



Heinrich Hartl Rotgipfler

Winery: Heinrich Hartl

Category: Wine – Still - White

Grape Variety: Rotgipfler

Region: Oberwaltersdorf/ Thermenregion/ Austria

Vineyard: Ried Landgrafl, Ried Kramer & Schwaben, Ried Weingarten Satzäcker

Feature: Organic



Product Information

Soil: Ried Landgrafl in Pfaffstätten: brown earth on shell-limestone. Ried Kramer and Schwaben in Gumpoldskirchen: meagre alluvial gravel with a very high limestone content. Ried Weingarten Satzäcker in Oberwaltersdorf: fine white gravel subsoil with isolated layers of sandy loam.

Exposure: South-East

Elevation: 216-400 meters (708 – 1,310 feet)

Age of Vines: 15 - 45 years

Vinification: Hand-harvested and strict selection in multiple passes. Some whole bunch pressing, some destemmed and pressed immediately. A second lot was destemmed and crushed, then spent ten hours on the skins before pressing. Partial spontaneous fermentation from 17–21°C. Partial malolactic fermentation. Maturation for 14 months in stainless steel tank, approximately 10% in used barriques. 20% in oak casks (1500 L).

Tasting Notes: Apples, juicy pears and ripe pineapple, followed by spicy components of freshly baked brioche and orange zest. The palate shows even more richness in taste, corresponding aromas, but added spices of vanilla, white pepper and a beautiful lemony aftertaste, which lasts very long. Juicy with a creamy touch, the lively acidity provides an elegant frame for the powerful body.

The Rotgipfler grape has its name from the young shoots and veins of its leaves, which show a reddish (rot=red) color. It is indigenous to the Thermenregion and has become a rare variety, planted on 270 acres only.

Alc: 14.0 %vol.

RS: 4.7 g/l

Acidity: 6.1 g/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).