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## Netzl Zweigelt “Rubin Carnuntum”

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**Winery:** Netzl

**Category:** Wine – Still - Red

**Grape Variety:** Zweigelt

**Region:** Göttelsbrunn/ Carnuntum/Austria

**Vineyard:** Ried Hagelsberg & Kräften

**Winery established:** in 1860 as multi-purpose farm

**Feature:** Organic farming

**Awards:** 2017 91 pts WE



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### Product Information

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**Soil:** Calcareous loess. These vineyards with its loess soils are mainly influenced by Pannonian climate with cold winds and temperatures during the nights. The Zweigelt grapes develop their typical Carnuntum style - dark cherry and white pepper.

**Elevation:** 780 feet above sea level

**Age of vines:** 15 years

**Vinification & Yield:** Hand-harvest in mid-September. Fermented in temperature controlled stainless steel tanks, 3-week maceration. The malolactic fermentation as well as the 10-month aging process were completed in old barrique barrels. Yield: 6,000 kg/ha

**Rubin Carnuntum:** The Rubin Carnuntum stands for a particularly area-typical wine that reflects the region's character. To get the qualification, each wine must pass the examination by a specific wine jury where the tasting panel tastes blind and it is done every year. It is always made of the Zweigelt grape.

**Tasting Note:** Dark ruby-garnet red with youthful reflection, black cherry in the nose, juicy berries and roasted aromas on the palate, well balanced and fresh and soft tannins, great aging potential.

**Production:** 20,000 bottles/ year

**Alc:** 13.5%

**RS:** 1g

**Acidity:** 5.5g

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### Producer Information

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**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.