

# CARNUNTUM 2016

## SITE

Austria  
Carnuntum  
Stixneusiedl

## SOIL

chalky, sandy,  
chernosem

## VINES

7 – 23 years  
60% Weissburgunder  
30% Grüner Veltliner  
10% Welschriesling  
density 3000 vines/ha.

## YIELD

7000 kg/ha

## POTENTIAL

2016 – 2019

## ANALYSE

Alcohol – 11,5%vol  
Acidity – 5,8 g/l  
RSugar – 2,3 g/l

## ORGANIC



## PROCESSING

Organic, handpicked. Halebunch pressed. 48 hours of natural settlement. Fermented in stainless by 18°C. Maturation for 6 months in stainless.

bottled in March 2016  
screw cap

## WINE DESCRIPTION

Typical hints of citrus fruits, honey and hazelnuts, underlaid with pepper and spice. Clear, juicy fruit with perfect balance.

## BEST FOR

Fish, Seafood and Italian food  
Serving temperature 8 – 10 °C

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