

Pinot Noir Eveline 2017

vineyard name: Altenberg
grape: Pinot Noir (Dijon, 777)
elevation: 660 feet / 200 m
exposure: South
average age of wines: 25 years

the vineyard:

Organic, 7.200 vines per ha, 4.500 kg/ha yield, pruning done in January, flowering 13rd of April 2016, green harvest in August (25%), harvest by hand in first week of October

wine production:

100% destemmed, 20% saignée, temperature controlled spontaneous fermentation with natural yeasts for 4 – 5 weeks at 25°C, 50% stainless steel, 25% second fill barrique barrels and 25% 3.000 liter oak vat, for 9 months, bottling

alcoholic content: 12,5%

total acidity: 4,4 g/l

residual sugar: 5,3 g/l

potential: up to 6 years

tasting notes: medium garnet color with a fruity nose of strawberries underlined by earthy and spicy notes, and reminiscent of fine wood. A supple tannin structure and gamey texture complements the palate for real pleasure. A long finish with a nice play of all components leaving the wish to have a second sip immediately.

food pairing: mature cheese, pork, poultry

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: 9008674004813

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

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