



RIESLING

Classic 2023

VINIFICATION

Rubbed, maceration for 6 hours, pressed in a pneumatic press, fermented at 19°C, then matured in steel tanks for 5 months.

TASTING NOTES

A fruity nose accompanied by hints of rose, pear and a bit of apricot, lively and integrated acidity and refreshing on the palate

Origin:	Lower Austria
Varietal:	Riesling
Category:	quality wine
Riede:	Hochlüssen
Soil:	clay loess
Alcohol:	13,0 % vol.
Acidity:	5,9 g/l
Residual Sugar:	5,2 g/l - dry
Drinkability:	2024 – 2030
Serving Suggestion:	Serve at 8 – 9°C
Contains:	O – sulfites
EAN bottle:	90 05769 01 042 1
EAN carton:	90 05769 00 049 0



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