







Wine		\$/bl
	<p>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. <i>alc. 12% – acidity 6,8g/l – residual sugar 1.4g/l</i></p>	
	<p>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. <i>alc. 13,5% – acidity 4,9g/l – residual sugar 3,1g/l</i></p>	
	<p>Netzl Rubin Carnuntum Zweigelt Selection 2009 <i>“Falstaff Zweigelt Grand Prix winner in Austria” 91 points</i> 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. <i>alc. 13,5% – acidity 4.9g/l – residual sugar 0.8g/l</i></p>	
	<p>Netzl Anna-Christina 2008 <i>“One of the top red wines in Austria ... Falstaff” 94points</i> 60% Zweigelt 20% Merlot 20% Cabernet Sauvignon A selection of the best barrels. The combination 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. <i>alc. 14.5% – acidity 4.8g/l – residual sugar 1.2g/l</i></p>	