



1215 Wine Bar & Coffee Lab

Christina, Rosé 2022

Varietal:

Zweigelt

Region:

Camuntum, Austria

Farming:

Certified Organic

Soil Type:

Loess, Red Gravel

Fermentation:

Stainless Steel

Dry/Sweet:

Dry

Body:

3/5

Acid:

3/5

Tannin:

2/5

ABOUT THE WINE

Christina Netzl, winemaker and owner of Christina wines grew up in a farming and winemaking family in Austria and knew from the age of five that's exactly what she was going to do when she grew up.

"I grew up with my sister on the mixed family-run farm owned by my parents and grandparents, cultivating different grains, corn, sugar beets, breeding pigs and growing some vines. Lending a hand almost everywhere on the farm, I fell in love with wine production (and snacking on food from our gardens and the neighborhood) at a very early age. I loved being in the vineyards, helping in the cellar, and telling our customers the stories behind the wines. My future occupation was crystal clear to me: I am becoming a vintner! My parents later focused fully on wine-growing and gradually built up the winery to the 28 hectares we have now. I learned everything about "classical" wine production from my father while working alongside him in the vineyards and the cellar. But, fascinated by all the microbiological processes behind the scenes, I decided to gain more knowledge by studying enology and wine management. An internship for a London wine importer was such an eye-opening moment: it is where I got to know sooo many different wines and styles from all over the world, unbeknown to me before. Fascinated by this diversity and impressed by organically produced wines from small producers all over the world, I decided to focus on finding the typical style of our wine-growing region Carnuntum when I joined my parents back home at the winery in 2007. Increasingly concerned about soil conditions, micro-climates, and nature in the vineyards, my husband and I decided to gradually turn our vineyards organic in 2013. (The fact of raising our two little daughters had a strong influence as well, as you can imagine.) In 2018, we asked for official organic certification, and the 2021 vintage was our first officially certified one. Over the years, I've also been experimenting with different low-intervention methods in the cellar. I fell in love with them and the living wines they yield, and I ended up adding my own range of natural wines to the more classical ones 'inherited' from my father."

The labels on her wines all include an homage to the insects who inhabit her vineyard and, in the process, naturally help with pest control and contribute to the biodiversity and soil health of the vines. And another fun fact about her is that she and her whole family live in and make wine in the same house! It's a long building that starts at the street and runs all the way to the cellar and one of their vineyards. Talk about an old school European set up! This rosé was really hyped up to us before we tasted it and we're so glad to say it lived up to the buzz. We're excited to share it with you. Enjoy it overlooking your own backyard and the biodiversity that gives it its unique character!

Tart berries, raspberry and cherry, aromatic on the nose and nicely structured on the palate.

