

**ROTGIPFLER  
ANNING  
2016**

- Varietal:** 100% Rotgipfler (autochthonic Austrian white grape)
- Origin:** Thermenregion, Lower Austria (Niederösterreich)
- Climate:** Continental Climate with influence of Pannonian Climate along the east end of the Austrian alps (Vienna Woods) – dry (av. 650 mm rainfall p.a.) and warm days with cooling fall wind from the Alps at night. Strong difference in temperature between daytime and night.
- Vineyards:** The vineyards are located along the Anninger hill (675m), between the towns of Traiskirchen, Gumpoldskirchen and Pfaffstätten. Age of the vines from 5 to 35 years. *No irrigation systems applied (dry farming – principle of terroir profile).*
- Soil:** Calcareous soil (limestone alps) with shell limestone sediments from the primordial ocean (tertiary age). Weathered brown soil (Rendzina and Cambisol) with sandy clay.
- Vinification:** Partial spontaneous alcoholic fermentation in traditional large and neutral wood barrels (2000 L); maturation on fine yeast (sur lie) for 5 months.
- Date of Harvest:** Begin October
- Density at Harvest:** 19.5° KMW (i.e. 96° Oechsle / 22.90° Brix) – *Kabinettwein (no chaptalisation)*
- Alcohol:** 12.5% vol
- Acidity:** 5.5 g/l total titr. (in tataric acid)
- Residual Sugars:** dry; 2.5 g/l (fruct.+gluc.)
- Certified Organic** according to EU Regulation No. 203/2012: *Control Institute AT-BIO-402*
- Characteristics:** ripe pear, apricot, mango, raspberry, lemon balm, light floral spice, fresh thyme, salty minerality, balanced acidity, medium to rich structure, elegant finish.

**Producer:** Stadlmann's history of wine growing dates back to as early as 1778 when its founder Johann Stadlmann dedicated himself to the production of high quality wines on the southern outskirts of Vienna. The ancestors of the Stadlmann family have proved themselves innovative and skillful winemakers, with a special understanding of the outstanding soil of the Thermenregion. It was due to their knowledge and experience that the right vines were planted and grown in the right places. They were inquisitive and open to changes, yet always felt intrinsically linked with the region and its traditions. Every generation could build on the growing wealth of experience and expertise. Today 50 acre of predominantly old vines are cultivated under strictly controlled organic regulations. Stadlmann trusts in his feeling, his palate, his experience and that of his predecessors. No manipulation, but harmony with nature, this has been and will always be the credo of all the members of the winemaker's family. Stadlmann relies on time-honoured methods as well as being open to new ideas, and it is this attitude that shows when it comes to the selection of traditional grape varieties for vinification: white and red wines are aged primarily in large and neutral wood barrels. As a result, characterful wines typical of variety and origin are crafted due to the skillful work and patience of the winemaker. The wines from the most valuable vineyards in the region Mandel-Höh, Tagelsteiner or Höfen are continuously honoured with great attention from international wine experts.