

NETZL PRIVAT 2017

„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 6 months of resting time in the oak

ENJOY

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

glass. Bordeaux-Glass

ideal temp. 18°C

suitable for vegans

VINIFICATION

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. malolactic is made in new barriques

rest time. in new barriques for 24 months

blending. at the beginning of June after tasting every single barrel, afterwards another 6 months of resting time in the oak

bottling. Dezember 2019

alcohol content. 14,5 % Vol

total acidity. 5,4 g/l

residual sugar. 1,1 g/l

potential. 2019 - 2029+