

CARNUNTUM 2015

SITE

Austria
Carnuntum
Stixneusiedl

SOIL

sandy soil on heavy,
cool loam

VINES

60% Zweigelt
30% Blaufränkisch
10% St. Laurent
density 5000 vines/ha.

YIELD

6000 kg/ha

POTENTIAL

2015 – 2020

ANALYSE

Alcohol – 13,0 %vol
Acidity – 5,0 g/l
RSugar – 1,0

ORGANIC



PROCESSING

Organic, handpicked, handselected on the sorting table. 80% destemmed and 20% foot-stomped. Skin contact for 6 - 8 days. Gentle pressing and maturation in 500 L barrels, stainless steel and amphorae. Without use of selected yeasts and bacteria. All natural.

No Additions and finings.

bottled in Mai 2015

Screw cap

WINE DESCRIPTION

Intense colour with violet reflexes. Herbs and Spices underlaid by dark cherries and berries, mineral touch. Juicy elegant styled, endless finish

BEST FOR

Beef, Duck or Deerdishes

Serving temperatur C 14 – 16 °C

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