

Johannes
Trapl

GRÜNER VELTLINER 2024

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| Wine Type: | Still wine white dry |
| Alcohol: | 12 % |
| Residual Sugar: | 1 g/l |
| Acid: | 5.2 g/l |
| Certificates: | organic, Demeter, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 8 - 10 °C |
| Aging Potential: | 5 years |
| Optimum Drinking Year: | 2025 - 2027 |

VINEYARD

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| Origin: | Austria |
| Quality grade: | Demeter-Wein aus Österreich |
| Varietal: | Grüner Veltliner 100 % 23 - 43 years 3000 - 4500 plants/ha 6000 liter/ha |
| Soil: | calcareous loess loam gravel |

HARVEST AND MATURING

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| Harvest: | handpicked |
| Grape Sorting: | manual |
| Malolactic Fermentation: | yes |
| Mash Fermentation: | squashed Stems: 100 % 2000 L |
| Fermentation: | spontaneous steel tank 12 - 15 day(s) temperature control: yes 18 - 20 °C 90 % |
| Filter: | unfiltered |
| Sulfur Added: | yes, wine |
| Maturing: | steel tank 6 month(s) |
| Bottling: | natural cork SO2 added: 10 mg |

PRODUCT CODES

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| EAN: | 9120039624204 |
| EAN / carton 6: | 9120039625201 |

