



# Leo Hillinger

## Cabernet Sauvignon 2005

Tasting notes:

Dark ruby colour with an intensive violet hue, in the nose explosive cassis and toasty aromas underpinned with spicy notes. On the palate still young, firm tannin structure, spicy frame and lingering finish. Great ageing potential.

Food recommendations:

Any red meat

Vineyard:

Rust, Jois, Deutschkreutz

Vinification:

4 weeks of maceration, 5 days of cold maceration. Matured in new oak barrels for 16 months.

Data:

Alcohol/ Vol	13,5%	Soil	
pH		Trellising	
Acidity	5,5 g/l	Yield	
Residual Sugar	1,5 g/l	Barrel Maturation	
Age of Vines		Type of Wood	
Vines per hectare			

UPC 787 263 312 04

WEIGHT Bottle:

Case:

Pallet:

# bottles in case:

# cases per layer:

# cases on pallet:



[www.kwselection.com](http://www.kwselection.com)

[kwittauer@msn.com](mailto:kwittauer@msn.com)

703-856-6890