.