



CARNUNTUM DAC, WEISS 2023

Origin:	Austria, Carnuntum
Quality grade:	Bio-Qualitätswein
Normal Classification:	Gebietswein
Varietal:	Weißburgunder 45 % Grüner Veltliner 45 % Welschriesling 10 % 3500 - 4000 plants/ha 3400 - 4500 liter/ha
Soil:	calcareous chalk loam



WEATHER / CLIMATE

Climate:	pannonic
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CELLAR

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mash Fermentation:	Carbonic fermentation Stems: 100 % steel tank 0 - 4 day(s) 25 % squashed Stems: 100 % steel tank 0 - 10 day(s) 25 %
Fermentation:	spontaneous steel tank 50 %
Filter:	filtered
Maturing:	50 % steel tank 8 month(s) 25 % oak barrel 500 L used barrel 8 month(s) 25 % amphora 8 month(s)
Bottling:	natural cork



DATA

Wine Type:	Still wine white dry
Alcohol:	11 %
Acid:	4.9 g/l
Residual Sugar:	1 g/l
Certificates:	organic, Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	5 years
Optimum Drinking Year:	2026 - 2028

PRODUCT CODES

EAN:	9120039624112
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EAN / carton 6:

9120039625119

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