

Johannes  
Trapl

# KARPATENSCHIEFER GRÜNER VELTLINER 2019

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	1.5 g/l
<b>Acid:</b>	5 g/l
<b>Certificates:</b>	organic, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	6 years
<b>Optimum Drinking Year:</b>	2021 - 2024

## VINEYARD

<b>Origin:</b>	Austria
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Grüner Veltliner 100 %   48 - 53 years 3500 - 3800 plants/ha   4000 liter/ha
<b>Sea Level:</b>	240 - 280 m
<b>Soil:</b>	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: 100 %   open fermentation vat   2000 L   10 - 15 day(s)   70 % partly destemming   Stems: 10 %   amphora   450 L   10 - 20 day(s)   30 %
<b>Skin Contact:</b>	1 - 5 month(s)
<b>Filter:</b>	unfiltered
<b>Sulfur Added:</b>	no
<b>Maturing:</b>	amphora   450 - 1000 L   3 - 8 month(s)
<b>Time on the Full Yeast:</b>	3 - 8 month(s)
<b>Bottling:</b>	beginning/july 2020   2500-3000 bottles

## PRODUCT CODES

<b>EAN:</b>	9120039622590
<b>EAN / carton 6:</b>	9120039623597

