

NETZL



EDLES TAL

2016

vineyard: Ried Hagelsberg & Neuberg

soil composition: calcareous loess & gravel

elevation: 780 ft & 920 ft

exposure: north-east & south-west

average age of vines: 15 years

varietals: 65% Zweigelt, 25% Merlot, 10% Syrah

the vineyard

Hagelsberg is one of our „noble valley“ sites with loess soils and constant ripening of the grapes. This is where the name of the wine comes from. Schüttenberg is very dry and exposed and therefore brings perfect conditions for the Syrah grapes.

wine production

harvest time: 21st Sept. (Zw) & 9th October (Me&Sy) 2016

fermentation: in stainless steel tanks around 80 °F

maceration: 3 weeks

malolactic fermentation: in old barrique barrels

ripening: 18 months in old barrique barrels

alcoholic content: 14 % by vol

total acidity: 5.2 g/l

residual sugar: 1.1 g/l

potential: 2017 – 2022

tasting notes

dark ruby-garnet red with youthful reflection, black berries in the nose, some orange zest, dark and juicy, well integrated roasted aromas on the palate, well balanced and soft, full bodied and concentrated ripe tannin

food pairing

beef (loin, T-Bone-Steak, Roastbeef), lamb, venison (in a heavy sauce), chicken in red-wine, cheese, nuts – but also ideal for thoughtful hours without a meal

ideal temperature to drink: 65 °F



WINERY FRANZ & CHRISTINE NETZL

Göttlesbrunn. Carnuntum. Austria

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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 & Pannonian lowland

climate: continental/pannonian

soil: calcareous loess and gravel

