

---

## Netzl Grüner Veltliner

---

**Winery:** Netzl  
**Category:** Wine – Still - White  
**Grape Variety:** Grüner Veltliner  
**Region:** Göttelsbrunn/ Carnuntum/Austria  
**Vineyard:** Ried Rothenberg, Haidacker & Hagelsberg  
**Winery established:** in 1860 as multi-purpose farm  
**Feature:** Certified organic



---

### Product Information

---

**Soil:** red gravel and nutritious loess with some gravel

To preserve the freshness and acidity of the Grüner Veltliner grapes, they are grown on cooler sites next to the forest region, where cooler winds coming from the nearby river Danube are dominating the temperature during the nights. Specifically “Rothenberg” with its’ red gravel (iron) brings minerality and the typical pepper aromas.

**Exposure:** South-East

**Elevation:** 260 meters (850 feet)

**Age of vines:** 15 years

**Vinification:** Hand-harvest in late September. Whole bunch pressing. Slow fermentation in temperature-controlled stainless-steel tanks at about 65F to preserve fresh and crispy style. First racking after resting 4 weeks on the yeast. Ageing for 3 more months in stainless steel tanks on the lees.

**Tasting Note:** Marked aroma of the grape variety with no shortage of fruit, such as green apples. On the palate the wine has the typical white pepper aromas, is fresh and balanced.

**Alc:** 12.5%

**RS:** 1.0 g/l

**Acidity:** 5.4 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, 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.