

Pinot Blanc Terroir 2016

vineyard name: Altenberg,
Ladisberg, Leithaberg DAC
grape: Pinot Blanc
elevation: 820 feet / 250m
exposure: South, South East
average age of wines: 30 years

the vineyard:

organic, mixture of lime and mica schist, 7.000 vines per ha, 3.500 kg per ha, hand harvested in beginning of October

wine production:

100% destemmed, 6 hours skin contact, spontaneous fermentation in big wooden barrels at 15°C, 4 months on gross lees, 6 months on fine lees, bottling after 2 weeks

alcoholic content: 12,5%

total acidity: 5,9 g/l

residual sugar: 1,5 g/l

potential: plus 10 years

tasting notes:

Moderate golden color with green hue. Fragrant nose of hazelnuts and flowery components supported with spice. On the palate flavors of mushrooms, tomato leaves and pepper spice. The mineral touch complements the palate perfectly, adding to the complexity of this wine. A very elegant, balanced and smooth long finish. It's elegance is showing the high quality of this wine.

food paring: asparagus, salads, chicken, fish, shellfish, pork, Schnitzel

Ideal temperature to drink:

54° - 57°F / 12 - 14°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