

Johannes  
Trapl

## ZWEIGELT 2022

**Origin:** Austria  
**Quality grade:** Demeter-Wein aus Österreich  
**Site Type:** hillside  
**Varietal:** Zweigelt 100 % | 10 - 35 years  
3000 - 5200 plants/ha | 6000 liter/ha  
**Geographical Orientation:** south  
**Sea Level:** 180 - 200 m  
**Soil:** calcareous  
loam  
loess



### WEATHER / CLIMATE

**Climate:** pannonic

### CELLAR

**Harvest:** handpicked  
**Grape Sorting:** manual  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Sulfur Added:** yes, wine  
**Mazeration:** squashed | cold | with stems: yes  
**Mash Fermentation:** squashed | Stems: 0 % | 24 - 26 °C  
**Filter:** unfiltered  
**Maturing:** 90 % | steel tank | 6 month(s)  
10 % | small wooden barrel | 225 L | 6 month(s)  
**Bottling:** natural cork  
SO2 added: 10 mg

### DATA

**Wine Type:** Still wine | red | dry  
**Alcohol:** 12 %  
**Residual Sugar:** 1 g/l  
**Acid:** 5.5 g/l  
**Certificates:** organic, Demeter, bio-dynamic  
**Allergens:** sulfites  
**Drinking Temperature:** 12 - 14 °C  
**Aging Potential:** 5 years  
**Optimum Drinking Year:** 2023 - 2026

### PRODUCT CODES

**EAN:** 9120039624020  
**EAN / carton 6:** 9120039625027

