

Johannes  
Trapl

## SANKT LAURENT 2018

**Origin:** Austria  
**Quality grade:** Bio-Wein aus Österreich  
**Site Type:** hillside  
**Varietal:** St. Laurent 100 % | 18 years  
5000 plants/ha | 3500 liter/ha  
**Sea Level:** 190 m  
**Soil:** loess  
loam  
danube gravel

### WEATHER / CLIMATE

**Climate:** pannonic

### CELLAR

**Harvest:** handpicked | end/august  
**Grape Sorting:** manual  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Sulfur Added:** yes, wine  
**Mazeration:** squashed | 3 day(s) | with stems: yes  
**Mash Fermentation:** squashed | amphora | 1000 L | 8 - 12 day(s) | 75 %  
squashed | oak barrel | 500 L | used barrel | 8 - 12 day(s) |  
25 %  
**Filter:** unfiltered  
**Maturing:** 75 % | amphora | 1000 L | 12 month(s)  
25 % | oak barrel | 500 L | used barrel | 12 month(s)  
**Bottling:** natural cork  
SO2 added: 10 mg

### DATA

**Wine Type:** still wine | red | dry  
**Alcohol:** 10.5 %  
**Residual Sugar:** 1 g/l  
**Acid:** 5.5 g/l  
**Certificates:** organic, bio-dynamic  
**Allergens:** sulfites  
**Drinking Temperature:** 14 - 16 °C  
**Aging Potential:** 8 years  
**Optimum Drinking Year:** 2021 - 2028

### PRODUCT CODES

**EAN:** 9120039622576  
**EAN / carton 6:** 9120039623573

