

Hillside 2018

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%
total acidity: 5.3 g/l
residual sugar: 6.8 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



Leo Hillinger GmbH

wine-maker: Leo Hillinger and Paul Rittsteuer

100% organic certified

region: Burgenland / Leithaberg

climate: Pannonian climate

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



EAN:

9008674006114

6bl/cs

22-6pks per layer and 88-6pks/pallet

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