
Netzl Carnuntum Cuvee

Winery: Netzl

Category: Wine – Still - Red

Grape Variety: 1/3 Zweigelt, 1/3 Blaufränkisch & 1/3 Merlot

Region: Göttelsbrunn/ Carnuntum/Austria

Vineyard: Holzweg & Spitzerberg

Feature: Organic practicing for 3 years, working towards certification

Winery established: in 1860 as multi-purpose farm

Awards: 2015 89 pts Fallstaff



Product Information

Soil: loam and loess

Vinification & Yield: All grapes are hand-picked, each one is checked thoroughly by our vineyard team and some are discarded if necessary. Nonetheless they are checked again and sorted on arrival in the cellar. They are gathered in large crates which are emptied by fork-lift truck on to a vibrating table. This is one of the kindest ways to handle the grapes and, with no risk of mechanical damage, they remain intact and whole. Very ripe grapes were harvested by hand and hand selected at the end of September. Vinification in temperature controlled stainless steel tanks at about 30 °C and aged afterwards in large oak vats for 8 months.

Tasting Note: Ruby-garnet red, dark berries and interesting spice in the nose, soft tannins and fruity on the palate, dry, very elegant style.

Production: 20,000 bottles/ year

Alc: 13%

Residual Sugar: 1.1g

Acidity: 5g

Producer Information

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

Arbesthaller 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.