



Carnuntum www.netzl.com



Vineyard: 28 hectares (69 acres)

Wine Region Carnuntum: Years of tradition characterize the wine growing area of Carnuntum. After the Celts, this region experienced a glorious epoch under the Romans. The Heidendor, the symbol of our wine growing region in Carnuntum, is just one of the awesome excavations you can visit in the Carnuntum Archaeology Park.

Carnuntum Climate: Characterized by warm and dry late summer and fall season, but cold nights. Especially the regular lively winds are typical in the Carnuntum region between lake Neusiedl and river Danube

Pannonian Lowland & lake Neusiedl: In the Southeast brings constantly warm late summers. The chain of hills is sickle-shaped and warmed up by the sun from the early morning until the late evening. Therefore we can harvest perfectly ripe grapes with intense fruit and silky aromas.

River Danube: In the North brings cool winds specially during the nights and therefore spice and freshness to our wines.

Soil: Reaches from very nutritious loess to poor and dry gravel – these differences are taken into consideration during the planting. Accordingly our spicy and fruity white wines grow on the poor gravel and our powerful and rich reds on the nutritious soils.

Organic Cultivation: Our philosophy is to work in unison with nature and the weather; we are obliged to preserve the health and the reserves of our soil for the future generations. Therefore, we started to change to organic cultivation in the vineyards 6 years ago. It was a soft change and with vintage 2018 we started the certification process to get a certified organic winery.



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Netzl Grüner Veltliner Carnuntum 2020

Classic aromas of Grüner with no shortage of fruits such as green apples. On the palate white pepper, fresh and balanced. Serve with Austrian cuisine such as Wiener Schnitzel or any fried goods, pickled knuckle of pork, cold buffets, fish and salads

Alc. 12.5% acidity 5.9g/l residual sugar 1.7g/l



Netzl Chardonnay Carnuntum 2019

A blend of two vineyards, which benefit from the cool winds off the Danube especially during the hot summer nights, that gives this Chardonnay its perfect harmony. Beautiful tropical fruit aromas are balanced by great acidity built on good minerality. Juicy fruit and some spice on the nose, yellow apples and melons and some hay along with good acidity give this wine the fresh animating finish.

Alc. 13% acidity 6.5g/l residual sugar 1.8 g/l



Netzl Carnuntum Cuvee classic 2018 40% Zweigelt 40% Blaufränkisch 20% Merlot

This beautiful Carnuntum Cuvee is aged for a few months in large oak barrels. The wine has a ruby-garnet color, red berries in the nose and nice herbal nuances. On the palate, it is very smooth showing nice ripe tannins. Serve with pork, chicken and also some Italian foods like pasta Bolognese.

Alc. 13.5% acidity 5.2g/l residual sugar 1.2 g/l

WINE ENTHUSIAST THE WORLD IN YOUR GLASS **91 POINTS** "All the nose gives away at this point is smokiness. The palate then adds dark juicy berry and plum, along with liquorice and tar. The body is supple and concentrated but remains fresh and juicy. The dry finish accentuates the berry fruit once more" ANNE KREBIEHL MW **\$22**



Netzl Rubin Carnuntum Zweigelt 2018

100% Zweigelt is aged in small used French oak barrels which gets to be called "Rubin Carnuntum", a regional trademark. It has a dark ruby garnet color with ripe cherry fruit in the nose. Great fruit on the palate, very balance and ripe tannins on the long pleasant finish. This is a Zweigelt with charm and elegance. Serve with dark meats like lamb, beef or Game. Also can be served with Chicken in a red wine sauce or with wild Mushrooms.

Alc. 13.5% acidity 5.3g/l residual sugar 1.1g/l

WINE ENTHUSIAST THE WORLD IN YOUR GLASS **92pts.** " The lovely aroma of black cherry is framed with some warm cinnamon hints of oak. The palate immediately convinces, with its smooth, generous but concentrated mouthfeel that speak of supple ripeness and vivid fruit. Vivid freshness guarantees elegance" ANNE KREBIEHL MW **\$30**



Netzl "Edles Tal" Göttesbrunn Carnuntum 2018 65% Zweigelt, 25% Merlot and 10% Syrah

Named after the vineyard "Edles Tal", which means "noble valley". A Zweigelt blend with new world influences, dark ruby garnet, fine nuances of spice, delicious fruit and well balanced. Pair with dark meat, lamb, beef or game. Also goes well with a selection of different kinds of cheeses.

Alc. 14% – acidity 5.1g/l – residual sugar 1g/l

WINE ENTHUSIAST THE WORLD IN YOUR GLASS **93 POINTS** **Netzl 2017 Edles Tal (Carnuntum)**

"A lifted, ethereal nose combines plum, floral overtones and graphite. The palate confirms these aromatic notions and portrays them in a concentrated, tight fashion, held in a taut, firm structure. This is full bodied but fresh, bold but toned, outlined by wonderful acidity. It still needs to relax a bit, so drink from 2025–2035.

KWSelection.com." — ANNE KREBIEHL MW \$39



Netzl "Anna-Christina" Ried Bärreiser 1ÖTW Carnuntum 2017

65% Zweigelt 25% Merlot 10% Cabernet Sauvignon The combination of the best Zweigelt fruit in Austria with the meaty fruit of Cabernet Sauvignon and the viscosity of the velvet Carnuntum Merlot has a dark ruby garnet color. It shows juicy berries on the palate, great complexity and a smooth finish with super ripe tannins. Great now, but with very good aging potential.

Alc. 14% – acidity 5.2 g/l residual sugar 1.2g/l

WINE ENTHUSIAST THE WORLD IN YOUR GLASS **95 POINTS** **Netzl 2017 Ried Bärreiser Anna-Christina (Carnuntum)** "Dark plum, chocolate and graphite on the nose still need to unfurl fully. The dense palate, filled to the brim with these flavors, is tightly wound and bound in its firm but fine structure of drying, taut tannins. This is elegant, sinuous and serious—serious in intent, and serious in the pleasure it offers. Drink 2025–2040." ANNE KREBIEHL MW KWSelection.com. Cellar Selection. \$69



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Austrian wine is immensely popular and a perennial favorite of sommeliers throughout the world. Austrian wines are known for their wide diversity of styles, aromas, and terroirs.

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