

Johannes  
Trapl

# GRÜNER VELTLINER 2018

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Certificates:</b>	organic, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	small (3 years)
<b>Optimum Drinking Year:</b>	2020 - 2022

## VINEYARD

<b>Origin:</b>	Austria
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Stixneusiedl, Prellenkirchen
<b>Normal Classification:</b>	Niederösterreich
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Grüner Veltliner 100 %   17 - 37 years 3000 plants/ha   5300 liter/ha
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	180 - 200 m
<b>Soil:</b>	calcareous loess loam

## HARVEST AND MATURING

<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous steel tank   12 day(s)   16 - 18 °C
<b>Skin Contact:</b>	6 hour(s)
<b>Maturing:</b>	steel tank   6 month(s)

## PRODUCT CODES

<b>EAN:</b>	9120039622460
<b>EAN / carton 6:</b>	9120039623467

