

# Carnuntum

## Winegrowing area:

The Carnuntum winegrowing area is scattered over three hilly areas and located to the east of Vienna and to the south of the Danube at the same time.

Firm loess and chalky soils, as well as the continental-Pannonian climate are the ideal conditions for winegrowing. In May, the first hot spells encourage the vines to blossom, but these are usually followed by heavy showers in early summer that give the vines a good basis on which to survive the extremely dry and warm to very hot summer. The dry weather usually lasts until long in the autumn, so that Carnuntum is perfect for late-maturing varieties of red wine.

## Vineyard Artner

The primarily red vines from the Artner Vineyard are looked after on an area of about 35 hectares with a devotion and passion for the craft. The continental-Pannonian climate and the Danube and Lake Neusiedl play a major role in ensuring conditions are perfect. This is where our regional classics such as the Time for Action Chardonnay and new top wines flourish. Wine lovers appreciate the wines' unique taste and characteristics typical of their origin. The history of the vineyard goes back to 1683. Over the past few years, the authenticity and character of the family-run ARTNER vineyard has turned it into a true Carnuntum hotspot. With a traditional-conscious and down-to-earth approach, the owners apply innovative ideas and original concepts to create the wines of the future that stand apart for their quality and individual character.

## Wine recommendations:

2015 Chardonnay unoaked	0.2l/0.75l	10.50/35.00
2015 Cuvée Barrique	0.2l/0.75l	11.00/39.00

## Typical regional dishes:

Obazda cheese with pickled vegetables and roasted bread	11.00
Beef tatar with marinated pumpkin and roasted farmhouse breast	15.00
Braised shoulder of beef with creamy savoy cabbage and mashed potatoes	27.00