

# NETZL



## RIED ALTENBERG

WEISSBURGUNDER 2017

*vineyard:* Ried Altenberg

*soil composition:* gravel

*elevation:* 850 ft

*exposure:* south-east

*average age of vines:* 15 years

*varietals:* 100% Weißburgunder

### *the vineyard*

Altenberg is one of the cooler hills around Göttlesbrunn surrounded by the big forest. During the nights it is mainly influenced by the cool winds coming from the river Danube in the north. So there are big differences in day and night temperatures, which is bringing ripe grapes with great acidity structure and intense aromas.

### *wine production*

harvest time: 28th September 2017

maceration: 8 hours

fermentation: slow fermentation in old 500 l oak vats at around 70 °F

ripening: 6 months on the complete yeast, no racking, no sulfites added, regular stirring

first racking & sulfites: after 6 months

bottling: June 2018

*alcoholic content:* 13.5 % by vol

*total acidity:* 5.2 g/l

*residual sugar:* 7 g/l

*potential:* 2018 – 2023

### *tasting notes*

ripe fruits like melons and a hint of pear in the nose, nuts and honey, well-structured and full-bodied palate, an abundance of juice, elegant freshness and saltiness in the finish, creamy, endless pleasure

### *food pairing*

Vegetable- and meat-dishes with exotic herbs, Asian dishes (Wok), soufflés and pastries, cheese

*ideal temperature to drink:* 50 °F



## WINERY FRANZ & CHRISTINE NETZL

Göttlesbrunn. Carnuntum. Austria

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[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

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bottles/case: 6

cases/layer: 14

cases/pallet: 112