



JOSEF EHMOSER

RIED HOHENBERG
GRÜNER VELTLINER
2017



VARIETY:	100 % Grüner Veltliner
ORIGIN:	Wagram
HARVEST DATE:	7 – 8 October 2017 100 % hand harvest of selected fruit in the vineyard
SOIL:	Loess
VINEYARD:	Ried Hohenberg
YIELD:	40 hl/ha
MUST WEIGHT:	20°KMW; 100 Öchsle
FERMENTATION:	Stainless steel tanks, concrete eggs and large wooden barrels at approx. 20°C
AGING:	Stainless steel, concrete eggs and large wooden barrels – the wine is allowed to rest on its gross lees, and then portions are aged on the fine lees
ALCOHOL:	13.5 %
TOTAL ACIDITY:	5.3 g/l
RESIDUAL SUGAR:	1.7 g/l
DESCRIPTION:	This single vineyard wine comes from the heart of the south-facing Hohenberg, located high on the hills in the western section of Grossweikersdorf. The singularity of the wine is underscored through its distinctive loess soil and partial maturation in concrete eggs and in large wooden barrels. Packed with yellow fruits, the nose shows hints of smoke and spice and the delicate aromas of herbs and pepper. A nuanced Grüner Veltliner of power and precision, laced with finesse and elegance and flavors that linger on the palate.
PAIRING RECOMMENDATIONS:	Fried chicken, Austrian cuisine, chanterelles, black pudding, beef, arctic char and morels

“A GRAND VELTLINER OF TREMENDOUS BODY AND CONCENTRATION WITH
AN UNMISTAKABLE FINESSE AND ELEGANCE.”

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