



ROTGIPFLER 'SATZING' - ORGANIC

Thermenregion, Austria

Familie Reinisch



www.j-r.at

Method & Production

The best grapes from Gumpoldskirchen were used to create this wine. The juice is left to go through a spontaneous fermentation in wooden barrels of various sizes. It was then matured for a further nine months before bottling.

Tasting Notes

On the nose the wine is very mineral with notes of mandarin and lychees. On the palate it is both sweet and sour, with flavours of fresh and dried fruit, this wine is very well structured and elegant with a lingering finish.

Food Matching

A classic Viennese Wiener Schnitzel with a wedge of lemon on the side

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
JR1821	Rotgipfler 'Satzing' - Organic	Rotgipfler	2021	14.0%	Cork	6X0.75lt	Yes	No	No	No