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## Leo Hillinger Blaufränkisch DAC “Leithaberg”

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**Winery:** Leo Hillinger  
**Category:** Wine – Still - Red  
**Grape Variety:** Blaufränkisch  
**Region:** Burgenland/Austria  
**Vineyard:** Rust (Gmärk) and Oggau (Goldberg)  
**Feature:** Certified Organic since 2013  
**Winery established:** 1990  
**Awards:** 2016 94 pts WE



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### Product Information

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**Soil:** Red shale (slate). South-East exposure

**Elevation:** 250 meters (820 feet)

**Age of vines:** 45 years

**Vinification:** Selective harvesting by hand, de-stemmed. Spontaneous fermentation in open fermentation vats for 3 weeks. Aged for 18 months Elevage: on the its lees (25% new oak, 25% used wood both barrique, 50% large neutral wooden casks).

**Yield:** 3,500 kg/hectare; 7.500 vines/hectare.

**Tasting Note:** Intense black purple color with a very short rim, the nose is very complex with lots of blackberries, bilberries, cherry and dried fruit. On top the perfectly integrated roasted aromas from new barriques supported by the typical Blaufränkisch spice. In the very long finish, a scented impression of earthiness together with the grippy tannins showing of the high quality of this wine.

**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. Blaufränkisch is the only red grape variety that can be a Leithaberg DAC. The wines always have to be a reserve wine, they are not allowed to leave the winery before 2 years after harvest. From Jois to Eisenstadt there are only 70 wineries that carry the Leithaberg DAC qualification.

**Production:** 2,900 bottles/ year

**Alc:** 13.5 % vol.

**RS:** 1 g/l

**Acidity:** 5.5 g/l

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### Producer Information

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The Hillinger winery organically farms roughly 220 acres of vines in the Burgenland specifically around the villages of Rust, Oggau and Jois. In doing so the winery is one of the larger Austrian producers of high quality wines, producing over a million bottles from a fairly even mix of white (grüner, welschriesling, pb, pg, sb, ch & gelber) and red grapes (zweigelt, blaufränkisch, st. laurent, pinot noir, syrah, cabernet & merlot).

This all came from very humble beginning with Leo Hillinger taking over his father’s small wine business in 1990. His father was essentially making three wines in bulk, red, white and rose. Leo very quickly began to change and develop operations through the acquisition of good vineyard sites, increased technology, and care taken in the vineyards with full conversion to organic practices in 2010.

"If the grape material is top quality, less has to be done in the cellar. After many years of experience and numerous experiments I know: The fruit must be perfect and should reach the bottle not having been tampered with." Leo Hillinger

The Burgenland is unofficially known as the red wine quarter of Austria, however the white wines produced in the are can be exceptional as well. This is largely do to the diversity of soils (black and brown sedimentary soils, clay, limestone, and varying types of slate) as well as the plentiful sunshine (almost 2000 per year) and warmth that the Pannonian region experiences.