



EBNER-EBENAUER

## RIESLING ALTE REBEN ORGANIC

**Vintage:** 2021

**Origin:** Poysdorf

**Vineyard:** Steinberg

**Soil:** Gravel & pebbles

**Vines:** nearly 70 years old

**Harvested:** October 2021

**Alcohol:** 13.0%

**Residual sugar:** 9.3 g/l

**Acidity:** 8.4 g/l

**Bottled:** Juli 2022

**Quantity:** 2,000 bottles

**Drinking window:** 2022–2037

### Philosophy

The gravel and pebble sedimentation of the primordial Danube have given the Steinberg its name, this vineyard where pebbles can be found down to 30cm in depth; this site is simply made for a Riesling vineyard, which has been rooting itself into this meagre soil since the end of the 1950s.

### Vinification/Élevage

Reduction of yield is not necessary with these old vines, which bear few clusters, harvested at advanced Auslese ripeness. The botrytis berries (some 20%) are processed separately and later blended with the must of the healthy grapes and fermented in steel tank.

### Wein

An inviting aroma of ripe stone fruit; apricots and nectarines with a fine scent of blossom; needs air and time in the glass to develop all its nuances. Juicy fruit on the palate, fine spices, robust body; has texture and depth, with a finely balanced acid interplay and a long aftertaste.

### Food Pairing

A pleasure with crustaceans and fish, pumpkin soup, Thai cuisine and cheeses!