
Leo Hillinger Blaufränkisch Classic

Winery: Leo Hillinger

Category: Wine – Still - Red

Grape Variety: Blaufränkisch

Region: Burgenland/Austria

Vineyard: Lehmgrube, lower Altenberg, lower Umriß

Feature: Certified Organic since 2013

Winery established: 1990

Awards: 2015 91 pts Falstaff



Product Information

Soil: Dry loess and black earth soils with clay. South-East exposure.

Age of vines: 20 years

Elevation: 560 feet above sea level

Vinification: 100% destemmed, 20% saignee, temperature controlled spontaneous fermentation with natural yeast for 4-5 weeks at about 77F. 1/3 aged in seasoned barriques for 12 months, 2/3 aged in stainless steel. Course filtering after settling before wine is bottled.

Tasting Note: Intensive ruby-red color with purple rim, in the nose typical spice, bilberry, blackberry and cinnamon. This impression is prolonged on the palate, supported by a firm body and grippy tannins. The long finish is ending with spice.

Production: 15,000 bottles/ year

Alc: 12 % vol.

Residual Sugar: 4 g/l

Acidity: 5.7 g/l

Producer Information

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.