

Johannes  
Trapl

## CARNUNTUM DAC, ROT 2023

**Origin:** Austria, Carnuntum  
**Quality grade:** Bio-Qualitätswein  
**Normal Classification:** Gebietswein  
**Varietal:** Zweigelt 76 %  
Blaufränkisch 18 %  
St. Laurent 6 %  
3000 - 5000 plants/ha  
**Soil:** calcareous  
chalk  
loam

### WEATHER / CLIMATE

**Climate:** pannonic

### CELLAR

**Harvest:** handpicked  
**Grape Sorting:** manual  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Sulfur Added:** yes, wine  
**Mash Fermentation:** squashed | Stems: 100 % | steel tank | 12 - 15 day(s) |  
temperature control: yes | 24 - 26 °C | 60 %  
Carbonic fermentation | Stems: 100 % | barrel | 40 %  
**Filter:** filtered  
**Maturing:** 50 % | steel tank | 10 month(s)  
50 % | oak barrel | 500 L | used barrel | 10 month(s)  
**Bottling:** natural cork

### DATA

**Wine Type:** still wine | red | dry  
**Alcohol:** 12.5 %  
**Acid:** 5.4 g/l  
**Residual Sugar:** 1 g/l  
**Certificates:** organic, Demeter, bio-dynamic  
**Allergens:** sulfites  
**Drinking Temperature:** 12 - 14 °C  
**Aging Potential:** 5 years  
**Optimum Drinking Year:** 2027 - 2029

### PRODUCT CODES

**EAN:** 9120039624129  
**EAN / carton 6:** 9120039625126

