



## ROTGIPFLER 'SATZING' - ORGANIC



Thermenregion, Austria

Familie Reinisch

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

### Tasting Notes

On the nose the wine is very minerally 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 |
|-------------------|--------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>White Wine</b> |                                |               |         |         |              |           |         |            |       |         |
| JR1821            | Rotgipfler 'Satzing' - Organic | Rotgipfler    | 2021    | 14.0%   | Cork         | 6x0.75lt  | Yes     | No         | No    | No      |