

# ZWEIGELT 2020

Johannes  
Trapl



<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.8 g/l
<b>Certificates:</b>	Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C
<b>Aging Potential:</b>	5 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>	Zweigelt 100 %   10 - 32 years 3000 - 5200 plants/ha   6000 liter/ha
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	180 - 200 m
<b>Soil:</b>	calcareous loam loess

## WEATHER / CLIMATE

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

<b>Harvest:</b>	handpicked   beginning/september
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Maceration:</b>	squashed   3 day(s)   cold   with stems: yes
<b>Fermentation Process:</b>	manual punch down   1 x day   Duration: 3 days
<b>Filter:</b>	unfiltered
<b>Sulfur Added:</b>	yes, wine
<b>Maturing:</b>	90 %   steel tank   6 month(s) 10 %   small wooden barrel   225 L   6 month(s)
<b>Time on the Full Yeast:</b>	6 month(s)
<b>Bottling:</b>	natural cork   beginning/march 2021 SO2 added: 10 mg

## PRODUCT CODES

<b>EAN:</b>	9120039622699
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