



Edles Tal 2011

Named after the vineyard "Edles Tal", which means "noble valley"



Origin:	Austria, Carnuntum, Göttlesbrunn
Vineyard:	Zweigelt: Edles Tal – sandy loam Merlot: Hagelsberg – loamy sand Syrah: Schüttenberg - gravel
Vinification:	60 % Zweigelt, 30 % Merlot, 10 % Sarah harvested by hand, grape- and single-berry-selection, separately fermented in temperature controlled stainless steel tanks, malolactic fermentation in small new and used French oak barrels, ageing for 14 months in the small barrels, blended one months before bottling in May
Data:	Alcohol/Vol: 14 Acidity: 5.1 g/l Residual Sugar: 1.3 g/l Age of Vines: 20 years
Tasting Notes:	dark ruby garnet, fine nuances of spice, chocolate and orange zest, delicious dark fruit, smooth and well balanced
Food Recommendation:	goes well with dark meat, lamb beef or game or a selection of different kinds of cheese

UPC:	787 263 311 56
Bottles per case:	12
Cases per layer:	14
Cases on pallet:	70
Weight :	bottle: 1,25 kg case: 15,8 kg pallet: 1.100 kg



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