



# JOSEF EHMOSER

**RIED GEORGENBERG**  
GRÜNER VELTLINER  
2017



<b>VARIETY:</b>	100 % Grüner Veltliner
<b>ORIGIN:</b>	Wagram
<b>HARVEST DATE:</b>	9 October 2017 100 % hand harvest of selected fruit in the vineyard
<b>SOIL:</b>	Loess
<b>VINEYARD:</b>	Ried Grossweikersdorfer Georgenberg
<b>YIELDS:</b>	30 hl/ha
<b>MUST WEIGHT:</b>	20.5°KMW; 102 Öchsle
<b>FERMENTATION:</b>	In large wooden barrels
<b>AGING:</b>	Large barrel maturation – portions of the wine rest on the gross lees, followed by extended aging on the fine lees
<b>ALCOHOL:</b>	14 %
<b>TOTAL ACIDITY:</b>	5 g/l
<b>RESIDUAL SUGAR:</b>	1.2 g/l
<b>DESCRIPTION:</b>	This Grüner Veltliner is sourced from the estate's prized vineyard, the Georgenberg. Located in the northeastern part of the village of Großweikersdorf, this south-facing vineyard contains deep loess soil atop gravel of the proto-Danube. Maceration on the skins and barrel matured in traditional large oak casks, this one-of-a-kind Veltliner delivers exceptional depth, complexity and distinction. Layered fruit aromas are joined by the delicate spice of white pepper and a creamy texture with both power and length.
<b>PAIRING RECOMMENDATIONS:</b>	Foie gras, Asian cuisine, lobster, savory cheeses, game, catfish and offal

“AN EXTRAORDINARY VELTLINER FROM A GRAND VINEYARD – RICH WITH  
TEXTURE, POWER AND LENGTH.”

**WEINGUT JOSEF EHMOSER**

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