

NETZL



GRÜNER VELTLINER

CLASSIC 2017

vineyard: Ried Rothenberg & Hagelsberg

soil composition: loessy danube gravel

elevation: 850 ft

exposure: south-east

average age of vines: 15 years

varietals: 100% Grüner Veltliner

the vineyard

to preserve the freshness and acidity of the Grüner Veltliner grapes, we grow them on cooler sites next to the forest region, where cooler winds coming from the close river Danube are dominating the temperature during the nights

wine production

harvest time: 14th-27th September 2017

maceration: 6 hours

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

first racking: after resting 4 weeks on the yeast

ripening: 3 months on the lees in stainless steel tanks

alcoholic content: 12.5 % by vol

total acidity: 5.7 g/l

residual sugar: 1.7 g/l

potential: 2018 – 2021

tasting notes

Marked aroma of the variety with no shortage of fruits such as green apples, on the palate peppery spice, fresh and balanced

food pairing

Austrian kitchen such as Wiener Schnitzel, roasted or fried chicken, pickled knuckle of pork, cold buffet, fish and seafood

ideal temperature to drink: 45 °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

