

Hartl Rotgipfler Gumpoldskirchen Thermenregion DAC

Weingut Hartl

Austria - Niederosterreich - Thermenregion

The ancient Rotgipfler grape is packed with subtle fruit aromas. Ripe peach, juicy apricot and fresh pineapple. At the palate, orange zest, tangerine and white pepper, a certain salty minerality support 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	meagre 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, chilli, ginger, lemongras, peppers) which can be found in asian, mexican and italian cuisine. Not only intense spice but also rich creamy aromas of hollandaise and asparagus, Waldorff Salad or Egg Bendedict. A compliment also for blue cheese, camembert and other aromatic soft cheeses, when paired with fig, nuts and honey.

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	90
Layers/Pallet	15
ABV	13.00%
SRP	\$ 26.00 USD 750mL Bottle