



Leo Hillinger Blaufränkisch DAC “Leithaberg”

Winery: Leo Hillinger
Category: Wine – Still - Red
Grape Variety: Blaufränkisch
Region: Burgenland/Austria
Feature: Certified Organic since 2013
Winery established: 1990



Product Information

Soil: red shale (slate)

Vinification & Yield: 4 weeks maceration, vinified for 15 months in used oak barrels on the its lees

Tasting Note: Mineral & fruity. The Blaufränkisch Leithaberg DAC is a strong ruby red with dark core. Pure cherries, blackberries, graphite, licorice and herbal spice on the nose. Fresh cherry fruit on the pallet, rigid structure, playful and yet also straight-forward. A wine with elegant tannins carried by the acid. Dark berries and spices dominate the palate.

LEITHABERG DAC: The Leithaberg DAC wines are influenced by the Leithagebirge and Lake Neusiedl alike. Warm winds of the lake favor the important ripeness. The mountains induce nightly temperature drops and thus fruitiness, freshness, finesse and longevity. The soils of the Leithaberg DAC are predominantly composed of chalk and slate.

Alc: 14 % vol.

Residual Sugar: 1 g

Acidity: 5.2 g

Producer Information

With a cultivated area of 174 acres in Austria, the Hillinger winery is one of the major wine producers in the top-quality segment in Austria. Since Leo Hillinger took over his father’s small wine business in 1990, he has been developing operations through intelligent structural reforms and acquisitions of good locations around Jois and Rust to produce and make a model Austrian company. His passionate commitment has been rewarded in many respects. The estate now covers 62 acres in Rust, 50 acres in Oggau and 62 acres in Jois.

More than wine means that Leo Hillinger doesn't just fill his bottles with top wines, but also his outlook on life, or as he likes to describe it, "his heart and soul". And it's filled with joy, passion, energy, pain and not least of all, strict consistency! But "more than wine" means so much more for Leo Hillinger and his team, which reinforces the company's motto even more. It stands for innovation, development, creativity, belief, intention & lust life in the most diverse areas. Starting with sport, ranging through to events, cuisine and much more!

Production: The top quality of the wines is guaranteed by the synthesis of close-to-nature vineyard work with state-of-the-art cellar technology. Hillinger has relied on organic wine cultivation since 2010.

The high density of the wines is created by consistent work in the vineyard. An average of 4,000 – 5,000 kilograms of grapes are harvested per hectare, which equals approximately 1.5 to 2 kilograms of grapes per vine. Vineyard areas in different locations and with different soils - from black soil to brown soil to clay and slate - allow multi-layered wines to be created. **Burgenland:** The Burgenland is unofficially known as the red wine quarter of the country. At the same time, very nice and unique whites are also produced in Burgenland. This can be attributed to the plentiful sunshine the region experiences, which averages almost 2,000 hours per year.