



EBNER-EBENAUER

## CHARDONNAY BLACK EDITION

**Vintage:** 2017

**Origin:** Poysdorf

**Vineyard:** Maxendorf

**Soil:** Loess, loam & gravel

**Harvested:** October 2017

**Alcohol:** 13.1%

**Residual sugar:** 1.0g/l

**Acidity:** 6.3 g/l

**Bottled:** November 2018

**Quantity:** 1,500 bottles

**Drinking window:** 2019–2034

### Philosophy

*We have set ourselves the goal of making wines as an expression of our ideas; we exchange opinions on a wine before we press the grapes.* First a vision, then pure artisanal handiwork: together this makes the Black Edition our prestige line. It allows us the necessary freedom for experimentation, and challenges us every day to take our favourite varieties to the limits.

### Vinification/Élevage

Here, all of our experience in the last fifteen years comes into play, and involve different modes of vinification, according to the character of the vintage. Quite often, various techniques are employed concurrently. From whole-cluster pressing to 48-hour aromatic extraction to fermentation on the skins without SO<sub>2</sub> – everything is possible. Gentle work is all done by hand; the wines are moved only by means of gravity and remain mostly unfiltered. Spontaneously fermented in 500-litre oak casks without temperature control, the wine spends a very long time on the lees, stirred occasionally. The finely mineral and spicy aromas of this Chardonnay will marry with those of the delicate wood and yeast notes, to accentuated the wine's refined nature and individuality.

### Food Pairing

Roast beef, hearty fish dishes (grilled or in a salt crust), filet steaks, spicy hard cheeses or ripened soft cheese, braised dishes and wild game