

HILLINGER
LEO



Pinot Noir Terroir 2013

mineral & fruity

Light red with a delicate edge. This wine is pure seduction thanks to its tender-fruity bouquet and spicy freshness. Very harmonious on the palate thanks to its soft tannin structure. A long finish ensures unforgettable drinking pleasure,

Fermented in stainless steel tanks, vinified for 20 months in new and used oak barrels.

DETAILS

VINIFICATION: dry

ALCOHOL: 13.5 %

SERVING TEMPERATURE: 18° - 20°C

ACIDITY: 4.7 g/l

RESIDUAL SUGAR: 1.9 g/l

RECOMMENDED WITH: Solo, mature cheese, cigars

BEARING POTENTIAL: 15 Years