



Netzl Chardonnay

Winery: Netzl

Category: Wine – Still - White

Grape Variety: Chardonnay

Region: Göttelsbrunn/ Carnuntum/Austria

Vineyard: Altenberg, Haidacker

Winery established: in 1860 as multi-purpose farm

Feature: Organic practicing for 3 years, working towards certification



Product Information

Soil: gravel, nutritious loess with some gravel

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. fermentation in temperature-controlled stainless-steel tanks at about 20 °C to preserve fresh and crispy style, YIELD: 6,000 kg/ha

Tasting Note: Beautiful tropical fruit aromas are balanced by great acidity built on good minerality. Juicy fruit and some spice on the nose, yellow apples and melons along with good acidity give this wine the fresh animating finish.

Production: 15,000 bottles/ year

Alc: 13%

Residual Sugar: 3.2 g

Acidity: 6.3g

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.

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.