



## Syrah Qualitätswein 2018

Netzl

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