

NETZL



ANNA-CHRISTINA

RIED BÄRNREISER 2016

vineyard name: Ried Bärnreiser Höflein
soil composition: loamy loess with danube gravel
elevation: 720 ft
exposure: south-west
average age of vines: 30 years
varietals: 65% Zweigelt, 25% Merlot, 10% Cab.Sauv.

the vineyard

Bärnreiser is one of the warmest sites in our hilly region around Göttlesbrunn. Nutritious loess is dominating the soil, facing south-west and being mainly influenced by the warm pannonian climate, it is one of the best red wine growing vineyards

wine production

harvest time: 30th September & 19th October 2016
fermentation: in wooden fermenters at max. 85 °F
maceration: 4 weeks
malolactic fermentation: in 225 l oak barrels
ripening: 18 months in 225 l oak barrels

alcoholic content: 14.5 % by vol

total acidity: 5.2 g/l

residual sugar: 1.0 g/l

potential: 2018 – 2028+

tasting notes

this blend combines the juicy cherry fruit of the Zweigelt grape, the powerful structure and ripe tannins of the Cabernet Sauvignon, and the smooth and velvety texture of the Merlot; ruby-garnet red with a dark core, dark and juicy berries as well as spicy nuances in the nose, complex, multi-layered, good tannins, elegance and charm with an intense and unrivaled concentration

food pairing

veal and venison, roasted in heavy sauce, spicy cheese with nuts

ideal temperatue to drink: 65 °F



WINERY FRANZ & CHRISTINE NETZL

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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 & Pannonain lowland

climate: continental/pannonian

soil: calcareous loess and gravel

