



# CUVÉE KOMPTUR

## 2020

### VINIFICATION

In the cellar, the grapes were quickly crushed and fermented with automatic temperature control at 27°C for 23 days in stainless steel tanks with flooding and ventilation. The storage took place 40% in barriques and 60% in large wooden barrels, after about 24 months it was bottled.

### TASTING NOTES

Purple, rich, complex composition of Pinot Noir and Merlot varieties, ripe cassis notes, soft tannins with long nish

Origin:	Lower Austria
Varietal:	Pinot Noir, Merlot
Category:	quality wine
Riede:	Zuckerschlee
Soil:	loess
Alcohol:	13,5 % vol
Acidity:	4,4 g/l
Residual sugar:	2,0 g/l dry
Drinkability:	2021 – 2029
Serving suggestion:	Serve at 17 – 19°C
Contains:	O – sulfites
EAN bottle:	90 05769 00 918 0
EAN carton:	90 05769 00 919 7



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