

HILLINGER
LEO



HILLside 2014

sophisticated & substantial

A wine from the best sites – vinified for the food and beverage industry! This Cuvée has an intense ruby red with dark core. The Syrah variety is the main part and brings the flavour and the sophistication, this is rounded off by the suppleness of the Zweigelt and the fruitiness of the Merlot. The subtle use of wood supports the fruit, contributing to the strong tannin structure. Long finish with a storage potential to match. Contains Sulfit

4 weeks maceration, 14 months in used oak barrels

60% Syrah, 30% Zweigelt and 10% Merlot

DETAILS

VINIFICATION: dry

ALCOHOL: 13,5 %

TRINKTEMPERATUR: 16° - 18°C

ACIDITY: 5,0 g/l

RESIDUAL SUGAR: 3,0 g/l

RECOMMENDED WITH: beef fillets, veal roulade, steak and cheese

BEARING POTENTIAL: 10 Years

ORGANIC