

# Rotgipfler

*The Rotgipfler grape has its name from the young shoots as well as tips and veins of its leaves, which show a reddish (rot=red in German language) color.*

## Site, Vineyards and Soil

*Ried Landgrafl (Pfaffstätten), Ried Kramer and Schwaben (Gumpoldskirchen) and Ried Weingarten Satzäcker in Oberwaltersdorf. Brown earth on shell-limestone; Meagre alluvial gravel with a very high limestone content, fine white gravel subsoil with isolated layers of sandy loam.*



## Description

Pale straw-gold with platinum highlights, impressive for its silken lustre. In the nose, a juicy mix of mirabelle plums and honeydew melon with a subtle hint of spring blossoms, but also some smokiness. Later on, hints of orange zest, blossom honey and ripe apples appear. On the palate, the wine is characterised by rich creaminess, carried by fresh acidity and sheltering a core of sweet fruit, which describes a lovely arc from lemon fruit, to yellow apples, on to fresh pineapple. In the long finish, there's a very persistent impression of blossom honey and white pepper.

## Awards and honours

Falstaff Wein Guide 2018/2019: 92 points  
Decanter World Wine Awards 2018: Silver - 91 pts  
Wine Enthusiast: 92 points

## Food pairing

Not too light fish dishes, creamy sauces, any recipe with Asian spices, roasted chicken provençal, pheasant wrapped in bacon, partridge terrine, lightly ripened cheeses (Beaufort or Bergkäse) with nuts.

## Serving temperature

10 - 12 °C (50-54 °F)

## Vinification

Hand-harvested in multiple passes; stringent selection of clusters whereby the botrytis berries and the unaffected grapes were vinified separately. The first lot of grapes was destemmed and pressed immediately. A second lot was destemmed and crushed, then spent eight hours on the skins before pressing. Partial spontaneous fermentation from 17-21°C. Partial malolactic fermentation. Maturation in stainless steel tank, approximately 10% in used barriques.

**Acidity** 5,3 g/l, **Alcohol** 13,5 % Vol., **Residual Sugar** 6,5 g/l