

Johannes  
Trapl

## ZWEIGELT 2018

|                                  |                                 |
|----------------------------------|---------------------------------|
| <b>Origin:</b>                   | Austria                         |
| <b>Quality grade:</b>            | Bio-Qualitätswein               |
| <b>Site:</b>                     | Stixneusiedl, Prellenkirchen    |
| <b>Normal Classification:</b>    | Niederösterreich                |
| <b>Site Type:</b>                | hillside                        |
| <b>Varietal:</b>                 | Zweigelt 100 %<br>6000 liter/ha |
| <b>Geographical Orientation:</b> | south                           |
| <b>Sea Level:</b>                | 180 - 200 m                     |
| <b>Soil:</b>                     | calcareous<br>loess<br>loam     |




### WEATHER / CLIMATE

|                             |              |
|-----------------------------|--------------|
| <b>Climate:</b>             | pannonic     |
| <b>Average Rainfall Per</b> | 250 - 450 mm |
| <b>Vintage:</b>             |              |

### CELLAR

|                                 |  |
|---------------------------------|--|
| <b>Fermentation:</b>            | spontaneous                                  |
| <b>Malolactic Fermentation:</b> | yes  |
| <b>Mazeration:</b>              | squashed   2 day(s)   warm   with stems: yes |
| <b>Skin Contact:</b>            | 2 - 5 day(s)                                 |
| <b>Fermentation Process:</b>    | manual punch down   Duration: 2 days         |

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## DATA

|                               |                        |
|-------------------------------|------------------------|
| <b>Wine Type:</b>             | still wine   red   dry |
| <b>Alcohol:</b>               | 12 %                   |
| <b>Residual Sugar:</b>        | 1 g/l                  |
| <b>Acid:</b>                  | 5.5 g/l                |
| <b>Certificates:</b>          | organic, bio-dynamic   |
| <b>Allergens:</b>             | sulfites               |
| <b>Drinking Temperature:</b>  | 14 - 16 °C             |
| <b>Aging Potential:</b>       | medium                 |
| <b>Optimum Drinking Year:</b> | 2019 - 2022            |

## PRODUCT CODES

|                        |               |
|------------------------|---------------|
| <b>EAN:</b>            | 9120039622491 |
| <b>EAN / carton 6:</b> | 9120039623498 |