



EBNER-EBENAUER

Deep in a four hundred year old cellar, a quiet, studious man weighs careful decisions to create exquisite wines from each of the special parcels in the Weinviertel. He asks his accomplished, exuberant wife to join him in crafting the perfect blends that reflect their passionate partnership.

Once upon a time...this is how fairy tales usually begin. But sometimes real life is a fairy tale, and that is the case for Marion and Manfred Ebner-Ebenauer. While the Ebner-Ebenauer label was born in 2007, when the two winemakers decided to share their lives, the history of winemaking in Manfred's family stretches back fourteen generations. Today Ebner-Ebenauer is a mixture of old and new. The 400 year old cellar and modern style of the careful winery renovation. Traditional winemaking, gravity fed, gentle pressing. Using new methods when appropriate. "Respect the traditions but change if not useful."

REVIEWS

Chardonnay Black Edition – 2017

91 Points - jamessuckling.com, December, 2019

Aromas of poached pears and white peaches with a fresh and crunchy palate that offers a smooth and gently buttery style. Drink now.

94 Points - Wine Enthusiast, March, 2020

Stone and wet pebble notions are all that appear on the nose for now. More time in the glass reveals a hint of creaminess. The palate is slender and sinuous, guarding its fine-boned, chalky structure and gentle creaminess and allowing a glimpse of gorgeous stone fruit on the finish. A most elegant, grown-up and poised Chardonnay that is lovely now but will evolve much further. Real sophistication. Drink now-2035.

91+ Points - © Wine Advocate, March, 2020

Vinified in French barriques for about a year, Ebner-Ebenauer's 2017 Chardonnay Black Edition opens very differently in comparison to all the other wines produced in this leading Weinviertel domain. The nose is bright and pure yet intense on the elegant nose, with its sur lie, chalky and white blossom notes. Rich and intense but also structured and salty, this is an impressive Chardonnay that is still a bit untamed and loud but should develop very well over the next months and years. Tasted in January 2020. Drink 2020 – 2033