

NETZL



RIED HAIDACKER

ZWEIGELT 2016

vineyard: Ried Haidacker

soil composition: calcareous loess with gravel

elevation: 780 ft

exposure: south-west

average age of vines: 30 years

varietals: 100% Zweigelt

the vineyard

Ried Haidacker is dominated by loess soils with inclusions of Danube gravel in the upper layers. Facing south-west, the Pannonian climate is dominating the day temperatures, but during the nights cooler winds coming from the north river Danube are freshening up the temperatures. This location strikes a superb balance between freshness and fruity and ripeness and structure - our best Zweigelt.

wine production

harvest time: 27th September 2016

fermentation: wooden fermenters around 80 °F

maceration: 4 weeks

malolactic fermentation: in new 500 l barrels

ripening: 18 months in 500 l barrels

alcoholic content: 14 % by vol

total acidity: 5.5 g/l

residual sugar: 1.1 g/l

potential: 2018 – 2026

tasting notes

dark ruby-garnet with violet reflexes, lots of juice and dark fruit in the nose, some nougat and roasty aromas, juicy cherry on the palate, good and very long lasting structure with ripe tannins at the back

food pairing

dark meat in a spicy sauce, ripe cheese with nuts

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

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