

# NETZL



## CHARDONNAY

CLASSIC 2017

*vineyard:* Ried Haidacker & Altenberg

*soil composition:* gravel

*elevation:* 850 ft

*exposure:* south-east

*average age of vines:* 15 years

*varietals:* 100% Chardonnay

### *the vineyard*

The Chardonnay grapes love the perfect conditions of our "pannonian" climate with the deep and nutritious soils of the vineyard Haidacker. As a result, they develop their very intensive and exotic aromatic with some nice acidity on the palate, due to the cooler influences of the River Danube during the nights.

### *wine production*

harvest time: 25th-28th September 2017

maceration: 6 hours

fermentation: slow fermentation in stainless steel tanks around 65 °F

first racking: after resting 4 weeks on the yeast

ripening: 4 months on the lees in stainless steel tanks

*alcoholic content:* 13 % by vol

*total acidity:* 6.5 g/l

*residual sugar:* 1.8 g/l

*potential:* 2018 – 2023

### *tasting notes*

Abundance of juice and spice in the nose, yellow apples, melons and hey, nice acidity, fresh and animating

### *food pairing*

light, grilled meat or with cream- or wine-sauce such as poultry, veal or fish, pastries and soufflés, dishes with asparagus

*ideal temperature to drink:* 45-50 °F



## WINERY FRANZ & CHRISTINE NETZL

Göttlesbrunn. Carnuntum. Austria

[www.netzl.com](http://www.netzl.com)

[weingut@netzl.com](mailto: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**



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bottles/case: 12  
cases/layer: 14  
cases/pallet: 70