

Johannes
Trapl

KARPATENSCHIEFER GRÜNER VELTLINER 2019

Origin: Austria
Quality grade: Bio-Wein aus Österreich
Site Type: hillside
Varietal: Grüner Veltliner 100 % | 48 - 53 years
3500 - 3800 plants/ha | 4000 liter/ha
Sea Level: 240 - 280 m
Soil: limestone

WEATHER / CLIMATE

Climate: pannonic

CELLAR

Harvest: handpicked | beginning/september
Grape Sorting: manual
Fermentation: spontaneous
Malolactic Fermentation: yes
Sulfur Added: no
Skin Contact: 1 - 5 month(s)
Mash Fermentation: squashed | Stems: 100 % | open fermentation vat | 2000 L |
10 - 15 day(s) | 70 %
partly destemming | Stems: 10 % | amphora | 450 L | 10 -
20 day(s) | 30 %
Filter: unfiltered
Maturing: amphora | 450 - 1000 L | 3 - 8 month(s)
Time on the Full Yeast: 3 - 8 month(s)
Bottling: beginning/july 2020 | 2500-3000 bottles

DATA

Wine Type: still wine | white | dry
Alcohol: 11.5 %
Residual Sugar: 1.5 g/l
Acid: 5 g/l
Certificates: organic, bio-dynamic
Allergens: sulfites
Drinking Temperature: 10 - 12 °C
Aging Potential: 6 years
Optimum Drinking Year: 2021 - 2024

PRODUCT CODES

EAN: 9120039622590
EAN / carton 6: 9120039623597

