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## Netzl Carnuntum Cuvée

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**Winery:** Netzl  
**Category:** Wine – Still - Red  
**Grape Variety:** 40% Zweigelt, 40% Blaufränkisch & 20% Merlot  
**Region:** Göttelsbrunn/ Carnuntum/Austria  
**Vineyard:** Ried Holzweg & Spitzerberg  
**Feature:** Organic farming  
**Winery established:** in 1860 as multi-purpose farm  
**Awards:** 91 Wine Enthusiast (2018)



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### Product Information

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**Soil:** Calcareous loess. Ried Holzweg is mainly influenced by the Pannonian climate, which leads to very ripe grapes with good tannins, high ripeness, and intensive and aromas. This in combination with the cool influences of the close river Danube and nutritious loess soils are ideal conditions for the Zweigelt & Merlot grapes. The Blaufränkisch thrives on dryer soils of the Spitzerberg, which is the most eastern part of Carnuntum influenced by Carpathian soils.

**Exposure:** North-West

**Elevation:** 198 meters (650 feet)

**Age of vines:** 10 years

**Vinification:** Hand-harvest on September 11<sup>th</sup> for ZW, and September 21<sup>st</sup> for BF & ME.

Fermentation in stainless steel tanks at about 80F, maceration for two weeks. Malolactic fermentation in big oak vats. Aged for in large oak vats for 6 months.

**Yield:** 6,500 kg/ha.

**Tasting Note:** Ruby-garnet red color; aromas of dark berries and spice in the nose; soft tannins and fruit on the palate, dry, very elegant style.

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

**Alc:** 13.5%

**RS:** 1.0 g/l

**Acidity:** 5.2 g/l

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### Producer Information

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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.