
Netzl Zweigelt Rubin Carnuntum

Winery: Netzl
Category: Wine – Still - Red
Grape Variety: Zweigelt
Region: Göttelsbrunn/ Carnuntum/Austria
Vineyard: Ried Hagelsberg & Kräften
Winery established: in 1860 as multi-purpose farm
Feature: Certified organic
Awards: 2019: 92 Falstaff, 92 Wine Enthusiast



Product Information

Soil: Calcareous loess.

The vineyards are mainly influenced by Pannonian climate with cold winds and temperatures during the nights. The Zweigelt grapes develop their typical Carnuntum style - dark cherry and white pepper.

Exposure: East, North-East

Elevation: 238 meters (780 feet)

Age of vines: 15 years

Vinification: Hand-harvest in 1st week of September. Fermented in temperature controlled stainless steel tanks at 80F, 3-week maceration. The malolactic fermentation as well as the 10-month aging process were completed in old barrique barrels.

Rubin Carnuntum: The Rubin Carnuntum stands for a particularly area-typical wine that reflects the region's character. To get the qualification, each wine must pass the examination by a specific wine jury where the tasting panel tastes blind, and it is done every year. It is always made of the Zweigelt grape variety.

Tasting Note: Dark ruby-garnet red color with youthful reflection, black cherry in the nose, juicy berries, and roasted aromas on the palate, well balanced and fresh with soft tannins. The wine has great aging potential.

Alc: 13.5%

RS: 1.1g/l

Acidity: 5.4g/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.