

Johannes
Trapl

RIED TILHOFEN 2017

Origin: Austria, Carnuntum
Quality grade: Qualitätswein
Site: Stixneusiedl, Tilhofen
Site Type: hilly land
Varietal: Merlot 45 % | 17 - 27 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
Maturing: 75 % | small oak barrel | 225 L | used barrel | 18 month(s)
25 % | small oak barrel | 225 L | new barrel | 18 month(s)

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

office@trapl.com | www.johannestrabl.com |  | www.instagram.com/johannestrabl/ | www.facebook.com/weingutjohannestrabl/

DATA

Wine Type:	still wine red dry
Alcohol:	14 %
Acid:	4.8 g/l
Residual Sugar:	1.5 g/l
Certificates:	organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high
Optimum Drinking Year:	2022 - 2032

PRODUCT CODES

EAN:	9120039622651
EAN / carton 6:	9120039623658