



WEINGUT HEINRICH HARTL III



Pinot Noir Reserve

THERMENREGION 2014

Site, Vineyard and Soil

Ried Kräutergarten and Weingarten Satzäcker in Oberwaltersdorf, meagre alluvial gravel with a very high limestone content, fine white gravel subsoil with isolated layers of sandy loam.

Description

Dark brick red, tending towards brown at the rim. A subtle aroma of red berries, raspberry preserves, thyme, violets, marzipan and vanilla. On the palate the flavour is characterised by ripe raspberries and rosehips with highlights of black tea. The arc of acidity is totally seamless; the wine shows toasted notes and smoked bacon in the finish.

Awards and honours

Wine Enthusiast 92 points
Decanter World Wine Awards 2018 Bronze Medaille, 88 points

Food pairing

Veal roast, leg of lamb with thyme and lemon, grilled vegetables *provençal*, wild fowl such as pheasant wrapped in bacon with prunes, pumpkin and root vegetables.

Serving temperature

14 - 16 °C (57 - 60 °F)

Cellaring potential

until 2024

Time of harvesting

At the middle of October 2014

Vinification

Selective hand harvesting, 60% destemmed and crushed, 30% whole berries, 10% carbonic maceration. Cold maceration at 8°C for seven days; 80% spontaneous fermentation, pressed after fourteen days fermenting. 100% in barriques matured for fourteen months, 30% new barriques, 40% second filling and 30% third filling.

Acidity 5,3 g/l, **Alcohol** 14,0 % Vol., **Residual Sugar** 3,5 g/l