

NETZL



2020 RIED BÄRNREISER 1ÖTW

ANNA-CHRISTINA

vineyard name: Ried Bärnreiser Hö lein
soil composition: loamy loess with danube gravel
elevation: 720 ft
exposure: south-west
average age of vines: 30 years
varietals:
70% Zweigelt, 20% Merlot, 10% Blaufrankisch

the vineyard

Bärnreiser is one of the warmest sites in our hilly region around Göttlesbrunn and one of the most important - therefore this special site has been classified as a Premier Cru Carnuntum since 2017. Nutritious loess is dominating the soil, facing south-west and being mainly influenced by the warm pannonian climate, it is one of the best red wine growing vineyards

wine production

fermentation: in wooden fermenters at max. 98.5 °F
maceration: 4 weeks
malolactic fermentation: in 225 l oak barrels
ripening: 18 months in 225 l oak barrels

alcoholic content: 14 % by vol

total acidity: 5.1 g/l

residual sugar: 1.0 g/l

potential: 2023 – 2032+

total sulfites contained: 98 mg/l

suitable for vegans

tasting notes

this blend combines the juicy cherry fruit of the Zweigelt grape, the powerful structure and ripe tannins of the Blaufrankisch, and the smooth and velvety texture of the Merlot; ruby-garnet red with a dark core, dark and juicy berries as well as spicy nuances in the nose, complex, multi-layered, good tannins, elegance and charm with an intense and unrivaled concentration

food pairing

veal and venison, roasted in heavy sauce, spicy cheese with nuts

ideal temperature to drink: 65 °F



Die Rubin
CARNUNTUM
Weingüter

WINERY FRANZ & CHRISTINE NETZL

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wine-maker: Franz & Christina Netzl

farming practice: organic farming

region: Carnuntum - Austria

geography: south-east of Vienna
between river Danube & Pannonian lowland

climate: continental/pannonian

soil: calcareous loess and gravel

