



## Netzl Anna-Christina

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**Winery:** Netzl

**Category:** Wine – Still - Red

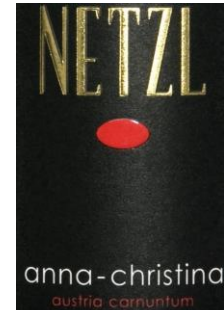
**Grape Variety:** 60% Zweigelt, 20% Merlot, 20% Cabernet Sauvignon

**Region:** Göttelsbrunn/ Carnuntum/Austria

**Vineyard:** Bärnreiser, Aubühel, Haidacker

**Feature:** Organic practicing for 3 years, working towards certification

**Winery established:** in 1860 as multi-purpose farm



## Product Information

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**Soil:** special terroir of the 'Arbesthaler Hügelland', nutritious loam and loess

For the Anna-Christina they use the best vineyard of every single variety. The Zweigelt comes from Haidacker, where it develops its' typical high level of ripeness, but also fresh cherry fruit. Merlot grows at Bärnreiser – a very warm place with deep soils which allow for constant ripening. Therefore, the wines are deep, structured, and full-bodied. Aubühel is the best place for Cabernet Sauvignon, because here it is allowed to fully ripen and contribute substantial tannins and dark fruit to our blend.

**Vinification & Yield:** All grapes are hand-picked, each one is checked thoroughly by our vineyard team and some are discarded if necessary. The grapes were harvested at the end of September and beginning of October and fermented in temperature controlled stainless steel tanks, the malolactic fermentation as well as the 20-month aging were completed in new small French oak barrels.

**Tasting Note:** This blend combines the juicy cherry fruit of the Zweigelt grape, the powerful structure and ripe tannins of the Cabernet Sauvignon, and the smooth and velvety texture of the Merlot; ruby-garnet red with a dark core, dark and juicy berries as well as spicy nuances in the nose, complex, multi-layered, good tannins, elegance and charm with an intense and unrivaled concentration.

This wine is dedicated to their daughters Annemarie and Christina.

**Alc:** 14%

**Acidity:** 4.7g

## Producer Information

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**Vineyard:** 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 Heidendor, 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, it allows us to cultivate excellent white and red wines from perfectly ripe grapes.

**Arbesthaler Hügelland:** Extensive sunshine with just enough rainfall, protects the vineyards from the cold winds off the Danube to the northwest. The Pannonian lowland to the southeast blows warm and dry winds. The chain of hills is sickle-shaped and warmed up by the sun from the early morning until the late evening. Danube River brings cooler temperatures during the nights, which lead to intensive fruit and aromatic wines. The soil ranges from very nutritious loess to poor and dry gravel – these differences are taken into consideration during planting.

Accordingly, our spicy and fruity white wines grow on the poor gravel and our powerful and rich reds on the nutritious soils. 200,000 bottles total annual production.