
Netzl Weissburgunder Ried Altenberg

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: 2016: 92 Wine Enthusiast, 90 pts Wine Advocate



Product Information

Soil: Gravel.

Altenberg is one of the cooler hills around Göttlesbrunn 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.

Exposure: South-East

Elevation: 260 meters (850 feet)

Age of vines: 15 years

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

Tasting Note: Aromas of ripe melon and a hint of pear in the nose. On the palate nuts and honey, well-structured and full-bodied, an abundance of juice, elegant freshness and saltiness in the finish.

Alc: 13.5 %

RS: 7.0g

Acidity: 5.2g

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.