



JOSEF EHMOSER

RIED GEORGENBERG 1^{EW}

GRÜNER VELTLINER

2022



VINEYARD:	Ried Grossweikersdorf Georgenberg
ORIGIN:	Wagram
CLASSIFICATION:	Österreichische Traditionsweingüter 1 ^{EW} Erste Lage
VARIETY:	100 % Grüner Veltliner
SOIL:	Loess
AGRICULTURE:	Organic AT-BIO-402
HARVEST DATE:	14 October 2022
MUST WEIGHT:	20°KMW; 100 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:	13 %
TOTAL ACIDITY:	6.3 g/l
RESIDUAL SUGAR:	Dry
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.”



AT-BIO-402
AT-Landwirtschaft



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