

# Hartl Pinot Noir Ried Krautergarten

## Weingut Hartl

### Austria - Niederosterreich - Thermenregion

Pinot Noir is clearly the dedication of the Hartl Winery.

Strong garnet red, tending a little more towards brick-colored at the edge. On the nose, a complex abundance of herbs and dark berries, raspberry jam, thyme blossoms, dill, sage and violets, as well as marzipan. Juicy on the palate, aromas of ripe raspberries, blueberries, rosehip tea and Mediterranean herbs, as well as hints of Assam tea. The elegant acidity gives the powerful body a firm framework and highlights the fine-grained tannins. In addition to its classic ripe, typical Pinot fruit, the wine shows subtle notes of toast and smoked bacon in the long finish.



## Specifications

<b>Appellation</b>	Thermenregion
<b>Wine Type</b>	Red
<b>Varietals</b>	100% Pinot Noir
<b>Age of Vines</b>	between 20 and 25 years old
<b>Agricultural Practices</b>	Organic
<b>Soil type</b>	meagre alluvial gravel and a very high limestone content.
<b>Vinification</b>	65% destemmed and crushed, 25% whole berries, 10% whole grapes with combs, 5 days cold maceration at 8 °C, spontaneous fermentation with natural yeasts, pressed 12 days after the start of fermentation, 100% barrique aging, 33% new barrels, rest used barrels for second and third aging. Aged in the barrels for 18 months. Acidity: 4.8 g/l RS: 1.0 g/l
<b>Production</b>	170 (9-liter cases)
<b>Pairings</b>	Veal roast, leg of lamb with thyme and lemon, grilled vegetables, Wild fowl like pheasant in bacon or duck with orange zest and prunes, Roasted pumpkin winter vegetable and chestnuts.

## Codes, Weights and Measures

<b>UPC</b>	7 84585 03318 8
<b>Units/Case</b>	6
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03318 5

<b>Case Weight</b>	16
<b>Cases/Pallet</b>	90
<b>Layers/Pallet</b>	15
<b>ABV</b>	13.50%
<b>SRP</b>	\$ 50.00 USD 750mL Bottle