

# NETZL



## WILDE LIEBE

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2015

*idea:* this wine was left to his determination without any plan, just following his requirements and demands - very wild and with lots of love!

*name:* the painting with the same name was made by Iris Marisa Neuner

*vineyard:* Ried Altenberg

*soil composition:* gravel

*elevation:* 780 ft

*exposure:* south-east

*average age of vines:* 15 years

*varietals:* 100% Chardonnay

### *wine production*

harvest time: 22nd September 2015

fermentation: destemmed grapes without crushing, fermented with the skins in an open fermenter

maceration: 3 weeks

ripening: 18 months in old barrels without added sulfites

bottling: August 2017, no filtration, just low sulfites added

*alcoholic content:* 13 % by vol

*total acidity:* 5.2 g/l

*residual sugar:* 1.0 g/l

### *tasting notes*

pretty wild at the beginning, bringing lots of exotic ripe fruits later in the glass, lots of herbs and spice, aroma like nuts and fresh biskuit, interesting tannin structure, complex and deep

### *food pairing*

spicy food, desserts and cakes

*ideal temperature to drink:* 50 °F



## WINERY FRANZ & CHRISTINE NETZL

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Göttlesbrunn. Carnuntum. Austria

[www.netzl.com](http://www.netzl.com)

[weingut@netzl.com](mailto:weingut@netzl.com)

*wine-maker:* Franz & Christina Netzl

*size:* 70 acres

*farming practice:* organic farming

*total annual production:* 200.000 bottles

*grape varieties:* 50% Zweigelt, 15% Merlot, 10% Chardonnay, 10% Grüner Veltliner, 5% St. Laurent, 5% Weißburgunder

*region:* Carnuntum - Austria

*geography:* south-east of Vienna between river Danube & Pannonian lowland

*climate:* continental/pannonian

*soil:* calcareous loess and gravel