



# BLAUER ZWEIFELT

2021

## VINIFICATION

In the cellar, the grapes were quickly destemmed and crushed and fermented with automatic temperature control at 28°C for 19 days in stainless steel tanks with flooding and ventilation. This wine is aged 100% in large wooden barrels for 6 months.

## TASTING NOTES

Dark ruby-red, praline, chocolate and ripe cherry, soft tannins, well balanced with charming and full bodied fruit concentration in the finish

<b>Origin:</b>	Lower Austria
<b>Varietal:</b>	Blauer Zweigelt
<b>Category:</b>	quality wine
<b>Riede:</b>	Zuckerschlee
<b>Soil:</b>	loess
<b>Alcohol:</b>	13,0 % vol.
<b>Acidity:</b>	4,8 g/l
<b>Residual Sugar:</b>	2,6 g/l dry
<b>Drinkability:</b>	2022 – 2033
<b>Serving Suggestion:</b>	Serve at 17 – 18°C
<b>Contains:</b>	O – sulfites
<b>EAN bottle:</b>	90 05769 00 894 7
<b>EAN carton:</b>	90 05769 00 895 4



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