

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

