



Leo Hillinger Blaufränkisch Classic

Winery: Leo Hillinger

Category: Wine – Still - Red

Grape Variety: Blaufränkisch

Region: Burgenland/Austria

Vineyard: Lehmgrube, lower Altenberg, lower Umriss

Feature: Certified Organic since 2013

Winery established: 1990

Awards: 2017 91 pts WE



Product Information

Soil: Dry loess and black earth soils with clay. South-East exposure.

Elevation: 170 meters (560 feet)

Age of vines: 20 years

Vinification: Harvest in September. 100% destemmed, 20% saignee, temperature controlled spontaneous fermentation with natural yeast for 4-5 weeks at about 77F. 1/3 aged in seasoned barriques for 12 months, 2/3 aged in stainless steel. Course filtering after settling before wine is bottled.

Yield: 6,500 kg/ hectare, 5,000 vines/hectare

Tasting Note: 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.

Production: 15,000 bottles/ year

Alc: 12 % vol.

RS: 4 g/l

Acidity: 5.7 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 area can be exceptional as well. This is largely due 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.