



Leo Hillinger Pinot Blanc Leithaberg DAC

Winery: Leo Hillinger

Category: Wine – Still - White

Grape Variety: Pinot Blanc

Region: Burgenland/Austria

Vineyard: Altenberg, Ladisberg, Leithaberg DAC

Feature: Certified Organic since 2013

Winery established: 1990

Awards: 2017 92 pts Falstaff



Product Information

Soil: Mixture of lime and mica schist. South, South-East exposure

Elevation: 250 meters (820 feet)

Age of vines: 30 years

Elevation: 820 feet above sea level

Vinification: Hand-harvest in beginning of October. 100% destemmed, 6 hours skin contact, spontaneous fermentation in big wooden barrels at 60F. 3 months on gross lees, 12 months on fine lees, bottling after 2 weeks.

Yield: 3,500 kg/hectare, 7,000 vines/ hectare

Tasting Note: Medium straw yellow, in the nose showing slight exotic flavor of melon and banana, cardamom, hazelnuts and light brioche notes. All supported by the flint aroma typical for Leithaberg. This continues the palate with tension and elegance. Very balanced fresh acidity and clear limestone minerality in the very long finish.

LEITHABERG DAC: The Leithaberg DAC wines are influenced by the Leithagebirge and Lake Neusiedl alike. Warm winds of the lake favor the important ripeness. The mountains induce nightly *temperature* drops and thus fruitiness, freshness, *finesse* and longevity. The wines always have to be a reserve wine, they are not allowed to leave the winery before 2 years after harvest. From Jois to Eisenstadt there are only 70 wineries that carry the Leithaberg DAC qualification

Production: 2,000 bottles/ year

Alc: 12.5 %vol.

RS: 1.5 g/l

Acidity: 5.9 g/l

Producer Information

The Hillinger winery organically farms roughly 220 acres of vines in the Burgenland specifically around the villages of Rust, Oggau and Jois. In doing so the winery is one of the larger Austrian producers of high quality wines, producing over a million bottles from a fairly even mix of white (grüner, welschriesling, pb, pg, sb, ch & gelber) and red grapes (zweigelt, blaufränkisch, st. laurent, pinot noir, syrah, cabernet & merlot).

This all came from very humble beginning with Leo Hillinger taking over his father's small wine business in 1990. His father was essentially making three wines in bulk, red, white and rose. Leo very quickly began to change and develop operations through the acquisition of good vineyard sites, increased technology, and care taken in the vineyards with full conversion to organic practices in 2010.

"If the grape material is top quality, less has to be done in the cellar. After many years of experience and numerous experiments I know: The fruit must be perfect and should reach the bottle not having been tampered with." Leo Hillinger

The Burgenland is unofficially known as the red wine quarter of Austria, however the white wines produced in the are can be exceptional as well. This is largely do to the diversity of soils (black and brown sedimentary soils, clay, limestone, and varying types of slate) as well as the plentiful sunshine (almost 2000 per year) and warmth that the Pannonian region experiences.