



LEO **HILLINGER**



## Pinot Noir Eveline 2015

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.

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 or Duck.

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pinot noir

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### **Technical Data:**

Alc: 13.0%    Acidity: 4.8 g/l    Residual Sugar: 2.9 g/l

Origin: Burgenland

Vineyard: Altenberg Jois

Vinification: Hand-Picked from September 7<sup>th</sup> through October 4<sup>th</sup> 2015, natural fermentation in stainless steel tank for 2 weeks, aged in used oak (228 L) for 13 month on the lees

EAN: 9 008674 003304

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