
Weingut Hartl Pinot Noir Classic

Winery: Weingut Hartl

Category: Wine – Still - Red

Grape Variety: Pinot Noir

Region: Oberwaltersdorf/ Thermenregion/ Austria

Vineyard: Ried Kräutergarten, Ried Kreuzweingarten, Ried Badener Weg

Feature: Organic



Product Information

Soil: Ried Kräutergarten in Oberwaltersdorf: meagre alluvial soils with high limestone content. Ried Keuzweingarten in Gumpoldskirchen and Ried Badener Weg in Traiskirchen: medium-loamy brown calcareous soil with chalky gravel.

Exposure: South-East

Elevation: 216-260 meters (708 – 853 feet)

Age of vines: 15 – 35 years

Vinification: Hand-harvest at the end of September. 40% whole berries. Cold maceration for three days. 1/3 spontaneous fermentation in open vats, 2/3 in stainless steel. Punch downs daily. Pressed six days after the start of fermentation. Élevage for twelve months, 90% in stainless steel tanks and 10% in used barrique.

Tasting Notes: On the nose ripe cherry fruit, raspberry compote, violets and subtle smoky notes. Juicy and fruit-driven on the palate with aromas of dark cherries and raspberries with bits of black pepper, bitter chocolate and rosemary blending right in. Soft but still intriguing, with subtle tannin and medium length.

Alc: 12.5 %

RS: 2.0 g/l

Acidity: 5.0g/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 varietals 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.