



## Zweigelt Carnuntum DAC 2019

Netzl

<b>Type</b>	Rotwein
<b>Origin</b>	Österreich, Carnuntum
<b>Producer</b>	Netzl Göttlesbrunn
<b>Classification</b>	Österreichischer Qualitätswein DAC
<b>Expansion</b>	18 months in large oak barrels
<b>Contents</b>	75 cl
<b>Vintage</b>	2019
<b>Enjoyment phase</b>	up to 8 years
<b>Serving temperature</b>	16- 18 C°
<b>Alcohol content</b>	13 %
<b>Grape varieties</b>	Zweigelt 100 %
<b>Article no</b>	55503719

### 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

Zweigelt in a very classic way. Dark ruby garnet, inviting cherry fruit, fine hints of spices, youthful charm, juicy and elegant on the palate, offers drinking pleasure.