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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

