



JOSEF EHMOSER

TERRASSEN

GRÜNER VELTLINER

2024



VINEYARD:	Estate level wine from the vineyards in and around Grossweikersdorf
ORIGIN:	Niederösterreich
VARIETY:	100 % Grüner Veltliner
SOIL:	Loess
AGRICULTURE:	Organic AT-BIO-402
HARVEST DATE:	4 – 19 September 2024
MUST WEIGHT:	17.5 – 18.5°KMW; 90 Öchsle
FERMENTATION:	Stainless steel tanks
AGING:	Stainless steel tanks
ALCOHOL:	12.5 %
TOTAL ACIDITY:	5.7 g/l
RESIDUAL SUGAR:	Dry
DESCRIPTION:	Unmistakably Austrian. Grown in the loess soils around Grossweikersdorf, our Grüner Veltliner is a true ambassador of our beloved home. Gentle production in stainless steel tanks lends this stunning white the clarity and expression for which it is renowned – delicate spice and fruit, refreshing and juicy flavors and a lively, peppery kick that leaves you eager for a second glass. While the layered flavors pair well with light dishes, it also drinks beautifully on its own.
PAIRING RECOMMENDATIONS:	Appetizers, spring salads, Styrian braised beef, delicate fish and other similarly light dishes

“A TRUE AMBASSADOR OF OUR HOME,
WHETHER AS A REFRESHING ACCOMPANIMENT TO
ANY MEAL OR SIMPLY SOLO.”



AT-BIO-402
AT-Landwirtschaft



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