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## Netzl Edles Tal Carnuntum DAC Göttlesbrunn

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**Winery:** Netzl

**Category:** Wine – Still - Red

**Grape Variety:** 70% Zweigelt, 20% Merlot, 10% Syrah

**Region:** Göttlesbrunn/ Carnuntum/Austria

**Vineyard:** Ried Hagelsberg and Schüttenberg

**Feature:** Certified organic

**Winery established:** in 1860 as multi-purpose farm

**Awards:** 93 Falstaff (2021)



### Product Information

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**Soil:** gravely loess, loamy loess and pure gravel. Hagelsberg (ZW & ME) is one of the „noble valley“ sites with loess soil and perfect ripening of the grapes. This is where the name of the wine comes from. Schüttenberg is very dry and exposed, which brings perfect conditions for the Syrah grapes. **Exposure:** North-East and South-West

**Elevation:** 238 - 280 meters (780 and 920 feet)

**Age of Vines:** average of 19 years

**Vinification:** Hand-harvest at the end of September through mid-October. Fermentation in stainless steel tanks at max. 80F. 3-week maceration. The malolactic fermentation as well as the 18-months aging were completed in used barrique barrels (4-6 years old).

**Tasting Note:** Dark ruby-garnet red with youthful reflection, black berries in the nose, some orange zest, dark and juicy, well integrated roast aromas on the palate, well balanced and soft, full bodied and concentrated ripe tannin. “A ripe and typical Zweigelt with lively character. The Merlot grape brings depth and a full-bodied palate, and to complete this wonderful blend we added some Syrah to bring spice and complexity.”

**Alc:** 14.0%

**RS:** 1.0 g/l

**Acidity:** 5.4 g/l

### 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, 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.