



GREEN HUNTER WEINVIERTEL DAC

Reserve 2021

VINIFICATION

In the press house, the grapes were crushed and, after about 1 day of maceration, pressed with gentle pressure using the pneumatic press. Was fermented spontaneously in large oak barrels. The storage also took place in large wooden barrels, after about 8 months the Green Hunter was bottled.

TASTING NOTES

Medium yellow, silver reflections. Tender yellow apple with nuances of tobacco, a hint of tropical fruits, delicately spiced notes of mineral. Juicy, white fruit with a subtle note of pear, fresh acidity, a fine note of minerals in the after taste.

Origin:	Lower Austria
Varietal:	Grüner Veltliner
Category:	Weinviertel DAC Reserve
Riede:	Hochlüssen
Soil:	clay
Alcohol:	13,5 % vol.
Acid:	5,0 g/l
Residual sugar:	3,8 g/l – dry
Drinkability:	2023 – 2035
Serving suggestion:	Serve at 8 – 9°C
Contains:	O – sulfites
EAN bottle:	90 05769 00 945 6
EAN carton:	90 05769 00 944 9



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