



EBNER-EBENAUER

## SANKT LAURENT ALTE REBEN

**Vintage:** 2017

**Origin:** Poysdorf

**Vineyard:** Alte Geringen

**Soil:** Loess & loam

**Vines:** about 60 years old

**Harvested:** October 2017

**Alcohol:** 12.9 %

**Residual sugar:** 1.2 g/l

**Acidity:** 5.7 g/l

**Bottled:** May 2020

**Quantity:** 2,200 bottles

**Drinking window:** 2020–2030

### **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 this Sankt Laurent, which was harvested from vines planted in the late 1950s.

### **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 on a daily basis. Malolactic fermentation and subsequent maturing take place in 30% new and 70% used French oak barrels.

### **Wine**

Typical aromas of red wild strawberries and subtle, sweet oak spices. On the palate a Burgundian style, silky with an elegant structure and plenty of finesse; very well balanced with a lovely interplay of fruit and acidity. Delicate spicy notes and very finely integrated tannins.

### **Food Pairing**

Smoked duck breast, pink-roasted pigeon, filet steaks, spicy hard cheeses or ripened soft cheese. But also plays well as a ‘soloist’!