

NETZL



MERLOT

RIED BÄRNREISER 2016

vineyard: Ried Bärnreiser

soil composition: calcareous loess with gravel

elevation: 800 ft

exposure: south-west

average age of vines: 20 years

varietals: 100% Merlot

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: 17th October 2016

fermentation: wooden fermenters around 80 °F

maceration: 3 weeks

malolactic fermentation: in new barrique barrels

ripening: 18 months in barrique barrels

alcoholic content: 14.5 % by vol

total acidity: 4.7 g/l

residual sugar: 1.1 g/l

potential: 2018 – 2026

tasting notes

Ruby-garnet with a dark core, dark and juicy berries, dried fruits, orange zest, nougat, smooth and full-bodied on the palate, concentrated and very long lasting

food pairing

heavy meat-dishes, grilled, roasted or with a sauce, lamb, cheese

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 & Pannonain lowland

climate: continental/pannonian

soil: calcareous loess and gravel

kwselection.com



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bottles/case: 6
cases/layer: 14
cases/palett: 112