



PINOT NOIR

2021

VINIFICATION

In the cellar, the grapes were quickly crushed and fermented at 25°C with automatic temperature control. 20 days fermentation in stainless steel tanks with flooding and aeration, aging takes place 16 months 100% in barrique and 6 more months in bottle.

TASTING NOTES

Bright crimson, subtle forest berries in the nose, structured on the palate, medium silky tannins, and undertones of blackberry

Origin:	Lower Austria
Varietal:	Pinot Noir
Category:	quality wine
Riede:	Altenpoint
Soil:	sandy-rocky clay
Alcohol:	13,5 % vol.
Acidity:	4,8 g/l
Residual Sugar:	2,8 g/l dry
Drinkability:	2022 – 2033
Serving Suggestion:	Serve at 17 – 19°C
Contains:	O – sulfites
EAN bottle:	90 05769 00 995 1
EAN carton:	90 05769 00 996 8



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

