
Netzl Carnuntum Cuvee

Winery: Netzl

Category: Wine – Still - Red

Grape Variety: 40% Zweigelt, 40% Blaufränkisch & 20% Merlot

Region: Göttelsbrunn/ Carnuntum/Austria

Vineyard: Ried Holzweg & Spitzerberg

Feature: Organic farming

Winery established: in 1860 as multi-purpose farm

Awards: 2017 90 pts W&S; 2016 91 pts WE



Product Information

Soil: Calcareous loess. Ried Holzweg is mainly influenced by the Pannonian climate, which leads to very ripe grapes with good tannins, high ripeness, and intensive and aromas. This in combination with the cool influences of the close river Danube and nutritious loess soils are ideal conditions for the Zweigelt & Merlot grapes. The Blaufränkisch thrives on dryer soils of the Spitzerberg, which is the most eastern part of Carnuntum influenced by Carpathian soils.

Altitude: 650 feet above sea level

Age of vines: 10 years

Vinification & Yield: Hand-harvest in mid-September for ZW, and early October for BF & ME.

Fermentation in stainless steel tanks at about 80F, maceration for two weeks. Malolactic fermentation in big oak vats. Aged for in large oak vats for 6 months. Yield: 6,500 kg/ha.

Tasting Note: Ruby-garnet red, dark berries and interesting spice in the nose, soft tannins and fruity on the palate, dry, very elegant style.

Production: 20,000 bottles/ year

Alc: 13.5%

RS: 1.0 g/l

Acidity: 5.2 g/l

Producer Information

Vineyard: 69 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 Heidendor, the symbol of our wine growing region in Carnuntum, is just one of the awesome excavations you can visit in the Carnuntum Archaeology Park.

Arbesthaler Hügelland: Extensive sunshine with just enough rainfall, protects the vineyards from the cold winds off the Danube to the northwest. The Pannonian lowland to the southeast blows warm and dry winds. 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. The soil ranges from very nutritious loess to poor and dry gravel – these differences are taken into consideration during planting.

Organic Cultivation: 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. Therefore, we started to change to organic cultivation in the vineyards 6 years ago. It was a soft change and with vintage 2018 we started the certification process to become a certified organic winery.