



Netzl Zweigelt Rosé 'Rosanna'

Winery: Netzl

Category: Wine – Still - Rosé

Grape Variety: Zweigelt with a little bit of Merlot

Region: Göttelsbrunn/ Carnuntum/Austria

Vineyard: blend from multiple vineyards

Feature: Certified organic

Winery established: in 1860 as multi-purpose farm



Product Information

Soil: Loess

Vinification: Hand-harvested in the third week of September. 30 % Method Saignée. 3 hours with the skins 70% direct pressing, directly after harvest. Fermentation in temperature-controlled stainless-steel tanks at 65F. First racking after 3 weeks resting on the yeast. Aged for 8 weeks on the lees in stainless steel tanks.

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. The juice stays with the skins for only a few hours and ferments separately afterwards, the grape juices is only slightly colored by the skins and the typical ripe cherry-fruit is kept.

Tasting Note: Light onion red in color. Vitalizing fresh aromas of strawberries and raspberries with lively acidity.

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.

Alc: 13.0 %

RS: 3.0 g/l

Acidity: 5.9 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.