

Spitzerberg 2015



SITE

Austria
Carnuntum
Prellenkirchen
Spitzerberg
Neuried
Obere Panhölzer

SOIL

loose sediments
sand
granite gneiss
mica schist

VINES

45 – 60 years
100% Blaufränkisch
planting density 3.000
vines/ha

YIELD

3.000 – 3.500 kg/ha

POTENTIAL

2025 - 2030

ANALYSIS

alcohol – 13,0 % vol
acidity – 5,4 g/l
residual sugar – 1,1 g/l

ORGANIC

PROCESSING

80 % of the grapes were destemmed and trodden by foot. The remaining 20 % were trodden on the stems. After 6 to 8 days maceration, the wine was gently pressed. The approximately 14-month maturation took place in 500-litre barrels. No cultivated yeasts, enzymes, fining agents or other additives were employed during vinification. Bottled in September 2017. Natural cork.

WINE DESCRIPTION

Typical for the Spitzerberg is a dark ruby colour with purple highlights. Cherry fruit over a background of dark berries leads on the bouquet and is found over a background of herbal spice and a touch of liquorice. A balanced play of acidity and firm tannin frame determine the complex mineral structure of the Spitzerberg. Juicy, dark berry fruit dominates the palate and is joined by salty, piquant notes on the long convincing finish.

BEST FOR

Fits perfectly with vegetarian and traditional cuisine, lamb or game dishes. Drinking temperature 16 – 18 °C.

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