

H I L L   W I N E   B O O K

**LEO** **HILJINGER**  
m o r e   t h a n   w i n e !



## LEO HILLINGER – A MAN WITH VISIONS

### CLEAR DECISIONS END THE YEARS OF CURIOSITY.

Europe, California, South Africa, Australia, New Zealand.  
Back home. Back to his roots, where the best soils  
produce excellent wines.

### DEEP RESPECT FOR NATURE IS HIS LIFE-LONG PHILOSOPHY.

For Leo Hillinger, the product is what matters most.  
He is a winemaker whose passion for nature and whose  
appreciation of his roots influence all his work. The path he  
has forged is full of innovative ideas and extraordinary methods.

# THE WINERY





# OUR WINES

**EVERY WINE FROM THE LEO HILLINGER WINERY HAS ITS INDIVIDUAL CHARACTER.**

Defined by origin, grown by careful hands. Only as a result of the orchestrated interaction between climate, soil, vine and fine workmanship do the grapes reveal their full potential. The best wines are created under the best conditions, so this is where we focus our efforts at the Leo HILLINGER winery. Leo Hillinger has more than one hundred hectares of vines under cultivation around Lake Neusiedl in the Leithaberg region.

With special care and thought for every variety and every single vineyard. This is our way of creating distinctive wines hand in hand with mother nature. Authentic wines that are the ideal companions for many situations in life, reflecting the diversity of northern Burgenland.



## T H E   S O U L   O F   W I N E

### **EARTH AND SUN CREATE THE SOUL OF WINE.**

The art of the cellar means the commitment to quality in a way that is respectful of nature, never overpowering the natural magic of the original terroir.

### **THE BEST VINEYARDS AND ORGANIC WINEGROWING.**

These characteristics are a mark of excellence of this flagship winery in Burgenland. The Leo HILLINGER winery is one of the largest producers of organic wines in the top-quality segment of the Austrian wine market. The fruit character remains untouched to create highly awarded top wines with their natural touch of velvety opulence and softness, created for an international clientele.



## T H E F I V E W I N E C A T E G O R I E S

We communicate our philosophy „more than wine“ with our five wine categories, which convey a special attitude to life through the taste and character of the respective wine. Let our wines speak to you on the following pages!



## SPARKLING

I feel most comfortable amongst friends having a great time together. When there is a reason to celebrate, I am the perfect companion. Let's share special moments, embracing life with spontaneity and an effervescent joie de vivre. Together we can get the corks popping and celebrate life!

» LET'S  
CELEBRATE LIFE!



# Secco Muskat Ottonel


Our Secco Muskat Ottonel bubbles with fruity-fragrant nuances and exudes peach, orange and muscat aromas.


The palate is also fresh, lively and not too very sweet.

An ideal apéritif, offering great drinking pleasure!

## SPARKLING

### DETAILS

 **VINIFICATION:** still wine fermented in steel tank and then carbonated with CO<sub>2</sub>

 **ALCOHOL:** 12%  
**SERVING TEMPERATURE:** 5°C  
**DRINKING TEMPERATURE:** 5 to 7°C  
**ACIDITY:** 6.7 g/l  
**RESIDUAL SUGAR:** 18.0 g/l

 **RECOMMENDED WITH:** aperitif

 **BEARING POTENTIAL:** 3 years

 **CONTAINS SULFITE**





# Secco Rosé Pink Ribbon Edition

Gently sparkling and finely fruity – that is the HILL Secco Rosé Pink Ribbon Edition!

The aroma is reminiscent of strawberries, the palate presents itself refreshing with an extremely elegant perlage, the acidity is well integrated and the finish harmonious.


100% Pinot Noir


Did you know, that the Leo HILLINGER winery has been supporting cancer relief for many years? As an official Pink Ribbon Partner, our sparkling wine has been dedicated its own label.



## SPARKLING

### DETAILS

 **VINIFICATION:** still wine fermented in steel tanks and then carbonated with CO<sub>2</sub>

 **ALCOHOL:** 11.5%  
**SERVING TEMPERATURE:** 5°C  
**DRINKING TEMPERATURE:** 5 to 7°C  
**ACIDITY:** 6.7 g/l  
**RESIDUAL SUGAR:** 18.0 g/l

 **RECOMMENDED WITH:** Aperitif

 **BEARING POTENTIAL:** 2 to 3 years

 **CONTAINS SULFITE**



# HILL Brut Reserve Rosé

Light, delicate pink with a peach-coloured core and finely moussing perlage.

Fruity, floral aroma on the nose with hints of ripe stone fruit and bright red berries.







This aroma continues on the palate, supported by the fine acidity.

This makes the aromas perceptible in a very differentiated way and the sparkling wine appears fresh and delicate.

100% Pinot Noir

## SPARKLING

### DETAILS

-  **FARMING:** organic
-  **VINIFICATION:** base wine, 2<sup>nd</sup> fermentation, liqueur de tirage added, 25 months on the lees, disgorged
-  **ALCOHOL:** 11.5%  
**SERVING TEMPERATURE:** 8 to 10°C  
**DRINKING TEMPERATURE:** 8 to 10°C  
**ACIDITY:** 4.8 g/l  
**RESIDUAL SUGAR:** 4.7 g/l
-  **RECOMMENDED WITH:** beef tartar, white meat and fish
-  **BEARING POTENTIAL:** 10 years
-  **CONTAINS SULFITE**



# HILL Brut Reserve

Brilliant golden yellow with green reflections and a fine, constantly rising perlage – this is how the HILL Brut Reserve presents itself in the glass.







On the nose, the aromas of light brioche, green apple and white currant unfold, accompanied by the fruit of delicate honeydew melon. Embedded in an elegant interplay between acidity and perlage, these aromas continue on the palate.

Finally, the long, balanced and fresh finish leaves a very compact impression. A stylish companion that is a pleasure to drink on all occasions.

50% Chardonnay, 50% Pinot Noir

## SPARKLING

### DETAILS

-  **FARMING:** organic
-  **VINIFICATION:** base wine „liqueur de tirage“ added, 2<sup>nd</sup> fermentation in the bottle, 30 months on the lees, disgorged
-  **ALCOHOL:** 12.5%  
**SERVING TEMPERATURE:** 8 to 10°C  
**DRINKING TEMPERATURE:** 8 to 10°C  
**ACIDITY:** 5.8 g/l  
**RESIDUAL SUGAR:** 4.7 g/l
-  **RECOMMENDED WITH:** aperitif, main dishes with poultry and desserts
-  **BEARING POTENTIAL:** 10 years
-  **CONTAINS SULFITE**



## T H E   A R C H I T E C T U R E   O F   T H E   W I N E R Y

### **TOGETHER STRONG.**

The winery building can be seen from afar, nestled deeply in the landscape, as if one with nature, while long rows of vineyards sweep down the slope. The wine cellar is equipped with state-of-the-art technology, forming an aesthetic unity together with new barriques made of the finest French oak (barriques), large casks from Austria and stainless-steel tanks.

A bridge providing a glimpse into winemaking appears to float over the barrique cellar, connecting the tasting room HILL Lounge with the multifunctional event space.

### **A WIDE HORIZON TO CATER FOR YOUR VISIONS.**

Our team at the Leo HILLINGER winery makes every event unique and memorable. The cube-shaped wine tasting lounge provides a first-class backdrop for your event. Wine tastings and guided tours of the winery are the perfect ingredients to make your event complete.



## FRESH & FRUITY

I am your ideal companion when you are in the mood to spend a relaxed evening with friends, to kick off your shoes and have a second bottle on standby – because the night is young, and you just can't get enough of good wine in good company – enjoy me and escape the routine of everyday life.

ENJOY ME AND ESCAPE  
» THE ROUTINE OF  
EVERYDAY LIFE.



# Grüner Veltliner

The Grüner Veltliner shines light golden yellow in the glass, with a fresh, youthful nose and the scents of green apple & lemon.







On the palate, it develops a bit of spice, especially the Veltliner's characteristic white pepper.

The slightly exotic aroma is projected by nicely supportive acidity and well-rounded body.

Elegant, medium finish.

## FRESH & FRUITY

### DETAILS

-  **FARMING:** organic
-  **VINIFICATION:** cool fermentation in stainless steel tank, 3 months maturing on the fine lees, subsequent 2 months aging in tank
-  **ALCOHOL:** 13%  
**SERVING TEMPERATURE:** 8°C  
**DRINKING TEMPERATURE:** 8 to 10°C  
**ACIDITY:** 5.2 g/l  
**RESIDUAL SUGAR:** 3.2 g/l
-  **RECOMMENDED WITH:** asian dishes, Wiener Schnitzel
-  **BEARING POTENTIAL:** 2 years
-  **CONTAINS SULFITE**



# Welschriesling

In the glass, our Welschriesling is medium straw yellow in colour with light green highlights.

The discreetly playful nose reflects the scents of tropical fruits and ripe red apples.







This continues onto the palate, embraced by floral aromas.

The well-integrated, invigorating acidity nicely supports the pleasant, medium-length finish.

The Welschriesling presents a rounded body with a pleasantly soft texture, drinking very well now.

## FRESH & FRUITY

### DETAILS

-  **FARMING:** organic
-  **VINIFICATION:** dry, fermented and matured cool in stainless steel tanks
-  **ALCOHOL:** 13%  
**SERVING TEMPERATURE:** 8°C  
**DRINKING TEMPERATURE:** 8 to 10°C  
**ACIDITY:** 5.5 g/l  
**RESIDUAL SUGAR:** 2.0 g/l
-  **RECOMMENDED WITH:** light dishes, fowl and salads
-  **BEARING POTENTIAL:** 3 years
-  **CONTAINS SULFITE**



# Chardonnay

This Chardonnay visually expresses its distinct maturity with a bright golden yellow colour in the glass.

The nose is characterised by exotic aromas: banana, papaya and honeydew melon, complemented with hints of lemon, pepper and hay blossom.


On the palate, banana, papaya and hay blossom carry forward, supported by nicely ripened acidity, present a fine synthesis of fruit and elegance.


The finish is highlighted by hay blossom and pepper, showing solid medium length.


## FRESH & FRUITY

### DETAILS

 **FARMING:** organic

 **VINIFICATION:** organic viticulture, 100% fermentation in stainless steel tank, 2 months maturing on the full lees with occasional stirring

 **ALCOHOL:** 13%  
**SERVING TEMPERATURE:** 10°C  
**DRINKING TEMPERATURE:** 10 to 12°C  
**ACIDITY:** 4.0 g/l  
**RESIDUAL SUGAR:** 4.5 g/l

 **RECOMMENDED WITH:** salad, fish and poultry

 **BEARING POTENTIAL:** 2 years

 **CONTAINS SULFITE**





# Gelber Muskateller

This floral, fruit-forward Muskateller gleams light straw yellow in the glass.




Its distinctive, playful nose develops the scent of exotic fruits such as mango, banana & lychee, as well as roses and gooseberries.

The aroma is also reflected on the palate, which also presents the fruit-driven flavour of the Muskateller quite nicely.

The wine's dry, fruity composite profile is well-supported by invigorating acidity into the refreshing medium-length finish.

## FRESH & FRUITY

### DETAILS

-  **FARMING:** organic
-  **VINIFICATION:** fermentation in stainless steel tank, 3 months maturing on the full lees
-  **ALCOHOL:** 13%  
**SERVING TEMPERATURE:** 7°C  
**DRINKING TEMPERATURE:** 7 to 10°C  
**ACIDITY:** 6.6 g/l  
**RESIDUAL SUGAR:** 6.1 g/l
-  **RECOMMENDED WITH:** aperitif, summer dishes and asparagus
-  **BEARING POTENTIAL:** 2 years
-  **CONTAINS SULFITE**



# Sauvignon Blanc

The Sauvignon Blanc has a medium straw yellow colour with green highlights in the glass.

Its rather assertive nose reveals the scent of gooseberry and elderberry, mown grass and green pepper, as well as floral aromas of cornflower.

These unfold on the palate to a virtual aromatic explosion, framed by a refreshing, medium-bodied texture.

This complex, fruit-driven ensemble develops steadily into an extremely expressive finish.

## FRESH & FRUITY

### DETAILS



**FARMING:** organic



**VINIFICATION:** cool fermentation in stainless steel tank at 13 to 15°C, duration 5 weeks, 3 months maturing on the fine lees



**ALCOHOL:** 13%

**SERVING TEMPERATURE:** 8°C

**DRINKING TEMPERATURE:** 8 to 10°C

**ACIDITY:** 6.0 g/l

**RESIDUAL SUGAR:** 5.4 g/l



**RECOMMENDED WITH:** salad, fish, poultry and asparagus



**BEARING POTENTIAL:** 2 years



**CONTAINS SULFITE**



# HILL Liter Grüner Veltliner






The best-known variety of white wine from Austria. Light yellow in the glass.

Exotic fruit notes unfold in the nose, framed by the typical spice of white pepper.

With its light and fresh taste, this wine is an ideal companion for salads or simply to drink in between courses.

## FRESH & FRUITY

### DETAILS

-  **VINIFICATION:** fermentation and aging in stainless steel tanks
-  **ALCOHOL:** 11.5%  
**SERVING TEMPERATURE:** 8°C  
**DRINKING TEMPERATURE:** 8 to 10°C  
**ACIDITY:** 5.5 g/l  
**RESIDUAL SUGAR:** 3.1 g/l
-  **RECOMMENDED WITH:** salad, fish and Austrian Hauerjause
-  **BEARING POTENTIAL:** 3 years
-  **CONTAINS SULFITE**

# HILL SPRIZZ White



The nose reveals papaya, mango, lime and a hint of elderberry, which continued on the palate gives a tingling taste experience.

HILL SPRIZZ refreshment guaranteed!

## FRESH & FRUITY

### DETAILS



VINIFICATION: dry



ALCOHOL: 6%

SERVING TEMPERATURE: 7°C

DRINKING TEMPERATURE: 7 to 10°C



RECOMMENDED WITH: aperitif and BBQ



BEARING POTENTIAL: 2 years



CONTAINS SULFITE



# Small HILL White

Medium straw yellow with pronounced green highlights, which emphasise the youthfulness of this light summer cuvée.


The fruity-fresh scent is spiced with a touch of nutmeg, while the harmonious interaction of acidity and fruit on the palate makes this wine a lovely pleasure to drink.

70% Welschriesling, 20% Sauvignon Blanc, 10% Gelber Muskateller

## FRESH & FRUITY

### DETAILS

 **VINIFICATION:** fermentation in stainless steel tank, 2 months on the fine lees

 **ALCOHOL:** 12%  
**SERVING TEMPERATURE:** 7°C  
**DRINKING TEMPERATURE:** 7 to 10°C  
**ACIDITY:** 5.5 g/l  
**RESIDUAL SUGAR:** 4.7 g/l

 **RECOMMENDED WITH:** aperitif, picnics, sushi and light summery salad

 **BEARING POTENTIAL:** 2 to 3 years

 **CONTAINS SULFITE**



# Small HILL Sweet

A fine Trockenbeerenauslese vinified from 50% Welschriesling and 50% Chardonnay.






Radiant golden-yellow highlights, with a scent reminiscent of honey and raisins.

Concentrated structure with still a lot of freshness characterise this perfect dessert- or wine to cheese.

50% Welschriesling, 50% Chardonnay

## FRESH & FRUITY

### DETAILS

-  **VINIFICATION:** fermentation and cultivation in stainless steel tanks
-  **ALCOHOL:** 8.5%  
**SERVING TEMPERATURE:** 8°C  
**DRINKING TEMPERATURE:** 8 to 10°C  
**ACIDITY:** 7.2 g/l  
**RESIDUAL SUGAR:** 221.4 g/l
-  **RECOMMENDED WITH:** desserts and cheese
-  **BEARING POTENTIAL:** 15 to 20 years
-  **CONTAINS SULFITE**




# Small HILL Rosé


This rosé is not only persuasive for its berry-fruit scent and flavour, it is also a pleasure to look at for its colour, deep pink to light red.

With its crisp and well-integrated acidity, this 50% Zweigelt, 25% St. Laurent and 25% Pinot Noir blend is the perfect summer companion.

## FRESH & FRUITY

### DETAILS

 **VINIFICATION:** dry, Pinot Noir grape-must from saignée, Sankt Laurent & Zweigelt with whole-cluster pressing, fermentation and cultivation in stainless steel tank

 **ALCOHOL:** 11.5%  
**SERVING TEMPERATURE:** 7°C  
**DRINKING TEMPERATURE:** 7 to 10°C  
**ACIDITY:** 5.5 g/l  
**RESIDUAL SUGAR:** 4.0 g/l

 **RECOMMENDED WITH:** terrace wine, salad and shrimp cocktail

 **BEARING POTENTIAL:** 2 years

 **CONTAINS SULFITE**



# Small HILL Red


Wonderfully soft and supple blend of 50% Merlot, 25% Pinot Noir, 25% St. Laurent.


The aroma is reminiscent of dark berries and – delicately posed in the background – chocolate!


On the palate, Small HILL Red is full-bodied and harmonious; a wine that adapts easily to every dish.

## FRESH & FRUITY

### DETAILS

 **VINIFICATION:** dry, fermented in stainless steel, 10% used barrique

 **ALCOHOL:** 13%  
**SERVING TEMPERATURE:** 14°C  
**DRINKING TEMPERATURE:** 14 to 16°C  
**ACIDITY:** 5.4 g/l  
**RESIDUAL SUGAR:** 4.4 g/l

 **RECOMMENDED WITH:** pasta and spicy fish dishes

 **BEARING POTENTIAL:** 3 years

 **CONTAINS SULFITE**





# Blaufränkisch

With its intense ruby red core and slender purple rim, this Blaufränkisch presents itself both slightly earthy and rather spicy.







The nose is dominated by the scent of huckleberries and blackberries, cinnamon and pepper.

Cloves and blueberries, accompanied by a subtle earthiness, also appear on the generous fruit-driven palate.

With dry, invigorating acidity and tangy tannin, this Blaufränkisch carries its firm body into a spicy, long finish.

## FRESH & FRUITY

### DETAILS

-  **FARMING:** organic
-  **VINIFICATION:** dry, mash fermentation in steel tanks, 1/3 used wood for 12 months
-  **ALCOHOL:** 13%  
**SERVING TEMPERATURE:** 12°C  
**DRINKING TEMPERATURE:** 12 to 14°C  
**ACIDITY:** 5.3 g/l  
**RESIDUAL SUGAR:** 4.8 g/l
-  **RECOMMENDED WITH:** meat dishes, hauerjause, rustic dishes and pasta dishes
-  **BEARING POTENTIAL:** 2 to 4 years
-  **CONTAINS SULFITE**



# Zweigelt







The Zweigelt presents a crimson core in the glass with light violet highlights, and the fruit-forward nose releases aromas of dark cherries and blackberries.

Its cherry flavours continue onto the palate, supported by soft, velvety tannins and pleasant acidity.

A fruity, medium length finish reinforces the charming character of this Zweigelt.

## FRESH & FRUITY

### DETAILS

-  **FARMING:** organic
-  **VINIFICATION:** dry, fermented on the skins in stainless steel tank with regular pump over
-  **ALCOHOL:** 13.5%  
**SERVING TEMPERATURE:** 10°C  
**DRINKING TEMPERATURE:** 10 to 12°C  
**ACIDITY:** 5.1 g/l  
**RESIDUAL SUGAR:** 6.3 g/l
-  **RECOMMENDED WITH:** pastry, beef tartar and beef carpaccio
-  **BEARING POTENTIAL:** 2 to 4 years
-  **CONTAINS SULFITE**



# HILL Liter Zweigelt

Fruity & velvety!

Ruby-coloured red wine with violet hue and a black core.






Bouquet of cherries and sour cherries, underpinned with delicate chocolate, on the palate creamy and smooth.

An abundance of fruit, lush aroma and extended finale.

Ready to drink now.

## FRESH & FRUITY

### DETAILS

-  **VINIFICATION:** dry, fermentation and aging in stainless steel tank
-  **ALCOHOL:** 12.5%  
**SERVING TEMPERATURE:** 14°C  
**DRINKING TEMPERATURE:** 14 to 16°C  
**ACIDITY:** 5.0 g/l  
**RESIDUAL SUGAR:** 4.5 g/l
-  **RECOMMENDED WITH:** rustic dishes
-  **BEARING POTENTIAL:** 3 years
-  **CONTAINS SULFITE**



# HILL Liter Zweigelt Lieblich

Fruity & stimulating!

Ruby-coloured red wine with violet hue and a black core.

Bouquet of cherries and sour cherries, underpinned with delicate chocolate, on the palate creamy and smooth.

An abundance of fruit, lush aroma and extended finale.

Ready to drink now.

## FRESH & FRUITY

### DETAILS



**VINIFICATION:** sweet, fermentation and aging in stainless steel tank



**ALCOHOL:** 12%

**SERVING TEMPERATURE:** 10°C

**DRINKING TEMPERATURE:** 10 to 12°C

**ACIDITY:** 4.4 g/l

**RESIDUAL SUGAR:** 20.0 g/l



**RECOMMENDED WITH:** desserts and cheese



**BEARING POTENTIAL:** 3 to 4 years



**CONTAINS SULFITE**



## TRENDY

Come with me, let's go back to my roots. Imagine a clear night in South Africa with the ripe grapes gently reflecting the star-filled sky. I will show you my true nature and surprise you with my originality. Discover me in my purest form and feel the difference.

» JOIN ME IN TREADING  
NEW PATHS.



# Chardonnay Lieblich

In the glass, this lovely Chardonnay shows a rich, golden yellow colour.

The aroma on the nose is characterised by an exotic aroma of pineapple, banana and delicate hints of honeydew melon. This taste pattern continues juicily on the palate.

The sweet residual sugar content is supported by the fine acidity to create a full-bodied drinking experience with a long finish.

## TRENDY

### DETAILS

-  **FARMING:** organic
-  **VINIFICATION:** 100% fermentation in stainless steel tank
-  **ALCOHOL:** 12%  
**SERVING TEMPERATURE:** 10°C  
**DRINKING TEMPERATURE:** 10 to 12°C  
**ACIDITY:** 4.3 g/l  
**RESIDUAL SUGAR:** 19.5 g/l
-  **RECOMMENDED WITH:** salad, fish and poultry
-  **BEARING POTENTIAL:** 2 years
-  **CONTAINS SULFITE**



# Blanc de Noir

This white wine from Pinot Noir is pale straw yellow in colour with pronounced green highlights. The refreshing nose mirrors redcurrant and red berry tones, highlighted by a fine citrus freshness.

Red berries are also prominent on the palate, while abundant herbal aromas underscore the wine's complexity.

The long, refreshing finish vividly invites the next sip.


White wine from 100% Pinot Noir

## TRENDY

### DETAILS

 **FARMING:** organic

 **VINIFICATION:** Pinot Noir lightly pressed, fermentation in stainless steel tank at 13 till 15°C, 2 months on the fine lees

 **ALCOHOL:** 13.5%  
**SERVING TEMPERATURE:** 8°C  
**DRINKING TEMPERATURE:** 8 to 10°C  
**ACIDITY:** 7.0 g/l  
**RESIDUAL SUGAR:** 6.4 g/l

 **RECOMMENDED WITH:** Classic rolled veal roast, corn-fed poulard breast and creamy pasta dishes

 **BEARING POTENTIAL:** 2 years

 **CONTAINS SULFITE**



# Constantia HILL White

*Leo Hillinger's „second home“, South Africa, is where the grapes for the Constantia HILL White grow, which is vinified by Leo Hillinger together with Alexander Waibel and winemaker Justin Van Wyk.*

In the glass, the wine of classic white Bordeaux varieties Sauvignon Blanc and Sémillon show a medium straw yellow colour with green highlights.

The fruit-driven nose offers hints of elderberry, bell pepper and delicate notes of beeswax.

On the palate, an invigorating, refreshing acidity makes itself quite clear, underscoring those aromas and adding a hint of citrus.


The creamy mouthfeel of the wine continues into a perfect and nicely balanced, medium-length finish.


80% Sauvignon Blanc, 20% Sémillon

*The wine is registered in South Africa as a „Wine of Origin“, which classifies it as a wine of protected provenance.*


## TRENDY

### DETAILS

 **VINIFICATION:** barrel-aging of around 12 months

 **ALCOHOL:** 13.5%  
**SERVING TEMPERATURE:** 10°C  
**DRINKING TEMPERATURE:** 10 to 12°C  
**ACIDITY:** 5.3 g/l  
**RESIDUAL SUGAR:** 1.4 g/l

 **RECOMMENDED WITH:** fish, asian food, white meat, seafood, salad

 **BEARING POTENTIAL:** 2 to 4 years

 **CONTAINS SULFITE**










# Constantia HILL Red

TRENDY

## DETAILS

-  **VINIFICATION:** dry, fermentation in stainless steel tank
-  **ALCOHOL:** 14.5%  
**SERVING TEMPERATURE:** 13°C  
**DRINKING TEMPERATURE:** 13 to 15°C  
**ACIDITY:** 5.4 g/l  
**RESIDUAL SUGAR:** 2.0 g/l
-  **RECOMMENDED WITH:** dark meat, steak and matured cheese
-  **BEARING POTENTIAL:** 8 to 10 years
-  **CONTAINS SULFITE**

*Twice a year, Leo Hillinger travels to South Africa where, together with Alexander Waibel and winemaker Justin Van Wyk, he vinifies the Constantia HILL Red and White wines.*

The unusual composition of Petit Verdot, Malbec, Merlot and Cabernet Sauvignon gives the Constantia HILL Red not only an intense, dark purple hue, surrounded by a narrow purple rim, but also contributes to its intense nose of black currants, ripe peppers, blackberries and blueberries, while blending in aromas of stinging nettle and dried fruits. On the palate, the wine unfolds a dry, juicy and supportive acidity, securely framing its solid body. Notes of bell pepper and berry reappear on the palate, with ripe vanilla and a delicate roasted aroma. The wine once again demonstrates its greatness in the vigorous, powerful, full-bodied and long finish.

42% Petit Verdot, 27% Merlot, 17% Malbec, 14% Cabernet Sauvignon

*Constantia HILL Red is registered in South Africa as a „Wine of Origin“, which classifies it as a wine of protected provenance.*



# Minga Red

Dark ruby red with a short rim, full of blackberries, currants and plum roast on the nose, delicately underpinned by freshness.

On the palate, the blackberries and currants present themselves in full maturity, supported by a full body and ripe, full-bodied tannins that integrate roundly and harmoniously into the wine.

The well-integrated acidity accompanies the long finish in a perfect balance with the fruit-driven character.

A wine full of harmony and suppleness.

50% Merlot, 25% Zweigelt,  
25% Blaufränkisch

## TRENDY

### DETAILS



**VINIFICATION:** dry, fermentation on the skins in steel tanks for approx. 4 weeks, followed by approx. 12 months in used wood, barrelling and blending again approx. 8 weeks in steel tanks



**ALCOHOL:** 13.5%  
**SERVING TEMPERATURE:** 11 to 13°C  
**DRINKING TEMPERATURE:** 13°C  
**ACIDITY:** 5.4 g/l  
**RESIDUAL SUGAR:** 2.5 g/l



**RECOMMENDED WITH:** dark meat, game, beef and tasteful dishes



**BEARING POTENTIAL:** 6 years



**CONTAINS SULFITE**



# HILL Angel White

## New Generation

The white wine presents itself in a bright, fresh golden yellow in the glass.


The scent of green apples is underpinned by a fine white pepper note.

On the palate, the impression of green apple and white pepper is supported by a light citrus note and an elegant acid structure.

Medium finish.

Grüner Veltliner, Sauvignon Blanc

## TRENDY

-  **FARMING:** organic
-  **VINIFICATION:** pressed, fermentation in stainless steel tanks at 16°C, 2 months on the fine lees
-  **ALCOHOL:** 12%  
**SERVING TEMPERATURE:** 10°C  
**DRINKING TEMPERATURE:** 10 to 12°C  
**ACIDITY:** 4.6 g/l  
**RESIDUAL SUGAR:** 4.0 g/l
-  **RECOMMENDED WITH:** Chicken, light summer dishes
-  **BEARING POTENTIAL:** 2 years
-  **CONTAINS SULFITE**



# HILL Angel Rosé

## New Generation

The elegant rosé colour promises a true drinking pleasure already in the glass.

This impression is confirmed by the fine, fruity strawberry and wild berry aromas on the nose.

Juicy and easy to drink, this flavour picture continues on the palate, supported by a fine acidity.

The finish is also fresh and fruity.

Pinot Noir, Syrah

## TRENDY



**FARMING:** organic



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



**ALCOHOL:** 11.5%

**SERVING TEMPERATURE:** 8°C

**DRINKING TEMPERATURE:** 8 to 10°C

**ACIDITY:** 5.0 g/l

**RESIDUAL SUGAR:** 5.0 g/l



**RECOMMENDED WITH:** Salad and pasta dishes, light meat dishes



**BEARING POTENTIAL:** 2 years



**CONTAINS SULFITE**



# HILL Natural Cuvée

## New Generation

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 raked 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

-  **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 to 14°C
- ACIDITY:** 5.5 g/l
- RESIDUAL SUGAR:** 0.0 g/l
-  **RECOMMENDED WITH:** spicy fish dishes, charcuterie boards
-  **BEARING POTENTIAL:** 5 years
-  **CONTAINS SULFITE**



## EARTH-ENRICHED & DEEP-ROOTED

Take some time for me because I have spent many years absorbing the riches of nature and would love to let you feel the beauty of those sunny days in the vineyard. Lean back and find inner calm. I was lucky enough to grow up in the best vineyards of northern Burgenland and would be glad to share with you the energy of the soil.

I WILL GLADLY TRANSFER  
» THE ENERGY OF THE  
SOIL TO YOU.



# HILLSide White

Intensive straw yellow with light pink tone.

The shows a broad band of possible wine aromas. Ripe pineapple, mango and lychee are classic, familiar fruit aromas. The aromas of caramelised almonds and sweet popcorn are special.







On the palate, the wine is round, full-bodied and very exotic. Chocolate bananas, lychee and pineapple supported by the moderate acidity and the ripe tannin result in an exciting mixture.

This mixture of different impressions continues in a long, creamy and warming finish.

70% Grauburgunder, 15% Chardonnay,  
15% Gelber Muskateller

## EARTH-ENRICHED

### DETAILS

-  **FARMING:** organic
-  **VINIFICATION:** close to six hours of mash contact, fermented in stainless steel tank, fermentation time close to four weeks, storage on the full yeast for two months, storage on fine yeast parts four months
-  **ALCOHOL:** 13%  
**SERVING TEMPERATURE:** 8 to 9°C  
**DRINKING TEMPERATURE:** 10 to 11°C  
**ACIDITY:** 4.8 g/l  
**RESIDUAL SUGAR:** 4.6 g/l
-  **RECOMMENDED WITH:** polenta, grilled spareribs, roastbeef on sauce tartare
-  **BEARING POTENTIAL:** 3 years
-  **CONTAINS SULFITE**



# Grüner Veltliner Terroir

Already in the nose, our Grüner Veltliner Terroir shows the distinctive signature of its origin on the slopes of Leithaberg.

In the glass is a medium straw yellow. The scent of intense, exotic fruits like mango, honeydew melon and cape gooseberry are complemented by aromas of ripe apple, clear minerality and nuances of cinnamon.

This variety of aromas persists on the palate as well, supported by a refreshing, firm and ripe acidity.


The mouth filling body, with touches of biscuit, proceeds into a long, harmonious, balanced finish.


Grüner Veltliner Terroir is grown in selected sites on the slopes of the Leithaberg. The special climate, old and deeply-rooted vines and gentle vinification endow this wine with its distinctive presence.

## EARTH-ENRICHED

### DETAILS

 **FARMING:** organic

 **VINIFICATION:** selective harvesting by hand, de-stemmed, maceration of around 12 hours, spontaneous fermentation in large wooden cask, full-lees contact of around 4 months, fine-lees contact of around 10 months, élevage in large oak casks

 **ALCOHOL:** 12%  
**SERVING TEMPERATURE:** 9°C  
**DRINKING TEMPERATURE:** 9 to 11°C  
**ACIDITY:** 5.4 g/l  
**RESIDUAL SUGAR:** 1.0 g/l

 **RECOMMENDED WITH:** pastry, fish, white meat and asian cuisines

 **BEARING POTENTIAL:** 8 years

 **CONTAINS SULFITE**





# Grüner Veltliner

## Leithaberg DAC

The Grüner Veltliner shows proud his origin. Grown on the slopes of the Leithaberg hills it shows what old vines, origin and dedication can afford.

He stands for the inimitable style of the Leithaberg hills and the northern Burgenland area. Golden straw yellow with clear light edges.

First, the nose part is dominated by ripe vineyard-peach and citrus aromas. After that, the slate typical aromas of black pepper and herbs from the Provence overtake.

At the palate it shows perfect balanced from the beginning. The fresh animating acid and the rattling minerality from the slate give the impression of fresh morning dew.


The finish is embossed from the rattling minerality and stays fresh long and impressive.


## EARTH-ENRICHED

### DETAILS

 **FARMING:** organic

 **VINIFICATION:** selective harvest by hand, 16 hours mash contact, spontaneous fermentation in big wooden barrel, fermentation time five months, full yeast storage for about four months, racking station and fine yeast storage for another twelve months

 **ALCOHOL:** 13.5%  
**SERVING TEMPERATURE:** 9 to 10°C  
**DRINKING TEMPERATURE:** 11 to 12°C  
**ACIDITY:** 5.4 g/l  
**RESIDUAL SUGAR:** 1.0 g/l

 **RECOMMENDED WITH:** scampi, catfish with mushroom risotto  
 Made in Austria: Krautfleckerl, Schnitzel

 **BEARING POTENTIAL:** 10 years

 **CONTAINS SULFITE**



# Pinot Blanc

## Leithaberg DAC

Medium straw yellow with clear pale edges. On the nose, our Pinot Blanc from the Leithaberg plays different aromas.

Starting with a slight exoticism of sugar melon and banana are also cardamom, hazelnuts and light brioche hazelnuts and light brioche notes perceptible.

However, the nose is dominated by the typical for the Leithaberg flint aromas.







Initially, the fine exoticism of banana and sugar melon banana and sugar melon continues on the palate. Then you can feel its conviction and elegance.

First medium-bodied, then stronger, the balance of fresh acidity and clear fresh acidity and clear and the clear limestone minerality of the occurs.

This minerality proves to be very and characterizes the finish over the entire length.

## EARTH-ENRICHED

### DETAILS

-  **FARMING:** organic
-  **VINIFICATION:** selective hand harvest, 16 hours of maceration, spontaneous fermentation in large wood, fermentation period 4 months, approx. 3 months of full yeast storage and another 12 months of fine yeast storage
-  **ALCOHOL:** 12.5%  
**SERVING TEMPERATURE:** 9 to 10°C  
**DRINKING TEMPERATURE:** 11 to 12°C  
**ACIDITY:** 4.5 g/l  
**RESIDUAL SUGAR:** 1.0 g/l
-  **RECOMMENDED WITH:** red mullet with paprika coulis, seafood and fine pasta
-  **BEARING POTENTIAL:** 10 years
-  **CONTAINS SULFITE**



# HILLSide Red

This cuvée represents a perfect meeting of the minds between the spice of Syrah, the fruit of the Zweigelt and the power of Merlot.

With a dark ruby colour and a violet rim, its fruity, fleshy and spicy aromas evoke the perception of blackberries, raspberries and ripe cherries, as well as smoked meats & black pepper, with even a hint of clove joining the mix.

On the palate, especially the blackberry and black pepper come to the fore, coupled with fine roasted aromas and very well-integrated acidity.

The subtle use of wood contributes to the robust tannin structure and the long, concentrated finish.

60% Syrah, 30% Zweigelt, 10% Merlot

## EARTH-ENRICHED

### DETAILS

-  **FARMING:** organic
-  **VINIFICATION:** dry, fermented on the skins in stainless steel tank, 1/3 new oak, 2/3 used wood for 18 months, 6 months bottle aging
-  **ALCOHOL:** 13.5%  
**SERVING TEMPERATURE:** 12°C  
**DRINKING TEMPERATURE:** 12 to 14°C  
**ACIDITY:** 5.3 g/l  
**RESIDUAL SUGAR:** 6.8 g/l
-  **RECOMMENDED WITH:** fillet of beef, veal roulade, steak and cheese variations
-  **BEARING POTENTIAL:** ready to drink now and storable for 6 to 8 years
-  **CONTAINS SULFITE**



# Cabernet Sauvignon

The deep garnet red of this Cabernet Sauvignon is complemented by a slender purple rim.

The nose reveals an intense scent of cassis and hints of cedar.

On the palate, the wine develops aromas of dark berries and ripe raspberries as well as marinated fruits, coupled with light touches of bourbon-vanilla and dark chocolate.


Dry and very supportive acidity.


The tannins are ripe and prominent, giving the wine a good structure, which carries forward into the long, invigorating finish.

## EARTH-ENRICHED

### DETAILS

 **FARMING:** organic

 **VINIFICATION:** dry, fermented on the skins in stainless steel tank, 5 weeks on the skins, 1/3 new French oak, 2/3 used French oak for 24 months

 **ALCOHOL:** 13%  
**SERVING TEMPERATURE:** 12°C  
**DRINKING TEMPERATURE:** 12°C  
**ACIDITY:** 5.1 g/l  
**RESIDUAL SUGAR:** 2.1 g/l

 **RECOMMENDED WITH:** substantial game, steaks and hard cheese

 **BEARING POTENTIAL:** 15 years

 **CONTAINS SULFITE**



# Pinot Noir

## Terroir

Pinot Noir Terroir is a multi-layered, elegant and sophisticated concert-piece of fruit and nobility, reflecting its origins on the Leithaberg.

Medium garnet red blended with soft brick-red tones, the wine releases a fruit-forward intense aromatic arc of earth and raspberry and wet stone, announcing its complexity.

The roasted aromas, already quite prominent in the nose, follow on to the palate, where the wine continues its fine interplay between strawberry, raspberry & redcurrant.

This panoply of fruit flavour is complemented with meaty tones reminiscent of delicately cured prosciutto. The pleasure on the palate is followed by a long and elegant, but firm and concentrated finish.

## EARTH-ENRICHED

### DETAILS

-  **FARMING:** organic
-  **VINIFICATION:** dry, barrique, fermented on the skins in stainless steel tank, 5–6 weeks on the skins, one-third new oak, 2/3 large wooden cask for 18 months
-  **ALCOHOL:** 13%  
**SERVING TEMPERATURE:** 12°C  
**DRINKING TEMPERATURE:** 12 to 14°C  
**ACIDITY:** 5.3 g/l  
**RESIDUAL SUGAR:** 1.0 g/l
-  **RECOMMENDED WITH:** fireside wine, mature cheese and cigars
-  **BEARING POTENTIAL:** 10 years and longer
-  **CONTAINS SULFITE**



# Blaufränkisch

## Leithaberg DAC

This single-vineyard wine appears in the glass in deep ruby red with a short, violet rim.

On the nose it presents itself fruity with reminiscence of blackberries, black cherries and ripe strawberries.

This fruity structure is supported by the spicy scent of Mediterranean herbs, dark pepper, nutmeg and cloves.

The clear mineral note reflects the origin.







The spice, herbs as well as berry flavors are also evident on the palate where the wine appears with firm structure, minerality and underlying toasty aromatics. Rich tannin envelops the compact body.

The complexity of the site wine is reflected in the very long finish with freshness.

Recommendation: decant 1 hour before drinking.

## EARTH-ENRICHED

### DETAILS

-  **FARMING:** organic
-  **VINIFICATION:** dry, selective harvest by hand, 4 weeks maceration, 15 months in used oak barrels on the lees
-  **ALCOHOL:** 12.5%  
**SERVING TEMPERATURE:** 12°C  
**DRINKING TEMPERATURE:** 12 to 14°C  
**ACIDITY:** 5.7 g/l  
**RESIDUAL SUGAR:** 2.3 g/l
-  **RECOMMENDED WITH:** pork, short roasted meat, beef in root cream sauce, game and cheese
-  **BEARING POTENTIAL:** 10 years
-  **CONTAINS SULFITE**



# Blaufränkisch

Leithaberg DAC Ried Umriss - Rust

**EARTH-ENRICHED**

The colour progresses from a light ruby red at the core of the glass to a dark velvet red, outwards and ending, with bright clear edges.

The nose immediately reveals clear red fruits. Cherries and currants initially appear fresh, lively and, above all, stable.


On the palate, the round, polished tannins, barely perceptible as such, give cherry, sour cherry and pepper an impressive comeback.


The finish surprises by reflecting the previous impressions unsorted and unfiltered. Pepper talks to fruit, pressure becomes intense elegance, and tannins become compact and feminine. These unsorted impressions remain, change and challenge for minutes.

## DETAILS

 **FARMING:** organic

 **VINIFICATION:** selective harvest by hand, fermented in open fermentation racks, maceration: about 18 days, aging in large wood

 **ALCOHOL:** 12.5%  
**SERVING TEMPERATURE:** 11.5°C  
**DRINKING TEMPERATURE:** 12 to 13°C  
**ACIDITY:** 6.1 g/l  
**RESIDUAL SUGAR:** 1.0 g/l

 **RECOMMENDED WITH:** quote from cellar master Peter Zuschlag:  
*„This wine doesn't need food, food needs this wine.“*

 **BEARING POTENTIAL:** 20 years and longer

 **CONTAINS SULFITE**



## PREMIUM

Unique as we are, we meet on special occasions and show our appreciation for each other – either just the two of us or in the company of dear friends.

Our first encounter may take years but we both get better from year to year. We value the ripe flavor, which we enjoy together with all our senses, sinking into a mélange of aromas, smiling with contentment.

» BECAUSE YOU ARE SO UNIQUE,  
WE MEET AT SPECIAL MOMENTS.





# HILL 1

The first elite wine that the Leo HILLINGER winery sent out into the world was christened HILL 1.

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
-  **ALCOHOL:** 14%  
**SERVING TEMPERATURE:** 18°C  
**DRINKING TEMPERATURE:** 18 to 20°C  
**ACIDITY:** 5.3 g/l  
**RESIDUAL SUGAR:** 1.1 g/l
-  **RECOMMENDED WITH:** steak, mature cheese or simply with a cigar
-  **BEARING POTENTIAL:** 10 years and longer
-  **CONTAINS SULFITE**



# HILL2

This cuvée of Chardonnay and Sauvignon Blanc presents a medium golden yellow tone in the glass; HILL2 then unfolds a nose of ripe and exotic mango, papaya, banana and a bit of pineapple.

A spicy mix of vanilla and elderberry juice blends into this quite nicely.

On the palate, the wine develops a dry, charming acidity, in which the exotic flavours of lychee, papaya and mango harmonise beautifully.


The complexity of HILL2 persists into the elegant and nicely balanced medium-length finish.


80% Sauvignon Blanc, 20% Chardonnay


## PREMIUM


### DETAILS

 **FARMING:** organic

 **VINIFICATION:** selective harvesting by hand, de-stemmed, maceration around 12 hours, fermented 50% in large wood, 50% stainless steel, duration around 4 weeks, full-lees aging around 4 months, cask/tank aging around 12 months on the fine lees

 **ALCOHOL:** 13%  
**SERVING TEMPERATURE:** 10°C  
**DRINKING TEMPERATURE:** 10 to 12°C  
**ACIDITY:** 5.9 g/l  
**RESIDUAL SUGAR:** 2.1 g/l

 **RECOMMENDED WITH:** porcini mushroom risotto with red mullet, beef fillet with French beans and fresh bouillabaisse

 **BEARING POTENTIAL:** 5 to 8 years

 **CONTAINS SULFITE**



# HILL 3

The intense golden yellow colour as well as the nose are both reminiscent of blossom honey.

In addition, the scents of ripe, exotic fruits such as dried pineapple, juicy apricots, elderflower and banana flow together, blended with hints of mint and apricot.

On the palate, this sweet wine presents a supportive, refreshing acidity and a full, charming, robust body.

The honeyed aroma persists and, together with the flavours of chamomile and dried fruits, accompanies the eternal finish with a great deal of energy.

Trockenbeerenauslese

## PREMIUM

### DETAILS

-  **FARMING:** organic
-  **VINIFICATION:** sweet, harvested by hand, fermented in steel tank, duration around 4 to 5 months, cask/tank maturing around 12 months
-  **ALCOHOL:** 7.5%  
**SERVING TEMPERATURE:** 10°C  
**DRINKING TEMPERATURE:** 10 to 12°C  
**ACIDITY:** 6.0 g/l  
**RESIDUAL SUGAR:** 221.1 g/l
-  **RECOMMENDED WITH:** desserts, blue cheese and espresso
-  **BEARING POTENTIAL:** 10 to 20 years
-  **CONTAINS SULFITE**



ICON HILL –  
THE ICON OF WINE

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# Icon HILL

## Icon of the wine

Deep dark red with black core and short violet edge already shows the concentration of this special wine.

In the smell the wine captivates with dark forest berries, blackberries, cherries and pickled plums. This fragrance is underlined by light roasted aromas, liquorice and black pepper.

On the palate the wine presents its high concentration through a game of wild berries, blackberries, roasted aromas and liquorice.


The very integrated acidity supports the wine and the animating fine Tannins initiate the long, very balanced finish.


The Icon HILL thus shows its full potential from good to very good 20 years, but he already made a lot of fun to drink after he had already lost his impetuous youthfulness during for a long period of barrel storage. Limited edition of 999 bottles!


**Cuvée composition:** under lock and key

## PREMIUM

### DETAILS

 **VINIFICATION:** harvest by hand, extremely low yield, 2 weeks mash fermentation, followed by 4 weeks of mash contact, BSA on mash, pressing, 60 months in new wood

 **ALCOHOL:** 14.5%  
**SERVING TEMPERATURE:** 14 to 16°C  
**DRINKING TEMPERATURE:** 16 to 18°C  
**ACIDITY:** 6.6 g/l  
**RESIDUAL SUGAR:** 3.3 g/l

 **RECOMMENDED WITH:** steaks, boiled beef, pork medallions, wild game meat, BBQ, matured cheese or just to enjoy alone

 **BEARING POTENTIAL:** 20 years

 **CONTAINS SULFITE**

# WINE LIST

## SORTED BY KATEGORIES

### SPARKLING

Secco Muskat Ottonel  
Secco Rosé Pink Ribbon Edition  
HILL Brut Reserve Rosé  
HILL Brut Reserve

### FRESH & FRUITY

Grüner Veltliner  
Welschriesling  
Chardonnay  
Gelber Muskateller  
Sauvignon Blanc  
HILL Liter Grüner Veltliner  
HILL SPRIZZ White  
Small HILL White  
Small HILL Sweet  
Small HILL Rosé  
Small HILL Red  
Blafränkisch  
Zweigelt  
HILL Liter Zweigelt  
HILL Liter Zweigelt Lieblich

### TRENDY

Chardonnay Lieblich  
Blanc de Noir  
Constantia HILL White  
Constantia HILL Red  
Minga Red  
HILL Angel White  
HILL Angel Rosé  
HILL Natural Cuvée

### EARTH-ENRICHED & DEEP-ROOTED

HILLSide White  
Grüner Veltliner Terroir  
Grüner Veltliner Leithaberg DAC  
Pinot Blanc Leithaberg DAC  
HILLSide Red  
Cabernet Sauvignon  
Pinot Noir Terroir  
Blafränkisch Leithaberg DAC  
Blafränkisch Leithaberg DAC Ried Umriß - Rust

### PREMIUM

HILL1  
HILL2  
HILL3

### THE ICON OF WINE

Icon HILL

Many of our wines are also available in small bottles, magnums and large bottles.

CONSISTENTLY INFORMATIVE –  
WE ARE HAPPY TO ANSWER ANY QUESTIONS YOU MAY HAVE!

**LEO** **HILLINGER**  
m o r e t h a n w i n e !

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