



JOSEF EHMOSER

## RIED HOHENBERG 1<sup>EW</sup>

GRÜNER VELTLINER  
2023



|                                 |   |
|---------------------------------|---|
| <b>VINEYARD:</b>                | Ried Grossweikersdorf Hohenberg   |
| <b>ORIGIN:</b>                  | Wagram  |
| <b>CLASSIFICATION:</b>          | Österreichische Traditionsweingüter 1 <sup>EW</sup> Erste Lage  |
| <b>VARIETY:</b>                 | 100 % Grüner Veltliner  |
| <b>SOIL:</b>                    | Loess with small proportion of gravel and conglomerate  |
| <b>AGRICULTURE:</b>             | Organic AT-BIO-402  |
| <b>HARVEST DATE:</b>            | 13 October 2023   |
| <b>MUST WEIGHT:</b>             | 19°KMW; 95 Öchsle   |
| <b>FERMENTATION:</b>            | Large wooden barrels  |
| <b>AGING:</b>                   | Large wooden barrels - the wine is allowed to rest on its gross lees, and then portions are aged on the fine lees   |
| <b>ALCOHOL:</b>                 | 13 %  |
| <b>TOTAL ACIDITY:</b>           | 7.0 g/l   |
| <b>RESIDUAL SUGAR:</b>          | Dry   |
| <b>DESCRIPTION:</b>             | <p>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 its maturation in large wooden barrels. Packed with yellow fruits, the nose shows hints of smoke and spice and the delicate aromas of herbs and pepper.</p> <p>A nuanced Grüner Veltliner of power and precision, laced with finesse and elegance and flavors that linger on the palate.</p> |
| <b>PAIRING RECOMMENDATIONS:</b> | 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.”



AT-BIO-402  
AT-Landwirtschaft



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