

Christina 'Zwiegelt Rose' 2019

Producer - Christina Artner-Netzl

Provenance: Carnuntum, Austria

Farming: Organic - certified

Grape(s): 100% Zweigelt

Vineyard: Grown on the hillside in gravelly and iron rich soils kept cool by the abutting forest and the proximity to the Danube river.

The directly pressed portion (30%) is from younger vines picked earlier, the saignee portion (70%) is from 20 year old vines picked at a higher degree of ripeness.

Vintage: Christina describes 2019 as an excellent vintage. A dry, warm summer and an easy harvest beginning mid september. "Not too warm, not too rainy – just nice fall days" she writes "we really enjoyed the harvest time and you can feel it in the wines!"

Fermentation/ Aging: 30% is whole cluster pressed, the rest is saignee method after a few hours of maceration. Fermented separately in steel. Aged in steel on gross lees for two months then racked for an additional two months.

Fining/ Filtration: None.

Sulfur: 20 ppm two weeks before bottling after natural sedimentation at the end of February.

Misc: Christina writes "My idea is to have a wine, which makes fun and gives you the pure feeling of summer, red fruits and freshness!"



The Producer:

Winegrowing has been a constant presence in Christina's life from her early days as a girl helping her parents and grandparents harvest. This evolved into the fascination of a young adult and now the innovation of a rising star. "I started and studied in the very traditional and classic wine world" she writes. In 2014, 7 years after she returned to the family business, the vineyards were converted to organic farming. As 2015 loomed she felt a need to diversify.

The 'Christina' line evolved from a growing fascination with the 'natural style' and a desire to be more creative and experiment with lower sulfite applications. "There are existing two very different wine worlds for me" she writes, "I am fascinated and I love both wine worlds very much, but for me it was very difficult to show these two different wine styles under the same brand and this is why I finally decided to do a completely separate Christina line for my wines being a little bit more adventurous, a little bit more crazy."

The Vineyard:

Located in between Vienna and the Slovakian border, Carnuntum is a sweeping hill just below the Danube overlooking the Noble Valley into the Liethe Berg. The family's vines stretch the breadth of the hill across 28 hectares with nutrient poor gravelly soils at the top and loess further down by the winery. Situated right in the heart of Carnuntum, they have planted classic Austrian varieties like St. Laurent and Gruner Veltliner alongside French grapes like Chardonnay and Merlot.

The delineation between the Netzl wines and 'Christina' wines begins with intentional picking: a creative process she finds hard to explain. Grapes are harvested with a particular destination in mind informed by instinct, education and decades of experience working her family's holdings.

30% of the Zwiegelt for the rose comes from younger vines picked earlier, the remaining 70% comes from 20 year old vines picked at more advanced ripeness. Christina describes 2019 as an excellent vintage. A dry, warm summer and an easy harvest beginning mid september. "Not too warm, not too rainy – just nice fall days" she writes "we really enjoyed the harvest time and you can feel it in the wines!"

The Winery:

The younger vine, early picked portion of Zwiegelt (30%) is whole cluster pressed and the remaining 70% is crushed and briefly macerated. Both are fermented separately in stainless steel at an ambient temperature of around 15 degrees Celsius. Aged on gross lees for two months and then racked once, aged an additional 2 months. 20 ppm two weeks before bottling after natural sedimentation at the end of February.

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