



Heinrich Hartl Pinot Noir Classic

Winery: Heinrich Hartl

Category: Wine – Still - Red

Grape Variety: Pinot Noir

Region: Oberwaltersdorf/ Thermenregion/ Austria

Vineyard: Ried Kräutergarten, Widderkreuz, Gestein

Feature: Certified sustainable



Product Information

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.

Exposure: South-East

Elevation: 216-260 meters (708 – 853 feet)

Age of vines: 15 – 35 years

Vinification: Hand-harvest at the end of September. Cold maceration for seven days. Fermentation in open vats, 70% spontaneously. Punch down by hand, pressed twelve days after the start of fermentation. Élevage for twelve months, 80% in stainless steel tanks and the rest in used wooden casks.

Tasting Notes: On the nose ripe cherry fruit, raspberry compote, violets and subtle smoky notes. Juicy and fruit-driven on the palate with aromas of dark cherries and raspberries with bits of black pepper, bitter chocolate and rosemary blending right in. Soft but still intriguing, with subtle tannin and medium length.

Alc: 12.5 %

RS: 2.0 g/l

Acidity: 5.0g/l

Producer Information

The Hartl farm is located in the Thermenregion which borders Vienna to the north and the Leithaberg range to the east. The regions two major climactic influences come from these two boarder areas; cooler winds from the north and the warmth of the Pannonian Plain to the east.

Like many wineries in Austria, the Hartl farm began as a mixed crop farm. In the last few decades it has turned towards a clear focus on grapes with roughly 40 acres currently planted. The current caretakers of the Hartl farm are Heinrich Hartl III and his wife Maria-Sophie. Heinrich and Marie-Sophie have traveled the world of wine and possess a very open-minded prospective. They value the exchanging of views with colleagues, business partners and friends both at the winery and around the globe. With their own wines they try to capture the beauty and richness of the Thermenregion all the while trying to make it accessible to wine lovers seeking something truly unique. To this end the Thermenregion is very distinct in terms of the grape varietals that flourish. The primary white varietals are Rotgipfler and Zierfandler. These grapes are unique and almost exclusive to the Thermenregion. While Sankt Laurent and Pinot Noir are the focus in the region as far as red varietals. Two different terroirs allow Heinrich & Maria-Sophie to draw on almost unlimited resources when it comes to micro-climates; their vineyards are spread out between Oberwaltersdorf (scanty, fast-draining limestone, hence Steinfeld) and on the Anniger-slopes around Gumpoldskirchen (loam-rich clay, sandy loam and brown earth with high shell-limestone content).