

HILL 2018

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: 14%

total acidity: 5.6 g/l

residual sugar: 1 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

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LEO **HILLINGER**
more than wine!

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