

## 2020 CHARDONNAY

### CARNUNTUM

*vineyard:* Ried Altenberg & Ried Hagelsberg

*soil composition:* gravel

*elevation:* 850 ft

*exposure:* south-east

*average age of vines:* 17 years

*varietals:* 100% Chardonnay

#### *the vineyard*

The Chardonnay grapes love the perfect conditions of our "pannonian" climate with the deep and nutritious soils of the vineyard Haidacker. As a result, they develop their very intensive and exotic aromatic with some nice acidity on the palate, due to the cooler influences of the River Danube during the nights.

#### *wine production*

harvest time: 29th -30th September 2020

maceration: 5 hours

fermentation: slow fermentation in stainless steel tanks around 65 °F

first racking: after resting 8 weeks on the yeast

ripening: 4 months on the lees in stainless steel tanks

*alcoholic content:* 13.5 % by vol

*total acidity:* 5.7 g/l

*residual sugar:* 2.1 g/l

*potential:* 2021 – 2026

*suitable for vegans*

#### *tasting notes*

Abundance of juice and spice in the nose, yellow apples, melons and hey, nice acidity, fresh and animating, pure Chardonnay

#### *food pairing*

light, grilled meat or with cream- or wine-sauce such as poultry, veal or fish, pastries and soufflés, dishes with asparagus

*ideal temperature to drink:* 45-50 °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