

Hartl Rotgipfler Gumpoldskirchen Thermenregion DAC

Weingut Hartl

Austria - Niederösterreich - Thermenregion

The ancient Rotgipfler grape is packed with subtle fruit aromas of ripe peaches, juicy apricot and fresh pineapple. The inviting fruit aromas on the nose are complemented on the palate by orange zest, tangerine, vanilla and white pepper. Salty minerality supports a delicate structure with refined acidity.

The Rotgipfler grape has its name from the young shoots and veins of its leaves, which show a reddish (rot=red) color. It is indigenous to the Thermenregion and has become a rare variety, planted on about 120 ha only.

Acidity: 5.2 g/l

RS: 2.0 g/l

Specifications

Appellation	Thermenregion
Wine Type	White
Varietals	100% Rotgipfler
Age of Vines	between 11 and 46 years old
Agricultural Practices	Organic
Soil type	Meager alluvial gravel with a very high limestone content
Vinification	Hand-picked in several passes, strict selection of the grapes. De-stalked and crushed, different batches with 4-12 hours of maceration, then pressed. Partly spontaneous fermentation between 17 and 21 °C, partly biological malolactic fermentation. 2/3 of the wine was matured in steel tanks and around 1/3 was aged in large wooden barrels.
Production	700 (9-liter cases)
Pairings	Excellent with intense spice (curry, chili, ginger, lemongrass) which can be found in Asian, Mexican and Italian cuisine. Also counters its creamy texture with hollandaise and bechamel sauces, white meats, firm fish, poultry, Waldorff Salad or Eggs Benedict. A compliment also for mature cheeses, fig mustard and roasted nuts. Try Baked Camembert with honey, garlic and rosemary with a fresh baguette and salted butter.



Codes, Weights and Measures

UPC	7 84585 03320 1
Units/Case	6
Unit Size	750 mL
Container	bottle

SCC	1 07 84585 03320 8
Case Weight	16
Cases/Pallet	66
Layers/Pallet	11
ABV	13.00%
SRP	\$ 33.00 USD 750mL Bottle

Reviews and News

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