

NETZL



2020 RIED ALTENBERG

WEISSBURGUNDER

vineyard: Ried Altenberg

soil composition: gravel

elevation: 850 ft

exposure: south-east

average age of vines: 17 years

varietals: 100% Weißburgunder

the vineyard

Altenberg is one of the cooler hills around Göttlesbrunn surrounded by the big forest. During the nights it is mainly influenced by the cool winds coming from the river Danube in the north. So there are big differences in day and night temperatures, which is bringing ripe grapes with great acidity structure and intense aromas.

wine production

harvest time: 30th September 2020

maceration: 8 hours

fermentation: slow fermentation in old 500 l oak vats at around 70 °F

ripening: 10 months with the complete yeast, no racking, no sulfites added, regular stirring

first racking & sulfites: after 8 months

bottling: November 2021

alcoholic content: 13.5 % by vol

total acidity: 5.8 g/l

residual sugar: 4.4 g/l

potential: 2022 – 2027

total sulfites contained: 97 mg/l

suitable for vegans

tasting notes

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 and saltiness in the finish, creamy, endless pleasure

food pairing

Vegetable- and meat-dishes with exotic herbs, Asian dishes (Wok), soufflés and pastries, cheese

ideal temperature to drink: 50 °F



Die Rubin
CARNUNTUM
Weingüter

WINERY FRANZ & CHRISTINE NETZL

Göttlesbrunn. Carnuntum. Austria

www.netzl.com

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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

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bottles/case: 6

cases/layer: 14

cases/pallet: 112