

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)

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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

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|------------------------|---------------|
| EAN: | 9120039622651 |
| EAN / carton 6: | 9120039623658 |