



EBNER-EBENAUER

RIESLING ALTE REBEN ORGANIC

Vintage: 2022

Origin: Poysdorf

Vineyard: Steinberg

Soil: Gravel & pebbles

Vines: nearly 70 years old

Harvested: October 2022

Alcohol: 13.0%

Residual sugar: 12.6 g/l

Acidity: 7.5 g/l

Bottled: June 2023

Quantity: 2,000 bottles

Drinking window: 2023–2038

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!