

Johannes
Trapl

RIED TILHOFEN 2016

Origin: Austria, Carnuntum
Quality grade: Qualitätswein
Site: Stixneusiedl, Tilhofen
Normal Classification: Erste Lage
Site Type: hilly land
Varietal: Merlot 45 % | 16 - 26 years
4000 plants/ha | 2600 - 3000 liter/ha
Cabernet Sauvignon 40 %
Blaufränkisch 15 %

Geographical Orientation: south
Sea Level: 180 m
Soil: sandy
calcareous
loam | sub soil




WEATHER / CLIMATE

Average Rainfall Per 450 mm
Vintage:

CELLAR

Malolactic Fermentation: yes
Mash Fermentation: squashed | Stems: 0 % | open fermentation vat | 600 L
Fermentation: spontaneous
open fermentation vat | 600 L

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Maturing: 75 % | small oak barrel | 225 L | used barrel | 18 month(s)
25 % | small oak barrel | 225 L | new barrel | 18 month(s)

DATA

Wine Type: still wine | red | dry
Alcohol: 13.5 %
Residual Sugar: 2.1 g/l
Acid: 5.5 g/l
Certificates: organic, bio-dynamic
Allergens: sulfites
Drinking Temperature: 14 - 16 °C
Aging Potential: high (10 years)
Optimum Drinking Year: 2021 - 2026

PRODUCT CODES

EAN: 9120039622354
EAN / carton 6: 9120039623351