

Johannes
Trapl

SANKT LAURENT RESERVE 2016

Qualitätswein, Reserve

Origin: Austria
Quality grade: Qualitätswein
Normal Classification: Reserve
Site Type: hillside
Varietal: St. Laurent 100 % | 21 years
5000 plants/ha | 2600 - 3000 liter/ha
Sea Level: 190 m
Soil: loess
loam
danube gravel



WEATHER / CLIMATE

Climate: pannonic

CELLAR

Malolactic Fermentation: yes
Mash Fermentation: squashed | Stems: 0 % | open fermentation vat | 600 L | 6 - 8 day(s) | 24 - 26 °C
Fermentation: spontaneous
open fermentation vat | 600 L | 6 - 8 day(s) | 24 - 26 °C
Maturing: large wooden barrel | 500 L | used barrel | 14 month(s)
Time on the Full Yeast: 12 month(s)

DATA

Wine Type: Still wine | red | dry
Alcohol: 12.5 %
Acid: 5.7 g/l
Residual Sugar: 1 g/l
Certificates: organic, bio-dynamic
Allergens: sulfites
Drinking Temperature: 14 - 16 °C
Aging Potential: medium (8 years)
Optimum Drinking Year: 2019 - 2026

PRODUCT CODES

EAN: 9120039622286
EAN / carton 6: 9120039623283

