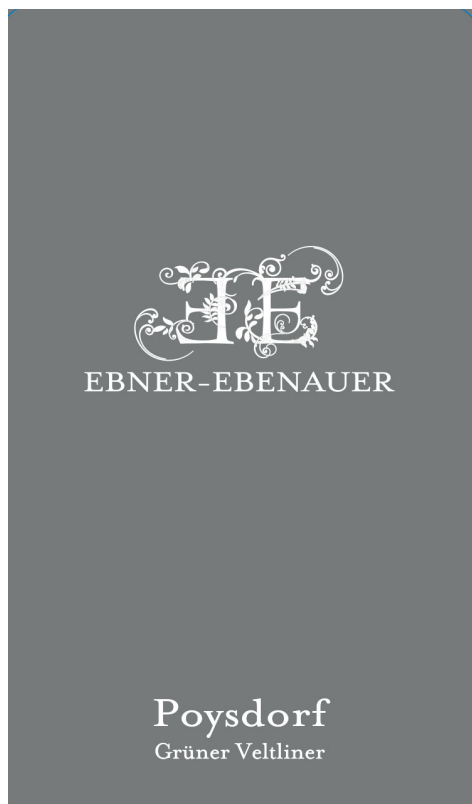


Ebner-Ebenauer

GRUNER VELTLINER POYSDORF - 2020



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

Freiberg and Ebenthal vineyards in Poysdorf, Weinviertel.

- Soils: warm Loess
- Vineyards Planted: 1995

Harvest Notes

- Hand harvested in September 2020
- Skin contact for 5 hours, then pressed
- Fermented in stainless steel tanks
- Aged 3 months on fine lees
- Wine filtered and aged until bottling in February 2021

Winemaker's Notes

The Weinviertel identifies itself first and foremost with Gruner Veltliner! This fruit-forward and spicy representative highlights the fine minerality and delicate nature characteristic of Poysdorf. Fruit and elegance stand in the foreground. Delicate spices combined with the cool olfactory impression of pears. Juicy apple fruit on the palate, with white pepper and finely spicy mineral notes. A crisp interplay of fruit and acidity on the finish. Pair with baked dishes and classic traditional fare; fish, curd cheese, and summer salads.

Technical Information

- 100% Gruner Veltliner grapes
- Alcohol: 12.2%
- Total Acidity: 6.1 g/l
- Residual Sugar: 1.1 g/l
- Organically grown grapes

REVIEWS

Gruner Veltliner Poysdorf – 2020

91 Points - jamesuckling.com, July, 2021

A whole basket of white fruit and a jar of white pepper pour from the glass. Although this is a sleek and light gruner veltliner, there's impressive depth and length. Lots of green apple and mineral at the very crisp finish. From organically grown grapes. Drink now.



16 Points - JancisRobinson.com, August, 2022

Tasted from a 7.5-cl mini sample bottle. Certified Ecocert organic and Demeter biodynamic. 20-ha estate in Weinviertel.

Shy, earthy aromas. Firm core wound tight with racy acidity. High-strung and loads of confidence with an apple-drop finish. (PS) 12% Drink 2022 – 2025

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