



WEINGUT HEINRICH HARTL III



## Rotgipfler

THERMENREGION 2016

*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

*Landgrafl, Pfaffstätten and Weingarten Satzäcker in Oberwaltersdorf*  
meagre alluvial gravel with a very high limestone content, fine white gravel subsoil with isolated layers of sandy loam.

### Description

Pale straw-gold with green highlights, impressive for its silken lustre. In the nose, first impression is that of mirabelle plums and honeydew melon with a subtle hint of spring blossoms. Then becoming more intense: orange zest, blossom honey and ripe green apples. On the palate the wine is characterised by piquant acidity and its powerful but polished core of sweet fruit, which describes a lovely arc from green fruits to apples to fresh pineapple. In the finish there's a very persistent impression of blossom honey.

### Awards

Falstaff Wein Guide 2018/2019	92 points
Decanter World Wine Awards 2018	Silver Medal – 91 points
Wine Enthusiast	92 points

### Food pairing

Fish dishes, grilled vegetables, recipes with Asian spices, roasted chicken provençal, pheasant wrapped in bacon, partridge terrine, lightly ripened cheeses (Beaufort or Bergkäse), nuts.

### Serving temperature

10 - 12 °C (50-54 °F)

### Cellaring potential

until 2026

### Time of harvesting

From the beginning to the end of October 2016

### 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