

Johannes
Trapl

BLAUFRÄNKISCH RIED SPITZERBERG 2016

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| Wine Type: | Still wine red dry |
| Alcohol: | 13 % |
| Acid: | 5.7 g/l |
| Residual Sugar: | 1 g/l |
| Certificates: | organic, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 16 - 18 °C |
| Aging Potential: | high (15 years) |
| Optimum Drinking Year: | 2021 - 2031 |

VINEYARD

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| Origin: | Austria, Carnuntum |
| Quality grade: | Qualitätswein |
| Normal Classification: | Erste Lage |
| Site Type: | hillside |
| Varietal: | Blaufränkisch 100 % 46 - 61 years 3000 plants/ha 2300 - 2600 liter/ha |
| Geographical Orientation: | south |
| Sea Level: | 180 - 260 m |
| Soil: | unconsolidated sediment limestone |

HARVEST AND MATURING

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| Harvest: | handpicked end/september |
| Grape Sorting: | manual |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Mash Fermentation: | squashed Stems: 10 % open fermentation vat 2000 L 8 - 12 day(s) |
| Filter: | unfiltered |
| Sulfur Added: | yes, wine |
| Maturing: | large wooden barrel 500 L used barrel 14 month(s) |
| Time on the Full Yeast: | 14 month(s) |
| Bottling: | natural cork middle/march 2018 800-1000 bottles SO2 added: 10 mg |

PRODUCT CODES

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| EAN: | 9120039622330 |
| EAN / carton 6: | 9120039623337 |

