

Leo Hillinger GmbH
A-7093 Jois, Hill 1
Phone: 01143 2160/8317-0, Fax: -17
office@leo-hillinger.com
www.leo-hillinger.com

Zweigelt 2022

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 per ha yield, pruning in January, flowering 2nd week of June, 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°, matured in mixture of 3.000 liter oak vat, second fill barrique and stainless steel for 15 months, bottling

alcoholic content: 13.5% total acidity: 5.2 g/l residual sugar: 6g/l

potential: ready to drink now, will hold on for

another 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, mediumlength finish reinforces the charming character of this Zweigelt

food paring

pasta, burger, and great pizza wine plus perfect with beef tartar of beef carpaccio.

Certified Organic



Leo Hillinger GmbH

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

climate: Pannonian climate



EAN: 9008674007128

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





Leo Hillinger GmbH

A-7093 Jois, Hill 1

Phone: 01143 2160/8317-0, Fax: -17

office@leo-hillinger.com www.leo-hillinger.com







EAN: 9 008674 009115

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

