



Leo Hillinger Blaufränkisch Leithaberg DAC Ried Umriss

Winery: Leo Hillinger
Category: Wine – Still - Red
Grape Variety: Blaufränkisch
Region: Burgenland/Austria
Vineyard: single vineyard Ried Umriss in Rust
Feature: Certified Organic since 2013
Winery established: 1990
Awards: 93 Falstaff



Product Information

Soil: The Ried »Alte Umriss« comprises of 6.5 hectares (16 acres) of ancient soils.

Vinification: Selective harvesting by hand, de-stemmed. Spontaneous fermentation in open fermentation vats, contact with skin for 18 days. Aged 42 months in one single 3,200 liter wooden cask. Bottled by hand, without use of any machinery.

Tasting Note: Light ruby red color at the core of the glass to a dark velvet red outwards. The nose immediately reveals clear red fruits. Cherries and currants initially appear fresh, lively and, above all, stable. On the palate, the round, polished tannins, barely perceptible as such, give cherry, sour cherry, and pepper an impressive comeback. The finish surprises by reflecting the previous impressions unsorted and unfiltered. Pepper talks to fruit, pressure becomes intense elegance, and tannins become compact and feminine. These unsorted impressions remain, change and challenge for minutes.

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. Blaufränkisch is the only red grape variety that can be a Leithaberg DAC. 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: 3,600 bottles only, all numbered consecutively

Alc: 12.5 % vol.

RS: 1.0 g/L

Acidity: 6.1 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 Veltliner, Welschriesling, Pinot Blanc, Pinot Gris, Sauvignon Blanc, Chardonnay & Gelber Muskteller) 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.