



Weingut Franz & Christine Netzl | Göttlesbrunn | Carnuntum | Austria | www.netzl.com

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 IÖTW 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 IÖTW Anna-Christina 2019: 96 points. Ried Haidacker IÖTW 2019: 94 points **Gault Millaut:** Privat 2019: 18.5 points. Ried Bärnreiser IÖTW Anna-Christina 2019 & 2020: 18 points



Chardonnay - **Altenberg**
 stony and dry soils with lots of limestone bring a very ripe style of Chardonnay, with still fresh acidity and nice minerality on the pallet

Zweigelt - **Haidäckler**
 one of our best Zweigelt vineyards with nutritious and deep loess soils and gravel on the top, which brings a very ripe style of a Zweigelt with black cherries, full bodied and ripe and structured tannins - we use it for our Anna-Christina blend

Merlot - **Haigler**
 this very small vineyard at the foot of the hills of Göttlesbrunn brings a Merlot like red berries, orange zests and creamy nougat, which we use as the completing part of our Carnuntum Cuvée

Merlot - **Holzweg**
 here predominate again loam and loess, which store nutrients and water for the vines, assures a constant and perfect vegetation all year long, the smooths Merlot is used for our Edles Tal blend

Zweigelt - **Holzweg**
 the alley inbetween of these soft hills used to be used for the transport of the wood into the village, these nutritious loessy soil brings very typical Zweigelts with the classic cherry-nose and smooth tannins, which we use partly for our Rubin Carnuntum

St. Laurent - **Edles Tal**
 the name of the vineyard means "noble valley", it is a very windy location and therefore the wines get very elegant and complex and show all its potential facets, St. Laurent is bottled pure as a typical and autochthonal grape of our Region

Zweigelt - **Kräften**
 the vineyard right behind our house is the darling of our granny and so it's fostered and groomed all year long. That's why it always brings a very ripe Zweigelt with a nice fruit and elegant structure for our Edles Tal blend

Weißburgunder - **Schüttenberg**
 a very small, but pretty steep slope at the beginning of Schüttenberg with lots of gravel and some loess in the deeper parts of the soil, which leads aromatic fruity aromas

Syrah - **Schüttenberg**
 pure gravel gives best conditions for our spicy and peppery Syrah, moreover the Schüttenberg is one of the steepest slopes in our region

Syrah - **Neuberg**
 loads of gravel and a little bit sand lead the Syrah to a very mature and spicy style like pepper & black berries, which we use in our Edles-Tal blend

Gelber Muskateller - **Schüttenberg**
 a very aromatic grape, which flowers out on this dry and highest place of the region - used for our Muskateller wine

Syrah - **Schüttenberg**
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Syrah - **Neuberg**
 loads of gravel and a little bit sand lead the Syrah to a very mature and spicy style like pepper & black berries, which we use in our Edles-Tal blend

Grüner Veltliner - **Hagelsberg**
 this loamy and loessy place brings a pretty rich GV with tastes like ripe apples with some nice acidity on the finish due to the very windy location and so these grapes are used for our "classic" GV

Grüner Veltliner - **Rothenberg**
 a shady and cool place right next to the forest, which brings a fresh and fizzy GV, here predominates red soil with a high part of gravel and so there's always a nice minerality in the wine, which we use for our "classic" GV

Grüner Veltliner & Welschriesling - **Pützer**
 a crazy place with a special pretty cool microclimate and lots of shadow, which is perfect for the whites in our warm region - here we are able to preserve the fresh fruit and acidity for our "classic" white wines

Cabernet Sauvignon - **Aubühel**
 pure sand, which offers the best dry conditions for our Cabernet Sauvignon, it always brings lots of structure, ripe tannins and potential to our Anna-Christina blend

Zweigelt - **Aubühel**
 again a very sandy place to get a quite ripe and structured Zweigelt, characteristic is the ripe black cherry in the nose and lots of juiciness on the palate - best for our Anna-Christina blend

Merlot - **Bärreiser**
 this very rich and warm sandy loess brings out the best of the Merlot-grape, here this very elegant and smooth variety is able to mature perfectly and so brings all its structure into our Anna-Christina blend

Grüner Veltliner & Bärreiser
 here we have one of our oldest vines, which always bring very ripe white grapes for exotic and full-bodied wines, we use them for our white "Selection Line", which is named after the vineyard "Bärreiser"

Grüner Veltliner & Haidäckler
 this vineyard is situated at the soft hills at the beginning of Schüttenberg, here predominates loess with some gravel, which brings ripe and aromatic fruit on the one hand and minerality on the other hand

Grüner Veltliner & Bärreiser
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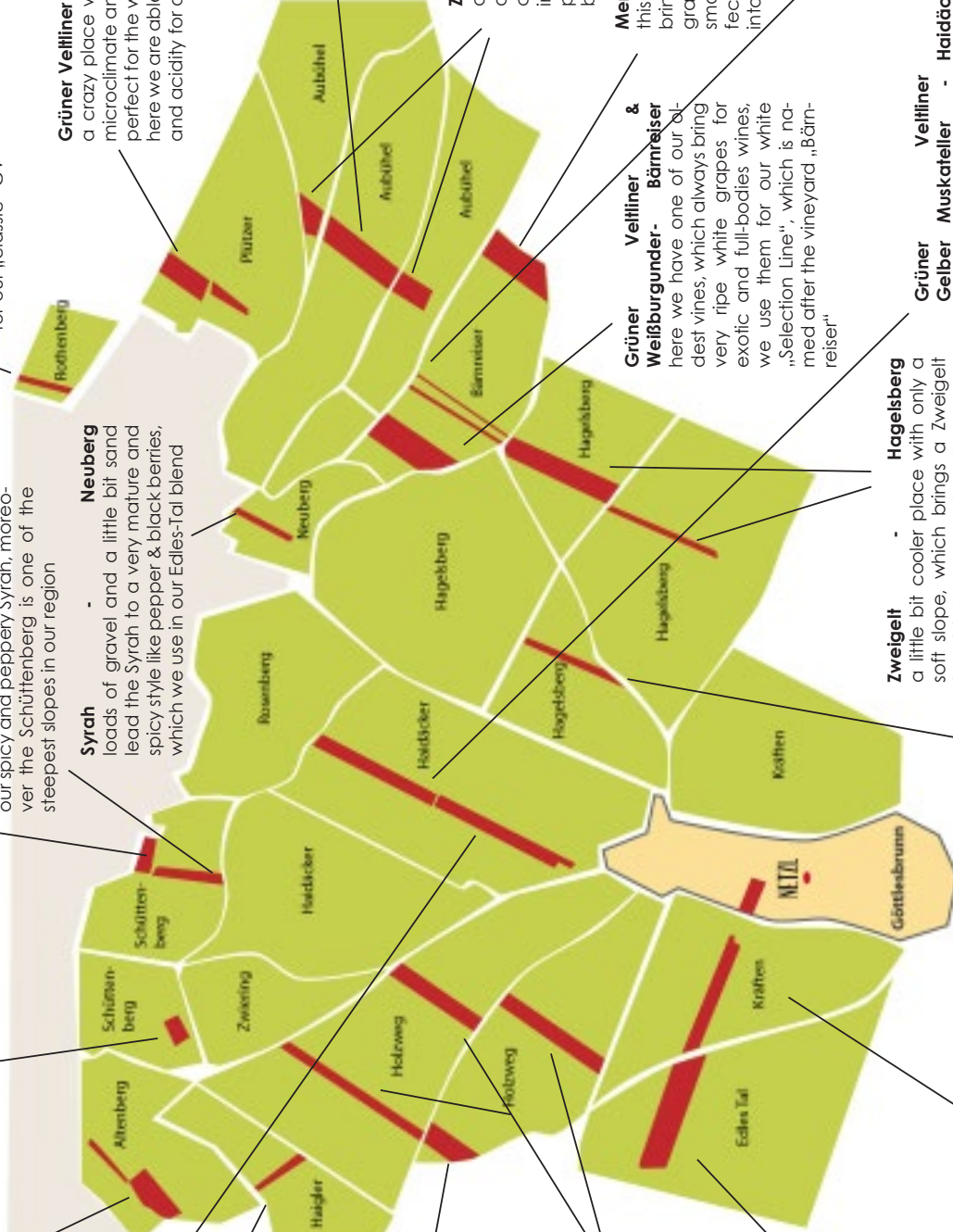
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Merlot - **Bärreiser**
 this very rich and warm sandy loess brings out the best of the Merlot-grape, here this very elegant and smooth variety is able to mature perfectly and so brings all its structure into our Anna-Christina blend

Chardonnay - **Zweigelt**
 this very rich and warm sandy loess brings ripe and full-bodied Chardonnay as well as Zweigelt grapes

Grüner Veltliner & Haidäckler
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All the grapes for our "classic" red wines Zweigelt classic and Carnuntum Cuvée are produced by contracting wine-partners of the wine-growing region Carnuntum. We have been working together on a mutual trust and therefore have been good friends for years.

Netzl 2022 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 2022 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 2022 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 2020 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 2020 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 2020 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 2021 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 2019 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 2019 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 1.0 g/l



NETZL



Weingut Franz & Christine Netzl

Rosenbergstraße 17 | 2464 Göttlesbrunn | Carnuntum | Austria

www.netzl.com | weingut@netzl.com | t. +42 2162 8236

AUSTRIAN WINE



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ARTISANAL
CELLARS

www.artisanalcellars.com
PO Box 4526
White River Junction
Vermont 05001
802-299-7896

BFR

bordeaux fine & rare

www.bfrwine.com
3216 Wellington Ct
Suite 104
Raleigh, NC 27615
919-850-9463


SIEMA WINES

www.siemawines.com
7721 Fullerton Rd.
Springfield VA 22153
703-455-1200