



EBNER-EBENAUER

## **PINOT NOIR**

**Vintage:** 2015

**Origin:** Poysdorf

**Vineyard:** Hundsleiten

**Soil:** Limestone-rich loess

**Harvested:** October 2015

**Alcohol:** 13.4%

**Residual sugar:** 1.1g/l

**Acidity:** 4.3 g/l

**Bottled:** February 2018

**Quantity:** 1,500 bottles

**Drinking window:** 2018–2028

### **Philosophy**

The picturesque view from the vineyard looking toward the village of Erdberg leads one almost to believe that one is in Burgundy, where the great Pinot Noirs are grown. Our Pinot Noir is grown on the limestone-rich loess soil of the vineyard site Hundsberg; the nutrient-poor soil laced with fossil limestone imparts elegance to the wine, which comes particularly to the fore thanks to a cooling expression of structure.

### **Vinification/Élevage**

After destemming and crushing, the juice and the berries are left together for a minimum of thirty days and punched down by hand. Malolactic fermentation and the subsequent maturing take place in 70% new and 30% used French oak.

### **Wine**

This Pinot is a magnificently delicate pleasure – never a matter of power, but rather extraordinarily elegant. Rich in finesse and silky, with a delicate structure; very finely balanced with a marvellous interplay of fruit and acidity, spicy mineral notes and beautifully integrated tannins. (Marion is fond of opening this wine in the evening after the day's work is done.)

### **Food Pairing**

Smoked duck breast, pink-roasted pigeon, goose, pheasant or wild boar