

Pinot Noir Terroir 2015

vineyard name: Altenberg Jois
grape: Pinot Noir (Dijon, 777)
elevation: 820 feet / 250 m
exposure: south east
average age of wines: 35 years

the vineyard:

Organic, Altenberg consists of mainly shist with hints of lime and gravel. Green harvest in August, Hand harvested beginning of October

wine production:

100% destemmed, temperature controlled spontaneous fermentation at 25°C in stainless steel, 5 to 6 weeks on skins, maturation in 1/3 new barrique and 2/3 in neutral big oak vessels for 18 months

alcoholic content: 13% abv
total acidity: 5,3 g/l
residual sugar: 1,0 g/l
potential: plus 10 years

tasting notes: Moderate garnet color with orange hue, the nose shows an intense fruit of strawberries, raspberries and a touch of stones supported by a high complexity. This is typical for the vineyard Altenberg. A very well integrated roasted aroma in combination with meat like Prosciutto. A very long, elegant and compact finish indicates the high quality of this wine.

food pairing: lighter meat, cheese, chocolate, sweet courses, chicken, as glass on its own

Ideal temperature to drink:
57°F / 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

kwselection.com