

## HILL1 2016

vineyard name: Best sites in Rust (Umriss),  
Oggau (Altenberg) and Jois (Altenberg)  
grape: 50% Merlot, 25% Blaufränkisch,  
25% Zweigelt

elevation: 660 - 900 feet /200 - 300 m

exposure: South, South-East

average age of wines: 35 years

### *the vineyard*

organic, 6.500 to 8.000 vines per ha, 2.500 to  
3.500 kg per ha, hand harvested in 2nd to 3rd  
week in October.

### *wine production*

100% destemmed, 20% saignée, temperature  
controlled spontaneous fermentation for 4 - 5  
weeks at 25°C, 1/3 new barrique, 2/3  
seasoned barrique for 18 months,  
6 months bottle age.

*alcoholic content:* 13.0%

*total acidity:* 6 g/l

*residual sugar:* 3.6 g/l

*potential:* more than 10 years

### *tasting notes:*

A deep garnet color with slight orange rim, nose  
showing of high complexity of black currant,  
cherries, and bilberry together with balsamic  
notes and black tea. Earthy touch together with  
pointed and ripe tannins and the lively acidity.  
The finish is very long and perfectly balanced.

### *food pairing*

dark meat, full bodied food  
or just a glass on its own

Certified Organic



Leo Hillinger GmbH

**winemaker:** Leo Hillinger and Paul Rittsteuer

**size:** 250 acres, 100% organic certified

**region:** Burgenland / Leithaberg

**climate:** Pannonian climate



EAN: 9 008674 005605

6 bl/cs layer: 20 cases pallet: 80 cases

**kwselection.com**



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LEO **HILLINGER**  
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