

ROTGIPFLER GUMPOLDSKIRCHEN - ORGANIC

Thermenregion, Austria

Familie Reinisch

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
White Wine										
JR0225	Rotgipfler Gumpoldskirchen - Organic	Rotgipfler	2025	13.0%	Screw Cap	6x0.75lt	Yes	No	No	No