

Johannes  
Trapl

# KARPATENSCHIEFER BLAUFRÄNKISCH 2018

**Origin:** Austria  
**Quality grade:** Bio-Wein aus Österreich  
**Site Type:** hillside  
**Varietal:** Blaufränkisch 100 % | 26 - 46 years  
3500 - 5000 plants/ha | 2600 - 3000 liter/ha  
**Sea Level:** 240 - 280 m  
**Soil:** limestone

## WEATHER / CLIMATE

**Climate:** pannonic

## CELLAR

**Harvest:** handpicked | end/september  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Sulfur Added:** yes, wine  
**Mazeration:** squashed | 3 day(s) | with stems: yes  
**Mash Fermentation:** squashed | large wooden barrel | 500 L | used barrel | 8 - 12 day(s)  
**Fermentation Process:** manual punch down | 1 x day | Duration: 3 days  
**Filter:** unfiltered  
**Maturing:** large wooden barrel | 500 L | used barrel | 12 month(s)  
**Time on the Full Yeast:** 12 month(s)  
**Bottling:** natural cork | end/november 2020  
SO2 added: 10 mg

## DATA

**Wine Type:** still wine | red | dry  
**Alcohol:** 12.5 %  
**Residual Sugar:** 1 g/l  
**Acid:** 6.2 g/l  
**Total Sulfur:** < 10 mg  
**Certificates:** organic, bio-dynamic  
**Allergens:** sulfites  
**Drinking Temperature:** 14 - 16 °C  
**Aging Potential:** high (10 years)  
**Optimum Drinking Year:** 2023 - 2028

