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# BLAUFRÄNKISCH RIED SPITZERBERG - ÖTW ERSTE LAGE 2017

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.4 g/l
<b>Total Sulfur:</b>	< 45 mg
<b>Certificates:</b>	organic, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	high (15 years)
<b>Optimum Drinking Year:</b>	2022 - 2032

## VINEYARD

<b>Origin:</b>	Austria, Carnuntum
<b>Quality grade:</b>	Qualitätswein
<b>Normal Classification:</b>	Erste Lage
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Blaufränkisch 100 %   47 - 62 years 3000 plants/ha   2300 - 2600 liter/ha
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	180 - 260 m
<b>Soil:</b>	unconsolidated sediment limestone

## WEATHER / CLIMATE

<b>Climate:</b>	pannonic
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## HARVEST AND MATURING

<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	squashed   Stems: 25 %   open fermentation vat   2000 L   8 - 12 day(s)
<b>Filter:</b>	unfiltered
<b>Sulfur Added:</b>	yes, wine
<b>Maturing:</b>	large wooden barrel   500 L   used barrel   14 month(s)
<b>Time on the Full Yeast:</b>	14 month(s)
<b>Bottling:</b>	natural cork   beginning/march 2019   800-1000 bottles SO2 added: 10 mg

