

Zweigelt 2024

vineyard name: Untersatz, Neufeldäcker,
Gemärk
grape: Zweigelt
elevation: 660 feet/200 m
exposure: South
average age of vines: 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%

total acidity: 5.2 g/l

residual sugar: 1 g/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, 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.

Certified Organic



Leo Hillinger GmbH

winemaker: Leo Hillinger and Paul Rittsteuer
size: 250 acres, 100% organic certified
region: Burgenland / Leithaberg
climate: Pannonian climate



EAN: 9008674011545 2024 vintage

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

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