



JOSEF EHMOSER

## GEMISCHTER SATZ

2021



**VARIETY:**

Grüner Veltliner, Pinot Blanc, Pinot Gris, Chardonnay, Gewürztraminer, Zierfandler, Rotgipfler, Neuburger

**ORIGIN:**

Wagram

**HARVEST DATE:**

8 October 2021  
100 % hand harvest of selected fruit in the vineyard

**SOIL:**

Loess with inclusions of Danube gravel

**VINEYARD:**

Ried Grossweikersdorfer Hausberg

**YIELD:**

45 hl/ha

**MUST WEIGHT:**

18.5°KMW; 92 Öchsle

**FERMENTATION:**

Large wooden barrels and concrete eggs

**AGING:**

Large wooden barrels and concrete eggs  
– long maturation on the lees

**ALCOHOL:**

13 %

**TOTAL ACIDITY:**

6.8 g/l

**RESIDUAL SUGAR:**

Dry

**DESCRIPTION:**

In Wagram, the Gemischte Satz has a great tradition. The wine is from the single vineyard, Hausberg, where eight different grape varieties are planted together, mix & match. This means that they grow side by side and are harvested and handled together. The vineyard is located below a little forest with the remains of a medieval wooden fort. After a maceration period of 12 hours on the skins, this wine was matured on the lees for almost a year in large wooden barrels and concrete eggs. Notes of honey and fully ripened pears enhance its complex texture, beautiful concentration and excellent ageing potential. The Gemischte Satz is truly authentic and every year it is eagerly anticipated because each vintage always delivers something different.

**PAIRING**

**RECOMMENDATIONS:**

Foie gras, catfish, carp, beef, fried chicken

“A WINE LIKE IT ALWAYS HAS BEEN:  
UNIQUE, RICH IN CHARACTER AND FULL OF BODY.”



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