



## ROTGIPLER - ORGANIC

Thermenregion, Austria

Familie Reinisch



[www.j-r.at](http://www.j-r.at)

### Method & Production

The vines for this wine thrive in the best south-facing slope in and around Gumpoldskirchen. Selective hand harvest in the last week of September. 80% is fermented in stainless steel and 20% in big wooden casks, after which it spends 4 months on the fine lees before bottling.

### Tasting Notes

This wine shows exotic fruits and bananas on the nose, expressive fruit on the palate, vital acid structure, long and vibrant finish.

### Food Matching

Goes well with lots of Asian food, tikka prawn kebabs, and kimchi. Try with meat dishes like chicken caesar salad and pork chops with a mustard sauce.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
JR0222	Rotgipfler - Organic	Rotgipfler	2022	13.0%	Screw Cap	6X0.75lt	Yes	No	No	No