



ROTGIPFLER - ORGANIC

Thermenregion, Austria
Johanneshof Reinisch



www.j-r.at

Method & Production

The vines for this wine thrive in the best south-facing slope in and around Gumpoldskirchen. The wine is fermented in stainless steel and spends four months on the lees in stainless steel post fermentation.

Tasting Notes

This wine shows exotic fruits and banana in 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 |
|-------------------|----------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|
| White Wine | | | | | | | | | |
| JR0219 | Rotgipfler - Organic | Rotgipfler | 2019 | 12.5% | Screw Cap | 6X0.75lt | Yes | No | No |