

EBNER-EBENAUER

Niederösterreich, Austria

HISTORY

Marion Ebner left home at the tender age of 16 to begin her winemaking career with the highly respected Fritz Wieninger, but her big break came when she created a wine called Melusine, which established her as one of the most exciting young winemakers in Austria. The history of winemaking in Manfred Ebenauer's family stretches back fourteen generations. Today, Marion and her husband Manfred run the 20 hectares biodynamic estate in Weinviertel on the land that Manfred's family have farmed for generations– the couple took the reins in 2007.

VINEYARDS

The twenty hectares of the Ebner-Ebenauer estate are widely scattered in every possible direction around Poysdorf, providing a widely diversified treasury of soils, including the fertile Weinviertel loess soil, pure sandy soil, meagre limestone tracts, warm gravelly parcels and heavy, water-retentive loams.

WINEMAKING

Marion's and Manfred's reverential respect for soils and plants, nature and old winemaking traditions forbids any techniques that would pose an abrupt intervention. Biologic/organic viticulture has thus become an obligation – not in the sense of following fashion or marketing trends, but rather as a natural consequence of their observant interaction with nature and with life.

Appellation

Weinviertel

Year Founded

2007

Proprietors

Marion & Manfred
Ebner-Ebenauer

Winemaker

Manfred Ebner-Ebenauer

Varieties Cultivated

Grüner Veltliner
Chardonnay
Pinot Noir

Farming Practices

Organic/biodynamic

