

Hartl Pinot Noir Ried Kräutergarten Tattendorf Beere Für Beere

Weingut Hartl

Austria - Niederösterreich - Thermenregion

Deep carmine-garnet in color, with a lighter rim. Youthful and refined, showing delicate herbal spice, floral violet notes, and subtle strawberry aromas. The palate is complex and beautifully structured, with a dense, silky texture and layers of ripe cherry fruit. Tightly woven and exceptionally balanced, with impressive length, elegance, and finely detailed complexity. A truly unique expression of Pinot Noir from Austria.

RS: 1.3 g/L

TA: 4.7 g/L

Specifications

Appellation	Thermenregion
Wine Type	Red
Varietals	100% Pinot Noir
Age of Vines	between 20 and 25 years old
Agricultural Practices	Organic
Soil type	Ried Kräutergarten in Oberwaltersdorf; sparse alluvial gravel soils with a very high limestone content.
Vinification	Selective hand harvest, placed into small 8 kg crates. Afterwards, a third of the grapes were processed using the "baie par baie" method. Cold maceration for 5 days, followed by spontaneous fermentation with native yeasts. Manual punch-downs or foot treading were carried out several times a day, depending on the course and intensity of fermentation. Pressed 12 days after the end of fermentation and transferred into used French barriques. Aged for 24 months. Bottled unfiltered and unfiltered.
Production	65 (9-liter cases)
Pairings	pairs beautifully with roast beef and game birds (pheasant, duck) served with pumpkin and root vegetables. A wonderful match for mushroom dishes, including truffle pasta, as well as oven-roasted vegetables.



Codes, Weights and Measures

UPC	7 84585 03625 7
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03525 7
Case Weight	16

Cases/Pallet	66
Layers/Pallet	11
SRP	\$ 340.99 USD 750mL Bottle