



Edles Tal Göttlesbrunn Carnuntum DAC 2019

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	2019
Enjoyment phase	up to 9 years
Serving temperature	16- 18 C°
Alcohol content	14 %
Grape varieties	Merlot, Zweigelt 100 %
Awards	92 Punkte Falstaff /
Article no	55504719

Comments

Different locations in Göttlesbrunn - Ortswein Boden. slightly sandy loess soils, gravel climate. These locations are under strong Pannonian climate influence. Due to the proximity of the Danube on the one hand and Lake Neusiedl on the other, grapes with a high physiological ripeness and at the same time fresh and pithy fruit thrive here.

Pairing

Dark meat such as beef, lamb or game, strongly seasoned and 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.