



CUVÉE AVUS

2019

VINIFICATION

In the cellar, the grapes were quickly crushed and fermented with automatic temperature control at 25°C for 25 days in stainless steel tanks with flooding and ventilation. Maturation took place for 24 months, 80% in barriques and 20% in large wooden barrels and then 12 months in the bottle.

TASTING NOTES

Deep dark ruby red with a black core, very expressive nose of dark berries and spices, on the palate it is full-bodied with pleasant play of tannins

Origin:	Lower Austria
Varietal:	Blaufränkisch, Zweigelt, Merlot
Category:	quality wine
Riede:	Hochlüssen
Soil:	clay loess
Alcohol:	14,5 % vol.
Acid:	4,6 g/l
Residual sugar:	1,8 g/l – dry
Drinkability:	2023 – 2033
Serving suggestion:	Serve at 17 – 19°C
Contains:	O – sulfites
EAN bottle:	90 05769 00 920 3
EAN carton:	90 05769 00 920 3



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