



EBNER-EBENAUER

## **RIESLING**

**BIOLOGICAL WINE**

**Vintage:** 2019

**Origin:** Poysdorf

**Vineyard:** Steinberg

**Soil:** Gravel

**Harvested:** October 2019

**Alcohol:** 12.6%

**Residual sugar:** 8,5 g/l

**Acidity:** 6,1 g/l

**Bottled:** March 2020

**Quantity:** 2,600 bottles

**Drinking window:** 2020–2030

### **Philosophy**

Gravel and pebble sedimentations from the primordial Danube have given the Steinberg its name, this vineyard where pebbles can be found down to depths of 30cm; this site is simply made for a Riesling vineyard, which has been rooting itself into this meagre soil for nearly thirty years.

### **Vinification/Élevage**

The warm soils and the modest yields give us ripe grape material, harvested at the end of October in Kabinett ripeness. The clusters are carefully triaged in the vineyard, and harvested by hand into small boxes of 20kg capacity. In order to accentuate the wine's primary fruit, it is fermented and matured in steel tank.

### **Wine**

This juicy Riesling features inviting aromas of apricot and peach. On the palate, invigorating flavour combined with refreshing aromas of stone fruit and gooseberry, glisteningly mineral and crystal clear. A perfect partner to anything that comes out of the lake, the river or the sea – or simply radiant and lovely as an apéritif.

### **Food Pairing**

Fresh water fish, prawns and scallops, fruit-based salads, curd cheese and burrata.