

NETZL



MUSKATINA

GELBER MUSKATELLER 2017

vineyard: Ried Schüttenberg & Hagelsberg

soil composition: gravel & gravely loess

elevation: 900 ft & 820 ft

exposure: south-west

average age of vines: 15 years

varietals: 100% Gelber Muskateller

the vineyard

Schüttenberg is the highest hill in our region with completely gravel soils, at the top on the plateau there is the big „Ellend“ forest surrounding our Gelber Muskateller vineyard, bringing cool winds during the nights and therefore intense and crisp aroma to the grapes

wine production

harvest time: 7th September 2017

maceration: 24 hours

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

first racking: after resting 3 weeks on the yeast

ripening: 2 months on the lees in stainless steel tanks

alcoholic content: 12 % by vol

total acidity: 7.2 g/l

residual sugar: 3 g/l

potential: 2017 – 2021

tasting notes

intensive muskat-aromas, elderflowers, fresh Muskateller grape in the nose, crispy and refreshing palate, fizzy.

food pairing

summer-salads, Quiche Lorraine, light fish- and chicken-dishes or you enjoy the noble and delicious aroma of this wine alone in quiet hours.

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

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