

# NETZL



## 2019 RIED HAIDACKER 1ÖTW

ZWEIGELT

*vineyard:* Ried Haidacker

*soil composition:* calcareous loess with gravel

*elevation:* 780 ft

*exposure:* south-west

*average age of vines:* 30 years

*varietals:* 100% Zweigelt

### *the vineyard*

Ried Haidacker is dominated by loess soils with inclusions of Danube gravel in the upper layers. Facing south-west, the Pannonian climate is dominating the day temperatures, but during the nights cooler winds coming from the north river Danube are freshening up the temperatures. This location strikes a superb balance between freshness and fruitiness and ripeness and structure - therefore it has been classified as a Premier Cru Carnuntum since 2017.

### *wine production*

harvest time: 17th September 2019

fermentation: wooden fermenters around 80 °F

maceration: 4 weeks

malolactic fermentation: in new 500 l barrels

ripening: 18 months in 500 l barrels

*alcoholic content:* 13.5 % by vol

*total acidity:* 5.1 g/l

*residual sugar:* 1.0 g/l

*potential:* 2022 – 2032

*total sulfites contained:* 82 mg/l

*suitable for vegans*

### *tasting notes*

dark ruby-garnet with violet reflexes, lots of juice and dark fruit in the nose, some nougat and roasty aromas, juicy cherry on the palate, good and very long lasting structure with ripe tannins at the back

### *food pairing*

dark meat in a spicy sauce, ripe cheese with nuts

*ideal temperature to drink:* 65 °F



# 1ÖTW



Die Rubin  
**CARNUNTUM**  
Weingüter

## WINERY FRANZ & CHRISTINE NETZL

Göttlesbrunn. Carnuntum. Austria

[www.netzl.com](http://www.netzl.com)

[weingut@netzl.com](mailto: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

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bottles/case: 6

cases/layer: 14

cases/pallet: 112