

Pinot Gris 2017

vineyard name: Lehmgrube
grape: Pinot Gris
elevation: 540 feet / 165 m
exposure: South-East
average age of wines: 15 years

the vineyard:

Organic, 4.500 vines per ha, 6.500 kg/ha yield, pruning done in January, flowering 2nd of April 2017, harvest by machine in first week of September

wine production:

4 hours skin contact before temperature-controlled fermentation with selected yeasts for 2 – 3 weeks at 15°C – 17°C, 100% stainless steel, 4 weeks on fine lees in seasoned barriques, course filtered, bottling after 2 weeks

alcoholic content: 13%
total acidity: 5,3 g/l
residual sugar: 3,3 g/l
potential: up to 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 pairing: Fish, spicy meat, vegetables

Ideal temperature to drink:
50°F – 54°F / 10°C – 12°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: 9008674004677

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