
Netzl Zweigelt Classic

Winery: Netzl

Category: Wine – Still - Red

Grape Variety: Zweigelt

Region: Göttelsbrunn/ Carnuntum/Austria

Vineyard: Holzweg

Winery established: in 1860 as multi-purpose farm

Feature: Organic farming

Awards: 2017 90 pts WE



Product Information

Soil: Calcareous loess

Altitude: 650 feet above sea level

Age of vines: Average of 10 years

Vinification & Yield: Hand harvest in 3rd week of September. Fermentation in stainless steel at 80F, 2-week maceration. Malolactic fermentation in big old oak vats and aged afterwards in large oak vats for 6 months. Yield: 6,500 kg/ha

Tasting Note: 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. Pure Zweigelt! Ruby-garnet, typical cherry-fruit in the nose, some spice, elegant and smooth on the palate, youthful and charming.

Production: 25,000 bottles/ year

Alc: 13.5%

Residual Sugar: 1g

Acidity: 5.2g

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.

Arbenthaler 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.