



Rubin Carnuntum DAC 2019

Netzl

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| Type | Red wine |
| Origin | Austria, Carnuntum |
| Producer | Netzl Göttlesbrunn |
| Classification | Österreichischer Qualitätswein DAC |
| Expansion | 8 months in used French barrique barrels |
| Contents | 75 cl |
| Vintage | 2019 |
| Enjoyment phase | up to 8 years |
| Serving temperature | 16- 18 C° |
| Alcohol content | 13.5 % |
| Grape varieties | Zweigelt |
| Article no | 55508819 |

Comments

Carnuntum regional wine Soil. deep loess soils rich in closer substances Climate. Our mesoclimate benefits from the influence of Lake Neusiedl (the warm Pannonian plain) and the nearby Danube. Thus our region is characterised by warm late summers and autumns, resulting in a high physiological ripeness of the blue grapes. However, the cool winds of the nearby Danube also bring some cooling during the nights and ensure a fresh and elegant style of the wines.

Pairing

Food recommendation. Olives, cured meats, terrines, cold meat dishes or classic cuisine such as pork, veal or chicken, fish, Mediterranean cuisine, cheese with a subtle taste Glaskultur. Chianti or Bordeaux glass

Tasting notes

Ruby garnet with youthful violet reflections, drunk cherries on the nose, juicy berries on the palate, elegant acidity and typical peppery spiciness in the finish, balanced and pleasant tannin backbone, a wine with charm and typical of the region"