

A Weinviertel "Family Business"

The Hagn Winery in Mailberg is a true "extended family" business with a longstanding tradition. Currently, the two young cousins Leo and Wolfgang are in the driver's seat.

Mailberg, Winter 2016/2017

The Hagn family has been producing wines in Mailberg for more than 300 years, and since 2006 the cousins Leo Hagn Jr. and Wolfgang Hagn Jr. have been responsible for the family business. They cultivate about 50 hectares of vineyards. The soil of the Mailberg Valley is particularly calcereous and covered with loamy sand and loess. In combination with the wind-sheltered and sunny microclimate, it enables a wide diversity of varieties and gives the wines the fresh, spicy character typical of the region.

The Team. Leo Hagn Jr. took over the role of the cellar master from his father-in-law in 2006 as a newcomer. In his work with the wine, he attaches great importance to sensible handling of the soil and is particularly focused on appropriate greening management – good wine can only be produced in a healthy vineyard. Wolfgang Hagn Jr. is responsible for marketing and sales and presents the Hagn wines at trade fairs and tastings, both at home and abroad. The two cousins are building on the work of their family, and are developing the winery prudently, always looking to the future and according to their own script. Wolfgang's wife Carina takes care of the "Weindomizil Hagn" with a restaurant, tasting bar, and six stylish guest rooms.

The Location. The winemaking town of Mailberg is located in the northwest Weinviertel (Austria's foremost wine-growing region) at the foot of Buchberg mountain, surrounded by protective mountain slopes. The vineyards on the slopes of a caldera valley are protected from harsh northern winds, and the vines benefit from the all-day sunshine. The Hagns' most important single site vineyard is called Hundschupfen, and it's the most famous vineyard in Mailberg. On this sandy south slope, the vines are rooted particularly deeply, which means that the grapes, in collaboration with the long hours of sunshine, can slowly ripen and develop their specific characteristics.

The Product Range. Grüner Veltliner, the Austrian flagship variety, receives the most attention from the family business. It ripens on the best sites in Mailberg, and is available as the Weinviertel DAC and Weinviertel DAC Reserve (which is certified organic for the first time in 2015) as well as a further four styles. Riesling, Sauvignon Blanc, Chardonnay, Gelber Muskateller and Welschriesling round out the white wine range.

The red wine varieties and cuvées produced by Hagn are of increasing international popularity, in particular the Blauer Zweigelt, which has received numerous awards in recent years. There is also a delicately fruity rosé. The Hagn family also grows and vinifies Blauburger, Pinot Noir, Cabernet Sauvignon and Merlot.

Sparkling wines, grape juice and spirits, as well as fine wine-chocolates, and in some years also ice wine, supplement the range of this traditional Weinviertel winery.

FILiUS. The young wine of the Hagn winery is a light, fragrant Grüner Veltliner from a mixture of vineyard sites. As a guarantee of full drinking pleasure, its playful label is redesigned every year by the well-known Pop artist Franz Basdera.

unique. With the premium "unique" line, the cousins Wolfgang and Leo are breaking new ground: these three white wines produced according to organic and vegan criteria have been part of the range since the spring of 2015. The rigorously selected grapes come from old, deep-rooted vines. A Grüner Veltliner, a Riesling and a Chardonnay constitute the substantial "unique" line, which is only pressed in outstanding years such as 2013 and 2015, and became organic-certified with the 2015 vintage.

Organic Working Methods. The Hagn family feels its duty to subsequent generations, and the idea of organic working methods is a special concern of theirs. For this reason, Leo and Wolfgang Hagn have certified the winery for the processing of organic grapes, starting with the 2015 vintage. Other important measures: Thanks to electrical supply from the in-house solar power system, energy expenditure for the entire wine production has been considerably reduced, and biomass heating supplies the operation with both heat and hot water; the exhaust gases are also fed back into the power circuit. And as of late, guests of the Weindomizil can recharge their electric cars at the brand new charging station at the parking area while enjoying their meal at the restaurant.

Winery. The Weinviertel is known as the largest wine-growing region in the country, and the Hagn winery in Mailberg has been in its top league for many years. Year after year, the cousins Leo Hagn Jr. and Wolfgang Hagn Jr. receive awards for the traditional company, such as the "best winery in the region" from the "Niederösterreich Wein Prämierung", which they have received for the fourth consecutive time in 2016, as well as regular top ratings for their wines.

Facts and Figures about the Hagn Winery

50 hectares of vineyards

Most important single site: Hundschupfen

Overview of varieties: 30% Grüner Veltliner, 10% Riesling, 8% Chardonnay, 5% Welschriesling, 5% Sauvignon Blanc, 5% Gelber Muskateller, 11% Blauer Zweigelt, 5% Blauburger, 13% Pinot Noir, 4% Cabernet Sauvignon, 4% Merlot

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