



CHARDONNAY

Classic 2023

VINIFICATION

Rubbed, maceration time 8 hours; Pressed with gentle pressure using a pneumatic press, matured in steel tanks for about 5 months.

TASTING NOTES

Tropical aromas such as pineapple and honey melon delicately intertwine with aromas of yellow apple, full-bodied and well balanced, with subtle caramel notes in the finish

Origin:	Lower Austria
Varietal:	Chardonnay
Category:	quality wine
Riede:	Hochlüssen
Soil:	clay loess
Alcohol:	13 % vol.
Acidity:	5,0 g/l
Residual sugar:	6,0 g/l - dry
Drinkability:	2024 – 2028
Serving suggestion:	Serve at 8 – 9°C
Contains:	O – sulfites
EAN bottle:	90 05769 01 041 4
EAN carton:	90 05769 01 048 3



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