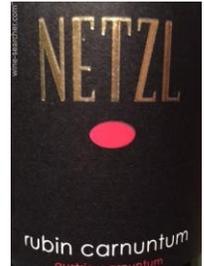

Netzl Zweigelt Selection “Rubin Carnuntum”

Winery: Netzl
Category: Wine – Still - Red
Grape Variety: Zweigelt
Region: Göttelsbrunn/ Carnuntum/Austria
Vineyard: Holzweg & Hagelsberg & Kräften
Winery established: in 1860 as multi-purpose farm
Feature: organic practices, but not certified yet
Awards: 2015 90 pts Falstaff & 90 pts WE



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. fermented in temperature controlled stainless steel tanks, the malolactic fermentation as well as the 10-month aging process were completed in used small French oak barrels. Yield: 6,000 kg/ha

Rubin Carnuntum: The Rubin Carnuntum stands for a particularly area-typical wine that reflects the region's character. To get the qualification, each wine must pass the examination by a specific wine jury where the tasting panel tastes blind and it is done every year.

Tasting Note: dark ruby-garnet red with youthful reflection, black cherry in the nose, juicy berries and roasted aromas on the palate, well balanced and fresh and soft tannins, great aging potential.

Production: 20,000 bottles/ year

Alc: 13.5%

Residual Sugar: 1g

Acidity: 5.2g

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.