



EBNER-EBENAUER

ZWEIGELT ALTE REBEN

Vintage: 2018

Origin: Poysdorf

Vineyard: Junge Geringen

Soil: Loess with limestone

Vines: 60 years old

Harvested: October 2018

Alcohol: 13.5%

Residual sugar: 1.1 g/l

Acidity: 5.7 g/l

Bottled: December 2021

Quantity: 1,800 bottles

Drinking window: 2021–2030

Philosophy

Junge Geringen: in olden days, name referred to »der Natur Abgerungen« ‘wrested from nature’. This vineyard is situated across from the picturesque Ketzelsdorfer Kellergasse. The dense limestone-rich loess soils provide the ideal foundation for this Zweigelt, harvested from vines planted at the end of the 1950s.

Vinification/Élevage

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

Wine

Who ever knew that Zweigelt could taste this elegant! A Burgundian style on the palate, fullbodied but silky with an elegant structure. Rich in finesse; extremely well balanced with a wonderful interplay of fruit and acidity, finely tuned spices and very well integrated tannins.

Food Pairing

Dark meat, wild game and braised dishes. Spicy hard cheeses or ripened soft cheese