

---

## Weingut Hartl “Gelbie” Zierfandler skin contact

---

**Winery:** Weingut Hartl  
**Category:** Wine – Still – White/ skin contact  
**Grape Variety:** Zierfandler  
**Region:** Gumpoldskirchen/ Thermenregion/ Austria  
**Vineyard:** Ried Sonnberg  
**Feature:** Organic  
**Awards:** 92 Wine Enthusiast (2019)



---

### Product Information

---

**Soil:** Brown earth on shell-limestone. This vineyard sits on a beautiful slope overlooking the ancient town of Gumpoldskirchen with a view over the whole region and Viennese basin. It gets a cooler breeze even on hot summer days from the forest at its back and is surrounded by bushy hedges.

**Exposure:** South-East

**Elevation:** 258 - 298 meters (846 – 978 feet)

**Age of Vines:** 40 years

**Vinification:** Handpicked at the end of September. Destemmed, crushed, spontaneous fermentation in an open vat. Gentle punch-downs twice a day during main fermentation. Left soaking for another week after fermentation stopped, then tenderly pressed. Aged on full lees for a year in a used 600L barrel. Racked, minimal sulfite dose given before bottling unfiltered/unfiltered.

**Tasting Notes:** Amber color, light onion peel hue. Elegant, floral scent of orange blossom, candied quince, ripe yellow apples, fresh straw. Medium body held together by refreshing acidity. On the palate, dried orange peel, grapefruit, melon, some brioche, hints of vanilla. A small tannic grip gives this wine structure and longevity, showing an almost salty, lemony finish, which is nevertheless round and soft.

Zierfandler is an old Austrian variety that grows almost exclusively in the Thermenregion on about 148 acres, so a truly rare gem. Late ripening and challenging in the vineyard, it produces intriguing, long-lived and ageable wines.

**Alc:** 12.5 %

**RS:** 0.9 g/L

**Acidity:** 5.8 g/L

---

### Producer Information

---

Weingut Hartl is one of the leading producers in the Thermenregion, a growing region with a history in wine dating back to Celtic times. The Thermenregion borders Vienna to the north and the Leithaberg range to the east. The region's two major climatic influences come from these two border areas; cooler winds from the north and the warmth of the Pannonian Plain to the east. Heinrich's top red wines are made from the Pinot Noir and the Sankt Laurent grape varieties. Showing distinctive characters of their own, these wines range in the top-quality tier from an international point of view. The primary white varieties are Rotgipfler and Zierfandler. These grapes are unique and almost exclusive to the Thermenregion. With their elegant structure, complex aromas and ability to match rich and even spicy dishes, these hidden gems are an ace up every sommelier's sleeve.

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 that are currently planted. The current caretakers of the Hartl farm are Heinrich Hartl III and his wife Marie-Sophie. Heinrich and Marie-Sophie have traveled the world of wine and possess a very open-minded perspective. 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.

Two different terroirs allow Heinrich & Marie-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).

Heinrich & Marie-Sophie have humility and great respect for nature and their work, their top priority is to farm as sustainable as possible. Therefore, the winery and vineyards have been certified organic since 2022.