



EBNER-EBENAUER

GRÜNER VELTINER HERMANSCHACHERN

Vintage: 2017

Origin: Poysdorf

Vineyard: Hermanschachern

Soil: Fossil limestone and loess

Harvested: September 2017

Alcohol: 13.0%

Residual sugar: 1.1g/l

Acidity: 5.6 g/l

Bottled: May 2018

Quantity: 7,000 bottles

Drinking window: 2018–2028

Philosophy

The history of viticulture in Poysdorf began some 800 years ago on the steep south-facing slopes of Ried Hermanschachern; the warm loess soils with their extremely high limestone content provide the basis for this authentic white-peppery, salty and finely mineralic Grüner Veltliner.

Vinification/élevage

Elegance and dynamic tension hold the foreground in this wine; which we harvest mainly at Spätlese levels of ripeness, although the grapes could actually mature further. However, minerality is the objective and not power. After a short twelve hours of maceration, the wine is pressed and spontaneous fermentation ensues. The wine spends six months on the fine lees, is then filtered and matured in stainless steel until the end of May.

Wine

Refined Veltliner-aromas of white pepper, ripe apples and tropical fruit. Mineral salts on the palate accent the juicy, apply fruit and the powerful, well-structured texture. Full-bodied and commanding, the wine is luxuriantly soft, with a well-structured texture on the palate and a crisp interplay of fruit and acidity that remains extremely persistent.

Food Pairing

A classic for baked dishes and traditional rustic fare, but also magnificent with fish, raw as well!