

## 2020 GRÜNER VELTLINER

### CARNUNTUM

*vineyard:* Ried Rothenberg & Hagelsberg

*soil composition:* loessy danube gravel

*elevation:* 850 ft

*exposure:* south-east

*average age of vines:* 15 years

*varietals:* 100% Grüner Veltliner

#### *the vineyard*

to preserve the freshness and acidity of the Grüner Veltliner grapes, we grow them on cooler sites next to the forest region, where cooler winds coming from the close river Danube are dominating the temperature during the nights

#### *wine production*

harvest time: 18th - 22 th September 2020

maceration: 4 hours

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

first racking: after resting 4 weeks on the yeast

ripening: 3 months on the lees in stainless steel tanks

*alcoholic content:* 12.5 % by vol

*total acidity:* 5.9 g/l

*residual sugar:* 1.0 g/l

*potential:* 2020 – 2024

*suitable for vegans*

#### *tasting notes*

Marked aroma of the variety with no shortage of fruits such as green apples, on the palate peppery spice, fresh and balanced

#### *food pairing*

Austrian kitchen such as Wiener Schnitzel, roasted or fried chicken, pickled knuckle of pork, cold buffet, fish and seafood

*ideal temperature to drink:* 45 °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