



Netzl Privat Qualitätswein 2017

Netzl

Type	Rotwein
Origin	Österreich, Carnuntum
Producer	Netzl Göttlesbrunn
Classification	Österreichischer Qualitätswein
Expansion	30 months in new barriques, each variety separately, cuvéeing and 5 months of rest in the barrique
Contents	75 cl
Vintage	2017
Enjoyment phase	up to 15 years
Serving temperature	16- 18 C°
Alcohol content	14.5 %
Grape varieties	Cabernet Sauvignon, Zweigelt
Awards	96 Punkte Falstaff /
Article no	55507717

Comments

Soil. Haidäcker & Bärnreiser: gravelly loess, Schüttenberg: dry gravel Climate. For our Privat we only use grapes from our best sites. The Haidacker with its nutrient-rich soils, where the fresh winds of the nearby Danube provide a lively structure and acidity. The Bärnreiser, where the grapes reach their full ripeness and density in combination with the deep soils and the warm single vineyard site. And from the Schüttenberg with its barren gravel, which is heated by the sun in summer.

Pairing

Food recommendation. Strongly prepared with dark meat, cheese buffet or you can enjoy the variety of wine alone in quiet hours of glass culture. Bordeaux glass

drinking temperature. opening and decanting a few hours before consumption is recommended and has a great influence on the harmony of the wine,
recommendation: 18°C

Tasting notes

Netzl's Privat is the selection of the best casks. Dark ruby garnet with a black core, ripe cassis and blackberries on the nose, tobacco aromas, powerful on the palate, juicy plums with hints of nougat, present tannins, fine extract sweetness, concentrated finish