



EBNER-EBENAUER

SANKT LAURENT ALTE REBEN

Vintage: 2018

Origin: Poysdorf

Vineyard: Alte Geringen

Soil: Loess & loam

Vines: about 60 years old

Harvested: October 2018

Alcohol: 13.1%

Residual sugar: 1.0 g/l

Acidity: 5.4 g/l

Bottled: January 2022

Quantity: 2,000 bottles

Drinking window: 2022–2032

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 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’!