

! **Leo Hillinger GmbH** A-7093 Jois, Hill 1 Phone: 01143 2160/8317-0, Fax: -17

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Pinot Gris 2021

vineyard name: Lehmgrube

grape: Pinot Gris elevation: flat exposure: South-East

average age of wines:15 years

the vineyard

100% Organic treatment, 4.500 vines per ha, 6.500 kg/ha yield, pruning done in January, flowering 2nd of April 2020, harvest first week of September

wine production

4 hours skin contact before temperaturecontrolled fermentation with selected yeasts for 2-3 weeks at 15°C-17°C, 100% stainless steel, 4 weeks on fine lees, bottling after 2 weeks

alcoholic content: 13% total acidity: 7,0 g/l residual sugar: 5,4 g/l

potential: ready to drink now, will hold on for

another 4 years

tasting notes:

Medium straw-yellow color with pink hue. Aromas of ripe fruit such as quince and mango with hints of walnut. On the palate, the Pinot Gris is smooth and full-bodied with a nice middle palate, rounded off with a fine spicy and long finish.

food paring

Fish, spicy meat, vegetables

Certified Organic



Leo Hillinger GmbH

winemaker: Leo Hillinger and Paul Rittsteuersize: 250 acres, 100% organic certifiedregion: Burgenland / Leithaberg

climate: Pannonian climate



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EAN: 9 008674 009016

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





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