

Johannes
Trapl

ZWEIGELT 2020

Origin: Austria
Quality grade: Bio-Wein aus Österreich
Site Type: hillside
Varietal: Zweigelt 100 % | 10 - 32 years
3000 - 5200 plants/ha | 6000 liter/ha
Geographical Orientation: south
Sea Level: 180 - 200 m
Soil: calcareous
loam
loess

WEATHER / CLIMATE

Climate: pannonic

CELLAR

Harvest: handpicked | beginning/september
Grape Sorting: manual
Fermentation: spontaneous
Malolactic Fermentation: yes
Sulfur Added: yes, wine
Mazeration: squashed | 3 day(s) | cold | 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: 90 % | steel tank | 6 month(s)
10 % | small wooden barrel | 225 L | 6 month(s)
Time on the Full Yeast: 6 month(s)
Bottling: natural cork | beginning/march 2021
SO2 added: 10 mg


DATA

Wine Type: still wine | red | dry
Alcohol: 11.5 %
Residual Sugar: 1 g/l
Acid: 5.8 g/l
Certificates: Demeter, bio-dynamic
Allergens: sulfites
Drinking Temperature: 14 - 16 °C
Aging Potential: 5 years
Optimum Drinking Year: 2021 - 2024

PRODUCT CODES



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