



## Ried Haidacker 1ÖTW Carnuntum DAC Zweig 2019

Netzl

<b>Type</b>	Red wine
<b>Origin</b>	Austria, Carnuntum
<b>Producer</b>	Netzl Göttlesbrunn
<b>Classification</b>	Österreichischer Qualitätswein DAC
<b>Expansion</b>	18 months in new 500 Lt. barrels
<b>Contents</b>	75 cl
<b>Vintage</b>	2019
<b>Enjoyment phase</b>	up to 10 years
<b>Serving temperature</b>	16- 18 C°
<b>Alcohol content</b>	13.5 %
<b>Grape varieties</b>	Zweigelt
<b>Article no</b>	55505719

### 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

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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.