



## Edles Tal Göttlesbrunn Carnuntum DAC 2018

Netzl

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