

Johannes
Trapl

BLAUFRÄNKISCH 2019

Origin: Austria
Quality grade: Bio-Wein aus Österreich
Varietal: Blaufränkisch 100 % | 14 - 34 years
3500 - 5000 plants/ha | 3400 - 4500 liter/ha
Sea Level: 180 - 200 m
Soil: calcareous
loam
limestone

WEATHER / CLIMATE

Climate: pannonic

CELLAR

Harvest: handpicked | middle/september
Grape Sorting: manual
Fermentation: spontaneous
Malolactic Fermentation: yes
Sulfur Added: yes, wine
Mazeration: squashed | 3 day(s) | with stems: yes
Mash Fermentation: squashed | steel tank | 8 - 12 day(s) | temperature control:
yes | 24 - 26 °C
Fermentation Process: manual punch down | 1 x day | Duration: 3 days
Filter: unfiltered
Maturing: 80 % | steel tank | 8 month(s)
20 % | oak barrel | 500 L | used barrel | 8 month(s)
Time on the Full Yeast: 8 month(s)
Bottling: natural cork | beginning/may 2020
SO2 added: 10 mg

DATA

Wine Type: still wine | red | dry
Alcohol: 11.5 %
Residual Sugar: 1 g/l
Acid: 0 g/l
Certificates: organic, bio-dynamic
Allergens: sulfites
Drinking Temperature: 14 - 16 °C
Aging Potential: 5 years
Optimum Drinking Year: 2022 - 2024

