



JOSEF EHMOSER

RIED GEORGENBERG 1^{EW}

GRÜNER VELTLINER

2019



VINEYARD:	Ried Grossweikersdorfer Georgenberg
ORIGIN:	Wagram
CLASSIFICATION:	Österreichische Traditionsweingüter 1 ^{EW} Erste Lage
VARIETY:	100 % Grüner Veltliner
SOIL:	Loess
HARVEST DATE:	4 October 2019 100 % hand harvest of selected fruit in the vineyard
YIELDS:	30 hl/ha
MUST WEIGHT:	20.5°KMW; 102 Öchsle
FERMENTATION:	In large wooden barrels
AGING:	Large barrel maturation - portions of the wine rest on the gross lees, followed by extended aging on the fine lees
ALCOHOL:	14 %
TOTAL ACIDITY:	5.3 g/l
RESIDUAL SUGAR:	2.1 g/l
DESCRIPTION:	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.
PAIRING RECOMMENDATIONS:	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

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