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## Heinrich Hartl St. Laurent Classic

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**Winery:** Heinrich Hartl

**Category:** Wine – Still - Red

**Grape Variety:** Pinot Noir

**Region:** Oberwaltersdorf/ Thermenregion/ Austria

**Vineyard:** Ried Kräutergarten in Oberwaltersdorf

**Feature:** Certified sustainable



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## Product Information

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**Soil:** Ried Kräutergarten in Oberwaltersdorf, meagre alluvial soils with high limestone content

**Altitude:** 708 – 853 above sea level

**Vinification:** Harvested by hand, destemmed, 80% destemmed and crushed, 20 % whole berries. 30% spontaneous fermentation, 70% fermented with cultured yeast. 14 days on skins, then pressed gently. Élevage eight to twelve months 40% in used barriques and the rest in stainless-steel tanks.

**Tasting Notes:** Dark ruby red with blue highlights. An intense aroma of dark berries, blackheart cherries, bitter chocolate and black tea. A great deal of ripe fruit on the palate, dark cherries, blackberry compote and plums, paired with delicately bitter chocolate and subtle herbal notes. Wonderfully juicy.

**Alc:** 12.5 %

**Residual Sugar:** 3.4 g/l

**Acidity:** 5.1g/l

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## Producer Information

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Weingut Heinrich Hartl III is located in the Thermenregion in Lower Austria, a sun-rich district south of Vienna. The area is influenced by both the Pannonian and Continental climatic zones. Here the summers are relatively warm and dry, but the winters are cold.

Like most wineries in Austria, the Hartl family comes from a mixed farming background, but has turned towards a clear focus on wine. Today the fruit of 40 acres is being transformed into wines of remarkable style and quality. The winery is certified sustainable. Two different terroirs allow Heinrich to draw on almost unlimited resources when it comes to micro-climates, since his 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). Rotgipfler, a regional specialty, together with St.Laurent and Pinot Noir, are the estate's flagship varieties. Five generations of the Hartl family shaped and formed the estate before responsibility was handed over to the 20-year-old Heinrich only 11 years ago. In terms of landscape, geology and climate, the Thermenregion is comparable with Burgundy. The similarities extend further: in both regions' winemaking was promoted throughout the Middle Ages by religious orders of monks. Discoveries from Roman and even Celtic periods reveal, however, that the region's winemaking history extends back at least two millennia. The Thermenregion: Extraordinary wines from autochthonous varieties.