



## Anna Christina Ried 1ÖTW Carnuntum DAC 2018

Netzl

<b>Type</b>	Red wine
<b>Origin</b>	Österreich, Carnuntum
<b>Producer</b>	Netzl Göttlesbrunn
<b>Classification</b>	Österreichischer Qualitätswein DAC
<b>Expansion</b>	18 months in new barriques, each variety separately, cuvéeing, resting for 2 months in tank
<b>Contents</b>	1.5 Lt
<b>Vintage</b>	2018
<b>Enjoyment phase</b>	up to 12 years
<b>Serving temperature</b>	16- 18 C°
<b>Alcohol content</b>	13.5 %
<b>Grape varieties</b>	Cabernet Sauvignon 10 %, Merlot 25 %, Zweigelt 65 %
<b>Awards</b>	97 Punkte Falstaff /
<b>Article no</b>	55506118

## Comments

Origin. Ried Bärnreiser in Höflein Soil. sandy loess soils Climate. The Bärnreiser vineyard is one of the warmest sites in the midst of our hill chain, as its southern exposure allows maximum sunlight and it is climatically more influenced by the Pannonian than by the large Ellender forest and the nearby Danube. Together with the nutrient-rich loess soils, this leads to a very constant ripening of the grapes and a silky tannin structure. Therefore, for us, the Zweigelt-dominated cuvée best reflects the characteristics of this special site.

## Pairing

Food. Beef and game, roasted in a strong sauce, flavorful cheese variations with nuts.  
Glass. Bordeaux glass. Temperature. opening and decanting a few hours before  
drinking have a great influence on the harmony of the wine, recommendation: 18°

## Tasting notes

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Anna-Christina, the cuvée combines the spiciness of Zweigelt, the pithy fruit of Cabernet Sauvignon and the velvety density of Merlot; Intense ruby garnet with black reflections, dark berry fruit on the nose and reminiscent of white pepper, fine extract sweetness on the palate, interesting spice, elegant tannins, charm and length. named after the daughters Annemarie and Christina - 65% Zweigelt, 25% Merlot & 10% Cabernet Sauvignon