
Netzl Weissburgunder “Bärnreiser”

Winery: Netzl

Category: Wine – Still - White

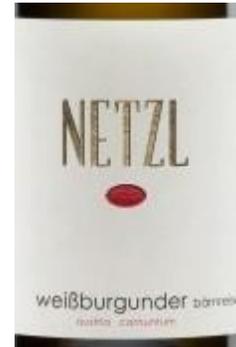
Grape Variety: Weissburgunder – Pinot Blanc

Region: Göttelsbrunn/ Carnuntum/Austria

Vineyard: Ried Höfleiner Bärnreiser

Winery established: in 1860 as multi-purpose farm

Feature: Organic practicing for 3 years, working towards certification



Product Information

Soil: loess with some gravel

Age of vines: 35-40 years old, some of the oldest vines for Netzl

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. The wine was fermented in small oak barrels and remained on the lees for 6 months with regular stirring, to bring body and creamy structure to our Weißburgunder. Very low yield, small bunches and not many bunches per shoot. The grapes keep their acidity even with warmer weather.

Tasting Note: ripe fruits like melons and a hint of pear in the nose, nuts and honey, well-structured and full-bodied palate, an abundance of juice, elegant freshness, creamy, endless pleasure.

Production: 3,000 bottles/ year

Alc: 13.5%

Residual Sugar: 4.5g

Acidity: 5.7g

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 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.