



EBNER-EBENAUER

## WEISSBURGUNDER ALTE REBEN ORGANIC

**Vintage:** 2021

**Origin:** Poysdorf

**Vineyard:** Alte Geringen

**Soil:** Loess with high limestone content

**Vines:** 60 years old

**Harvested:** October 2021

**Alcohol:** 13.0%

**Residual sugar:** 4.0g/l

**Acidity:** 6.7 g/l

**Bottled:** Juli 2022

**Quantity:** 2,500 bottles

**Drinking window:** 2022–2036

### 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 our Weissburgunder, which was planted at the end of the 1950s.

### Vinification/Élevage

After 24 hours of aromatic extraction, the grapes are pressed and fermented in steel tank. First filtered after five months on the fine lees; this enhances the site-specificity of the Weissburgunder, a wine that quite notably combines a refined nature with authenticity.

### Wine

Fine Pinot aromatics of white blossoms and ripe pears. Delicately floral notes, a bit of hazelnut and fine spicy notes. Profound and firm on the palate, a finely mineral-driven texture, paired with juicy fruit flavours. The wine demands, but then delivers, a delicate finish.

### Food Pairing

Asparagus, goat cheese, fish and seafood. Fowl, hare and pheasant