

The Blaufränkisch Trilogy

There are only a few grape varieties in the world that are able to excel at every level, from the simplest entry-level bottling to the most sophisticated single vineyard wine. We chose the Blaufränkisch.

In our perception and according to our experience, Blaufränkisch is the noble grape variety best suited to expressing our origins. Blaufränkisch has the distinctive property of mirroring a complete vegetation cycle and all of its manifestations. It reflects and transmits elements of the vineyard site, the soils, the weather and ultimately the personality of the winegrower as well.

**BEHIND ALL THESE IDEAS LIES
THIS PRINCIPLE: GUTSWEIN,
ORTSWEIN, LAGENWEIN.**

These are: Estate Wine, Village Wine, and Single-vineyard Wine. This form of classification originated in France and – albeit quite ancient – adeptly summarises the three-tiered structure described by our pyramid of origins. The idea is that a variety can express the region, the municipality and ultimately the individual vineyard site without comparing the one to the other. Ideally, these three wines intertwine. One might say that the little wine gives a foretaste of what the big wine can do.



With Blaufränkisch, the possibilities begin with a perfect everyday wine for all occasions. It can – but does not have to – claim the foreground. That is what we expect of our **Blaufränkisch Klassik**.

Another characteristic of the Blaufränkisch is that it can express the nature of a region overall. The impressions of our daily life are influenced by the hills of the cool Leitha Range and the warm Lake Neusiedl. Our aim with the **Blaufränkisch Leithaberg DAC** is to capture and reflect all these impressions. Complex, sophisticated and precise like the region it comes from, but just as gentle, good-natured and full of life as the people who live here.

Everyday wine, the regional representative and finally Riedenwein – harvested from individual sites. Blaufränkisch can express a very small patch of vineyard in great detail. For us, this little spot is our Ried Umriss in Rust. The »Alte Umriss« comprises only 6.5 hectares under vines. These soils have been there for millions of years and will still be there in millions of years.

A true origin means that you have the constellation of grape variety, age of the vines and ultimately the nature of the site, which is capable of creating a completely unmistakable, unique vinous experience that is only possible in this one place alone.

We were successful in this with our **Blaufränkisch Leithaberg DAC – Ried Umriss Rust**.

A rarity from a single 3,200 litre wooden cask, hand bottled in 3,600 bottles and numbered consecutively. Definitely a rare treat.



Leo Hillinger Blaufränkisch 2019 (organic) Alc. 13% acidity 5.5 g/l residual sugar 2.3 g/l
Intensive ruby-red color with purple rim, in the nose typical spice, bilberry, blackberry and cinnamon. This impression is prolonged on the palate, supported by a firm body and grippy tannins. The long finish is ending with spice. 100% destemmed, 20% saignée, temperature controlled spontaneous fermentation with natural yeasts for 4 – 5 weeks, 1/3 aged in seasoned barriques for 12 months, rest stainless steel.



Leo Hillinger Blaufränkisch Leithaberg DAC 2017 (organic)

A medium ruby color with a short purple rim. The nose shows of ripe fruit of blackberry and ripe strawberries. Underlined by spicy aromas of white pepper and Mediterranean herbs, moss and cloves. A taut structure supported by a bit of roasted aromas leads to a long balanced and animating finish. This wine shows the sense of place from the Leithaberg. 100% destemmed, spontaneous fermentation in open wooden casks lasting 3 weeks including maceration, MLF in stainless steel, 24 months in 50:50 new and seasoned barriques

Alc. 13.5 % acidity 5.5 g/l residual sugar 1 g/l

2016 **WINEENTHUSIAST** THE WORLD IN YOUR GLASS **94 pts.** *"The exquisite freshness of tart, red cherry mingles with the perfume of cinnamon-sprinkled blueberries. The palate then presents wonderfully ripe but tart fruits of the forest, again with that lovely cinnamon inflection. The body is sinuous, slender but firm. The finish is gloriously spicy. A very elegant wine"* ANNE KREBIEHL MW \$39



Leo Hillinger Blaufränkisch Ried Umriss 2017 (organic)

The color runs from a light ruby red in the core of the glass to a dark velvety red on the outside and ends with light clear edges. Clear, red fruits appear immediately on the nose. Cherries and currants initially appear fresh, lively and, above all, stable. On the palate, the round, polished tannins of cherry and pepper, which are hardly perceptible as such, make an impressive comeback. The finish surprises by reflecting the previous impressions unsorted and unfiltered. Pepper talks to fruit, pressure becomes intense elegance and tannins become compact and feminine. These unsorted impressions remain, change and challenge for minutes.

Selective harvest by hand, fermented in an open fermenter, contact with the mash approx. 18 days, aged in a large oak barrel - only one 3200 liter barrel is produced

Alc. 12.5 % acidity 6.1 g/l residual sugar 1 g/l