

AUSTRIAN WINE



kwselection.com

LEO HILLINGER



Blaufränkisch Leithaberg DAC 2008

Blaufränkisch Leithaberg DAC present a dark rubinred and a black core. Ripe cherry, blackberry, graphite, licorice and spicy notes. Fresh cerry-fruits on the plate, tight structure. A Wine with elegante tannin, and good acidity. Dark berries and spicy finish.

Serving Suggestion:

This wine matches more than perfect to grilled steaks /lamb/ and Venison



Falstaff

91 points

www.i-winereview.com - January 2011 92pts

The 2009 Blaufränkisch Leithaberg vineyard is a step above in quality compared to the regular Blaufränkisch. It is an elegant wine offering a medium ruby hue with blackberry, earth and violet fruit aromas. On the palate it is smooth and full-bodied with layers of red and black fruit flavors, vanilla notes, and a delicious long lasting finish. Aged on the lees for 8 months in new French barriques.

Website: www.leo-hillinger.com

Technical Data:

Alc: 13,5 % alc. vol. Acidity: 5,4 g/l Residual Sugar: 1,0 g/l

Origin: Jois

Vineyard: Altenberg /Leithaberg

Vinification: Hand harvest, single berry selection, 4 weeks of maceration,

Matured in barrique barrels for 8 months on fine yeast.

UPC: 7 87263 31228 5 TTB: Select 10265-000-000026 80/64

6 bottles in case 12 cases in Layer 72 cases on Pallet

Weight: bottle: 1,6 case: 11,6kg pallet: 835,2kg

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Klaus Wittauer 703-624-6628 kwittauer@msn.com