



## GUMPOLDSKIRCHNER TRADITION - ORGANIC



Thermenregion, Austria  
Johanneshof Reinisch

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

### Method & Production

This Gumpoldskirchner Tradition is named after the historical village of Gumpoldskirchen and is blend of the two local grape varieties; Zierfandler and Rotgipfler. Both varieties are native to Austria's Thermenregion. Johanneshof Reinisch aim with this wine is to produce a traditional product and express the uniqueness of these two white wine varieties in this one wine. The Zierfandler and Rotgipfler grapes are picked from different vineyards located in Gumpoldskirchen. Fermentation in steel tank (80%) and old big barrels (20%), after which the wine matures on the fine lees for 4 months before bottling.

### Tasting Notes

Lots of fruit on the nose, tropical fruits, apricots and mangoes, touch of honey blossom. Fruit follows through on the palate and is balanced by a bracing acidity, giving the wine good tension.

### Food Matching

Goes well with lots of Asian dishes, especially pad thai, vietnamese prawn salad and Kerelan curries. Also can work well with foie gras and is a nice accompaniment to an aged gouda.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
JR0119	Gumpoldskirchner Tradition - Organic	Zierfandler : 60% Rotgipfler: 40%	2019	13.0%	Screw Cap	6X0.75lt	Yes	No	No	No