



Syrah Qualitätswein 2018

Netzl

Type	Red wine
Origin	Österreich, Carnuntum
Producer	Netzl Göttlesbrunn
Classification	Österreichischer Qualitätswein
Expansion	17 months in new barrique and used barrique
Contents	75 cl
Vintage	2018
Enjoyment phase	up to 14 years
Serving temperature	16- 18 C°
Alcohol content	14.5 %
Grape varieties	Syrah 100 %
Awards	93 Punkte Falstaff /
Article no	55508718

Comments

Ried. Schüttenberg and Neuberg soil. warm, barren gravel climate. The Schüttenberg is the highest elevation in our area and its poor gravel soils are a real challenge for the vines. Extreme dryness characterises the summers and therefore the vines have to root deeply to get nutrients and water. During the day, the soils are heated very quickly by the sun and reflect its heat, but at night they cool down again quickly, contributing to the lively fruit and captivating spiciness of this Syrah.

Pairing

Dark meat, foie gras, cheese or enjoy the wine on its own. glass culture. Bordeaux glass

Tasting notes

Dark ruby red with black reflections, tobacco, intense peppery spiciness, dark, juicy berries and a subtle hint of chocolate, reminiscent of black olives, full-bodied with a lively finish.