

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.johannestrapl.com |  | www.instagram.com/johannestrapl/ | www.facebook.com/weingutjohannestrapl/

## DATA

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

## PRODUCT CODES

<b>EAN:</b>	9120039622651
<b>EAN / carton 6:</b>	9120039623658