



# HILL Natural Cuvée

## New Generation

Non Vintage

The grapes were harvested by hand from the north-western part of the soft hills of the Leithagebirge. Mostly limestone soil with a few parts of schist.

After fermenting on the mesh, parts of this wine were stored in used French oak barrels on the full yeast for ripening. Some parts were racked after a few months and kept on the fine yeast for finishing. The cool climate, next to the forests of the Leithagebirge and the soil, is what gives this wine its expression.

The complex, exotic and nearly salty aromatics in the nose are continued by full-bodied experience carried by a vibrating tannin and acid structure on the palate.

50% Sauvignon Blanc,  
15% Chardonnay, 15% Pinot Gris,  
10% Pinot Blanc, 10% Grüner Veltliner

## TRENDY

### DETAILS



**FARMING:** organic



**VINIFICATION:** pressed, fermentation in stainless steel tanks at 16°C, 2 months on the fine lees



**ALCOHOL:** 13%

**SERVING TEMPERATURE:** 12°C

**DRINKING TEMPERATURE:** 12-14°C

**ACIDITY:** 5.5 g/l

**RESIDUAL SUGAR:** 0 g/l



**RECOMMENDED WITH:** spicy fish dishes, charcuterie boards



**BEARING POTENTIAL:** 5 years



**CONTAINS SULFITE**