

NETZL



ST. LAURENT

GÖTTLESBRUNN 2016

vineyard: Ried Kräften

soil composition: calcareous loess

elevation: 650 ft

exposure: west

average age of vines: 20 years

varietals: 100% St. Laurent

the vineyard

Ried Kräften is a very windy area with nutritious loess soils. So the grapes are getting a very constant ripening here preserving their freshness and acidity.

wine production

harvest time: 19th September 2016

fermentation: stainless steel tanks at around 80 °F

maceration: 2 weeks

malolactic fermentation: in old 500 l barrels

ripening: 15 months in old 500 l barrels

alcoholic content: 13 % by vol

total acidity: 5.2 g/l

residual sugar: 1.0 g/l

potential: 2018 – 2026

tasting notes

Ruby-garnet red, juicy sour cherry in the nose, spicy and earthy aromas, elegant and well defined on the palate, harmonious and fresh fruit, soft tannin, nice acidity, perfectly balanced

food pairing

dark meat, roasted, grilled or with a heavy sauce, all kinds of cheese

ideal temperature to drink: 65 °F



WINERY FRANZ & CHRISTINE NETZL

Göttlesbrunn. Carnuntum. Austria

www.netzl.com

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

kwselection.com



Fine Wines from Austria | www.kwselection.com | kwittauer@gmail.com

Klaus Wittauer
703-624-6628
kwittauer@gmail.com

UPC: 787 263 311 69

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