

Pinot Noir Eveline 2017

vineyard name: Altenberg
grape: 100% Pinot Noir
average age of wines: 25 years

the vineyard

100% Organic treatment, 7.200 vines per ha, 4.500 kg/ha yield, pruning done in January, flowering 13th of April 2017, green harvest in August (25%), harvest by hand in first week of October

wine production

100% destemmed, 20% saignée, temperature controlled spontaneous fermentation with natural yeasts for 4 – 5 weeks at 25°C, 50% stainless steel, 25% second fill barrique barrels and 25% 3.000 liter oak vat, for 9 months, bottling

alcoholic content: 12,5%
total acidity: 4,4 g/l
potential: ready to drink now, will hold on for another 4 years

tasting notes: ELEGANCE, medium garnet colour with a fruity nose of strawberries underlined by earthy and spicy notes, and reminiscent of fine wood. A supple tannin structure and gamey texture complements the palate for real pleasure. A long finish with a nice play of all components leaving the wish to have a second sip immediately.

food pairing

Solo, mature cheese, pork, poultry

Ideal temperature to drink
12°C – 14°C



Leo Hillinger GmbH

wine-maker: Leo Hillinger and Peter Zuschlag

region: Burgenland / Leithaberg

climate: Pannonian climate

soil: Mixture of loam, loess, sandy, gravel, black earth, schist, slate,

EAN:

6b1/cs