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## Weingut Hartl Gemischter Satz

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**Winery:** Weingut Hartl

**Category:** Wine – Still - White

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

**Region:** Oberwaltersdorf/ Thermenregion/ Austria

**Vineyard:** Ried Birngarten in Traiskirchen and Ried Kräutergarten in Oberwaltersdorf

**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. Six 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 16-20 °C. 15 days fermentation and after an additional 19 days, racking from the heavy lees. Aged on fine lees for three months, followed by bentonite fining, gentle filtering and bottling.

**Tasting Notes:** Elegant, delicate scent of ripe grapefruits, juicy green apples, hints of white pepper. On the palate, the wine is bright, crisp and fresh, citrusy with aromas of pomelo and lime, green apple and cardamon. A piquant saltiness defines the lemony 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:** 12.5 %

**RS:** 1.8 g/L

**Acidity:** 5.9 g/L

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## Producer Information

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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.