



Leo Hillinger Grüner Veltliner Leithaberg DAC

Winery: Leo Hillinger
Category: Wine – Still - White
Grape Variety: Grüner Veltliner
Region: Leithaberg/ Burgenland/Austria
Vineyard: Altenberg, Leithaberg DAC
Feature: Certified Organic since 2013
Winery established: 1990



Product Information

Soil: Limestone and mica schist. South-East exposure.

Elevation: 250 meters (820 feet)

Average age of vines: 45 years old

Vinification: Hand-harvest in first week of September. 100% destemmed fruit. 16 hours skin contact, spontaneous fermentation in seasoned French oak barriques at 15C/ 60F. Aged 4 months on gross lees, 12 months on fine lees.

Tasting Note: Golden straw yellow, the nose shows ripe vineyard peach and lemon underlined by aromas of black pepper and Provencal herbs and fine spices. On the palate, the wine is perfectly balanced. The animating acidity and clinking minerality immediately convey the impression of fresh morning dew. The long aftertaste is fresh, long and impressively clear

Alc: 13.5 %vol.

RS: 2.2 g/l

Acidity: 5.5g/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 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.