



Wine Description

The Hager-Tagada wine is a cuvee of typical varieties of the region mixed with the new variety Blütenmuskateller. Therefore, it has a flowery-fruity nose and a spicy palate. The Hager-Tagada cuvee is an easy-drinking and uncomplicated wine, nice to share with friends.

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	2.6 g/l
Acid:	5.9 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium

Vineyard

Quality grade: Bio-Wein aus Österreich

Harvest and Maturing

Harvest	handpicked
Malolactic Fermentation:	yes
Spontaneous with Pied de	yes
Cuve:	
Maturing	steel tank