WEINGUT HAGN
MAILBERG

WEINVIERTEL DAC

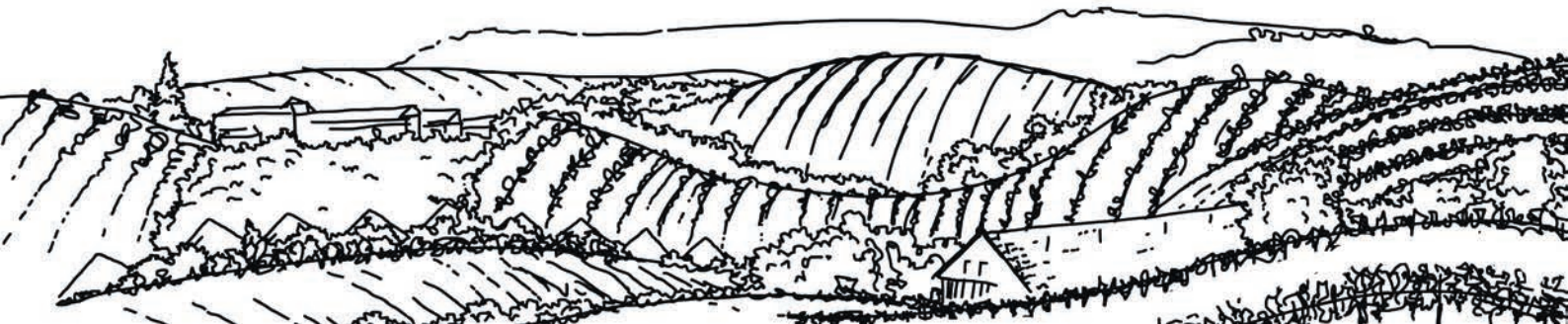
Classic 2023

VINIFICATION

Selection of the best positioned grapes, destemmed, 4 hours of maceration, pressed in a pneumatic press, temperature-controlled fermentation in steel tanks at 18°C, matured for 3 months in steel tanks.

TASTING NOTES

Elegant, fruity and spicy on the nose, pome fruit on the palate and typical „Veltliner pepper", extremely complex; long, pleasant finish with finesse-rich exotic and animating acidity

Origin:	Lower Austria
Varietal:	Grüner Veltliner
Category:	Weinviertel DAC
Riede:	Antlassberg
Soil:	sandy-loamy
Alcohol:	12,5 % vol.
Acidity:	5,6 g/l
Residual sugar:	3,2 g/l – dry
Drinkability:	2024 – 2027
Serving suggestion:	Serve at 8 – 9°C
Contains:	O – sulfites
EAN bottle:	90 05769 01 038 4
EAN carton:	90 05769 01 045 2

Weingut Hagn Mailberg | A-2024 Mailberg | Hauptstrasse 154 | AUSTRIA
Phone: +43 2943 2256 | Mobile: +43 676 84901576 | Email: info@hagn-weingut.at