



WEINGUT HEINRICH HARTL III



Rheinriesling

THERMENREGION 2017

Site, Vineyards and Soil

Weingarten Satzäcker in Oberwaltersdorf, alluvial gravels with high limestone content and a substantial proportion of rough stone.

Description

Glistening green gold. Subtle aromas of vineyard peach and greengage plum, with a whiff of vanilla, hay-blossom and thyme. On the palate the crisp acidity makes a strong impression, although a creamy texture claims the foreground. Then comes more hay-blossom, some ripe grapefruit and apricot, poached pears with cinnamon; a hint of nutmeg & fresh walnuts in the finish. The right wine for a summer thunderstorm, or for a couple's pleasant hours together.

Food pairing

Vegetable strudel with yogurt dip, crusty roasted pike-perch (in America, walleye), fresh green asparagus with sauce Hollandaise, goat cheese with herbs, lemon sorbet.

Serving temperature

8 - 10 °C (46 – 50 °F)

Cellaring potential

until 2020

Time of harvesting

At the beginning of October 2017

Vinification

Harvested by hand; half whole berries and half crushed, eight hours on the skins, fermented with Riesling yeast at 19°. Two months maturation on the fine lees.

Acidity 6,2 g/l **Alcohol** 12,5 % **Residual Sugar** 6,1 g/l