

Johannes
Trapl

BLAUFRÄNKISCH RIED SPITZERBERG 2016

Origin: Austria, Carnuntum
Quality grade: Qualitätswein
Normal Classification: Erste Lage
Site Type: hillside
Varietal: Blaufränkisch 100 % | 46 - 61 years
3000 plants/ha | 2300 - 2600 liter/ha
Geographical Orientation: south
Sea Level: 180 - 260 m
Soil: unconsolidated sediment
limestone

WEATHER / CLIMATE

Climate: pannonic

CELLAR

Harvest: handpicked | end/september
Grape Sorting: manual
Fermentation: spontaneous
Malolactic Fermentation: yes
Sulfur Added: yes, wine
Mash Fermentation: squashed | Stems: 10 % | open fermentation vat | 2000 L |
8 - 12 day(s)
Filter: unfiltered
Maturing: large wooden barrel | 500 L | used barrel | 14 month(s)
Time on the Full Yeast: 14 month(s)
Bottling: natural cork | middle/march 2018 | 800-1000 bottles
SO2 added: 10 mg

DATA

Wine Type: still wine | red | dry
Alcohol: 13 %
Acid: 5.7 g/l
Residual Sugar: 1 g/l
Certificates: organic, bio-dynamic
Allergens: sulfites
Drinking Temperature: 16 - 18 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2021 - 2031

PRODUCT CODES

EAN: 9120039622330
EAN / carton 6: 9120039623337

