Hartl Pinot Noir Ried Graf Weingartl

Weingut Hartl

Specifications

Agricultural Practices

Appellation

Wine Type

Varietals

Soil type

Vinification

Production

Pairings

Age of Vines

Austria - Niederosterreich - Thermenregion

Red

Organic

barrel

Thermenregion

100% Pinot Noir

Average 20 years

and 30% third filling. 300 (9-liter cases)

tagliatelle with blue cheese.

Complex taste of ripe berries, cedar and a slaty whiff of one, both herbal and peppery components as well as roasted coffee notes. Recommended to serve it slightly chilled in a round glass.





Codes, Weig	ghts and Measures
UPC	7 84585 03319 5
Units/Case	6
Unit Size	750 mL
Container	bottle
scc	1 07 84585 03319 2
Case Weight	16
Cases/Pallet	90
Layers/Pallet	15
ABV	13.50%
	\$ 62.00 USD

Shallow alluvial soils covered by a 30-50cm layer of black

Aged 18 months in casks. (40% new, 30% two years old

Braised beef with dumplings, lamb crown and brussels

sprouts, roasted veal liver with pumpkinsquash, or

earth, underneath pure limestone gravel subsoil.

SRP

750mL Bottle