

Johannes
Trapl

KARPATENSCHIEFER BLAUFRÄNKISCH 2018

Origin: Austria
Quality grade: Bio-Wein aus Österreich
Site Type: hillside
Varietal: Blaufränkisch 100 % | 26 - 46 years
3500 - 5000 plants/ha | 2600 - 3000 liter/ha
Sea Level: 240 - 280 m
Soil: limestone

WEATHER / CLIMATE

Climate: pannonic

CELLAR

Harvest: handpicked | end/september
Fermentation: spontaneous
Malolactic Fermentation: yes
Sulfur Added: yes, wine
Mazeration: squashed | 3 day(s) | with stems: yes
Mash Fermentation: squashed | large wooden barrel | 500 L | used barrel | 8 - 12 day(s)
Fermentation Process: manual punch down | 1 x day | Duration: 3 days
Filter: unfiltered
Maturing: large wooden barrel | 500 L | used barrel | 12 month(s)
Time on the Full Yeast: 12 month(s)
Bottling: natural cork | end/november 2020
SO2 added: 10 mg

DATA

Wine Type: Still wine | red | dry
Alcohol: 12.5 %
Residual Sugar: 1 g/l
Acid: 6.2 g/l
Total Sulfur: < 10 mg
Certificates: organic, bio-dynamic
Allergens: sulfites
Drinking Temperature: 14 - 16 °C
Aging Potential: high (10 years)
Optimum Drinking Year: 2023 - 2028

