

2019 RIED ALTENBERG

WEISSBURGUNDER

vineyard: Ried Altenberg
soil composition: gravel
elevation: 850 ft
exposure: south-east
average age of vines: 17 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: 23rd September 2019
 maceration: 12 hours
 fermentation: slow fermentation in old 500 l oak vats at around 70 °F
 ripening: 8 months with the complete yeast, no racking, no sulfites added, regular stirring
 first racking & sulfites: after 8 months
 bottling: August 2020

alcoholic content: 13.5 % by vol

total acidity: 5.3 g/l

residual sugar: 2.5 g/l

potential: 2021 – 2026

total sulfites contained: 85 mg/l

suitable for vegans

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

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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