



Ried Haidacker 1ÖTW Carnuntum DAC Zweigelt 2018

Netzl

Type	Rotwein
Origin	Österreich, Carnuntum
Producer	Netzl Göttlesbrunn
Classification	Österreichischer Qualitätswein DAC
Expansion	18 months in new 500 Lt. barrels
Contents	75 cl
Vintage	2018
Enjoyment phase	up to 11 years
Serving temperature	16- 18 C°
Alcohol content	13.5 %
Grape varieties	Zweigelt 100 %
Awards	94 Punkte Falstaff /
Article no	55505718

Comments

Ried. Haidacker in Göttlesbrunn - with the 2017 vintage, the Haidacker vineyard was classified as the first site in Carnuntum, making it one of the most important sites in the entire region. Soil. nutrient-rich loess soil with gravel alluvial deposits. Climate. The Haidacker vineyard is 35 years old, making it our oldest & best Zweigelt vineyard. The poor gravel on the surface allowed the vines to take root deeply and the nutrient-rich loess soil underneath provides the vines with a constant supply of sufficient nutrients & water, resulting in intense, juicy & dark fruit in the grapes. The favourable south-south-east location ensures optimal sun exposure and thus high depth of the grapes. The nearby Danube with its cool winds also preserves the freshness and tension of the grape fruit.

Pairing

Food recommendation. roasted dark meat with a strong sauce, spicy cheese or you can enjoy the wine on your own. glass culture. Bordeaux glass

Tasting notes

Dark ruby red, intense spiciness on the nose, slightly roasted and earthy notes, juicy dark fruit on the palate too, with ripe, velvety tannins and peppery spiciness on the finish, charming extract sweetness, elegant finish.