

Johannes
Trapl

CARNUNTUM DAC, ROT 2023

Origin: Austria, Carnuntum
Quality grade: Bio-Qualitätswein
Normal Classification: Gebietswein
Varietal: Zweigelt 76 %
Blaufränkisch 18 %
St. Laurent 6 %
3000 - 5000 plants/ha
Soil: calcareous
chalk
loam



WEATHER / CLIMATE

Climate: pannonic

CELLAR

Harvest: handpicked
Grape Sorting: manual
Fermentation: spontaneous
Malolactic Fermentation: yes
Sulfur Added: yes, wine
Mash Fermentation: squashed | Stems: 100 % | steel tank | 12 - 15 day(s) |
temperature control: yes | 24 - 26 °C | 60 %
Carbonic fermentation | Stems: 100 % | barrel | 40 %
Filter: filtered
Maturing: 50 % | steel tank | 10 month(s)
50 % | oak barrel | 500 L | used barrel | 10 month(s)
Bottling: natural cork




DATA

Wine Type: Still wine | red | dry
Alcohol: 12.5 %
Acid: 5.4 g/l
Residual Sugar: 1 g/l
Certificates: organic, Demeter, bio-dynamic
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Aging Potential: 5 years
Optimum Drinking Year: 2027 - 2029

PRODUCT CODES

EAN: 9120039624129
EAN / carton 6: 9120039625126

Weingut Johannes Trapl | Hauptstraße 16 | Stixneusiedl | Austria
+43 2169 2404

office@trapl.com | www.johannestrapl.com |  | www.instagram.com/johannestrapl/ | www.facebook.com/weingutjohannestrapl/