

## 2019 CARNUNTUM CUVÉE

### CARNUNTUM CLASSIC

*vineyard:* Ried Holzweg & Spitzerberg

*soil composition:* calcareous loess

*elevation:* 650 ft

*exposure:* north-west

*average age of vines:* 10 years

*varietals:* 40% Zweigelt, 40% Blaufränkisch, 20% Merlot

#### *the vineyard*

Ried Holzweg is mainly influenced by the pannonian climate, which leads to very ripe grapes with good tannins, high ripeness, and intensive and aromas. This in combination with the cool influences of the close river Danube and nutritious loess soils are ideal conditions for the Zweigelt & Merlot grapes. The Blaufränkisch thrives on dryer soils of the Spitzerberg, which is the most eastern part of Carnuntum influenced by Carpathian soils.

#### *wine production*

harvest time: 18th Sept. (Zw) & 29th Sept. (BF) & 7th Oct. (Me) 2019

fermentation: in stainless steel tanks around 80 °F

maceration: 2 weeks

malolactic fermentation: in big old oak vats

ripening: 12 months in big oak vats

*alcoholic content:* 13.5 % by vol

*total acidity:* 5.4 g/l

*residual sugar:* 1.1 g/l

*potential:* 2021 – 2026

#### *tasting notes*

Ruby-garnet red, dark berries and interesting spice in the nose, soft tannins and fruity on the palate, very elegant style

#### *food pairing*

cold meat-dishes or classic Austrian kitchen with pork and beef, roasted duck, spicy chicken, Mediterranean dishes, cheese



## 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 & Pannonain lowland

*climate:* continental/pannonian

*soil:* calcareous loess and gravel