

WINERY LEO HILLINGER

Jois / Burgenland

Buyers Trip 3rd of September 2019

LEO HILLINGER



Leo Hillinger born 1967 in Eisenstadt in Burgenland. Already during his childhood he showed deep interest in viticulture and vinification.

During his professional wine education and several practicals abroad he deepened his knowledge and learned the secrets about making great wine showing sense of place.

At an age of 19, Leo Hillinger went to California and learned the basics about organic treatment in the vineyards and cellar. This builds the fundament for today's success being 100% organic on more than 90 ha of vineyards.

VITI & VINI & P R O D U C T

VITICULTURE

- The most important issue is the origin of the grapes
- Limits of yields are far below the official regulation
- Reduced spraying, only on a as needed basis
- Only organic treatments to fight against pests and diseases
- Support of beneficial parasites

VINIFICATION

- No use of enzymes
- Use of sulphur as low as possible
- Temperature controlled fermentation
- Natural Yeasts when ever possible
- Treatment according to category (fresh & fruity, trendy, sparkling, sense of place, premium)
- Single vineyard selections

PRODUCTs

- „Fresh and fruity“ – young wines transporting the variety for immediate enjoyment
- „Trendy“ – Natural Wines, Orange, etc.
- „Sparkling“ – from Secco to Champagne Method for our Brut
- „Sense of place“ – single vineyard wines and origin wines like Leithaberg DAC
- „Premium“ – our top cuvées from the best sites

PINOT NOIR SECCO



Gently sparkling and fine fruity: that's the Hillinger Secco – the pink creation from predominantly Pinot Noir grapes.

The bouquet is reminiscent of strawberries; the palate appears refreshing with a particularly elegant perlage, fruity and nuanced, well-integrated acidity and a harmonious finish.

Varieties:	predominantly Pinot Noir
Alcohol:	12,0 % alc. vol.
Residual sugar:	18 g/l
Acidity:	6,7 g/l
Vinification:	still wine fermented in stainless steel tanks, carbonic acid added to keep the freshness

GRÜNER VELTLINER 2018



Medium bright yellow-golden colour, youthful nose of green apple and lemon. On the palate a nice spicy impression supported by a touch of exotic fruit and racy acidity. An elegant moderate finish leads directly to the next sip.

Varieties: 100% Grüner Veltliner

Alcohol: 12,5 % alc. vol.

Residual sugar: 2,4 g/l

Acidity: 5,4 g/l

Vinification: temperature controlled fermented at 15°C – 17°C
in stainless steel tanks, 3months on fine lees

PINOT GRIS 2017



Medium straw-yellow colour with pink hue. Aromas of ripe fruit such as quince and mango with hints of walnut. On the palate, the Pinot Gris is smooth and full-bodied with a nice middle palate, rounded off with a fine spicy and long finish.

Varieties:	100% Pinot Gris
Alcohol:	13,0 % alc. vol.
Residual sugar:	3,3 g/l
Acidity:	5,3 g/l
Vinification:	4 hours skin contact, temperature-controlled fermentation with selected yeasts for 2 – 3 weeks at 15°C – 17°C, 100% stainless steel, 4 weeks on fine lees, bottling after 2 weeks

PINOT BLANC LEITHABERG DAC 2017



Medium straw yellow with light edges. The nose shows complexity, starting with a slight exoticism of melon and banana, cardamom, hazelnuts and light brioche notes. On top, the nose is dominated by the flint aroma typical of Leithaberg. At first the fine exoticism of banana and melon continues on the palate. Then you feel his conviction and elegance. Perfect balance of fresh acidity and clear limestone minerality from the origin. This minerality proves to be very firm and characterizes the finish over the entire length.

Varieties: 100% Pinot Blanc

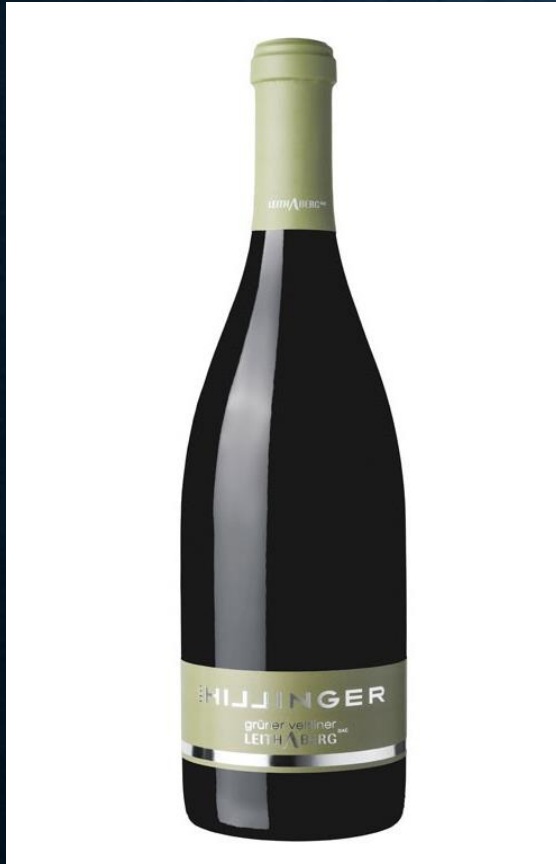
Alcohol: 12,5 % alc. vol.

Residual sugar: 1,0 g/l

Acidity: 5,0 g/l

Vinification: 100% destemmed, 16 hours skin contact, spontaneous fermentation in big wooden barrels at 15°C, 3 months on gross lees, 12 months on fine lees

GRÜNER VELTLINER LEITHABERG DAC 2017



This Grüner Veltliner raised on the slopes of the Leithaberg, old vines and devotion are standing for the style of the Leithagebirge and Northern Burgenland. Golden straw yellow, the nose is initially dominated by ripe vineyard peach and lemon. Afterwards, the aromas of black pepper and provencal herbs take over with finely spiced aromas. On the palate, the wine is perfectly balanced, the animating acidity and clinking minerality convey the impression of fresh morning dew. The very long length is ending with a clinking minerality and freshness.

Varieties: 100% Grüner Veltliner

Alcohol: 13,5 % alc. vol.

Residual sugar: 1,0 g/l

Acidity: 5,4 g/l

Vinification: whole bunch, 16 hours skin contact, spontaneous fermentation in big wooden barrels at 15°C, 4 months on gross lees, 12 months on fine lees

HILLSIDE WHITE 2018



Intense straw yellow with a delicate pink hue. The nose shows a wide range of aromas. Ripe pineapple, mango and lychee are classic, well-known fruit aromas. The aromas of caramelized almonds and sweet popcorn underline. On the palate the wine is round, full-bodied and very exotic. Chocolate bananas, lychee and pineapple supported by the moderate acidity and the ripe tannin result in an exciting mixture. This mixture of different impressions continues in a long, creamy and warming finish.

Varieties: 70% Pinot Gris, 15% Chardonnay, 15% Muskateller

Alcohol: 14,0 % alc. Vol.

Residual sugar: 5,5 g/l

Acidity: 4,2 g/l

Vinification: 100% destemmed, 6 hours on skins, spontaneous fermentation, 2 months on gross lees, 4 months on fine lees

ZWEIGELT 2017



Ruby-coloured red wine with a violet rim and a dark core. Aromas of cherries and sour cherries, underpinned with delicate chocolate, creamy and smooth on the palate. Very fruity, sumptuous flavor and persistent, soft finish.

Varieties: 100% Zweigelt

Alcohol: 12,5 % alc. vol.

Residual sugar: 6,4 g/l

Acidity: 5,6 g/l

Vinification: 100% destemmed, 20% saignée, temperature controlled spontaneous fermentation with natural yeasts for 4 – 5 weeks at 25°C – 30°C, mixture of 3.000 liter oak vat, second fill barrique and stainless steel for 15 months

BLAUFRÄNKISCH 2017



Intensive ruby-red color with purple rim, in the nose typical spice, bilberry, blackberry and cinnamon. This impression is prolonged on the palate, supported by a firm body and grippy tannins. The long finish is ending with spice.

Varieties: 100% Blaufränkisch

Alcohol: 12,0 % alc. Vol.

Residual sugar: 4,0 g/l

Acidity: 5,7 g/l

Vinification: 100% destemmed, 20% saignée, temperature controlled spontaneous fermentation with natural yeasts for 4 – 5 weeks at 25°C – 30°C, 1/3 aged in seasoned barriques for 12 months, rest stainless steel.

SMALL HILL RED 2017



Intensive ruby-red color with purple rim, in the nose hints of dark berries and chocolate. On the palate a full bodied, balanced and harmonic impression with lots of dark berry fruit ending in a smooth and moderate finish. This wine is ideally suited to complement dishes.

Varieties:	50 % Merlot, 25 % Pinot Noir, 25 % St. Laurent
Alcohol:	13,0 % alc. Vol.
Residual sugar:	5,0 g/l
Acidity:	4,4 g/l
Vinification:	100% destemmed, each variety fermented in stainless steel separately, 10% matured in seasoned barriques

EVELINE PINOT NOIR 2017



Medium garnet colour with a fruity nose of strawberries underlined by earthy and spicy notes, and reminiscent of fine wood. A supple tannin structure and gamey texture complements the palate for real pleasure. A long finish with a nice play of all components leaving the wish to have a second sip immediately. This wine is ideally suited to complement dishes.

Varieties:	100% Pinot Noir
Alcohol:	12,5 % alc. Vol.
Residual sugar:	5,3 g/l
Acidity:	4,4 g/l
Vinification:	100% destemmed, 20% saignée, temperature controlled spontaneous fermentation with natural yeasts for 4 – 5 weeks at 25°C, 50% stainless steel, 25% second fill barrique barrels and 25% 3.000 liter oak vat, for 9 months,

PINOT NOIR TERROIR 2015



Moderate garnet colour with orange hue, the nose shows an intense fruit of strawberries, raspberries and a touch of stones supported by a high complexity. This is typical for the vineyard Altenberg. A very well integrated roasted aroma in combination with meat like Prosciutto. A very long, elegant and compact finish indicates the high quality of this wine.

Varieties:	100% Pinot Noir
Alcohol:	13,0 % alc. Vol.
Residual sugar:	1,0 g/l
Acidity:	5,3 g/l
Vinification:	100% destemmed, temperature controlled spontaneous fermentation at 25°C in stainless steel, 5 to 6 weeks on skins, maturation in 1/3 new barrique and 2/3 in neutral big oak vessels for 18 months

BLAUFRÄNKISCH LEITHABERG DAC 2016



A medium ruby color with a short purple rim. The nose shows of ripe fruit of blackberry and ripe strawberries. Underlined by spicy aromas of white pepper and mediterranean herbs, moss and cloves. A taut structure supported by a bit of roasted aromas leads to a long balanced and animating finish. This wine shows the sense of place from the Leithaberg.

Varieties: 100% Blaufränkisch

Alcohol: 13,0 % alc. Vol.

Residual sugar: 1,3 g/l

Acidity: 5,4 g/l

Vinification: 100% destemmed, spontaneous fermentation in open wooden casks at 23°C – 25°C lasting 3 weeks including maceration, MLF in stainless steel, 24 months in 50:50 new and seasoned barriques

HILLSIDE 2016



A dark ruby colour with purple rim, the nose showing a combination of fruit and spice of blackberries, raspberries and cherries underlined by black pepper. Topped up with velvet flavour of cloves. On the palate the above flavours are supported by delicate roasted flavours with perfect harmonic acidity. The discreet wooden flavours support the perfect tannin structure lasting in a long finish. Selection of best sites – ideally suited to accompany food and beverages.

Varieties:	60% Syrah, 30% Zweigelt, 10% Merlot
Alcohol:	13,0 % alc. Vol.
Residual sugar:	7,6 g/l
Acidity:	5,8 g/l
Vinification:	100% destemmed, 20% saignée, temperature controlled spontaneous fermentation for 4 – 5 weeks at 25°C, 1/3 new barrique, 2/3 seasoned barrique for 18 months, 6 months bottle age

HILL 1 2015



A deep garnet color with slight orange rim, the nose showing of high complexity of dark fruits like black currant, cherries and bilberry together with balsamic notes and black tea. A earthy touch complements the palate together with the pointed and ripe tannins and the lively acidity. The finish is very long and perfectly balanced.

Varieties:	50% Merlot, 25% Blaufränkisch, 25% Zweigelt
Alcohol:	14,0 % alc. Vol.
Residual sugar:	1,1 g/l
Acidity:	5,3 g/l
Vinification:	100% destemmed, 20% saignée, temperature controlled spontaneous fermentation for 4 – 5 weeks at 25°C, 1/3 new barrique, 2/3 seasoned barrique for 18 months, 6 months bottle age

BLAUFRÄNKISCH TERROIR 2015



Intense blackpurple color with a very short rim, the nose is very complex with lots of blackberries, bilberries, cherry and dried fruit. On top the perfectly integrated roasted aromas from new barriques supported by the typical Blaufränkisch spice. In the very long finish, a scented impression of earthiness together with the grippy tannins showing of the high quality of this wine. This wine is a selection of the best Blaufränkisch sites from Rust and Oggau.

Varieties: 100% Blaufränkisch

Alcohol: 13,5 % alc. Vol.

Residual sugar: 1,0 g/l

Acidity: 5,5 g/l

Vinification: 100% destemmed, spontaneous fermentation in tanks at 25°C lasting 4 weeks including maceration and MLF, 18 months in seasoned barriques