



EBNER-EBENAUER

GRÜNER VELTINER

Vintage: 2017

Origin: Poysdorf

Vineyards: Freiberg, Ebenthal

Soil: Loess soils

Harvested: September 2017

Alcohol: 11.8%

Residual sugar: 1.1 g/l

Acidity: 5.8 g/l

Bottled: March 2018

Quantity: 13,000 bottles

Drinking window: 2018–2023

Philosophy

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

This fruit-forward and spicy representative is the only Veltliner from our estate that is sourced from more than one vineyard – all others are single-site wines. These warm loess soils provide the perfect basis for this authentically spicy, peppery and finely mineral-toned Grüner Veltliner, enhancing the delicate nature of the wine.

Vinification/élevage

Fruit and elegance stand in the foreground with this wine. After a short period (5h) on the skins, the wine is pressed and the fermentation is induced with cultured yeasts. Three months on the fine lees follow, whereupon the wine is filtered and rests in a stainless steel tank until bottling.

Wine

Pure Weinviertel Veltliner: delicate spices combined with the cool olfactory impression of pears. Juicy apple fruit on the palate, white pepper, finely spicy mineral notes and a crisp interplay of fruit with acidity.

Food pairing

Baked dishes and classic traditional fare; fish, curd cheese, summer salads