

## Hillside 2016

**vineyard name:** Altenberg,  
Lehmgrube, Gemärk  
**grape:** 60% Syrah, 30%  
Zweigelt, 10% Merlot  
**average age of wines:** 25 years

### **the vineyard:**

100% Organic treatment, 5.000 -  
7.200 vines per ha, 3.500 - 4.500  
kg/ha yield, gently sloped, pruning  
done in January, harvest by hand in  
second week of October

### **wine production:**

100% destemmed, 20% saignée,  
temperature controlled spontaneous  
fermentation with natural yeasts 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:** 5,8 g/l

**residual sugar:** 7,6 g/l

**potential:** up to 8 years

**tasting notes:** Spice, fruit and  
power. A dark ruby color with purple  
rim, the nose shows a combination of  
fruit and spice of blackberries,  
raspberries and cherries underlined by  
black pepper. Topped up with velvet  
flavor of cloves. The palate is  
supported by delicate roasted aromas  
with perfect harmonic integrated  
acidity. The discreet wooden flavors  
support the perfect tannin structure  
lasting in a long finish.

**food pairing:** beef fillets, veal  
roulade, steak and cheese

### **Ideal temperature to drink:**

57° - 61°F / 14°C - 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:

6bl/cs

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