

# GRÜNER VELTLINER 2022

Johannes  
Trapl



<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11 %
<b>Certificates:</b>	organic, Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 10 °C
<b>Aging Potential:</b>	5 years
<b>Optimum Drinking Year:</b>	2023 - 2025

## VINEYARD

<b>Origin:</b>	Austria
<b>Quality grade:</b>	Demeter-Wein aus Österreich
<b>Varietal:</b>	Grüner Veltliner 100 %   21 - 41 years 3000 - 4500 plants/ha   6000 liter/ha
<b>Soil:</b>	calcareous loess loam gravel

## WEATHER / CLIMATE

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

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous steel tank   12 - 15 day(s)   temperature control: yes   18 - 20 °C   90 %
<b>Filter:</b>	unfiltered
<b>Sulfur Added:</b>	yes, wine
<b>Maturing:</b>	steel tank   6 month(s)
<b>Bottling:</b>	natural cork SO2 added: 10 mg

## PRODUCT CODES

<b>EAN:</b>	9120039622989
<b>EAN / carton 6:</b>	9120039623986