



LEO **HILLINGER**



Pinot Noir Eveline 2008

Pinot Noir from Austria! It has a typical Pinot Noir nose with strawberries, raspberries and floral notes such as violets. On the palate, the wine is medium-bodied, it has intense notes of herbs and puréed dark berries. The wine has typical Burgundy structure with soft tannins, a juicy ripeness and an elegant, long finish.

Serving Suggestion:

Pairs perfectly with salmon, mushrooms and any kind of white meats.



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89 pts. The 2008 Eveline is a delicious Pinot Noir, delicate and varietally correct. It reveals attractive raspberry and red berry fruit, with earth notes on the nose. On the palate there is an abundance of primary fruit, combined with spice and lingering acidity on the finish.

Website: www.leo-hillinger.com

Technical Data:

Alc: 13,5 % alc. vol. Acidity: Residual Sugar:

Origin: Jois Burgenland

Vineyard: Jois

Vinivication: Hand-Picked, Fermentation: fermented in stainless steel tank aged in used oak for 12 month

UPC: 7 87263 31222 3 TTB: Select 07120-000-000174 80/64

12 bottles in case 17 cases in Layer 68 cases on Pallet

Weight: bottle: 1,3kg case: 16,1kg pallet: 1105kg