

NETZL



2019 GÖTTLESBRUNN „EDLES TAL“

CARNUNTUM

vineyard: Ried Hagelsberg & Neuberg

soil composition: calcareous loess & gravel

elevation: 780 ft & 920 ft

exposure: north-east & south-west

average age of vines: 17 years

varietals: 70 % Zweigelt, 20 % Merlot, 10% Syrah

the vineyard

Hagelsberg is one of our „noble valley“ sites with loess soils and constant ripening of the grapes. This is where the name of the wine comes from. Schüttenberg is very dry and exposed and therefore brings perfect conditions for the Syrah grapes.

wine production

harvest time: 19th Sept. (Zw) & 7th Oct. (Me&Sy) 2019

fermentation: in stainless steel tanks around 80 °F

maceration: 3 weeks

malolactic fermentation: in old barrique barrels

ripening: 18 months in old barrique barrels

alcoholic content: 14 % by vol

total acidity: 5.4 g/l

residual sugar: 1.0 g/l

potential: 2022 – 2030

total sulfites contained: 92 mg/l

suitable for vegans

tasting notes

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 and soft, full bodied and concentrated ripe tannin

food pairing

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

ideal temperature to drink: 65 °F



WINERY FRANZ & CHRISTINE NETZL

Göttlesbrunn. Carnuntum. Austria

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 & Pannonian lowland

climate: continental/pannonian

soil: calcareous loess and gravel

kwselection.com



Fine Wines from Austria | www.kwselection.com | kwittauer@gmail.com

Klaus Wittauer
703-624-6628
kwittauer@gmail.com

UPC: 787 263 311 56

bottles/case: 6
cases/layer: 14
cases/pallet: 112