



Weingut Hartl Rotgipfler

Winery: Weingut Hartl

Category: Wine – Still - White

Grape Variety: Rotgipfler

Region: Oberwaltersdorf/ Thermenregion/ Austria

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

Feature: Organic



Product Information

Soil: Ried Landgraf 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 2/3 stainless steel tank, 1/3 in large oak casks.

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 long-lasting aftertaste. Juicy with a creamy touch, the lively acidity provides an elegant frame for the powerful body. Rotgipfler is a natural crossing of Traminer x Roter Veltliner. The 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.

Alc: 14.0 %vol.

RS: 4.7 g/l

Acidity: 6.1 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.