



Leo Hillinger

Hill 3 2002

80 % Chardonnay and 20 % Sauvignon Blanc

Tasting notes:

Trockenbeerenauslese of 80% Chardonnay and 20% Sauvignon Blanc. On the nose acacia honey, hints of orange ripple underneath, very tightly structured palate and perfectly balanced acidity, unendingly long aftertaste. 12 months maturation in barriques of new Allier wood. Guaranteed ageing potential of 20 years.

Food recommendations:

Dessert and cheeses

Vineyard:

Rust

Vinification:

12 months maturation in new oak barrels

Data:

Alcohol/ Vol	12,5%	Soil	
pH		Trellising	
Acidity	8,1 g/l	Yield	
Residual Sugar		Barrel Maturation	
Age of Vines		Type of Wood	
Vines per hectare			

UPC 787 263 312 03

WEIGHT Bottle:

Case:

Pallet:

bottles in case:

cases per layer:

cases on pallet:



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