



GRÜNER VELTLINER

Hundschupfen 2023

VINIFICATION

Rubbed, 8 hours maceration, pressed in a pneumatic press, temperature-controlled fermentation in steel tanks at 19°C.

TASTING NOTES

Elegant and complex, this wine has a distinct nose of fruit including pear, quince and full orange accompanied by a pinch of pepper. Pleasant spicy notes and delicate acidity complete this harmonious wine.

Origin:	Lower Austria
Varietal:	Grüner Veltliner
Category:	quality wine
Riede:	Hundschupfen
Floor:	Various
Alcohol:	13,0 % vol.
Acid:	5,4 g/l
Residual sugar:	4,2 g/l – dry
Drinkability:	2024 – 2029
Serving suggestion:	Serve at 8-9°C
Contains:	O – sulfites
EAN bottle:	90 05769 01 040 7
EAN carton:	90 05769 01 047 6



Weingut Hagn Mailberg | A-2024 Mailberg | Hauptstrasse 154 | AUSTRIA
Phone: +43 2943 2256 | Mobile: +43 676 84901576 | Email: info@hagn-weingut.at

