



HILL1

2018

The first elite wine that the Leo HILLINGER winery sent out into the world was christened HILL1.

This blend of Merlot, Blaufränkisch & Zweigelt appears in garnet-red raiment with a brick-coloured rim.

The nose enunciates a variety of flavours: dark fruits, black currant, cherries & blueberries, cradled by delicate notes of balsamic vinegar and black tea, which impart an earthy fragrance to the wine.

These earthy aromas follow directly onto the palate, where the wine is dry with a pleasantly supportive acidity and full-bodied tannin.

The tea and balsamic aromatics are present on the palate as well, with notes of redcurrant. The long finish is perfectly in balance.

50% Merlot, 25% Blaufränkisch,
25% Zweigelt

PREMIUM

DETAILS



FARMING: organic



VINIFICATION: dry, 24 months in new french oak, 3-5 years in barrique new/used



ALCOHOL: 14%

SERVING TEMPERATURE: 18°C

DRINKING TEMPERATURE: 18 to 20°C

ACIDITY: 5.6 g/l

RESIDUAL SUGAR: 1.0 g/l



RECOMMENDED WITH: steak, mature cheese or simply with a cigar



BEARING POTENTIAL: 10 years and longer



CONTAINS SULFITE