HIJJINGER

ORIGIN

BURGENLAND | AUSTRIA

DESIGNATION

Secco Rosé of Pinot Noir

VARIETY

100% Pinot Noir

ABOUT

The soil and the local climate provide the foundations for sparkling wines that are tightly knit, spicy, elegant and mineral.

PROCESS

Fermented in stainless steel tanks. Carbonic acid is added according to the Prosecco-method.

TASTING

Notes of strawberry candy rise from the glass and are dispersed on the palate by a lively, frothy fizz with large bubbles. A friendly, lemony freshness brightens the strawberry fruit. Light, dry and fruity, the body majors on easy enjoyment. A perfect party and patio pink!

WINERY

In 2004 Leo HILLINGER, the winery, was born. Leo purchased a mere 12 hectares in Burgenland with a vision to be an organic farmer, an ambassador to Burgenland and Austria abroad, and a dynamic entrepreneur. Today the winery is well known not only for their sparkling pink 'Secco' wine, but for their commitment to the health of the vineyard soil and to the health of their country for the next generation. Leo now manages over 300 acres with certified organic production.



BURGENLAND, AUSTRIA

The Burgenland region is situated in the furthest eastern point of Austria, on the border with Hungary, a country with which it interlocks like puzzle pieces.

With a total of 32,000 acres under vine, this area is known as Austria's red wine country, with grapes such as blaufränkisch, St Laurent and Pinot Noir reigning supreme. That being said, some Grüner Veltliner can also be found here in a much riper style than would tend to be found in Lower Austria.

Burgenland is home to a number of different climates and offers a range of terroirs within its five sub-regions (Leithaberg DAC, Neusiedlersee DAC, Mittelburgenland DAC, Eisenberg DAC and Rosalia DAC). The Leitha Range, Lake Neusiedl and the heavy clay soils of Mittelburgenland all provide unique settings and conditions from which to make wines that are completely different from one to the next.

