



EBNER-EBENAUER

GRÜNER VELTINER WEINVIERTEL DAC

Vintage: 2017

Origin: Poysdorf

Vineyard: Birthal

Soil: Sandy soils

Harvested: September 2017

Alcohol: 12.5%

Residual sugar: 1.2g/l

Acidity: 5.4 g/l

Bottled: April 2018

Quantity: 7,000 bottles

Drinking window: 2018–2025

Philosophy

The Weinviertel identifies itself first and foremost with the Grüner Veltliner!

This spicy example is grown in sand banks of the vineyard site Birthal, left behind by the primordial sea. The lightness of the soil enhances the delicacy of the wine.

Vinification/Élevage

Fruit and elegance are in the foreground with this wine, pressed and spontaneously fermented after a short period of maceration. The wine is filtered after three months on the fine lees, then matured in steel tank until April.

Wine

Pure Veltliner from the Weinviertel, finely fruity white-pepper snap, balanced and spicy flavours paired with marvellous fruit.

Food Pairing

A universal accompanist to fine table fare, offering great drinking pleasure. Baked dishes and classic rustic fare, curd cheese as well as summer salads