



LEO **HILLINGER**



Pinot Noir Eveline 2014

Pinot Noir from Austria! It has a typical Pinot Noir nose with strawberries, raspberries and floral notes such as violets, but also a little bit wild. Chambolle-Musigny-Style. On the palate, the wine is medium-bodied and straight forward. 2014 was a cool year. Cool in every aspect ☺

it has intense notes of herbs and puréed dark berries. The wine has typical Burgundy structure with soft tannins, a juicy ripeness and an elegant, long finish.

Serving Suggestion:

Pairs perfectly with salmon, mushrooms and any kind of white meats.

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pinot noir

www.leo-hillinger.com

Technical Data:

Alc: 13.0% Acidity: 5,0 g/l Residual Sugar: 3g/l

Origin: Burgenland

Vineyard: Altenberg Jois

Vinification: Hand-Picked on 7th and 9th September 2014, natural fermentation in stainless steel tank for 2 weeks, aged in used oak (228 L) for 13 month on the lees

UPC: 7 87263 31222 3

TTB: Select 07120-000-000174

80/64

12 bottles in case 11 cases in Layer 55 cases on Pallet

Weight: bottle: 1,3kg case: 16,1kg pallet: 1105kg