

NETZL



2019 CHARDONNAY

CARNUNTUM

vineyard: Ried Haidacker & Altenberg

soil composition: gravel

elevation: 850 ft

exposure: south-east

average age of vines: 15 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: 23rd-24th September 2019

maceration: 4 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: 2.3 g/l

potential: 2020 – 2025

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

