

Hill 1 2015

vineyard name: Best sites in Rust (Umriss), Oggau (Altenberg) and Jois (Altenberg)

grape: 50% Merlot, 25% Blaufränkisch, 25% Zweigelt

elevation: 660 – 980 feet / 200 – 300 m

exposure: South and South East
average age of wines: 35 years

the vineyards:

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: 5,3 g/l

residual sugar: 1,1 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, just a glass on its own, chocolate

Ideal temperature to drink:

57° - 61°F / 14 – 16°C



Leo Hillinger GmbH

wine-maker: Peter Zuschlag

size: 250 acres, 100% organic certified

total annual production: around 1.000.000 bottles

grape varieties: Grüner Veltliner, Welschriesling, Sauvignon Blanc, Gelber Muskateller, Pinot Blanc, Pinot Gris, Chardonnay, Traminer, Zweigelt, Blaufränkisch, Sankt Laurent, Cabernet Sauvignon, Syrah, Merlot, Pinot Noir

region: Burgenland / Leithaberg

climate: Pannonian climate

soil: Mixture of loam, loess, sandy, gravel, black earth, schist, slate

EAN:

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

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