

# NETZL



## MUSKATINA

GELBER MUSKATELLER 2020

*vineyard:* Ried Schüttenberg & Hagelsberg

*soil composition:* gravel & gravelly loess

*elevation:* 900 ft & 820 ft

*exposure:* south-west

*average age of vines:* 19 years

*varietals:* 100% Gelber Muskateller

### *the vineyard*

Schüttenberg is the highest hill in our region with completely gravel soils, at the top on the plateau there is the big „Ellend“ forest surrounding our Gelber Muskateller vineyard, bringing cool winds during the nights and therefore intense and crisp aroma to the grapes

### *wine production*

harvest time: 14th September 2020

maceration: 24 hours

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:* 12 % by vol

*total acidity:* 6.3 g/l

*residual sugar:* 2.9 g/l

*potential:* 2020 – 2025

### *tasting notes*

intensive muskat-aromas, elderflowers, fresh Muskateller grape in the nose, crispy and refreshing palate, fizzy.

### *food pairing*

summer-salads, Quiche Lorraine, light fish- and chicken-dishes or you enjoy the noble and delicious aroma of this wine alone in quiet hours.

*ideal temperature to drink:* 45 °F



## WINERY FRANZ & CHRISTINE NETZL

Göttlesbrunn. Carnuntum. Austria

[www.netzl.com](http://www.netzl.com)

[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