



WEINGUT HEINRICH HARTL III

## Pinot Noir Classic

THERMENREGION 2017



### Site, Vineyard and Soil

*Ried Kräutergarten in Oberwaltersdorf*, meagre alluvial soils with high limestone content. *Ried Widderkreuz in Gumpoldskirchen*, medium-loamy brown calcareous soil with chalky gravel. *Ried Gstein in Teesdorf*, meagre alluvial soils with high limestone content.

### Description

Our entry-level player in the Pinot pageant presents itself in medium-intense brick red with a broad meniscus. The aromatic nose is quite catching with its cherry fruit, raspberry compote and a subtle smoky note, which comes back in the finish redolent of cedar (think of Grandpa's humidor!). The rather firmly structured palate shows the dark cherries once more, with bits of pepper and bitter chocolate chiming right in. The wine has definite power and medium length; thanks to its soft and ripe fruit the Pinot Classic is already great to drink, although it will develop and come together even further.

### Awards

Decanter World Wine Awards 2018	Bronze medal – 88 pts.
Wine Enthusiast	90 pts.
Gault Millau Wineguide 2019	15,5 pts.

### Food pairing

For pasta with ragout of game, ravioli stuffed with ricotta and blood sausage, rack of lamb.

### Serving temperature

Slightly chilled at 14 - 16 °C (57- 60 °F)

### Cellaring potential

Until 2022

### Time of harvesting

18. 9., 22. 9., und 29. 9. 2017

### Vinification

Harvested by hand, destemmed, 50 % whole berries, cold maceration for five days. Fermentation in open vats, half of the lot spontaneously. Punch down by hand, pressed ten days after the start of fermentation. Élevage for twelve months half-and-half stainless steel tank and used wooden casks.

**Acidity** 4,5 g/l **Alcohol** 12,5 % **Residual Sugar** 1,0 g/l