

**Vineyard** 30 hectares (64 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. | **Pannonian Climate** Characterized by dry summers and warm autumns, it allows us to cultivate excellent white and red wines from very ripe grapes. | **Arbesthaler Hügelland** Extensive sunshine with enough rainfall, prevents from the cold wind from north - west (river Danube) | **Pannonian Lowland** In the Southeast, blows warm and dry wind. The chain of hills is sickle-shaped and warmed up by the sun from the early morning until the late evening. | **Danube River** brings cooler temperatures during the nights, which lead to intensive fruit and aromatic wines | **Soil** Ranges from very nutritious loess to poor and dry gravel – these differences are taken into consideration during planting. Accordingly our spicy and fruity white wines grow on the poor gravel and our powerful and rich reds on the nutritious soils. | **Organic farming** 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.

**Wine Enthusiast:** 95 points Ried Bärnreiser 1ÖTW Anna-Christina 2017. 94 points Ried Haidacker Zweigelt 2016. 93 points Ried Altenberg Weißburgunder 2020 **Falstaff:** „Best red wine 2015“ Privat 2019: 97 points. Ried Bärnreiser 1ÖTW Anna-Christina 2019: 96 points. Ried Haidacker 1ÖTW 2019: 94 points **Gault**



## Netzl 2023 Grüner Veltliner Carnuntum

Marked aroma of the variety with no shortage of fruits such as green apples, on the palate peppery spice, fresh and balanced.

alc. 12.5% – acidity 5.4 g/l – residual sugar 1.0 g/l



## Netzl 2023 Chardonnay Carnuntum

our vineyards benefit from the cool winds off the Danube especially during the hot summer nights giving this Chardonnay its perfect harmony. Beautiful tropical fruit aromas are balanced by great acidity built on good minerality.

alc. 13 % – acidity 6.4 g/l – residual sugar 1.0 g/l



## Netzl 2022 Ried Altenberg Weißburgunder

Pinot blanc is the oldest, most traditional grape variety of Carnuntum loving the warm loessy soils of the Bärnreiser vineyards. Fermented and aged in 500 l vats on the yeast without malolactic fermentation brings complexity and mouthfeeling on the palate. alc. 13.5 % – acidity 5.3 g/l – residual sugar 3.6 g/l



## Netzl 2023 Rosanna - Zweigelt Rosé

Juice from our most typical Zweigelt grapes. light onion-red, vitalizing fresh fruit like strawberries and raspberries, animated acidity, the perfect summer companion!

alc. 13% – acidity 6.2 g/l – residual sugar 2.2 g/l



## Netzl 2022 Zweigelt Carnuntum classic

The classic Zweigelt is the first harvest and a blend of the many outstanding Zweigelt vineyards, in which the Weingut Netzl specializes. Pure Zweigelt! Ruby-garnet, typical cherry fruit in the nose, some spice, elegant and smooth on the palate, youthful and charming soft finish.

alc. 13 % – acidity 5.2 g/l – residual sugar 1.0 g/l



## Netzl 2022 Carnuntum Cuvee classic

40% Zweigelt 40% Blaufränkisch 20% Merlot. 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.

alc. 13.5% – acidity 5.4 g/l – residual sugar 1.0 g/l





**NEW - Netzl 2021 Blaufränkisch Prellenkirchen**

100% Blaufränkisch, grown on the best sites for Blaufränkisch in Carnuntum creating the unique style of this grape in our region - red berries and herbs in the nose, juicy berries on the palate and lots of spice in the finish alc. 13.5% – acidity 5.4 g/l – residual sugar 1.0 g/l

**Netzl 2022 Rubin Carnuntum Zweigelt**

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. alc. 13.5% – acidity 5.4 g/l – residual sugar 1.0 g/l



**Netzl 2020 Göttlesbrunn „Edles Tal“ Carnuntum**

“Falstaff” (92 pts) 60% Zweigelt, 30% 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 is well balanced. alc. 14% – acidity 5.4 g/l – residual sugar 1.0 g/l



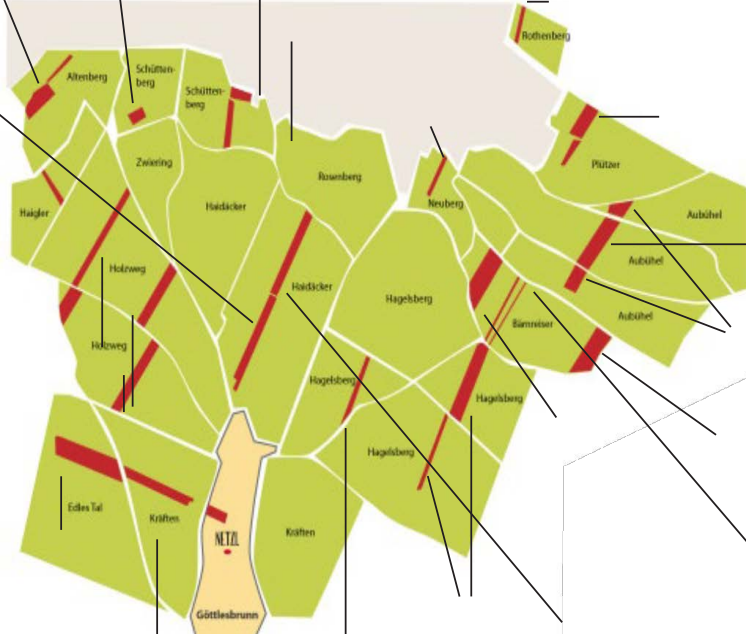
**Netzl 2019 Ried Haidacker 1ÖTW Zweigelt**

„Falstaff“ (94 pts) grown on the oldest Zweigelt vineyard „Haidacker“, which strikes a superb balance between freshness and fruit with ripeness and structure - our best Zweigelt. alc. 13.5 % – acidity 5.5 g/l – residual sugar 1.0 g/l



**Netzl 2020 Ried Bärnreiser 1ÖTW „Anna-Christina“**

„Falstaff“ (96 pts)  
 65% Zweigelt, 20% Merlot, 15% Cabernet Sauvignon. A selection of the best barrels. 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. alc. 14 % – acidity 5.1 g/l – residual sugar





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