

Johannes
Trapl

RIED TILHOFEN 2016



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:	

CELLAR

Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % open fermentation vat 600 L
Fermentation:	spontaneous open fermentation vat 600 L

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Maturing: 75 % | small oak barrel | 225 L | used barrel | 18 month(s)
25 % | small oak barrel | 225 L | new barrel | 18 month(s)

DATA

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

PRODUCT CODES

EAN: 9120039622354
EAN / carton 6: 9120039623351