

# NETZL



## 2018 ZWEIGELT

### CARNUNTUM CLASSIC

*vineyard:* Ried Holzweg

*soil composition:* calcareous loess

*elevation:* 650 ft

*exposure:* north-west

*average age of vines:* 10 years

*varietals:* 100% Zweigelt

#### *the vineyard*

This vineyard is mainly influenced by the pannonian climate, which leads to very ripe grapes with good tannins, high ripeness, and intensive and fresh cherry aromas. This in combination with the cool influences of the close river Danube and nutritious loess soils are ideal conditions for the Zweigelt grapes, which is therefore naturally our most important grape – the “King” of our varieties.

#### *wine production*

harvest time: 6th & 11th September 2017

fermentation: in stainless steel tanks around 80 °F

maceration: 2 weeks

malolactic fermentation: in big old oak vats

ripening: 6 months in big oak vats

*alcoholic content:* 13.5 % by vol

*total acidity:* 5.3 g/l

*residual sugar:* 1.0 g/l

*potential:* 2019 – 2023

#### *tasting notes*

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

#### *food pairing*

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

*ideal temperature to drink:* 60 °F



## WINERY FRANZ & CHRISTINE NETZL

Göttlesbrunn. Carnuntum. Austria

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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

