



Edles Tal Göttlesbrunn Carnuntum DAC 2018

Netzl

Type	Red wine
Origin	Österreich, Carnuntum
Producer	Netzl Göttlesbrunn
Classification	Österreichischer Qualitätswein DAC
Expansion	18 months in used barrique barrels
Contents	75 cl
Vintage	2018
Enjoyment phase	up to 10 years
Serving temperature	16- 18 C°
Alcohol content	14 %
Grape varieties	Merlot, Zweigelt 100 %
Awards	92 Punkte Falstaff /
Article no	55504718

Comments

Various sites in Göttlesbrunn - local wine Soil. slightly sandy loess soils, gravel
Climate. These sites are under the strong influence of the Pannonian climate. Due to the proximity of the Danube on the one hand and Lake Neusiedl on the other, grapes with high physiological ripeness and at the same time fresh and pithy fruit thrive here.

Pairing

Strongly seasoned dark meat such as beef, lamb or game and a cheese buffet. glass culture. Bordeaux glass

Tasting notes

Typical Göttesbrunn. Zweigelt dominates with Merlot & Syrah, ruby garnet with dark reflections, juicy dark berries and dark chocolate, supple and elegant on the palate, pleasant extract sweetness, well-integrated tannins, harmony.