



GRÜNER VELTLINER

Antlasbergen 2023

VINIFICATION

Rubbed, maceration for 6 hours, pressed in a pneumatic press, temperature-controlled fermentation in steel tanks at 19°

TASTING NOTES

Light yellow-green, silver reflections; fine spice, some quince, gentle meadow herbs - accompanied by citrus notes; tightly-knit, elegant, gentle acid structure, white stone fruit in the finish.

Origin:	Lower Austria
Varietal:	Grüner Veltliner
Category:	quality wine
Riede:	Antlasbergen
Soil:	black soil from sands and loess
Alcohol:	13 % vol.
Acidity:	5,4 g/l
Residual sugar:	3,8 g/l - dry
Drinkability:	2024 – 2029
Serving suggestion:	Serve at 8 – 9°C
Contains:	O – sulfites
EAN bottle:	90 05769 01 950 0
EAN carton:	90 05769 01 951 7



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