



Weingut Hartl Pinot Noir ‘Graf Weingartl’

Winery: Weingut Hartl

Category: Wine – Still - Red

Grape Variety: Pinot Noir (clone 667, 777)

Region: Oberwaltersdorf/ Thermenregion/ Austria

Vineyard: Ried Graf Weingartl (sub-site of Ried Kräutergarten)

Feature: in organic transition



Product Information

Soil: Deep alluvial soils covered by a heavy layer of black soil; subsoil of limestone gravel

Exposure: South-East

Elevation: 214 meters (702 feet)

Age of vines: 18 years

Vinification: Extremely selective hand harvesting in Mid-October, 70% destemmed and crushed, 30 % whole berries. Eight days of 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.

Alc: 13.3 %

RS: 1.9 g/l

Acidity: 5.3g/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.