

NETZL



RUBIN CARNUNTUM

ZWEIGELT 2016

Rubin Carnuntum: the brand of our region Carnuntum, always made of the characteristic grape Zweigelt, and is required to pass a professional tasting panel in order to bear the prestigious title of "Rubin Carnuntum"

vineyard: Ried Hgelsberg & Kräftten

soil composition: calcareous loess

elevation: 780 ft

exposure: east & north-east

average age of vines: 15 years

varietals: 100% Zweigelt

the vineyard

These vineyards with its loess soils are mainly influenced by Pannonian climate with cold winds and temperatures during the nights. Therefore they are bringing Zweigelt grapes with the very typical Carnuntum style - dark cherry and white pepper.

wine production

harvest time: 26th-28th September 2016

fermentation: in stainless steel tanks around 80 °F

maceration: 3 weeks

malolactic fermentation: in old barrique barrels

ripening: 10 months in old barrique barrels

alcoholic content: 13.5 % by vol

total acidity: 5.6 g/l

residual sugar: 1.0 g/l

potential: 2017 – 2022

tasting notes

dark ruby-garnet red with youthful reflection, black cherry in the nose, juicy berries and white pepper aromas on the palate, well balanced and fresh and soft tannins, a wine with charm and potential for aging

food pairing

beef (loin, T-Bone-Steak, Roast beef), lamb, venison (in a heavy sauce), chicken in red-wine, cheese, nuts – but also ideal for long and pensive 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