



Netzl Carnuntum Cuvée

Winery: Netzl

Category: Wine – Still - Red

Grape Variety: 40% Zweigelt, 40% Blaufränkisch & 20% Merlot

Region: Göttelsbrunn/ Carnuntum/Austria

Vineyard: blend from several vineyards

Feature: Certified organic

Winery established: in 1860 as multi-purpose farm



Product Information

Soil: loam and loess.

Exposure: North-West

Elevation: 198 meters (650 feet)

Age of vines: 12 years

Vinification: Hand-harvest between September 18 and October 8.

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 12 months.

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.

“A deep color and intensive aromas of cassis and cherry as well as elegant spice. Here we are combining the fresh cherry fruit of the Zweigelt with the spice and dark berries of the Blaufränkisch, alongside the full-bodied structure of the Merlot.”

Alc: 13.5%

RS: 1.0 g/l

Acidity: 5.5 g/l

Producer Information

The Netzl farm is located in the village Göttelsbrunn 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, and they are now fully certified.

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 Netzl's ability to make both red and white wines that show freshness, spice, structure and complexity both aromatically and on the palate. 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 sand and clay.

As a member of the Austrian traditional wineries, Franz and Christina work with the characteristics of the individual vineyards and to highlight them in their wines. Only the names of the best sites for the typical Carnuntum varieties may adorn the Netzl labels.