



## ROTGIFFLER - 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> |                      |               |         |         |              |           |         |            |       |         |
| JR0223            | Rotgipfler - Organic | Rotgipfler    | 2023    | 13.0%   | Screw Cap    | 6x0.75lt  | Yes     | No         | No    | No      |