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## Netzl Ried Altenberg Weissburgunder

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**Winery:** Netzl

**Category:** Wine – Still - White

**Grape Variety:** Weissburgunder – Pinot Blanc

**Region:** Göttelsbrunn/ Carnuntum/Austria

**Vineyard:** Ried Altenberg

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

**Feature:** Organic farming

**Awards:** 2017 93 pts WE; 2016 92 pts WE and 90 pts Wine Advocate



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### Product Information

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**Soil:** Gravel. Altenberg is one of the cooler hills around Göttelsbrunn surrounded by the big forest. During the nights it is mainly influenced by the cool winds coming from the river Danube in the north. Big differences in day and night temperatures, that develop ripe grapes with great acidity, structure, and intense aromas.

**Elevation:** 850 feet above sea level

**Age of vines:** 15 years

**Vinification:** Hand-harvest at the end of September. 8 hours maceration. Slow fermentation in old 500 l oak vats at around 70 °F. Aged for 6 months on the complete yeast with no racking and no addition of sulfites. After 6 months: first regular stirring, racking and addition of sulfites. Bottled the following June.

**Tasting Note:** Ripe fruits like melons and a hint of pear in the nose, nuts and honey, well-structured and full-bodied palate, an abundance of juice, elegant freshness and saltiness in the finish, creamy, endless pleasure.

**Alc:** 13.5 %

**RS:** 7.0g

**Acidity:** 5.2g

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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.