

LEO
HILLINGER



Zweigelt 2014

velvety & fruity

Ruby-coloured red wine with violet hue and a black core. Bouquet of cherries and sour cherries, underpinned with delicate chocolate, on the palate creamy and smooth. An abundance of fruit, lush aroma and extended finale.

Spontaneous fermentation, fermented and vinified in stainless steel tanks

DETAILS

VINIFICATION: dry

ALCOHOL: 12,5 %

SERVING TEMPERATURE: 14° - 16°C

ACIDITY: 4,9 g/l

RESIDUAL SUGAR: 3,6 g/l

RECOMMENDED WITH: "Brettljause" & rustic dishes

BEARING POTENTIAL: 7 Years

ORGANIC