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## Heinrich Hartl Pinot Noir ‘Graf Weingartl’

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**Winery:** Heinrich Hartl  
**Category:** Wine – Still - Red  
**Grape Variety:** Pinot Noir  
**Region:** Oberwaltersdorf/ Thermenregion/ Austria  
**Vineyard:** Ried Graf Weingartl (sub-site of Ried Kräutergarten)  
**Feature:** Sustainable  
**Awards:** 93 Wine Enthusiast (2014)



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### Product Information

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**Soil:** Deep alluvial soils covered by a heavy layer of black soil; subsoil of limestony gravel  
**Vinification:** Extremely selective hand harvesting in Mid-October, 70% destemmed and crushed, 30 % whole berries. Eight days cold maceration, spontaneous fermentation. Pressed 17 days after the start of fermentation. 100% maturation in barriques, of which 50% were new and the rest used. 30 months ageing in cask. Bottled unfiltered and unfiltered in September three years after its harvest.  
**Tasting Notes:** Single vineyard Pinot Noir with dark red brick color. On the nose lots of ripe raspberries, wild strawberries, sous-bois, cedar and a salty whiff of pine. The palate adds both a mild herbal and peppery component to the berry-driven character. Flavors developing to roasted coffee notes with a bit of caraway seed, which creates complexity.  
The first Graf Weingartl Pinot Noir was vinified as a single vineyard bottling in 2007.

<b>Alc:</b> 13.3 %	<b>RS:</b> 1.9 g/l	<b>Acidity:</b> 5.3g/l
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### Producer Information

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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).