

Johannes  
Trapl

# BLAUFRÄNKISCH 2023

**Origin:** Austria  
**Quality grade:** Demeter-Wein aus Österreich  
**Varietal:** Blaufränkisch 100 % | 18 - 38 years  
3500 - 5000 plants/ha | 3400 - 4500 liter/ha  
**Sea Level:** 180 - 200 m  
**Soil:** calcareous  
loam  
limestone



## WEATHER / CLIMATE

**Climate:** pannonic

## CELLAR

**Harvest:** handpicked  
**Grape Sorting:** manual  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Sulfur Added:** yes, wine  
**Mazeration:** squashed | 3 day(s) | with stems: yes  
**Mash Fermentation:** squashed | steel tank | 8 - 12 day(s) | temperature control: yes | 24 - 26 °C  
**Fermentation Process:** manual punch down | 1 x day | Duration: 3 days  
**Filter:** unfiltered  
**Maturing:** 80 % | steel tank | 8 month(s)  
20 % | oak barrel | 500 L | used barrel | 8 month(s)  
**Bottling:** natural cork  
SO2 added: 10 mg



## DATA


**Wine Type:** Still wine | red | dry  
**Alcohol:** 12.5 %  
**Residual Sugar:** 1 g/l  
**Acid:** 5 g/l  
**Certificates:** organic, Demeter, bio-dynamic  
**Allergens:** sulfites  
**Drinking Temperature:** 14 - 16 °C  
**Aging Potential:** 5 years  
**Optimum Drinking Year:** 2026 - 2028



## PRODUCT CODES

**EAN:** 9120039624211  
**EAN / carton 6:** 9120039625218

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