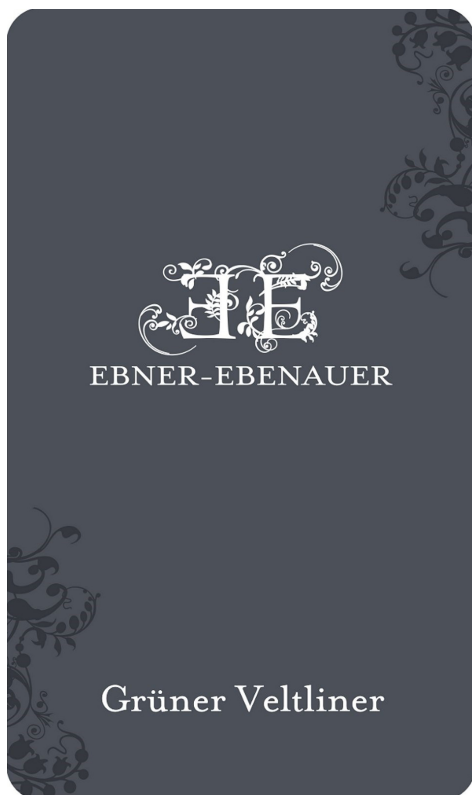


# Ebner-Ebenauer

## GRUNER VELTLINER - 2019

REGION: AUSTRIA - WEINVIERTEL



## GRAPES / SOILS

Wine	Blend	Vine Age	Soil Type	Vineyard Area ha or acres
Grüner Veltliner	100% GV from vineyards replanted into single vineyards	7-40 years old	Sandy banks, light soils from a primordial sea	4

## THE WINE

### Vineyard Profile

- Birthal vineyard in Poysdorf, Weinviertel
- Soils: Sandy banks left behind by primordial sea, light soils

### Harvest Notes

- Harvested in September 2019
- Fermentation without added yeasts after short maceration
- Aged 3 months on the fine lees
- Wine is filtered and rests in stainless steel tanks until bottling in April

### Winemaker's Notes

The Weinviertel identifies itself first and foremost with this pure Grüner Veltliner! Fruit and elegance are in the foreground with this wine. Finely fruity white-pepper snap, balanced and spicy flavors paired with marvellous fruit. A universal accompanist to fine table fare, offering great drinking pleasure. Pair with baked dishes and classic rustic fare, curd cheese as well as summer salads.

## 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



## Technical Information

- 100% Gruner Veltliner grapes
- Alcohol: 12.5%
- Acidity: 6.4 g/l
- Residual Sugar: 1.1 g/l

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## REVIEWS

### Gruner Veltliner – 2019

#### **90 Points - Wine Enthusiast, September, 2020**

Notes of green pear peel and the riper flesh of yellow pear combine into a nose of ripe freshness. The palate then brims with vivid lemon freshness that tingles with zesty intensity on the slender, bright, brisk palate. This is light but fresh, enlivening and invigorating in its weightlessness.

#### **90 Points - [jamesuckling.com](http://jamesuckling.com), July, 2021**

A fruity, tangy white with sliced lemons, peaches and some honey character. Medium to full body. Tangy finish. Fun, dried peach-skin undertone on the palate. From organically grown grapes. Drink now.

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## GENERAL INFO

Country	Austria
Region	Niederösterreich
Appellation(s)	Weinviertel
Proprietors	Marion & Manfred Ebner-Ebenauer
Founded	2007
Winemaker	Manfred Ebner-Ebenauer
Annual Production	
Farming (Sustainable, organic, biodynamic)	Organic/biodynamic