

NETZL



ROSANNA

ROSÉ ZWEIFELT 2017

varietals: 100% Zweigelt

methode: Saignée

the climate

Our pannonian climate with the cool winds of the River Danube bring a very ripe, but also fresh cherry-fruit to our Zweigelt grapes resulting in wines with an aromatic fruit, smooth tannins and no shortage of elegance. The skin of the berries is home to the tannins and color for the red wines, which stay in the juice during all of fermentation.

wine production

harvest time: 15th-22th September 2017

maceration: 6 hours with the skins

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: 13.5 % by vol

total acidity: 5.3 g/l

residual sugar: 5.6 g/l

potential: 2018 – 2022

tasting notes

light onion-red, vitalizing fresh fruit like strawberries and raspberries, animated acidity, the perfect summer companion!

food pairing

Rosé, a glass of wine for the spring and the summer, ideal with vegetable-, noodle- and fish-dishes or cold buffet

ideal temperature to drink: 50 °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

