
Netzl Zweigelt Rosé 'Rosanna'

Winery: Netzl

Category: Wine – Still - Rosé

Grape Variety: Zweigelt

Region: Göttelsbrunn/ Carnuntum/Austria

Vineyard: Holzweg

Feature: Organic farming

Winery established: in 1860 as multi-purpose farm

Awards: 90 Wine Enthusiast (2019)



Product Information

Soil: Loess

Vinification: Hand-harvested in the middle of September. After 4 hours maceration on the skins, the juice was separated and fermented in temperature-controlled stainless-steel tanks at 65F. First racking after 3 weeks resting on the yeast. Aged for 3 months on the lees in stainless steel tanks.

Method: 50% Saignée 50% pressed

Tasting Note: The Pannonian climate with the cool winds of the River Danube bring a very ripe, but also fresh cherry-fruit to their Zweigelt grapes resulting in wines with an aromatic fruit, smooth tannins, and no shortage of elegance. The skin of the berries is home to the tannins and color for the red wines, which stay in the juice during all of fermentation.

Light onion red in color. Aromas of strawberries and raspberries with lively acidity.

Production: 10,000 bottles

Alc: 13.5 %

RS: 1.4 g/l

Acidity: 6.1 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.