



Leo Hillinger

Hill 2 2005

50% Sauvignon Blanc and 50% Chardonnay

Tasting notes:

Intense gold-yellow, very exotic with hints of mango and banana. On the palate it is a voluminous and extremely supple with buttery nuances. The acidity is perfectly integrated

Food recommendations:

Rich seafood and white meat dishes

Vineyard:

Rust

Vinification:

12 month in new Allier and Troncais barriques

Data:

| | | | |
|----------------------|---------|----------------------|--|
| Alcohol/ Vol | 14,0% | Soil | |
| pH | | Trellising | |
| Acidity | 5,4 g/l | Yield | |
| Residual Sugar | 3,3 g/l | Barrel Maturation | |
| Age of Vines | | Type of Wood | |
| Vines per hectare | | | |

UPC 787 263 312 02

WEIGHT Bottle:

Case:

Pallet:

bottles in case:

cases per layer:

cases on pallet:



www.kwselection.com

kwittauer@msn.com

703-856-6890