

NETZL

WINERY FRANZ & CHRISTINE NETZL

GÖTTLESBRUNN - CARNUNTUM - AUSTRIA



wine &
people



*“Things have to change so that
everything remains the same.”*

Giuseppe Tomasi di Lampedusa

CHRISTINE
ANNA-MARIA
PETER
CHRISTINA & THERESA
FRANZ
LENA



In the heart of the wine-growing region Carnuntum - in the wine-growing village of Göttlesbrunn, Franz & Christine built up our winery from a mixed farm with a lot of vision and innovation. Today Christina and her parents Franz & Christine vinify wines full of character, finesse and, above all, profoundness. Indispensable support is Christina's husband Peter, who is responsible for the machanic treatment of the vineyards such as soil management and protection as an absolute natural and machine freak.

Our personal goal is to grow our grapes with particular attention to their origin, soil and climate and to reflect this through a vinification as gentle as possible. While Franz owns experience, knowledge and tradition, Christina brings fresh wind and innovation - in short, we complement each other perfectly and this combination is the distinctive foundation of our Netzl wines.

TRADITION - GENERATION - INNOVATION



wine &
gardens



LOESS - GRAVEL - SAND & MIXES



*"I can resist everything
but temptation."*

(Oscar Wilde)

Loess, loam, gravel and sand - these 4 form the basis of our soils and provide a nutrient-rich and profound base with high lime content for our vines. Together with the soft south-east slopes of the Arbesthal ridge, they ensure the constant ripeness and high quality of our grapes.

Under these perfect conditions, we foster our 28 hectares of vineyards all year long, with the highest priority on natural management and thus the complete elimination of herbicides and pesticides. From early spring to late autumn, we work day by day to give our vines the perfect soil conditions for a good supply of nutrients and to offer our grapes enough space and the ideal combination of light and shade for optimum maturation. Thus we decided to start the Organic certification process in 2018.

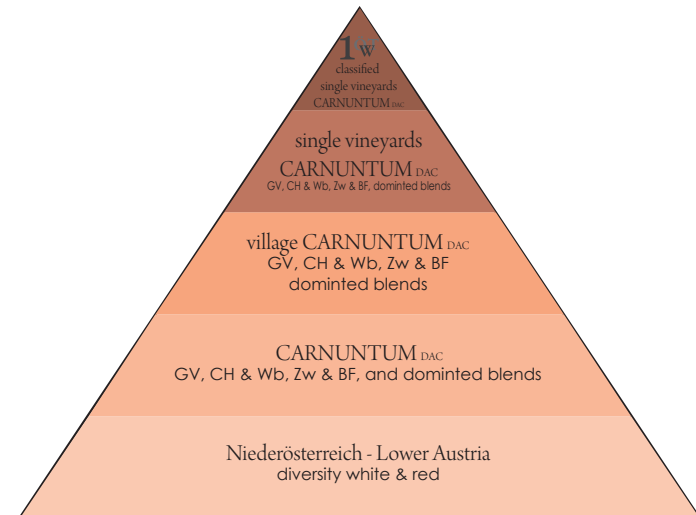
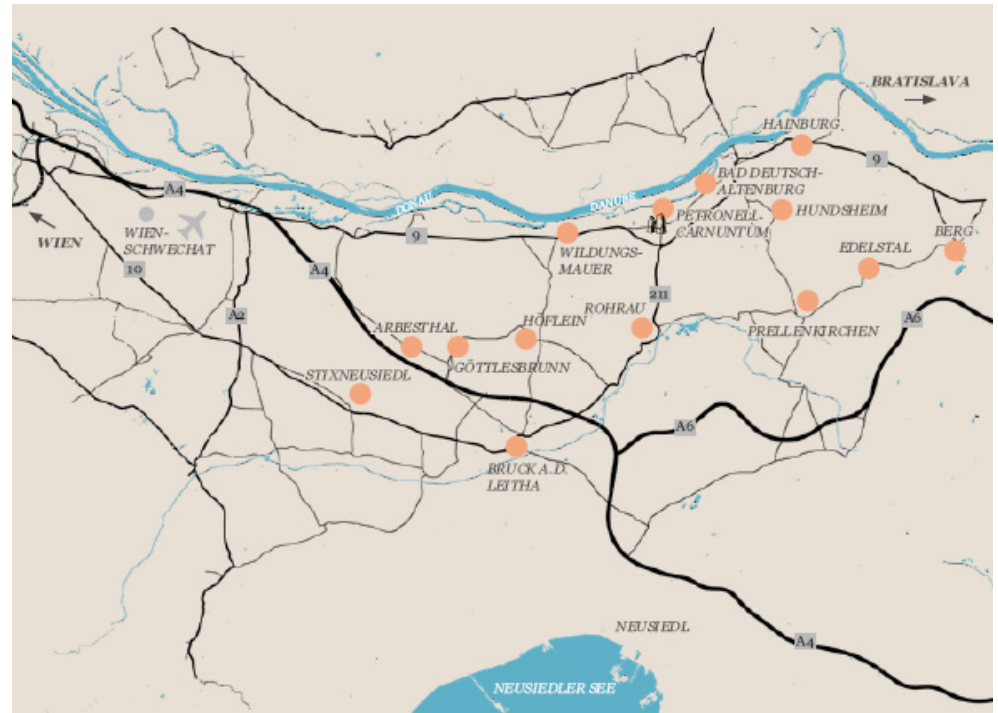
The big range of soils and microclimates offers perfect conditions for our many different varieties. Although we focus on the red wines with 70%, the white vines also find their perfect conditions with us, especially in the forested areas. The absolute „King“ among the grapes is our Zweigelt - it's autochthonous Carnuntum and shapes our entire assortment from classic to premium. He also dominates all our blends as a base with at least 65%. In case of white wines, especially the Burgundian varieties Pinot Blanc and Chardonnay as well as the typical Grüner Veltliner find their ideal place with us.

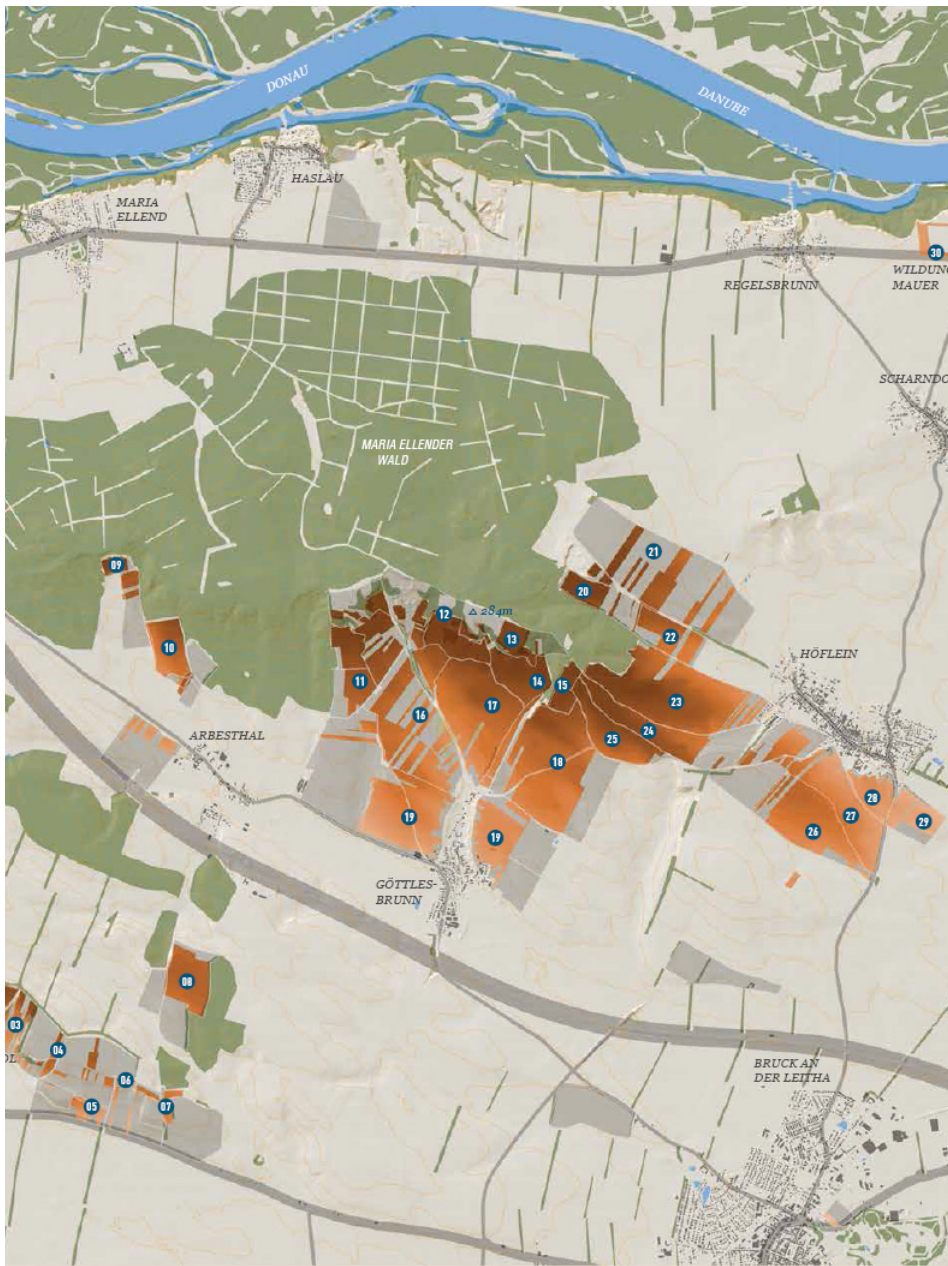


our Bio-Certificate: Lacon GmbH AT-BIO-402

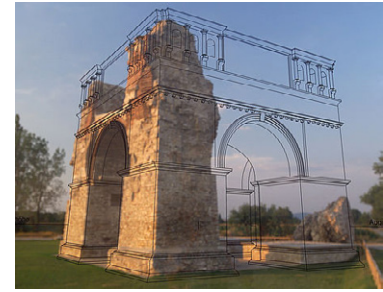


wine & origin





Die Rubin
CARNUNTUM
 Weingüter



On the rolling hills of the Arbesthal ridge, our vines grow and mature in the distinctive locations of Carnuntum. The nearby Danube and the warm Pannonian lowlands around Lake Neusiedl, characterize our region. The warm air flows from the east lead to high ripeness of the grapes and the cool winds from the north (especially during the night) preserve the freshness, fruit and spice - a unique combination for our characteristic wines. Therefore it is our goal - as a member of the Austrian traditional wineries - to work with the characteristics of the individual vineyards and to highlight them in our wines. Only the names of the best sites for the typical Carnuntum varieties may adorn our label.

*“No enjoyment is temporary,
 because the impression it leaves is enduring..“*

j.w. von goethe

So is our wine growing region Carnuntum, because it is unique in many ways. Through the distinctive location & climate on the one hand and specially through the charismatic winemakers, who are known for their cohesion and sense of collegiality across the borders. But also because of our history, when the Romans influenced our region, not only with their drinking culture but also with their magnificent buildings of the legion city Carnuntum, which they left with us. This is shown with the Heidendor - the former triumphal arch as an entrance to the Roman City - as a symbol of our wine-growing region Carnuntum.

- | | | | | |
|---------------------|---------------|----------------|--------------------|-------------|
| GÖTTLESBRUNN | 15 Neuberg | HÖFLEIN | 24 Scheibner | 29 Gasibühl |
| 11 Altenberg | 16 Holzweg | 20 Rothenberg | 25 Bärnreiser | |
| 12 Schüttenberg | 17 Haidacker | 21 Steinäcker | 26 Kirchtal | |
| 13 Steinriegel | 18 Hagelsberg | 22 Kirchberg | 27 Bühl | |
| 14 Rosenberg | 19 Kräften | 23 Aubühl | 28 Kirchweingarten | |



GRÜNER VELTLINER Carnuntum^{DAC} 2025 - BIO

„Marked aroma of the variety with no shortage of fruits such as green apples, on the palate peppery spice, fresh and balanced“



ORIGIN

vineyard. Rothenberg, Haidacker & Hagelsberg.

soil. red gravel and nutritious loess with some gravel

climate. All of the three vineyards are cooler places, which benefit from the chilled winds of the nearby River Danube, especially during hot summers. This factor allows for the intensive aromatic and fizzy acidity in the grapes to be preserved. Specifically "Rothenberg" with its' red gravel (iron) brings minerality and the typical "pepper" to our Grüner Veltliner.

ENJOY

pairing. Austrian kitchen such as Wiener Schnitzel, roasted or fried chicken, pickled knuckle of pork, cold buffet, fish and seafood
glass. Chianti-glass or a slim tulip-formed glass for young wines

ideal temp. 8°C

suitable for vegans

VINIFICATION

harvest. 24th & 29th September 2025
whole bunch pressing

fermentation. in stainless steel, under controlled temperature of 18-19 °C, 14 days

rest time. 4 weeks after fermentation on the yeast, 1. racking, another 12 weeks on the lees

alcohol content. 12.5 % Vol

total acidity. 5.7 g/l

residual sugar. 1.2 g/l

potential. 2026 - 2031



CHARDONNAY Carnuntum^{DAC} 2025- BIO

*„Abundance of juice and spice in the nose,
yellow apples, melons and hey, nice acidity,
fresh and animating“*

ORIGIN

vineyard Altenberg und Haidäcker.

soil. gravel, nutritious loess with some gravel

climate. The Chardonnay grapes love the perfect conditions of our "pannonian" climate with the deep and nutritious soils of the vineyard Haidacker. As a result, they develop their very intensive and exotic aromatic with some nice acidity on the palate, due to the cooler influences of the River Danube during the nights.

ENJOY

pairing. light, grilled meat or with cream- or wine-sauce such as poultry, veal or fish, pastries and soufflés, dishes with asparagus

glass. Universal-Glass (Chardonnay- or Chianti-glass)

ideal temp. 8°C

suitable for vegans

VINIFICATION

harvest. 17.-19. September 2025, hand-picked

whole bunch pressing

fermentation. stainless steel, controlled temperature of 18-20 °C, 4 weeks

rest time. 3 weeks after fermentation on the yeast, 1. racking, another 12 weeks ripening on the lees

alcohol content. 13 % Vol

total acidity. 6.8 g/l

residual sugar. 2 g/l

potential. 2026 - 2031



GÖTTLESBRUNN Carnuntum^{DAC} 2023 - BIO

„Typically Göttlesbrunn - a cuvée from the cool white vineyards around Göttlesbrunn on the gravelly hills right next to the forest. Intense aromas of juicy berries, invigorating yet harmonic acidity, perfect balance between juicy fruit, creamy extract and stimulating freshness“



ORIGIN

vineyard on the hillside around Göttlesbrunn.

soil. gravelly loess

climate. At the top of the range of hills, the large Ellender forest and the cool winds from the northern Danube have an impact on the vineyards around Göttlesbrunn. Together with the barren gravel, a unique microclimate is created here.

ENJOY

pairing. light, grilled meat or with cream- or wine-sauce such as poultry, veal or fish, pastries and soufflés, dishes with asparagus

glass. Universal-Glass (Chardonnay- or Chianti-glass)

ideal temp. 8°C

suitable for vegans

VINIFICATION

cuvée. Chardonnay & Grüner Veltliner

harvest. 19. september, 20. september 2023, hand-picked

whole bunch pressing

fermentation. stainless steel, controlled temperature of 18-20 °C, 4 weeks with 10% berries added to the juice

rest time. 8 weeks after fermentation on the yeast and with the berries, 1. racking, another 6 months ripening on the lees in 500 l vats and amphora

alcohol content. 13.5 % Vol

total acidity. 5 g/l

residual sugar. 3.9 g/l

potential. 2024 - 2030



RIED ROTHENBERG HÖFLEIN GRÜNER VELTLINER 2023 - BIO

„Velvety, multi-layered, well defined, and elegant on the palate, exotic juicy, a splash of roasted and spicy aromas, well balanced, freshness on the palate, high potential“



ORIGIN

vineyard. Rothenberg in Höflein
soil. red gravel from the Danube river
climate. Rothenberg is one of the coolest sites here in the region, directly next to the big „Ellend“ forest and therefore mainly influenced by the cooler winds of the river. Moreover, you can find here the original red gravel from the Danube river.

ENJOY

pairing. heavy meat-dishes, Asian kitchen (Wok), vegetable-dishes with herbs, cheese
glass. Chiantiglass
ideal temp. 10 °C

suitable for vegans

VINIFICATION

harvest. ripe, selected grapes on 27rd September 2023, all hand-picked

whole bunch pressing

fermentation. in old 500 l oak barrels, starting at 22 °C and ending with 14 °C, therefore very long fermentation for around 8 weeks

rest time. in the oak barrels for 6 months on the complete yeast with no racking and regular battonage, first sulfite after first racking

alcohol content. 13.5 % Vol

total acidity. 4.6 g/l

residual sugar. 3.7 g/l

potential. 2024 - 2034



RIED ALTENBERG WEISSBURGUNDER 2023 - BIO

„ripe fruits like melons and a hint of pear in the nose, nuts and honey, well-structured and full-bodied palate, an abundance of juice, elegant freshness, creamy, endless pleasure“



ORIGIN

vineyard. Altenberg in Göttlesbrunn.
soil. Danube gravel and loessy lower layers
climate. one of the cooler hills in with influences coming from the close forest and east-facing exposure. The Pinot blanc loves the pannonian climate with its warm late summers and falls. It is because of this combination the grapes get exceptionally ripe and we achieve such extraordinary extract on the palate.

ENJOY

pairing. Vegetable- and meat-dishes with exotic herbs, Asian dishes (Wok), soufflés and pastries, cheese
glass. Chianti-glass
ideal temp. 10°C

suitable for vegans

VINIFICATION

harvest. very ripe grapes, 28. September 2023, hand-picked
time on the mash. 6 hours
fermentation. in old 500 l oak barrels and 20% in amphoras, starting at 22 °C and ending with 14 °C, therefore very long fermentation for around 10 weeks
rest time. in the oak barrels and amphoras for 6 months on the complete yeast with no racking, first sulfite after first racking

alcohol content. 13,5 % Vol
total acidity. 4.6 g/l
residual sugar. 3.6 g/l
potential. 2024 - 2034



RIED ALTENBERG CHARDONNAY 2023 - BIO

„bright straw yellow, ripe yellow fruits, interesting herbal spices, some honey, elegant yet creamy palate, pleasant melting, wonderfully long finish“



ORIGIN

vineyard. Altenberg in Göttlesbrunn.
soil. Danube gravel and loessy lower layers
climate. one of the cooler hills in with influences coming from the close forest and east-facing exposure. The Chardonnay loves the pannonian climate with its warm late summers and falls. It is because of this combination the grapes get exceptionally ripe and we achieve such extraordinary extract on the palate.

ENJOY

pairing. Vegetable- and meat-dishes with exotic herbs, Asian dishes (Wok), soufflés and pastries, cheese
glass. Chianti-glass
ideal temp. 10°C

suitable for vegans

VINIFICATION

harvest. very ripe grapes, 28. September 2023, hand-picked
mazeration. 50% whole bunch pressing, 50% 1 day mazeration with the skins
fermentation. in old 500 l oak barrels and in amphoras, starting at 22 °C and ending with 14 °C, therefore very long fermentation for around 10 weeks
rest time. in the oak barrels and amphoras for 8 months on the complete yeast with no racking, first sulfite after first racking

alcohol content. 13,5 % Vol
total acidity. 4.6 g/l
residual sugar. 3.6 g/l
potential. 2025 - 2035



MUSKATINA 2025 - BIO

„Gelber Muskateller. intensive muskat-aromas, elderflowers, fresh Muskateller grape in the nose, crispy and refreshing palate, fizzy.“



ORIGIN

vineyard. Schüttenberg, Haidacker, Hagelsberg.

soil. dry gravel and gravelly loess

climate. The Muskateller grows on the top of the highest hill of our region – the Schüttenberg. The gravel there gets very hot during summer days and the nearby River Danube, as well as the forest around the vineyard, bring cool nights to keep the aromatic and crispy style for our Muskatina intact.

ENJOY

pairing. summer-salads, Quiche Lorraine, light fish- and chicken-dishes or you enjoy the noble and delicious aroma of this wine alone in quiet hours.

glass. Universal-Glass (Chardonnay- or Chianti-glass)

ideal temp. 7-9°C

suitable for vegans

VINIFICATION

harvest. 9. September 2025, hand-picked

time on the mash. over night

fermentation. in stainless steel, controls temperature around 18 °C, 14 days

rest time. 4 weeks after fermentation on the yeast, 1. racking, ripening on the lees for another 4 months

alcohol content. 11.5 % Vol

total acidity. 6.5 g/l

residual sugar. 3.8 g/l

potential. 2025 – 2030



ROSANNA 2025 - BIO

„Zweigelt - methode saignée & direct pressing, light onion-red, vitalizing fresh fruit like strawberries and raspberries, animated acidity, the perfect summer companion!“



ORIGIN

vineyard. methode saignée from Rubin Carnutum wines & 10% Merlot

climate. Our pannonian climate with the cool winds of the River Danube bring a very ripe, but also fresh cherry-fruit to our Zweigelt grapes resulting in wines with an aromatic fruit, smooth tannins and no shortage of elegance.

ENJOY

pairing. Rosé, a glass of wine for the spring and the summer, ideal with vegetable-, noodle- and fish-dishes or cold buffet

glass. Chiantiglass

ideal temp. 10 °C

suitable for vegans

VINIFICATION

The skin of the berries is home to the tannins and color for the red wines, which stay in the juice during all of fermentation. For the Rosanna, the juice stays with the skins for only a few hours and ferments separately afterwards, so the grape juices is only slightly colored by the skins and the typical ripe cherry-fruit is preserved.

harvest. 15.-20.Sept. 2026, hand picked 50 % Method Saignée.

50 % direct pressing. directly after harvest

fermentation. stainless steel under temperature controll at. 18 °C, 14 days

rest time. 3 weeks after fermentation on the yeast, 1. racking, another 8 weeks on the lees

alcohol content. 13 % Vol

total acidity. 6.0 g/l

residual sugar. 2.0 g/l

potential. 2026 – 2031



ZWEIGELT Carnuntum 2023 - BIO

„pure Zweigelt! ruby-garnet, typical cherry-fruit in the nose, some spice, elegant and smooth on the palate, youthful and charming“



ORIGIN

vineyard. a blend of several vineyards
soil. deep and nutritious loess soils
climate. The pannonian climate and the influence of the River Danube and the Lake Neusiedl lead to very ripe grapes with good tannins, high ripeness, and intensive and fresh aromas. These are ideal conditions for the Zweigelt grapes, which is therefore naturally our most important grape – the “King” of our varieties.

ENJOY

pairing. olives, vegetable- and meat-dishes with exotic herbs, Asian dishes (Wok), soufflés and pastries, cheese
glass. Chianti-glass or Bordeaux-glass
ideal temp. 16 – 18 °C

suitable for vegans

VINIFIKATION

harvest. 19. & 20. September 2023, hand-picked
selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables
fermentation. vinification in temperature controlled stainless steel tanks at about 28 °C
maceration. 2 weeks after fermentation
BSA. in big oak vats
rest time. 18 months in traditional big old oak vats

alcohol content. 13.5 % Vol
total acidity. 5.3 g/l
residual sugar. 1,0 g/l
potential. 2025 - 2030



CARNUNTUM CUVÉE 2023 - BIO

„Zweigelt, Blaufränkisch & Merlot, Ruby-garnet red, dark berries and interesting spice in the nose, soft tannins and fruity on the palate, very elegant style“



ORIGIN

vineyard. a blend of several vineyards

soil. loam and loess

climate. The pannonian climate and the influence of the River Danube and the Lake Neusiedl bring very ripe grapes with good tannins, a deep color and intensive aromas of cassis and cherry as well as elegant spice. Here we are combining the fresh cherry fruit of the Zweigelt with the spice and dark berries of the Blaufränkisch, alongside the full-bodied structure of the Merlot.

ENJOY

paring. cold meat-dishes or classic Austrian kitchen with pork and beef, roasted duck, spicy chicken, Mediterranean dishes, cheese

glass. Chianti- oder Bordeaux-Glass

ideal temp. 16 – 18 °C

suitable for vegans

VINIFICATION

harvest. 18. Sept. 2023 (Zw), 6. Oct. 2023 (BF), 8. Oct 2022 (Me), hand-picked

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. vinification in temperature controlled stainless steel tanks at about 28 °C

maceration. 2 weeks after fermentation

BSA. in big oak vats

Reifung. 18 months in traditional big old oak vats

alcohol content. 13,5 % Vol

total acidity. 5.1 g/l

residual sugar. 1.1 g/l

potential. 2025 - 2030



RUBIN CARNUNTUM 2023 - BIO

„Zweigelt! dark ruby-garnet red with youthful reflection, black cherry in the nose, juicy berries and roasted aromas on the palate, well balanced and fresh and soft tannins, a wine with charm and potential for aging“



ORIGIN

brand. the brand of our region Carnuntum, always made of the characteristic grape Zweigelt, and is required to pass a professional tasting panel in order to bear the prestigious title of "Rubin Carnuntum"

vineyard. Hagelsberg, Holzweg, Kräpfen

soil. loam and loess

climate. The pannonian climate and the influence of the River Danube and the Lake Neusiedl lead to very ripe grapes with a refined and deep structure, but are also able to preserve their fresh fruit. Ideal conditions for our Zweigelt, which therefore makes it undoubtedly our most important grape.

ENJOY

pairing. beef (loin, T-Bone-Steak, Roast beef), lamb, venison (in a heavy sauce), chicken in red-wine, cheese, nuts – but also ideal for long and pensive hours without a meal

glass. Chianti-glass or Bordeaux-glass

ideal temp. 18°C

suitable for vegans

VINIFICATION

harvest. 21. september 2023, hand-picked

Selektion. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. fermented in temperature controlled stainless steel tanks at 28-30 °C

maceration. 3 weeks after fermentation

BSA. malolactic fermentation is made in old french oak barrels

rest time. 18 months in old french barriques

bottling. August 2025

alcohol content. 13.5 % Vol

total acidity. 5.2 g/l

residual sugar. 1.2 g/l

potential. 2025 - 2030



PRELLENKIRCHEN BLAUFRÄNKISCH 2022

„the slopes of the vineyards surrounding Prellenkirchen are located directly on the border to Slovakia and the beginning of the Carpathian Mountains, they are facing south, experiencing very hot and extremely dry summers, in combination with the sandy soils and limestone, the sugar levels and therefore alcohol stays low and we harvest very elegant Blaufränkisch grapes with fresh aromas of red berries and silky tannin structure“



ORIGIN

vineyard. surrounding Prellenkirchen

soil. limestone and sand

climate. a windy area on the border to Slovakia with very hot summer temperatures and low rainfalls, south facing slopes

ENJOY

pairing. vitello tonnato or different recipes with eggplants like baba ganoush

glass. big red wine glass

ideal temp. 14°

suitable for vegans

VINIFICATION

harvest. all hand-picked, 28. October 2022

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. in stainless steel tanks at max. 28 °C with regular pump overs during main fermentation

maceration. 2 weeks after fermentation

BSA. malolactic fermentation is made in used barriques

rest time. in old barriques for 18 months

alcohol content. 13.5 % Vol

total acidity. 5.6 g/l

residual sugar. 1.0 g/l

potential. 2024 - 2029



GÖTTLESBRUNN EDLES TAL® 2022

„typical Göttlesbrunn style! dark ruby-garnet red with youthful reflection, black berries in the nose, some orange zest, dark and juicy, well integrated roasted aromas on the palate, well balanced, full bodied and concentrated ripe tannin“



ORIGIN

vineyard. Hagelsberg & Schüttenberg around Göttlesbrunn

soil. gravely loess, loamy loess and pure gravel

climate. Holzweg & Hagelsberg bring a ripe and typical Zweigelt with lively character. The Merlot grape brings depth and a full-bodied palate, and to complete this wonderful blend we added some Syrah to bring spice and complexity.

ENJOY

pairing. beef (loin, T-Bone-Steak, Roastbeef), lamb, venison (in a heavy sauce), chicken in red-wine, cheese, nuts – but also ideal for thoughtful hours without a meal

glass. Bordeaux-Glass

ideal temp. 18°

suitable for vegans

VINIFICATION

harvest. all hand-picked, Zweigelt: 21.09.2022, Merlot: 28.09.2022, Syrah: 28.09.2022

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. in stainless steel tanks at max. 30 °C with regular pump overs during main fermentation

maceration. 3 weeks after fermentation

BSA. malalactic is made in 4-6 years old barriques

rest time. in old barriques for 20 months

alcohol content. 14 % Vol

total acidity. 5.5 g/l

residual sugar. 1.0 g/l

potential. 2025 - 2033



RIED HAIDACKER 1^{er} GÖTTLESBRUNN 2022 - BIO

„dark ruby-garnet with violet reflexes, lots of juice and dark fruit in the nose, some nougat and spicy aromas, herbal and earthy, juicy dark berries on the palate, good and very long lasting structure with ripe tannins at the back“



ORIGIN

vineyard. Haidacker in Göttesbrunn - with the vintage 2017 the Ried Haidacker was classified as a Premier Cru (Erste Lage) in Carnuntum and therefore is one of the most important vineyards in the region

soil. nutritious loess with gravel in the upper layers

climate. The soft south-facing hill and the influence of the pannonian lowland lead to a constant and very high ripeness of the grapes. The nutritious loess soils and cooler nights due to the nearby River Danube preserve the typical fresh fruit of the Zweigelt. This location strikes a superb balance between freshness and fruity and ripeness and structure - our best Zweigelt.

ENJOY

pairing. dark meat in a spicy sauce, ripe cheese with nuts

glass. Bordeauxglass

ideal temp. 18 °C

suitable for vegans

VINIFICATION

harvest. 23. September 2022, hand-picked

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. natural yeast, in wooden fermenters, no crushing, no pumping, at max. 28 °C with regular pump overs and punch downs during main fermentation, 10% whole clusters

maceration. 3 weeks after fermentation

BSA. malalactic is made 500 l vats

rest time. 18 months in 500 l vats

bottling: August 2024

alcohol content. 13,5 % Vol

total acidity. 5,2 g/l

residual sugar. 1,0 g/l

potential. 2025 - 2035



RIED HAIDACKER 1^{er} GÖTTLESBRUNN 2021 - BIO

„dark ruby-garnet with violet reflexes, lots of juice and dark fruit in the nose, some nougat and spicy aromas, herbal and earthy, juicy dark berries on the palate, good and very long lasting structure with ripe tannins at the back“



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ENJOY

pairing. dark meat in a spicy sauce, ripe cheese with nuts

glass. Bordeauxglass

ideal temp. 18 °C

suitable for vegans

VINIFICATION

harvest. 28. September 2021, hand-picked

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. natural yeast, in wooden fermenters, no crushing, no pumping, at max. 28 °C with regular pump overs and punch downs during main fermentation

maceration. 3 weeks after fermentation

BSA. malalactic is made 500 l vats

rest time. 18 months in 500 l vats

bottling: September 2023

alcohol content. 13,5 % Vol

total acidity. 5,3 g/l

residual sugar. 1,0 g/l

potential. 2024 - 203



RIED HAIDACKER 1^{er} GÖTTLESBRUNN 2020

„dark ruby-garnet with violet reflexes, lots of juice and dark fruit in the nose, some nougat and spicy aromas, herbal and earthy, juicy dark berries on the palate, good and very long lasting structure with ripe tannins at the back“



ORIGIN

vineyard. Haidacker in Göttesbrunn - with the vintage 2017 the Ried Haidacker was classified as a Premier Cru (Erste Lage) in Carnuntum and therefore is one of the most important vineyards in the region

soil. nutritious loess with gravel in the upper layers

climate. The soft south-facing hill and the influence of the pannonian lowland lead to a constant and very high ripeness of the grapes. The nutritious loess soils and cooler nights due to the nearby River Danube preserve the typical fresh fruit of the Zweigelt. This location strikes a superb balance between freshness and fruity and ripeness and structure - our best Zweigelt.

ENJOY

pairing. dark meat in a spicy sauce, ripe cheese with nuts

glass. Bordeauxglass

ideal temp. 18 °C

suitable for vegans

VINIFICATION

harvest. 22. September 2020, hand-picked

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. natural yeast, in wooden fermenters, no crushing, no pumping, at max. 30 °C with regular pump overs and punch downs during main fermentation

maceration. 3 weeks after fermentation

BSA. malalactic is made 500 l vats

rest time. 18 months in 500 l vats

alcohol content. 13,5 % Vol

total acidity. 5,2 g/l

residual sugar. 1,0 g/l

potential. 2023 - 2033



RIED HAIDACKER 1^{er} GÖTTLESBRUNN 2019

„dark ruby-garnet with violet reflexes, lots of juice and dark fruit in the nose, some nougat and spicy aromas, herbal and earthy, juicy dark berries on the palate, good and very long lasting structure with ripe tannins at the back“



ORIGIN

vineyard. Haidacker in Göttesbrunn - with the vintage 2017 the Ried Haidacker was classified as a Premier Cru (Erste Lage) in Carnuntum and therefore is one of the most important vineyards in the region

soil. nutritious loess with gravel in the upper layers

climate. The soft south-facing hill and the influence of the pannonian lowland lead to a constant and very high ripeness of the grapes. The nutritious loess soils and cooler nights due to the nearby River Danube preserve the typical fresh fruit of the Zweigelt. This location strikes a superb balance between freshness and fruity and ripeness and structure - our best Zweigelt.

ENJOY

pairing. dark meat in a spicy sauce, ripe cheese with nuts

glass. Bordeauxglass

ideal temp. 18 °C

suitable for vegans

VINIFICATION

harvest. 17. September 2019, hand-picked

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. natural yeast, in wooden fermenters, no crushing, no pumping, at max. 30 °C with regular pump overs and punch downs during main fermentation

maceration. 4 weeks after fermentation

BSA. malalactic is made 500 l vats

rest time. 18 months in 500 l vats with full yeast

alcohol content. 13,5 % Vol

total acidity. 5,1 g/l

residual sugar. 1,0 g/l

potential. 2022 - 2032+



RIED BÄRNREISER¹ HÖFLEIN „ANNA-CHRISTINA“ 2022 - BIO

„this blend combines the juicy cherry fruit of the Zweigelt grape, the spice and structure of the Blaufränkisch, and the smooth and velvety texture of the Merlot; ruby-garnet red with a dark core, dark and juicy berries as well as spicy nuances in the nose, complex, multi-layered, good tannins, elegance and charm with an intense and unrivaled concentration.

Our premium blend, dedicated to our daughters Annemarie and Christina. 50 % Zweigelt - 30 % Blaufränkisch - 20 % Merlot“



ORIGIN

vineyard. Bärnrieser

soil. gravely loess

climate. The Ried Bärnreiser is one of the warmest locations in the middle of our range of hills, as it allows maximum sun exposure due to its southern orientation and is more influenced by the Pannonian climate than by the cool Danube in the north. Together with the nutrient-rich, sandy loess soils this leads to a very constant ripening of the grapes and a silky tannin structure. That is why for us our Zweigelt cuvée shows best the characteristics of this special location Ried Bärnreiser.

ENJOY

pairing. veal and venison, roasted in heavy sauce, spicy cheese with nut

Glas. Bordeaux-Glass

Temperatur. 18 °C

suitable for vegans

VINIFICATION

harvest. hand-picked, 21.9.22 (Zw), 28.09.22 (BF), 04.10.22 (ME)

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. in wooden fermenters at max. 30 °C with regular pump overs during main fermentation

maceration. 4 weeks after fermentation

BSA. malalactic is made in french barriques

rest time. every variety separately in 50% new barriques for 18 months

blending. April 2024

bottling. August 2024

alcohol content. 14 % Vol

total acidity. 5.7 g/l

residual sugar. 1.0 g/l

potential. 2025 – 2035 +



RIED BÄRNREISER¹ HÖFLEIN „ANNA-CHRISTINA“ 2021 - BIO

„this blend combines the juicy cherry fruit of the Zweigelt grape, the spice and structure of the Blaufränkisch, and the smooth and velvety texture of the Merlot; ruby-garnet red with a dark core, dark and juicy berries as well as spicy nuances in the nose, complex, multi-layered, good tannins, elegance and charm with an intense and unrivaled concentration.

Our premium blend, dedicated to our daughters Annemarie and Christina. 60 % Zweigelt - 20 % Blaufränkisch - 20 % Merlot“



ORIGIN

vineyard. Bärnrieser

soil. gravely loess

climate. The Ried Bärnreiser is one of the warmest locations in the middle of our range of hills, as it allows maximum sun exposure due to its southern orientation and is more influenced by the Pannonian climate than by the cool Danube in the north. Together with the nutrient-rich, sandy loess soils this leads to a very constant ripening of the grapes and a silky tannin structure. That is why for us our Zweigelt cuvée shows best the characteristics of this special location Ried Bärnreiser.

ENJOY

pairing. veal and venison, roasted in heavy sauce, spicy cheese with nut

Glas. Bordeaux-Glass

Temperatur. 18 °C

suitable for vegans

VINIFICATION

harvest. hand-picked, 29.9.21 (Zw), 5.10.21 (BF), 12.10.21 (ME)

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. in wooden fermenters at max. 30 °C with regular pump overs during main fermentation

maceration. 4 weeks after fermentation

BSA. malalactic is made in french barriques

rest time. every variety separately in 50% new barriques for 18 months

blending. April 2023

bottling. August 2023

alcohol content. 14 % Vol

total acidity. 5.1 g/l

residual sugar. 1.0 g/l

potential. 2024 – 2034 +



RIED BÄRNREISER¹ HÖFLEIN „ANNA-CHRISTINA“ 2020

„this blend combines the juicy cherry fruit of the Zweigelt grape, the spice and structure of the Blaufränkisch, and the smooth and velvety texture of the Merlot; ruby-garnet red with a dark core, dark and juicy berries as well as spicy nuances in the nose, complex, multi-layered, good tannins, elegance and charm with an intense and unrivaled concentration.

Our premium blend, dedicated to our daughters Annemarie and Christina. 65 % Zweigelt - 15 % Blaufränkisch - 20 % Merlot“



ORIGIN

vineyard. Bärnrieser

soil. gravely loess

climate. The Ried Bärnrieser is one of the warmest locations in the middle of our range of hills, as it allows maximum sun exposure due to its southern orientation and is more influenced by the Pannonian climate than by the cool Danube in the north. Together with the nutrient-rich, sandy loess soils this leads to a very constant ripening of the grapes and a silky tannin structure. That is why for us our Zweigelt cuvée shows best the characteristics of this special location Ried Bärnrieser.

ENJOY

pairing. veal and venison, roasted in heavy sauce, spicy cheese with nut

Glas. Bordeaux-Glass

Temperatur. 18 °C

suitable for vegans

VINIFICATION

harvest. hand-picked, 13.9. (Zweigelt), 26.&27.9. (Merlot & CS)

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. in wooden fermenters at max. 30 °C with regular pump overs during main fermentation

maceration. 4 weeks after fermentation

BSA. malolactic is made in french barriques

rest time. every variety separately in mainly new barriques for 18 months

blending. April 2022

bottling. August 2022

alcohol content. 14 % Vol

total acidity. 5,0 g/l

residual sugar. 1,0 g/l

potential. 2023 – 2033 +



ANNA-CHRISTINA RIED BÄRNREISER 1^{er} HÖFLEIN 2019

„Anna-Christina- this blend combines the juicy cherry fruit of the Zweigelt grape, the powerful structure and ripe tannins of the Cabernet Sauvignon, and the smooth and velvety texture of the Merlot; ruby-garnet red with a dark core, dark and juicy berries as well as spicy nuances in the nose, complex, multi-layered, good tannins, elegance and charm with an intense and unrivaled concentration.

Our premium blend, dedicated to our daughters Annemarie and Christina. 70 % Zweigelt - 20 % Merlot – 10 % Cabernet Sauvignon “



ORIGIN

vineyard. Bärnrieser

soil. gravely loess

climate. The Ried Bärnreiser is one of the warmest locations in the middle of our range of hills, as it allows maximum sun exposure due to its southern orientation and is more influenced by the Pannonian climate than by the cool Danube in the north. Together with the nutrient-rich, sandy loess soils this leads to a very constant ripening of the grapes and a silky tannin structure. That is why for us our Zweigelt cuvée shows best the characteristics of this special location Ried Bärnreiser.

ENJOY

pairing. veal and venison, roasted in heavy sauce, spicy cheese with nuts-

Glas. Bordeaux-Glas.s

Temperatur. 18 °C

suitable for vegans

VINIFICATION

harvest. hand-picked, 17.9. & 8.10.2019

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables, no pumping of the berries

fermentation. in wooden fermenters at max. 30 °C with regular pump overs during main fermentation

maceration. 4 weeks after fermentation

BSA. malalactic is made in french barriques

rest time. every variety separately in mainly new barriques for 20 months

blending. April 2021

bottling. August 2021

alcohol content. 14 % Vol

total acidity. 5,1 g/l

residual sugar. 1,0 g/l

potential. 2021 – 2031+



ST. LAURENT 2022 - BIO

„Ruby-garnet red, juicy sour cherry in the nose, spicy and earthy aromas, elegant and well defined on the palate, harmonious and concentrated fruit, soft tannin, nice acidity, perfectly balanced“



ORIGIN

vineyard. Edles Tal

soil. nutritious loess soils

climate. The St. Laurent grapes love warm days, as they do cooler nights, and most importantly windy places – like the Edles Tal. Our warm pannonian climate in combination with the cool winds from the River Danube therefore brings ideal conditions for this elegant variety. The grapes are able to ripen, while also keeping their typical fresh acidity, which makes the St. Laurent wines very interesting and charismatic.

ENJOY

pairing. dark meat, roasted, grilled or with a heavy sauce, all kinds of cheese

glass. Burgundy-glass

ideal temp. 18 °C

suitable for vegans

VINIFICATION

harvest. 7. September 2022, hand-picked

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. in stainless steel tanks at max. 28 °C with regular pump overs during main fermentation

maceration. 2 weeks after fermentation

BSA. malalactic is made in old 500 l vats

rest time. 18 monts in old 500 l vats

alcohol content. 13 % Vol

total acidity. 5.5 g/l

residual sugar. 1.0 g/l

potential. 2024 - 2032



MERLOT 2021

„Ruby-garnet with a dark core, dark and juicy berries, dried fruits, orange zest, nougat, smooth and full-bodied on the palate, concentrated and very long lasting“



ORIGIN

vineyard. Bärnreiser in Höflein

soil. nutritious gravely loess

climate. Bärnreiser is one of our warmest places, similar to a separate valley which stores the warm sunshine of the hot summer days and stays very warm during the nights as well. The deep soils keep the warmth for the grapes and therefore bring constant ripening, which is very important for the Merlot in our "cool climate". As a result the vines yield a very high quality every year and a Merlot with dark fruit, a long and deep structure, and a very full-bodied palate.

ENJOY

pairing. heavy meat-dishes, grilled, roasted or with a sauce, lamb, cheese

glass. Bordeauxglass

ideal temp. 18 °C

suitable for vegans

VINIFICATION

harvest. 11. October 2021 hand-picked

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. in stainless steel tanks at max. 30 °C with regular pump overs during main fermentation

maceration. 4 weeks after fermentation

BSA. malalactic is made in partly new, partly old barriques

rest time. in old and new barriques for 18 months

alcohol content. 15 % Vol

total acidity. 5,0 g/l

residual sugar. 1,0 g/l

potential. 2024 - 2034+



SYRAH 2021

„deep and dark ruby garnet, tobacco, dark berries and spice, a touch of black olive, fine sweetness of the extract, herbal notes, and a concentrated finish“



ORIGIN

vineyard. Schüttenberg in Göttlesbrunn
soil. warm and dry gravel

climate. The hill "Schüttenberg" is the highest hill in our region. The dry and stony soil gets very hot during the hot summer days and as the close by River Danube brings cool winds the gravel gets quickly during the night. Thus, the grapes are graced with very hot temperatures throughout the day at which point they are able to ripen, but the vast temperature discrepancies between day and night keep their freshness, spice, and acidity high.

ENJOY

pairing. dark meat, goose liver, cheese, or the always worthy decision of being enjoyed on its' own.

glass. Bordeauxglass

ideal temp. 18 °C

suitable for vegans

VINIFICATION

harvest. 4. October 2021, hand-picked

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. in stainless steel tanks at max. 30 °C with regular pump overs during main fermentation

maceration. 4 weeks after fermentation

BSA. malalactic is made in partly new, partly old barriques

rest time. in old and new barriques for 18 months

alcohol content. 14,5 % Vol

total acidity. 5.7 g/l

residual sugar. 1.0 g/l

potential. 2024 - 2034+



CABERNET SAUVIGNON 2021

„Ruby-garnet, black current, spicy aromas, some coffee and chocolate, vanilla, elegant structure, ripe and intensive tannins on the palate, very dense“



ORIGIN

vineyard. Aubühel in Höflein

soil. dry sand

climate. Generally, we are a "cool climate" region, but the Cabernet Sauvignon loves hot climates, so we do our best to appease its' demands and plant him on pure and dry sand. The sand gets very, very hot during the day and the Cabernet Sauvignon enjoys the special climate of the Aubühel and produces ripe and dark wines every year.

ENJOY

pairing. heavy meat-dishes, grilled, roasted or with a sauce, lamb, cheese

glass. Bordeauxglass

ideal temp. 18 °C

suitable for vegans

VINIFICATION

harvest. 14. October 2021 hand-picked

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. in stainless steel tanks at max. 30 °C with regular pump overs during main fermentation

maceration. 4 weeks after fermentation

BSA. malolactic is made in partly new, partly old barriques

rest time. in old and new barriques for 18 months

alcohol content. 14.5 % Vol

total acidity. 5.8 g/l

residual sugar. 1.0 g/l

potential. 2024 - 2034+



NETZL PRIVAT 2021 - BIO

„The best barrels are separated only in the best vintages and stored for 24 months in new French oak barrels. Privat is a powerful international styled wine.

Deep and dark ruby-red with a black core, ripe, dark berries, chocolate and coffee in the nose, extremely full-bodied, lots of ripe, dark fruit on the palate, ripe and strong tannins, very long lasting – endless pleasure“



ORIGIN

at the beginning of June every single barrel in the cellar is tasted and selected by the whole family, afterwards another 10 months of resting time in the oak

ENJOY

pairing. veal and venison, roasted in heavy sauce, spicy cheese with nuts
glass. Bordeaux-Glass
ideal temp. 18°C

suitable for vegans

VINIFICATION

cuvée: Merlot & Zweigelt

harvest. hand-picked selected grapes

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. in wooden fermenters at max. 30 °C with regular pump overs during main fermentation

maceration. 4 weeks after fermentation

BSA. malalactic is made in new barriques

rest time. in new barriques for 28 months

blending. November 2023

bottling. December 2023

alcohol content. 14,5 % Vol

total acidity. 5.1 g/l

residual sugar. 1.0 g/l

potential. 2024 - 2039+



WILDE LIEBE 2021 - BIO

I left this wine completely to its own devices - no plan, no specifications. I simply followed the needs of the grapes and the wine completely wildly and with a lot of love. No more and no less" – Christina Netzl.



ORIGIN

name: The painting of the same name for the bottle is by Iris Marisa Neuner

grapes: Chardonnay, Sauvignon blanc & Welschriesling

soil: gravel and gravelly loess

ENJOY

pairing: everything with lots of spice and personality, ripe cheeses and deserts, but not too sweet

glass: big burgundian glass

ideal temp. 8 °C

suitable for vegans

VINIFICATION

harvest: 22.-29. september 2021, hand harvest

vinification: destammed berries go back into the open boxes

fermentation: open fermenters with the skin

maceration: 3 weeks

rest time: after racking for 6 months in old barrels

bottling: unfiltered & unfined

alcohol: 12 % Vol

acidity: 6,1 g/l

residual sugar: 1,0 g/l

Aroma: Comes out of the glass quite wildly at first and then makes room for intense, exotic fruit nuances, herbal spices and some nutty notes, fresh biscuit, exciting tannin backbone interrupts the juicy fruit, extremely long-lasting and complex



RESI *loves*

SPARKLING ORGANIC GRAPE JUICE
WITH HERBS AND SPICES

Our little Theresa loves grape juice and she loves tea. She also loves sparkling drinks and so we decided to combine all these things and create something new - based on our organically grown Muskateller grapes, which she adores to snack in the vineyards with her sisters in fall season. Also, the nettle leaves are native to and around our vineyards. Ginger brings vitality and refreshes.

Resi ist thrilled!



Ingredients: Organic grape juice, organic nettle tea, organic ginger concentrate, carbonated, contains ascorbic acid

Nutritional information per 100 ml:
Brennwert127 kJ/30 kcal
Fett0 g
davon gesättigte Fettsäuren0 g
Kohlenhydrate72 g
davon Zucker71 g
Eiweiß0 g
Salz0 g



Wine & ratings

International - Falstaff

Ausgezeichnet mit 4/5 Sternen als

„Eines der besten 50 Rotweingüter Österreichs seit 2001“

Privat 2021: 96 Punkte

Privat 2020: 96 Punkte

Privat 2019: 97 Punkte

Privat 2018: 95 Punkte

Privat 2017: 96 Punkte

Ried Bärnreiser 1 ÖTW „Anna-Christina“ 2021: 96 Punkte

Ried Bärnreiser 1 ÖTW „Anna-Christina“ 2020: 94 Punkte

Ried Bärnreiser 1 ÖTW „Anna-Christina“ 2019: 96 Punkte

Ried Bärnreiser 1 ÖTW „Anna-Christina“ 2018: 97 Punkte - 3. Platz

Ried Bärnreiser 1 ÖTW „Anna-Christina“ 2017: 95 Punkte

Anna-Christina Ried Bärnreiser 2016: 95 Punkte - Platz 2

Ried Haidacker 1 ÖTW 2021: 94 Punkte

Ried Haidacker 1 ÖTW 2020: 92 Punkte

Ried Haidacker 1 ÖTW 2019: 94 Punkte

Ried Haidacker 1 ÖTW 2018: 94 Punkte

Syrah 2020: 92 Punkte

Syrah 2019: 93 Punkte

Syrah 2018: 93 Punkte

Cabernet Sauvignon 2020: 91 Punkte

Cabernet Sauvignon 2019: 93 Punkte

Cabernet Sauvignon 2018: 93 Punkte

Merlot 2020: 94 Punkte - 2. Platz

Merlot 2019: 95 Punkte - 2. Platz

Merlot 2018: 93 Punkte

Edles Tal Göttesbrunn 2020: 93 Punkte

Edles Tal Göttesbrunn 2020: 92 Punkte

Edles Tal Göttesbrunn 2019: 92 Punkte

Rubin Carnuntum 2022: 91 Punkte

Rubin Carnuntum 2021: 91 Punkte

Rubin Carnuntum 2020: 91 Punkte

Ried Altenberg Weißburgunder 2022: 92 Punkte

Ried Altenberg Chardonnay 2022: 92 Punkte

Ried Rothenberg Grüner Veltliner 2021: 92 Punkte

Österreich - À la Carte

Privat 2021: 97 Punkte

Privat 2019: 97 Punkte

Privat 2018: 96+ Punkte

Privat 2017: 96 Punkte

Ried Bärnreiser 1 ÖTW Anna-Christina 2021: 96+ Punkte

Ried Bärnreiser 1 ÖTW Anna-Christina 2020: 95+ Punkte

Ried Bärnreiser 1 ÖTW Anna-Christina 2019: 96 Punkte

Ried Bärnreiser 1 ÖTW Anna-Christina 2018: 96 Punkte

Ried Haidacker 1 ÖTW Zweigelt 2021: 95 Punkte

Ried Haidacker 1 ÖTW Zweigelt 2020: 94 Punkte

Ried Haidacker 1 ÖTW Zweigelt 2019: 94 Punkte

Edles Tal Göttesbrunn 2021: 94 Punkte

Merlot 2021: 95 Punkte

Ried Altenberg Weißburgunder 2023: 93 Punkte

Ried Altenberg Chardonnay 2022: 93 Punkte

Ried Rothenberg Grüner Veltliner 2021: 93 Punkte

International - Gault Millau

Ausgezeichnet mit 4/5 Trauben

Privat 2020: 18 Punkte

Privat 2019: 18,5 Punkte

Privat 2018: 18,5 Punkte - Lieblingswein der Redaktion

Privat 2017: 18 Punkte

Ried Bärnreiser 1 ÖTW Anna-Christina 2021: 17,5 Punkte

Ried Bärnreiser 1 ÖTW Anna-Christina 2020: 17,5 Punkte

Ried Bärnreiser 1 ÖTW Anna-Christina 2019: 18 Punkte

Ried Bärnreiser 1 ÖTW Anna-Christina 2018: 18,5 Punkte

Ried Bärnreiser 1 ÖTW Anna-Christina 2017: 17,5 Punkte

Ried Haidacker 1 ÖTW Zweigelt 2021: 17,5 Punkte

Ried Haidacker 1 ÖTW Zweigelt 2020: 17 Punkte

Ried Haidacker 1 ÖTW Zweigelt 2019: 17 Punkte

Ried Haidacker 1 ÖTW Zweigelt 2018: 17 Punkte

Ried Haidacker 1 ÖTW Zweigelt 2017: 17 Punkte

Syrah 2018 & 2019: 17,5 Punkte

Cabernet Sauvignon 2018 & 2019: 17 Punkte

Merlot Bärnreiser 2018 & 2019: 16,5 Punkte

Ried Altenberg Chardonnay 2022: 16,5 Punkte

Ried Altenberg Weißburgunder 2019 & 2020: 17,5 Punkte

Edles Tal Göttesbrunn 2021: 17 Punkte

Österreich - „Salon“ Österreichischer Wein

Salonweingut 2022 mit Chardonnay Carnuntum 2021

Salonweingut 2021 mit Ried Rothenberg Grüner Veltliner 2019

Salonweingut 2020 mit Ried Bärnreiser 1 ÖTW „Anna-Christina“ 2017

Österreich - ÖGZ

5 Gläser für Ried Bärnreiser 1 ÖTW „Anna-Christina“ 2017-2021

5 Gläser für Ried Haidacker 1 ÖTW 2017-2021

Österreich – Weinguide rot

5 Sterne für Ried Bärnreiser 1 ÖTW „Anna-Christina“ & Ried Haidacker 1 ÖTW 2017-2021

Wine Enthusiast

95 Punkte für Ried Bärnreiser 1 ÖTW „Anna-Christina“ 2017

94 Punkte für Anna-Christina 2016 & 2018 & Ried Haidacker Zweigelt 2016

93 Punkte für Ried Altenberg Weißburgunder 2018 & Ried Haidacker 1 ÖTW 2017 &

Edles Tal Göttesbrunn 2017

Wine Spectator

91 Punkte für Ried Bärnreiser 1 ÖTW „Anna-Christina“ 2016

91 Punkte für Ried Haidacker 1 ÖTW 2016

Wine Advocate

91 Punkte Ried Rothenberg Grüner Veltliner 2018 & Ried Altenberg Weißburgunder 2018

90 Punkte Ried Haidacker Zweigelt 2016, Anna-Christina Ried Bärnreiser 2016

VINUM Magazin

18,5 Punkte für Ried Bärnreiser 1 ÖTW „Anna-Christina“ 2019 (Sigi Hiss)