



EBNER-EBENAUER

ROSA KALK ('PINK CHALK')

Vintage: 2022

Origin: Poysdorf

Vineyard: Alte Geringen

Soil: Loess with limestone

Grape varieties: Merlot, Zweigelt

Harvested: October 2022

Alcohol: 11,2%

Residual sugar: 1.8 g/l

Acidity: 5.8 g/l

Bottled: March 2023

Quantity: 2,100 bottles

Drinking window: 2023–2033

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 wines with fine and vivid minerality.

Vinification/Élevage

This wine is composed of 50% Merlot and 50% Zweigelt, which were harvested by hand separately in the vineyard and stringently selected. The ZW clusters were fermented via 'carbonic maceration' in order to accentuate the fruit aromatics. The Merlot clusters fermented in must vats. Both were pressed during fermentation and finished in used 500-litre oak casks, before beginning a period of six months batonnage.

Wine

A charismatic wine, seductive and ageworthy, with great dynamic tension and vibrant fruit; a juicy and velvety texture, creamy but very bright, with refined minerality.

Food Pairings

Summer salads, curd cheese, sushi, squash and wild fowl – and even with hare, or simply with warm chestnuts in the autumn