
Netzl Anna-Christina

Winery: Netzl

Category: Wine – Still - Red

Grape Variety: 65% Zweigelt, 25% Merlot, 10% Cabernet Sauvignon

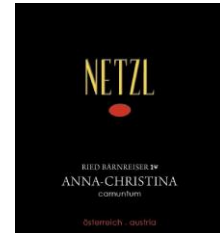
Region: Göttelsbrunn/ Carnuntum/Austria

Vineyard: Ried Bärnreiser Höflein

Feature: Organic farming

Winery established: in 1860 as multi-purpose farm

Awards: 2016 94 pts WE, 92 pts W&S



Product Information

Soil: Bärnreiser is one of the warmest sites in our hilly region around Göttlesbrunn. Nutritious loess is dominating the soil, facing south-west and being mainly influenced by the warm Pannonian climate, it is one of the best red wine growing vineyards

Altitude: 720 feet above sea level

Age of Vines: average of 30 years

Vinification: All grapes are hand-picked at the end of September and beginning of October and fermented in wooden fermenters at max. 85F. 4-week maceration. The malolactic fermentation as well as the 18-month aging were completed in new small French oak barrels of 225L.

Tasting Note: “Anna-Christina is expressing the main character of one of our most important vineyards called Ried Bärnreiser.” This blend combines the juicy cherry fruit of the Zweigelt grape, the powerful structure and ripe tannins of the Cabernet Sauvignon, and the smooth and velvety texture of the Merlot; ruby-garnet red with a dark core, dark and juicy berries as well as spicy nuances in the nose, complex, multi-layered, good tannins, elegance and charm with an intense and unrivaled concentration. A dedication to their daughters Annemarie and Christina.

Production: 8,000 bottles

Alc: 14.5%

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.