



Leo Hillinger

Sauvignon Blanc 2006

Tasting notes:

Light citrus yellow with greenish reflections, on the nose delicate notes of stinging nettle and freshly cut grass with underlying hints of white elderberry blossoms. The palate reveals lean and fresh characteristics complemented by a perfectly integrated acidity. Good ageing potential.

Food recommendations:

Fresh asparagus, any seafood and Asian cuisine

Vineyard:

Rust, St. Georgen

Vinification:

Fermented in stainless steel tanks.

Data:

| | | | |
|----------------------|---------|----------------------|--|
| Alcohol/ Vol | 12,5 % | Soil | |
| pH | | Trellising | |
| Acidity | 6,3 g/l | Yield | |
| Residual Sugar | 1,7 g/l | Barrel Maturation | |
| Age of Vines | | Type of Wood | |
| Vines per hectare | | | |

UPC 787 263 312 09

WEIGHT Bottle:

Case:

Pallet:

bottles in case:

cases per layer:

cases on pallet:



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