



EBNER-EBENAUER

WEISSBURGUNDER ALTE REBEN

Vintage: 2017

Origin: Poysdorf

Vineyard: Alte Geringen

Soil: Loess with high limestone content

Vines: 60 years old

Harvested: October 2017

Alcohol: 12.4%

Residual sugar: 1.0g/l

Acidity: 6.4 g/l

Bottled: August 2018

Quantity: 3,200 bottles

Drinking window: 2018–2032

Philosophy

Alte Geringen: in olden days, name referred to »der Natur Abgerungen« ‘wrested from nature’. Now, the dense limestone-rich loess soils of this vineyard above the picturesque Ketzelsdorfer Kellergasse offer the ideal foundation for our Weissburgunder, which was planted at the end of the 1950s.

Vinification/Élevage

After 24 hours of aromatic extraction, the grapes are pressed and fermented in steel tank. First filtered after five months on the fine lees; this enhances the site-specificity of the Weissburgunder, a wine that quite notably combines a refined nature with authenticity.

Wine

Fine Pinot aromatics of white blossoms and ripe pears. Delicately floral notes, a bit of hazelnut and fine spicy notes. Profound and firm on the palate, a finely mineral-driven texture, paired with juicy fruit flavours. The wine demands, but then delivers, a delicate finish.

Food Pairing

Asparagus, goat cheese, fish and seafood. Fowl, hare and pheasant