



Leo Hillinger

Welschriesling 2006

Tasting notes:

A light summer wine with a delicate fragrance of apples and fresh aromas, classically fermented in stainless steel tanks. The palate offers wonderfully gentle and fine fruit, acidity is moderate. A light white wine, perfect as aperitif or accompanying poached fish. Ready to drink.

Food recommendations:

A refreshing aperitif or serve with shellfish, salads and creamy chesses

Vineyard:

Jois, Eisenstadt

Vinification:

Fermented in stainless steel tanks.

Data:

Alcohol/ Vol	11,5%	Soil	
pH		Trellising	
Acidity	6,0 g/l	Yield	
Residual Sugar	2,0 g/l	Barrel Maturation	
Age of Vines		Type of Wood	
Vines per hectare			

UPC 787 263 312 00

WEIGHT Bottle:

Case:

Pallet:

bottles in case:

cases per layer:

cases on pallet:



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