# Hartl Pinot Noir Ried Graf Weingartl

### Weingut Hartl

#### Austria - Niederosterreich - Thermenregion

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.

# Specifications

| Appellation            | Thermenregion   |
|------------------------|---|
| Wine Type              | Red   |
| Varietals              | 100% Pinot Noir   |
| Age of Vines           | Average 20 years  |
| Agricultural Practices | Organic   |
| Soil type              | Shallow alluvial soils covered by a 30-50cm layer of black earth, underneath pure limestone gravel subsoil.                                 |
| Vinification           | Aged 18 months in casks. (40% new, 30% two years old barrel and 30% third filling.  |
| Production             | 300 (9-liter cases)   |
| Pairings               | Braised beef with dumplings, lamb crown and brussels<br>sprouts, roasted veal liver with pumpkinsquash, or<br>tagliatelle with blue cheese. |

## **Codes, Weights and Measures**

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|-----------------------------|------------------------------|
| 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%                       |
| SRP                         | \$ 62.00 USD<br>750mL Bottle |