



JOSEF EHMOSER

VOM GELBEN LÖSS

GROSSWEIKERSDORF

RIESLING 2018



VARIETY:	100 % Riesling
ORIGIN:	Wagram
HARVEST DATE:	15 and 18 September 2018 100 % hand harvest of selected fruit in the vineyard
SOIL:	Loess
VINEYARD:	Village-level wine from the best vineyards in and around Grossweikersdorf
YIELD:	45 hl/ha
MUST WEIGHT:	18.5°KMW; 92 Öchsle
FERMENTATION:	Stainless steel tanks
AGING:	The wine matures in stainless steel tanks, first on its gross lees, and then with portions on the fine lees
ALCOHOL:	12.5 %
TOTAL ACIDITY:	6.4 g/l
RESIDUAL SUGAR:	6.5 g/l
DESCRIPTION:	Our village-level wine comes from specially selected vineyards in Grossweikersdorf, Hohenberg, Georgenberg and Kobel. The yellow loess soil found here lends a balanced, complex aromatic intensity to this fresh Riesling and stone fruit accents. In addition to its juicy acidity, it shines with a taut, precise fruit and elegant minerality.
PAIRING RECOMMENDATIONS:	Arctic char tartare, trout, crawfish and prawns, turkey

“AROMATIC, FULL-BODIED RIESLING PACKED WITH
JUICY ACIDITY AND ELEGANT MINERALITY.”

WEINGUT JOSEF EHMOSER

TIEFENTHAL 9, 3701 GROSSWEIKERSDORF . AUSTRIA T+F +43 (0)2955 704 42 E OFFICE@WEINGUT-EHMOSER.AT