



NETZL


Edles Tal 2014

Zweigelt, Merlot & Syrah

dark ruby-garnet red with youthful reflection, black berries in the nose, some orange zest, dark and juicy, well integrated roasted aromas on the palate, well balanced, full bodied and concentrated ripe tannin

Serving Suggestion: beef (loin, T-Bone-Steak, Roastbeef), lamb, venison (in a heavy sauce), chicken in red-wine, cheese, nuts – but also ideal for thoughtful hours without a meal



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Technical Data:

Winery:	Franz & Christine Netzl
Grape Variety:	60 % Zweigelt, 30% Merlot & 10% Syrah
Name/Vineyard:	Hagelsberg & Schüttenberg
Soil:	nutritious loam and loess and gravel
Vinification & yield:	fermented in temperature controlled stainless steel tanks, the malolactic fermentation as well as the 15-month aging were completed in partly new and partly used small French oak barrels, 5,000 kg/ha
Vintage:	A very warm vintage with highly ripe grapes, great dark aromas and full-bodied tannins
Harvest	harvested at the end of September and beginning of October by hand
# bottles produced	15,000
Alc:	14
Residual Sugar:	1.2
Acidity:	5.1
Press:	

UPC: 787 263 311 56

Select COLA: _____

6 bl/cs layer: 14cs pallet: 126 cs