

Johannes  
Trapl

## WEISSBURGUNDER 2022

**Origin:** Austria, Carnuntum  
**Quality grade:** Demeter-Wein aus Österreich  
**Varietal:** Weißburgunder 100 % | 38 - 65 years  
3000 - 4500 plants/ha | 4000 liter/ha  
**Soil:** calcareous  
chalk  
loam

### WEATHER / CLIMATE

**Climate:** pannonic

### CELLAR

**Harvest:** handpicked  
**Grape Sorting:** manual  
**Malolactic Fermentation:** yes  
**Sulfur Added:** yes, wine  
**Mash Fermentation:** squashed | Stems: 100 % | 2000 L  
**Fermentation:** spontaneous  
amphora | 3 week(s) | 18 - 22 °C | 90 %  
**Filter:** unfiltered  
**Maturing:** amphora | 9 month(s)  
**Bottling:** natural cork  
SO2 added: 10 mg

### DATA

**Wine Type:** still wine | white | dry  
**Alcohol:** 9 %  
**Certificates:** organic, Demeter, bio-dynamic  
**Allergens:** sulfites  
**Drinking Temperature:** 8 - 10 °C  
**Aging Potential:** 5 years  
**Optimum Drinking Year:** 2025 - 2027

### PRODUCT CODES

**EAN:** 9120039624051  
**EAN / carton 6:** 9120039625058

