

NETZL



Rubin Carnuntum Zweigelt Selection 2010



Autochthonal brand of the leading wineries of the region Carnuntum

Origin:	Austria, Carnuntum, Göttlesbrunn
Vineyard:	Holzweg – sandy loam Kräften - loam
Vinification:	100 % Zweigelt harvested by hand, grape- and single-berry-selection, fermented in temperature controlled stainless steel tanks, malolactic fermentation in small already used French oak barrels, ageing for 10 months in the small barrels, bottling in August
Data:	Alcohol/Vol: 13.5 Acidity: 5.2 g/l Residual Sugar: 1.0 g/l Age of Vines: 15 years
Tasting Notes:	ruby colour with youthful reflexes, juicy cherry in the nose, loads of fruit, berries and juice on the palate, only soft toasting, balanced ripe tannins, nice body, very typical Zweigelt
Food Recommendation:	dark meat like lamb, beef or game, chicken in a red-wine-sauce, cheese or nuts
UPC:	787 263 311 55
Bottles per case:	12
Cases per layer:	14
Cases on pallet:	70
Weight :	bottle: 1,25 kg case: 15,8 kg pallet: 1.100 kg



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AUSTRIAN WINE 

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