

Johannes
Trapl

PRELLENKIRCHEN BLAUFRÄNKISCH 2017

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5.7 g/l
Certificates:	organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2022 - 2027

VINEYARD

Origin:	Austria, Carnuntum
Quality grade:	Qualitätswein
Site:	Spitzerberg, Prellenkirchen
Normal Classification:	Ortswein
Site Type:	hillside
Varietal:	Blaufränkisch 100 % 25 - 45 years 3500 - 5000 plants/ha 2600 - 3000 liter/ha
Geographical Orientation:	south
Sea Level:	180 - 260 m
Soil:	limestone

HARVEST AND MATURING

Malolactic Fermentation:	yes
Mazeration:	squashed 3 day(s) with stems: yes
Mash Fermentation:	squashed Stems: 0 % large wooden barrel 500 L used barrel 6 - 7 day(s) 24 - 26 °C
Fermentation:	spontaneous large wooden barrel 500 L used barrel 6 - 7 day(s) 24 - 26 °C
Sulfur Added:	wine
Maturing:	large wooden barrel 500 L used barrel 14 month(s)

