



CUVÉE COLLOREDO

2021

VINIFICATION

In the cellar, the grapes were quickly crushed and fermented with automatic temperature control at 25°C for 22 days in stainless steel tanks with flooding and ventilation. The aging took place 40% in barriques for 20 months and 60% in large wooden barrels and 3 months in the bottle.

TASTING NOTES

Bright burgundy, charming berry aromas, supple, well integrated tannins, strong flavor and full body finish

Origin:	Lower Austria
Varietal:	Cabernet Sauvignon, Merlot
Category:	quality wine
Riede:	Hochlüssen
Soil:	clay loess
Alcohol:	14,0 % vol.
Acid:	4,4 g/l
Residual sugar:	2,5 g/l – dry
Drinkability:	2023 – 2033
Serving suggestion:	Serve at 17 – 18°C
Contains:	O – sulfites
EAN bottle:	90 05769 01 008 7
EAN carton:	90 05769 01 009 4



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