

2018 GÖTTLESBRUNN „EDLES TAL“ CARNUNTUM

vineyard: Ried Hagelsberg & Neuberg
soil composition: calcareous loess & gravel
elevation: 780 ft & 920 ft
exposure: north-east & south-west
average age of vines: 17 years
varietals: 65% Zweigelt, 25% Merlot, 10% Syrah

the vineyard

Hagelsberg is one of our „noble valley“ sites with loess soils and constant ripening of the grapes. This is where the name of the wine comes from. Schüttenberg is very dry and exposed and therefore brings perfect conditions for the Syrah grapes.

wine production

harvest time: 7th Sept. (Zw) & 26th Sept. (Me&Sy) 2018
fermentation: in stainless steel tanks around 80 °F
maceration: 3 weeks
malolactic fermentation: in old barrique barrels
ripening: 18 months in old barrique barrels

alcoholic content: 14 % by vol
total acidity: 5.2 g/l
residual sugar: 1.0 g/l
potential: 2021 – 2029
total sulfites contained: 98 mg/l
suitable for vegans

tasting notes

dark ruby-garnet red with youthful reflection, black berries in the nose, some orange zest, dark and juicy, well integrated roasted aromas on the palate, well balanced and soft, full bodied and concentrated ripe tannin

food pairing

beef (loin, T-Bone-Steak, Roastbeef), lamb, venison (in a heavy sauce), chicken in red-wine, cheese, nuts – but also ideal for thoughtful hours without a meal

ideal temperature to drink: 65 °F



WINERY FRANZ & CHRISTINE NETZL

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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