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## Leo Hillinger Pinot Noir “Eveline”

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**Winery:** Leo Hillinger  
**Category:** Wine – Still - Red  
**Grape Variety:** Pinot Noir (Dijon, 777)  
**Region:** Burgenland/Austria  
**Vineyard:** Altenberg  
**Feature:** Certified Organic since 2013  
**Winery established:** 1990



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### Product Information

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**Soil:** Red slate with chalk inclusions. The vineyard is right behind the winery with perfect microclimate.

**Age of vines:** 25 years old

**Elevation:** 660 feet above sea level

**Vinification:** Hand-picked at dawn with black light to right away filter out any damaged grapes. 100% destemmed, 20% saignée, temperature controlled spontaneous fermentation with natural yeasts for 4 – 5 weeks at 77F. Aged: 50% stainless steel, 25% second fill barrique barrels and 25% 3.000-liter oak vat, for 9 months before bottling.

**Yield:** 4500 k/ hectare.

**Tasting Note:** medium garnet color with a fruity nose of strawberries underlined by earthy and spicy notes, and reminiscent of fine wood. A supple tannin structure and gamey texture complements the palate for real pleasure. A long finish with a nice play of all components leaving the wish to have a second sip immediately. Eveline is the name of Leo's wife.

**Production:** 10,000 bottles/year

**Alc:** 12.5 % vol.

**Residual Sugar:** 5.3 g/l

**Acidity:** 4.4g/l

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### Producer Information

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With a cultivated area of 222 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.

"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 organic 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.