

AUSTRIAN WINE



NETZL



• göttlesbrunn • carnuntum



Falstaff

2010: Zweigelt Grand Prix 2010:

Winner with Rubin Carnuntum 2009 91 pts.

2nd Place in group of Cuvées with Anna-Christina 2008 94 pts.

Privat 2007: 94 pts

Zweigelt Haidacker 2008: 92 pts

Cabernet Sauvignon 2008 & Edles Tal 2008: 91 pts

Gault Millau 2010:

18,5 pts Privat 2007 & Weißburgunder Bärnreiser 2009

17,5 pts for Anna-Christina 2008 & Zweigelt Haidacker 2008 & Grüner Veltliner Bärnreiser 2009

Austria's

Best Res Wines: 5 glasses for Anna-Christina 2008

A la Carte 2011: 94 pts. for Anna-Christina 2008 and Privat 2007

Landessieger 2010: Zweigelt Haidacker 2008

Landessieger 2009: Anna-Christina 2007

SALON-Wein 2010: Zweigelt Haidacker 2008

vineyards

26 hectares (64 acres)

wine-region carnuntum

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.

pannonian climate

characterized by dry summers and warm autumns; allows us to cultivate excellent whites and red wines from very ripe grapes leads to a maximum of sunshine with enough rainfall, prevents from the cold wind from north - west (river Danube)

pannonian lowland

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.

our soil

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.

sustained cultivation

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.

Netzl Grüner Veltliner 2010

Classic Austrian Grüner Veltliner, aromatic and fresh, with green apples and on the palate the typical white pepper. The finish is balanced and clean. Serve with Austrian cuisine like Wiener Schnitzel or any fried food. Perfect summer aperitif and with any seafood, salads and vegetables.

alc. 12% – acidity 6,8g/l – residual sugar 1.4g/l

Netzl Weissburgunder (Pinot Blanc) 2009

From the sandy loam soil of the Bärenreiser vineyard. Harvested very ripe and partly fermented in small French oak with aging on the lees for 5 month. The other part is fermented in temperature controlled stainless steel tanks to preserve freshness and fruit. The wine has exotic fruits, honey and nuts in the nose. On the palate it is very complex, creamy and powerful, but elegant texture, good acidity and great aging potential.

alc. 14% – acidity 6,2g/l – residual sugar 8.2g/l

Netzl Rosanna Zweigelt 2010

90% Zweigelt and 10% St. Laurent are destemmed, crushed and after 5 hours on the mash the juice for the Rose is separated and fermented separately without the skins in temperature controlled stainless steel tanks. The wine is very fresh with charming fruit on the nose, great acidity and finesse – “Summer feeling”

alc. 12.5% – acidity 6.2g/l – residual sugar 4.5g/l

Netzl Carnuntum Cuvee 2009

40% Zweigelt 40% Blaufränkisch 20% Merlot

This beautiful Carnuntum Cuvee is aged for a few months in large oak barrels. The wine has a ruby garnet color, red berries in the nose and nice herbal nuances. On the palate it is very smooth showing nice ripe tannins. Serve with pork, chicken and also some Italian foods like pasta Bolognese.

alc. 13,5% – acidity 4,9g/l – residual sugar 3,1g/l

Netzl Rubin Carnuntum Zweigelt Selection 2009

“Falstaff Zweigelt Grand Prix winner in Austria” **91 points**

100% Zweigelt is aged in small used French oak barrels which gets to be called “Rubin Carnuntum”, a regional trademark. It has a dark ruby garnet color with ripe cherry fruit in the nose. Great fruit on the palate, very balance and ripe tannins on the long pleasant finish. This is a Zweigelt with charm and elegance. Serve with dark meats like lamb, beef or Game. Also can be served with Chicken in a red wine sauce or with wild Mushrooms.

alc. 13,5% – acidity 4.9g/l – residual sugar 0.8g/l

Netzl Anna-Christina 2008

“One of the top red wines in Austria ... Falstaff” **94points**

60% Zweigelt 20% Merlot 20% Cabernet Sauvignon

A selection of the best barrels. The combination of of the best Zweigelt fruit in Austria with the meaty fruit of Cabernet Sauvignon and the viscosity of the velvet Carnuntum Merlot has a dark ruby garnet color. It shows juicy berries on the palate, great complexity and a smooth finish with super ripe tannins. Great now, but with very good aging potential.

alc. 14.5% – acidity 4.8g/l – residual sugar 1.2g/l