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## Heinrich Hartl Gemischter Satz

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**Winery:** Heinrich Hartl

**Category:** Wine – Still - White

**Grape Variety:** 35% Grüner Veltliner, 20% Riesling, 20% Welschriesling, 10% Neuburger, 10% Pinot Blanc, 5% Sauvignon Blanc

**Region:** Oberwaltersdorf/ Thermenregion/ Austria

**Vineyard:** several plots directly next to each other in Gumpoldskirchen

**Feature:** Organic



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## Product Information

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**Soil:** meagre alluvial gravel with a high limestone content.

**Exposure:** South-East

**Elevation:** 310 meters (1,017 feet)

**Age of Vines:** 35 years

**Vinification:** Harvested mostly by hand, then destemmed and crushed. Four hours macerating on the skins in the press; both, free run must and pressed must were used, while the final must of the pressing was separated.

Fermented with cultured yeast, chilled to 17- 19 °C. 19 days fermentation and after an additional 14 days, racking from the heavy lees. Aged on fine lees for six months, followed by bentonite fining, gentle filtering and bottling.

**Tasting Notes:** Elegant, delicate scent of ripe apples, orange blossom and warm hay flowers. Lovely, juicy palate, with aromas of pears, elderflower and some blossom honey. Generous and round, but with a beautiful fresh zesty finish. Gemischter Satz translates to 'field blend' and is a vineyard in which different varieties grow together. The grapes are handpicked and vinified as one wine (unlike a Cuvée blend).

**Alc:** 12.0 %

**RS:** 5.0 g/L

**Acidity:** 6.6 g/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).