

NETZL



CARNUNTUM CUVÉE

CLASSIC 2017

vineyard: Ried Holzweg & Spitzerberg

soil composition: calcareous loess

elevation: 650 ft

exposure: north-west

average age of vines: 10 years

varietals: 40% Zweigelt, 40% Blaufränkisch, 20% Merlot

the vineyard

Ried Holzweg is mainly influenced by the pannonian climate, which leads to very ripe grapes with good tannins, high ripeness, and intensive and aromas. This in combination with the cool influences of the close river Danube and nutritious loess soils are ideal conditions for the Zweigelt & Merlot grapes. The Blaufränkisch thrives on dryer soils of the Spitzerberg, which is the most eastern part of Carnuntum influenced by Carpathian soils.

wine production

harvest time: 13th Sept. (Zw) & 7th Oct. (BF&ME) 2017

fermentation: in stainless steel tanks around 80 °F

maceration: 2 weeks

malolactic fermentation: in big old oak vats

ripening: 6 months in big oak vats

alcoholic content: 13.5 % by vol

total acidity: 5.2 g/l

residual sugar: 1.0 g/l

potential: 2018 – 2021

tasting notes

Ruby-garnet red, dark berries and interesting spice in the nose, soft tannins and fruity on the palate, very elegant style

food pairing

cold meat-dishes or classic Austrian kitchen with pork and beef, roasted duck, spicy chicken, Mediterranean dishes, 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 & Pannonian lowland

climate: continental/pannonian

soil: calcareous loess and gravel