

Johannes
Trapl

ZWEIGELT 2018

Wine Type:	Still wine red dry
Alcohol:	12 %
Residual Sugar:	1 g/l
Acid:	5.5 g/l
Certificates:	organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	medium
Optimum Drinking Year:	2019 - 2022

VINEYARD



Origin:	Austria
Quality grade:	Bio-Qualitätswein
Site:	Stixneusiedl, Prellenkirchen
Normal Classification:	Niederösterreich
Site Type:	hillside
Varietal:	Zweigelt 100 % 6000 liter/ha
Geographical Orientation:	south
Sea Level:	180 - 200 m
Soil:	calcareous loess loam



WEATHER / CLIMATE

Climate: pannonic
Average Rainfall Per 250 - 450 mm
Vintage:

HARVEST AND MATURING

Fermentation: spontaneous
Malolactic Fermentation: yes
Mazeration: squashed | 2 day(s) | warm | with stems: yes
Fermentation Process: manual punch down | Duration: 2 days
Skin Contact: 2 - 5 day(s)

PRODUCT CODES

EAN: 9120039622491
EAN / carton 6: 9120039623498