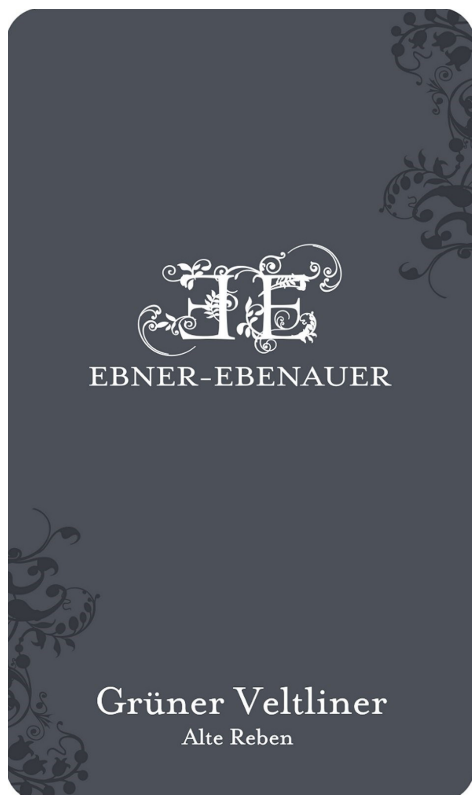


Ebner-Ebenauer

GRÜNER VELTLINER ALTE REBEN RESERVE - 2019



REGION: AUSTRIA - WEINVIERTEL



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."

THE WINE

Vineyard Profile

Single vineyard Steinberg/von den Leussen near Poysdorf. "Von den Luessen" comes from Middle High German in the Middle Ages.

- Soils: Loess and gravels (sediments of the primordial Danube)
- Vine age: over 60 years old
- Warm soils and low yields

Harvest Notes

- Hand harvested in October in state of high Auslese ripeness
- Strict triage in vineyard, harvested into 20 kg bins
- After brief settling, spontaneous fermentation in used oak casks without temperature control
- Bottled in May

Winemaker's Notes

A profound and seemingly 'dark' aroma of yellow fruits; ripe apples, melons, a bit of grapefruit and fresh herbs. Authoritative on the palate and full-bodied, with a prominent core of sweet fruit. Luxuriant with a delicate hint of tobacco. Rounded but very fresh from the acid interplay.

An all-rounder at the table! Pair with braised and baked dishes, light meat, fowl and hard cheeses.

Technical Information

- 100% Gruner Veltliner grapes
- Alcohol: 12.7%
- Total Acidity: 5.4 g/l
- Residual Sugar: 2.3 g/l

REVIEWS

Gruner Veltliner Alte Reben Reserve – 2019

94 Points - Wine Enthusiast, March, 2021

A roasted hazelnut tone is aligned to wet stone on the subtle nose. On the palate, this freshness is combined with tingling acidity and is wrapped in a deceptively easy creaminess that reveals flavors of miso, arugula, and lemon zest.



16++ Points - JancisRobinson.com, January, 2021

Vines 60+ years old on stony ancient Danubian sediment in the Steinberg vineyard (Ried). Steinberg, appropriately, means 'stone mountain'. Rather light nose for now. Smells faintly like icing sugar. Good register of acidity but still very youthful and the ripe fruit and acidity are not yet married. There's just a light bitterness on the finish. Muted at the moment. 2022 – 2029

90 Points - © Wine Advocate, April, 2021

From 50+-year-old vines on loess and gravel soils, the 2019 Grüner Veltliner Alte Reben is clear, bright, fresh and spicy on the nose, with lime and lemon zest and some herbal notes as well as white fruit aromas. Juicy, round and very elegant on the textured palate, this is a charming dry Veltliner with a finely salty finish. 2021 – 2029

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