



## Netzl Zweigelt Haidacker

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**Winery:** Netzl

**Category:** Wine – Still - Red

**Grape Variety:** Zweigelt

**Region:** Göttelsbrunn/ Carnuntum/Austria

**Vineyard:** 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:** nutritious loess with gravel on the top

**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 was in controlled stainless-steel tanks at a maximum of 30 °C and the fresh wine was kept on the mash for another 3 weeks, after being gently pressed. The malolactic fermentation and 18-month-ageing were completed in new French barrels.

**Tasting Note:** dark ruby-garnet with violet reflexes, lots of juice and dark fruit in the nose, some nougat and roast aromas, juicy cherry on the palate, very long-lasting structure with ripe tannins at the finish.

**Production:** 20,000 bottles

**Alc:** 13.5%

**Acidity:** 4.6g

### 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.