



EBNER-EBENAUER

GRÜNER VELTINER BÜRSTING

Vintage: 2017

Origin: Poysdorf

Vineyard: Bürsting

Soil: Loam soils

Vines: 50 years old

Harvested: October 2017

Alcohol: 13.0%

Residual sugar: 3.8g/l

Acidity: 5.3 g/l

Bottled: May 2018

Quantity: 3,000 bottles

Drinking window: 2018–2028

Philosophy

Ried Bürsting is situated on a wonderful high plateau at the end of an enchanting Kellergasse (the lovely Weinviertel cellar-lane). The moist and deep loam soil and the fifty-year-old vines (planted in the early 1960s) work as excellent partners in creating this distinctive wine with its exceptional character.

Vinification/Élevage

The warm soil and the low yields produce ripe grape material that is harvested in October in a state of high Spätlese ripeness. The grapes undergo stringent triage in the vineyard, then are harvested by hand into small bins (20kg capacity). The must enjoys twenty-four hours maceration on the skins to underscore the vineyard site, only briefly settled before fermenting spontaneously in used 500-litre oak casks and small stainless steel tanks.

Wine

Ried Bürsting is one of our very finest Veltliners, thanks to the enormous potential of the site, a wine impressive for its spiciness and complexity. Concentrated and juicy with a fine overlay of spices, GV Bürsting needs a great deal of air to coax out all of its facets.

Food pairing

Fowl, sweetbreads, baked dishes, smoked eel or trout, robust hard cheeses