



2017 ANNA-CHRISTINA

RIED BÄRNREISER 1ÖTW

vineyard name: Ried Bärnreiser Höflein

soil composition: loamy loess with danube gravel

elevation: 720 ft exposure: south-west average age of vines: 30 years

varietals: 65% Zweigelt, 25% Merlot, 10% Cab.Sauv.

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

harvest time: 22nd September & 9th October 2017 fermentation: in wooden fermenters at max. 85 °F

maceration: 4 weeks

malolactic fermentation: in 225 I oak barrels ripening: 18 months in 225 I oak barrels

alcoholic content: 14 % by vol

total acidity: 5.5 g/l residual sugar: 1.0 g/l potential: 2019 – 2029+

total sulfites contained: 92 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 Cabernet Sauvignon, 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, multilayered, 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 temperatue to drink: 65 °F



WINERY FRANZ & CHRISTINE NETZL

Göttlesbrunn. Carnuntum. Austia www.netzl.com 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 & Pannonain

lowland

UPC: 787 263 311 57

climate: continental/pannonian soil: calcareous loess and gravel