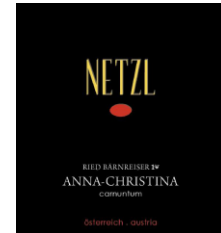

Netzl Anna-Christina

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 Wine Enthusiast, 92 Wine & Spirits



Product Information

Soil: Loamy loess with Danube gravel.

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

Exposure: South-West

Elevation: 220 meters (720 feet)

Age of Vines: average of 30 years

Vinification: Hand-harvest at the end of September and mid-October. Fermentation 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: 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 color with a dark core; aromas of dark and juicy berries as well as spicy nuances in the nose; complex. On the palate the wine is multi-layered with good tannins, elegance and charm with an intense and unrivaled concentration.

The wine is 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

The Netzl farm is located in the village Göttlesbrunn in the Austrian wine region of Carnuntum and has history going back to 1860. The farm spent many years as a small multi-use farm. The shift-of-focus to grape growing happened in the 1980s when Franz and Christine Netzl took over the farm from Franz's father. Currently the farm consists of 69 acres, most of which are devoted to grape growing. In 2007 Franz and Christine's daughter Christina finished her studies in International Wine Management and Marketing and began to work with her parents at the winery. The Netzl philosophy has always been to work in unison with nature and preserve the health of the soils for future generations and with Christina's influence a soft change to organics began in 2010. Beginning with the 2018 vintage the organic certification process was started.

While red wines, specifically made from zweigelt, make up the majority of the Netzl vineyards, visitors are consistently taken with their white wines as well. The climate in the Carnuntum during the growing season is typically warm and dry in the late summer and fall. This combined with cooler nights and frequently steady winds, enhances the Netzls ability to make both red and white wines that show freshness, spice, structure and complexity both aromatically and on the pallet. The Danube River to the north creates the cooling effect while the Pannonian Lowlands and Lake Neusiedl to the southeast help to keep the late summer and early fall days warmer. The soils in the Netzl vineyards range from loess to gravel as well as bits of clay.