

Hartl Zierfandler Thermenregion

Weingut Hartl

Austria - Niederösterreich - Thermenregion

Zierfandler is a white grape variety indigenous to Austria's Thermenregion close to Vienna. Its thin berry skins glow pink in the autumn sun, but makes it rather challenging to grow. Only about 60 hectares of this variety exist. Due to the racy acidity and complex aromatics, Zierfandler wines are sometimes compared to Chenin blanc or Riesling.

A clear straw-yellow color shines in the glass.

The fresh, precise nose offers aromas of gooseberry and physalis, layered with subtle straw, hazelnut, and fresh almond notes.

Structured and focused on the palate, the wine is supported by vibrant acidity. The long finish reveals hints of citrus and a pronounced saline minerality.

RS: 5.4g/L

TA: 5.4g/L

Specifications

Appellation	Thermenregion
Wine Type	White
Varietals	100% Zierfandler
Age of Vines	Average 40 years
Agricultural Practices	Organic
Soil type	Ried Sonnberg, Ried Steinfeld (Gumpoldskirchen) calcareous brown soil with shell limestone.
Vinification	Irrigation Harvested by hand Sorting table upon arrival Whole clusters Ageing in Tank and casks (600 L) Racking 1 time after fermentation Fining - Bentonite - kieselguhr filtering and plate filtering before bottling
Production	180 (9-liter cases)
Pairings	Zierfandler pairs beautifully with classic Austrian dishes such as Wiener Schnitzel and Zwiebelrostbraten. Its freshness and structure also complement light dishes such as gratinated vegetables, artichokes, roast beef or green asparagus with anchovy butter.



Codes, Weights and Measures

UPC	7 84585 03596 0
Units/Case	6

Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03496 0
Case Weight	16
Cases/Pallet	66
Layers/Pallet	11
SRP	\$ 33.00 USD 750mL Bottle