PINOT NOIR
RIED GRAF WEINGARTL

vineyard name and soil composition: *Ried Graf Weingartl* in *Oberwaltersdorf,* shallow alluvial soils covered by a 30-50cm layer of black earth, underneath pure limestone gravel subsoil.

elevation: 214 m
exposure: South East – flat area
average age of vines: 21 years

the story: The parcel of land upon which our premier cru is located has been under vines as far back as the Hartls (former Graf) can remember. The *'Graf Weingartl'* represents the heart and core of our estate, tended with great care and passion. A great deal of that can be felt in the final result, which was first vinified as a single vineyard bottling in 2007.

wine production: Extremely selective hand harvesting. 55% destemmed and crushed, 30% full berries, 15% whole bunches.
Four days cold maceration at 11°C; spontaneous fermentation with natural yeast,
pressed after 10 days fermenting. 100% maturation in French barriques, of which 50% were new and the rest second and third fillings .16 months ageing in cask. Unfined and unfiltered.

alcoholic content: 13.5 % Vol.
total acidity: 4.9 g/l
residual sugar: 1 g/l
potential: At least 15 years

tasting notes: Ruby garnet red and typical transparency. 'Graf Weingartl' offers Pinot finesse as we think it should be: Lots of ripe raspberries, wild strawberries, dark berries, cedar and a salty whiff of pine. The palate adds both a mild herbal and peppery component to the berry-driven character, accompanied by a firm acidity that is very slightly cushioned by the wine's fruit. The complex arc of flavors develops into liquorice and roasted coffee notes. We love the long, red-fruity finish. Nonetheless, this Pinot Noir demands patience, and asks for a bit of time, please serve slightly chilled.

food paring: Braised beef cheeks with bread dumplings, lamb crown with brussels sprouts. Roasted veal liver with polenta or pumpkin gnocchi with gorgonzola do find a worthy and elegant companion

Ideal temperature to drink*:* 16–18° C (60–65°F)

WEINGUT HEINRICH HARTL
Oberwaltersdorf | Thermenregion | AUSTRIA
www.weingut-hartl.at | office@weingut-hartl.at

winemaker: Heinrich Hartl
size: 16ha/40 acres
total annual production: 100.000 bottles
grape varieties: 30% Pinot noir, 20% Rotgipfler, 15% Sankt Laurent, 10% Zweigelt, 5% Chardonnay, 5% Zierfandler

region: Thermenregion | Austria
geography: 30 km south of Vienna, between Wienerwald (foothill of the Alps) and Leithagebirge
climate: Continental, influenced by both warm Pannonian and cold northern air streams
soil: limestone, gravel, brown earth