

## Zweigelt 2020

**vineyard name:** Untersatz,  
Neufeldäcker, Gemärk  
**grape:** Zweigelt  
**elevation:** 660 feet / 200 m  
**exposure:** South  
**average age of wines:** 15 – 25  
years

### **the vineyard:**

Organic, 6.200 vines per ha, 5.500  
kg/ha yield, pruning done in January,  
flowering 2nd week of April, 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 – 30°C, Matured in  
mixture of 3.000-liter oak vat, second  
fill barrique and stainless steel for 15  
months, bottling

**alcoholic content:** 13%  
**total acidity:** 5 g/l  
**residual sugar:** 6.1 g/l  
**potential:** 2 to 4 years

**tasting notes:** The Zweigelt  
presents a crimson core in the glass  
with light violet highlights, and the  
fruit-forward nose releases aromas of  
dark cherries and blackberries. Its  
cherry flavors continue onto the  
palate, supported by soft, velvety  
tannins and pleasant acidity. A fruity,  
medium-length finish reinforces the  
charming character of this Zweigelt

**food pairing:** Pasta, Burger, and  
great Pizza wine plus perfect with beef  
tartar or beef Carpaccio.



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Leo Hillinger GmbH

**wine-maker:** Leo Hillinger and Paul Rittsteuer

**size:** 250 acres, 100% organic certified

**region:** Burgenland / Leithaberg

**climate:** Pannonian climate

**soil:** Mixture of loam, sand and gravel, black  
earth, and schist

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12 bl/cs layer: 17 cases pallet: 68 cases