

NETZL



ZWEIGELT

CLASSIC 2017

vineyard: Ried Holzweg

soil composition: calcareous loess

elevation: 650 ft

exposure: north-west

average age of vines: 10 years

varietals: 100% Zweigelt

the vineyard

This vineyard is mainly influenced by the pannonian climate, which leads to very ripe grapes with good tannins, high ripeness, and intensive and fresh cherry aromas. This in combination with the cool influences of the close river Danube and nutritious loess soils are ideal conditions for the Zweigelt grapes, which is therefore naturally our most important grape – the “King” of our varieties.

wine production

harvest time: 22nd & 23rd September 2017

fermentation: in stainless steel tanks around 80 °F

maceration: 2 weeks

malolactic fermentation: in big old oak vats

ripening: 6 months in big oak vats

alcoholic content: 13.5 % by vol

total acidity: 5.1 g/l

residual sugar: 1.0 g/l

potential: 2018 – 2021

tasting notes

pure Zweigelt! ruby-garnet, typical cherry-fruit in the nose, some spice, elegant and smooth on the palate, youthful and charming

food pairing

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

ideal temperature to drink: 60 °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 & Pannonain lowland

climate: continental/pannonian

soil: calcareous loess and gravel

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