



SAUVIGNON BLANC

2023

VINIFICATION

Rubbed, maceration for 6 hours, fermentation in steel tanks,
Matured for 3 months in steel tanks.

TASTING NOTES

Opens with an overarching aroma of fruit with notes of cassis and red pepper, opulent structure, elegant, pronounced fruit on the palate, long finish

Origin:	Lower Austria
Varietal:	Sauvignon Blanc
Category:	quality wine
Riede:	Hochlüssen
Soil:	clay loess
Alcohol:	12,0 % vol.
Acid:	5,9 g/l
Residual sugar:	3,5 g/l – dry
Drinkability:	2023 – 2027
Serving suggestion:	Serve at 8 – 9°C
Contains:	O – sulfites
EAN bottle:	90 05769 01 023 0
EAN carton:	90 05769 01 024 7



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

