

## Carnuntum

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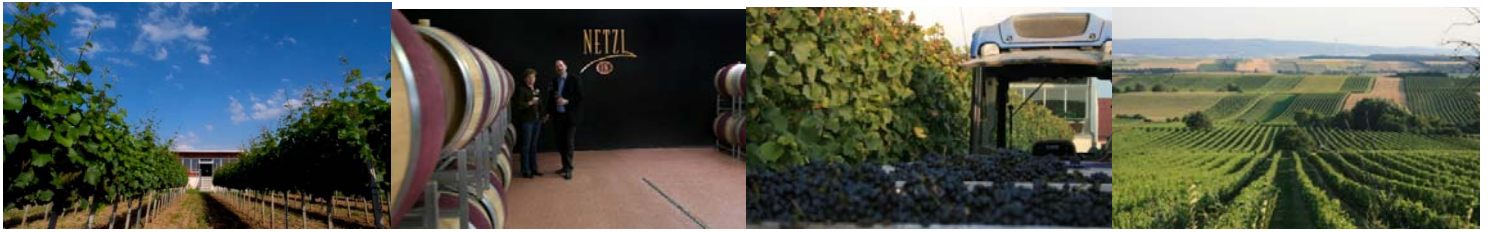
"things have to change so that everything remains the same." (Luchino Visconti)

Our Family cultivates 26 hectares of the best vineyards in Göttlesbrunn – in the centre of the wine-growing-region Carnuntum, where the red wines dominate with a part of 75 %.

The perfect combination of experience, a love of nature, modern skills in the vineyards and the cellar as well as an international far-sighted marketing form the vinification of our wines.

Patience and love to our wines were given from the senior boss Johann to his son Franz and you can see that this euphoria goes on. Our daughters are really engaged on the marketing of our products and the image of our winery.

<b>wine-region carnuntum</b>	Years of tradition characterize the wine growing area of Carnuntum. After the Celts, this region experienced a glorious epoch under the Romans. The Heidentor, the symbol of our wine growing region in Carnuntum, is just one of the awesome excavations you can visit in the Carnuntum Archaeology Park.	
<b>Wine-village göttlesbrunn</b>	The Centre of the Wine Growing Region Carnuntum	
<b>pannonian climate</b>	characterized by dry summers and warm autumns; allows us to cultivate excellent whites and red wines from very ripe grapes	
<b>'arbesthaler hügeland'</b>	leads to a maximum of sunshine with enough rainfall, prevents from the cold winds from north - west (river Danube)	
<b>pannonian lowland</b>	in the South-East; brings warm and dry wind; the chain of hills is sickle-shaped and warmed up by the sun from the early morning until the late evening.	
<b>Danube river</b>	very close to us, but at the back side of the wine-hills, brings cooler temperatures during the nights, which leads to intensive fruit in the nose and aromatic wine-styles	
<b>our soil</b>	reaches from very nutritious loess to poor and dry gravel – these differences are taken into consideration during the planting. Accordingly our spicy and fruity white wines grow on the poor gravel and our powerful and rich reds on the nutritious soils.	
<b>sustained cultivation</b>	our philosophy is to work in combination with the nature and the weather; we are obliged to preserve the health and the reserves of our soil for the future generations.	
<b>vineyards</b>	26 ha	
<b>production</b>	1.000 – 1.200 hl	
<b>varieties</b>	40 % Zweigelt	5 % Grüner Veltliner
	10 % St. Laurent	5 % Welschriesling
	10 % Cabernet Sauvignon	5 % Chardonnay
	10 % Merlot	5 % Weißburgunder
	5 % Syrah	5 % Muskateller



## Carnuntina White 2008

*50% Grüner Veltliner and 50% Welschriesling*

This is the perfect everyday white wine. Greenish yellow like straw with a bright rim, green apples, refreshing nose like lemon, juice and stimulating acidity on the palate, simply fun to drink. Serve as an aperitif with light appetizers vegetarian dishes or with Asian food. Bring this wine to your next picnic; it will be a big hit – a great summer white



## Carnuntina Red 2008

*40% Zweigelt, 40% Blaufränkisch, 20% Merlot*

An easy drinking red blend with ruby garnet and youthful reflexes, red berries in the nose and herbal nuances, fresh and pleasing palate, smooth and ripe tannins. Excellent with meat-dishes like pork and chicken, Italian style pasta Bolognese or with a creamy sauce.



## Rubin Carnuntum Zweigelt Selection 2007

Dark ruby garnet with youthful reflexes, dark, ripe cherry in the nose, loads of fruit, berries and juice on the palate, harmonious toasting, balanced and intensive ripe tannins, a wine with charm and elegance. Serve with dark meat like lamb, beef or game, chicken in a red-wine-sauce, cheese or nuts.



## Edles Tal 2006

*60% Zweigelt, 30% Merlot, 10% Syrah*

Named after the vineyard “Edles Tal”, which means “noble valley”. A Zweigelt blend with new world influences, dark ruby garnet, fine nuances of spice, delicious fruit and well balanced. Pair with dark meat, lamb, beef or game. Also goes well with a selection of different kinds of cheeses.

