



Carnuntum www.netzl.com



Vineyard: 28 hectares (69 acres)

Wine Region Carnuntum: Years of tradition characterize the wine growing area of Carnuntum. After the Celts, this region experienced a glorious epoch under the Romans. The Heidentor, the symbol of our wine growing region in Carnuntum, is just one of the awesome excavations you can visit in the Carnuntum Archaeology Park.

Carnuntum Climate: Characterized by warm and dry late summer and fall season, but cold nights. Especially the regular lively winds are typical in the Carnuntum region between lake Neusiedl and river Danube

Pannonian Lowland & lake Neusiedl: In the Southeast brings constantly warm late summers. The chain of hills is sickle-shaped and warmed up by the sun from the early morning until the late evening. Therefore we can harvest perfectly ripe grapes with intense fruit and silky aromas.

River Danube: In the North brings cool winds specially during the nights and therefore spice and freshness to our wines.

Soil: Reaches from very nutritious loess to poor and dry gravel – these differences are taken into consideration during the planting. Accordingly our spicy and fruity white wines grow on the poor gravel and our powerful and rich reds on the nutritious soils.

Organic Cultivation: Our philosophy is to work in unison with nature and the weather; we are obliged to preserve the health and the reserves of our soil for the future generations. Therefore, we started to change to organic cultivation in the vineyards 6 years ago. It was a soft change and with vintage 2018 we started the certification process to get a certified organic winery.



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AUSTRIAN WINE 
The Art of Wine. *Down to Earth.*



Netzl Rosanna Zweigelt rose 2018

Juice from the most typical Zweigelt grapes separated from the mash after 1 to 2 hours of maceration time. Light onion red, vitalizing, fresh fruit like strawberries and raspberries with animating acidity, the perfect summer aperitif. Pair with vegetable light appetizers or with charcuterie and cheese

Alc. 13% acidity 5.3g/l residual sugar 4.5 g/l



Netzl Grüner Veltliner Carnuntum 2018

Classic aromas of Grüner with no shortage of fruits such as green apples. On the palate white pepper, fresh and balanced. Serve with Austrian cuisine such as Wiener Schnitzel or any fried goods, pickled knuckle of pork, cold buffets, fish and salads

Alc. 12.5% acidity 5.9g/l residual sugar 1.7g/l



Netzl Chardonnay Carnuntum 2018

A blend of two vineyards, which benefit from the cool winds off the Danube especially during the hot summer nights, that gives this Chardonnay its perfect harmony. Beautiful tropical fruit aromas are balanced by great acidity built on good minerality. Juicy fruit and some spice on the nose, yellow apples and melons and some hay along with good acidity give this wine the fresh animating finish.

Alc. 13% acidity 6.5g/l residual sugar 1.8 g/l



Netzl Ried Altenberg Carnuntum Weissburgunder 2018

Ripe fruits like melons and a hint of pear in the nose, nuts and honey, well-structured and full-bodied palate, an abundance of juice, elegant freshness, creamy, endless pleasure

Alc. 13.5% acidity 5.2g/l residual sugar 6.8 g/l

WINEENTHUSIAST
THE WORLD IN YOUR GLASS

93 POINTS

Netzl 2018 Ried Altenberg Weissburgunder (Carnuntum)

"The subtle hazelnut notes of oak play enticingly on the nose alongside notes of ripe, juicy green pear. A subtle creaminess has lemon highlights. The palate is rounder than expected, with generous pear fruit, packing in the sunshine of the vintage. Despite its relative mildness, this strikes a balance and finishes on stone fruit and cream. KWSelection.com." — ANNE KREBIEHL MW \$34



Netzl Zweigelt classic Carnuntum 2017/18

Pure Zweigelt! ruby-garnet, typical cherry-fruit in the nose, some spice, elegant and smooth on the palate, youthful and charming

Alc. 13.5% acidity 5.4g/l residual sugar 1.0 g/l

WINEENTHUSIAST
THE WORLD IN YOUR GLASS

90 POINTS

Netzl 2017 Classic Zweigelt (Carnuntum)

"Smoke and tar on the nose lead onto a body that nonetheless sports ripe and aromatic black cherry. The web of tannins is fine and brushes gently against the tongue. This is juicy, round, smooth and full, with a dry finish." ANNE KREBIEHL MW \$20



Netzl Carnuntum Cuvee classic 2017/18 40% Zweigelt 40% Blaufränkisch 20% Merlot

This beautiful Carnuntum Cuvee is aged for a few months in large oak barrels. The wine has a ruby-garnet color, red berries in the nose and nice herbal nuances. On the palate, it is very smooth showing nice ripe tannins. Serve with pork, chicken and also some Italian foods like pasta Bolognese.

Alc. 13.5% acidity 5.2g/l residual sugar 1.2 g/l

WINEENTHUSIAST
THE WORLD IN YOUR GLASS

91 POINTS

Netzl 2017 Carnuntum Cuvée Classic Red (Carnuntum)

"Fresh, almost crunchy red cherry has a totally honest fresh-faced appeal. This puts fruit first, captured at the perfect intersection of ripeness and freshness. This is enlivening, vigorous and huge fun with a lip-smacking finish." ANNE KREBIEHL MW \$22



Netzl Rubin Carnuntum Zweigelt 2017/18

100% Zweigelt is aged in small used French oak barrels which gets to be called "Rubin Carnuntum", a regional trademark. It has a dark ruby garnet color with ripe cherry fruit in the nose. Great fruit on the palate, very balance and ripe tannins on the long pleasant finish. This is a Zweigelt with charm and elegance. Serve with dark meats like lamb, beef or Game. Also can be served with Chicken in a red wine sauce or with wild Mushrooms. Alc. 13.5% acidity 5.3g/l residual sugar 1.1g/l

WINEENTHUSIAST
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91 POINTS Netzl 2017 Rubin Zweigelt (Carnuntum)

"Mellow vanilla on the nose suggests a smooth body. The palate obliges with lots of black-cherry fruit edged with tar and mocha. This is dense, bright and full of fruit but comes with a lovely fresh, dry finish."

ANNE KREBIEHL MW **\$30**



Netzl Edles Tal Göttesbrunn Carnuntum 2017 65% Zweigelt, 25% Merlot and 10% Syrah

Named after the vineyard "Edles Tal", which means "noble valley". A Zweigelt blend with new world influences, dark ruby garnet, fine nuances of spice, delicious fruit and well balanced. Pair with dark meat, lamb, beef or game. Also goes well with a selection of different kinds of cheeses.

Alc. 14% – acidity 5.1g/l – residual sugar 1g/l

WINEENTHUSIAST
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93 POINTS Netzl 2017 Edles Tal (Carnuntum)

"A lifted, ethereal nose combines plum, floral overtones and graphite. The palate confirms these aromatic notions and portrays them in a concentrated, tight fashion, held in a taut, firm structure. This is full bodied but fresh, bold but toned, outlined by wonderful acidity. It still needs to relax a bit, so drink from 2025–2035."

KWSelection.com." — ANNE KREBIEHL MW **\$39**



Netzl Ried Haidacker Carnuntum Zweigelt 2017

A very special place for growing Zweigelt grapes, dark ruby-garnet with violet reflexes, lots of juice and dark fruit in the nose, some nougat and spicy aromas, herbal and earthy, juicy dark berries on the palate, good and very long lasting structure with ripe tannins at the back

Alc. 13.5% acidity 4.9g/l residual sugar 1g/l

WINEENTHUSIAST
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93 POINTS Netzl 2017 Ried Haidacker Zweigelt (Carnuntum)

"A rather shy nose leads to a similarly closed wine: All here is still tightly coiled, still held firm by oakly notions and firm tannins. This needs time to unfold and integrate, but all the promises are there: concentration of finely captured cherry fruit, freshness and drying tannin. A Zweigelt for laying down. Drink 2025–2035."

ANNE KREBIEHL MW KWSelection.com **\$65**

WINEENTHUSIAST
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94 POINTS Netzl 2016 Ried Haidacker Zweigelt (Carnuntum)

"Luscious vanilla notes wrap themselves around crushed blackberry and dark cherry on the nose. The palate upholds these twin aromas but presents them as a kind of easy preview to a much more serious wine. There is density on the palate, real grip from finely woven tannins and a dark, inky heart that still has to unfold. This is Zweigelt made to last."

ANNE KREBIEHL MW KWSelection.com **\$65**



Netzl Anna-Christina Ried Bärnreiser Carnuntum 2016/2017

65% Zweigelt 25% Merlot 10% Cabernet Sauvignon The combination of the best Zweigelt fruit in Austria with the meaty fruit of Cabernet Sauvignon and the viscosity of the velvet Carnuntum Merlot has a dark ruby garnet color. It shows juicy berries on the palate, great complexity and a smooth finish with super ripe tannins. Great now, but with very good aging potential.

Alc. 14% – acidity 5.2 g/l residual sugar 1.2g/l

WINEENTHUSIAST
THE WORLD IN YOUR GLASS

95 POINTS Netzl 2017 Ried Bärnreiser Anna-Christina (Carnuntum)

"Dark plum, chocolate and graphite on the nose still need to unfurl fully. The dense palate, filled to the brim with these flavors, is tightly wound and bound in its firm but fine structure of drying, taut tannins. This is elegant, sinuous and serious—serious in intent, and serious in the pleasure it offers. Drink 2025–2040."

ANNE KREBIEHL MW KWSelection.com. Cellar Selection. **\$69**

WINEENTHUSIAST
THE WORLD IN YOUR GLASS

94 POINTS Netzl 2016 Anna-Christina Ried Bärnreiser Red (Carnuntum)

"Beautifully fresh notes of ripe blueberry pervade nose and palate. A hint of cinnamon hovers. The palate is juicy despite its wonderfully taut structure, which has wonderful freshness. There is density as well as elegance, and beautifully captured fruit. Lovely and promising."

ANNE KREBIEHL MW **\$69**



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