

Johannes
Trapl

RIED TILHOFEN 2016

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Residual Sugar:	2.1 g/l
Acid:	5.5 g/l
Certificates:	organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2021 - 2026

VINEYARD



Origin:	Austria, Carnuntum
Quality grade:	Qualitätswein
Site:	Stixneusiedl, Tilhofen
Normal Classification:	Erste Lage
Site Type:	hilly land
Varietal:	Merlot 45 % 16 - 26 years 4000 plants/ha 2600 - 3000 liter/ha Cabernet Sauvignon 40 % Blaufränkisch 15 %
Geographical Orientation:	south
Sea Level:	180 m



Soil: sandy
calcareous
loam | sub soil

WEATHER / CLIMATE

Average Rainfall Per 450 mm

Vintage:

HARVEST AND MATURING

Malolactic Fermentation: yes

Mash Fermentation: squashed | Stems: 0 % | open fermentation vat | 600 L

Fermentation: spontaneous

open fermentation vat | 600 L

Maturing: 75 % | small oak barrel | 225 L | used barrel | 18 month(s)

25 % | small oak barrel | 225 L | new barrel | 18 month(s)

PRODUCT CODES

EAN: 9120039622354

EAN / carton 6: 9120039623351