



CUVÉE KOMPTUR

2021

VINIFICATION

In the cellar, the grapes were quickly crushed and fermented with automatic temperature control at 27°C for 23 days in stainless steel tanks with flooding and ventilation. The storage took place 40% in barriques and 60% in large wooden barrels, after about 24 months it was bottled.

TASTING NOTES

Purple, rich, complex composition of Pinot Noir and Merlot varietals, ripe cassis notes, soft tannins with long nish

Origin:	Lower Austria
Varietal:	Pinot Noir, Merlot
Category:	quality wine
Riede:	Zuckerschlee
Soil:	loess
Alcohol:	13,5 % vol
Acidity:	4,4 g/l
Residual sugar:	2,0 g/l dry
Drinkability:	2024 – 2032
Serving suggestion:	Serve at 17 – 19°C
Contains:	O – sulfites
EAN bottle:	90 05769 01 011 7
EAN carton:	90 05769 01 010 0



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