



JOSEF EHMOSER

## GROSSWEIKERSDORF

VOM GELBEN LÖSS

RIESLING 2024



<b>VINEYARD:</b>	Village-level wine from the best vineyards in and around Grossweikersdorf
<b>ORIGIN:</b>	Wagram
<b>CLASSIFICATION:</b>	Village-level wine Wagram
<b>VARIETY:</b>	100 % Riesling
<b>SOIL:</b>	Loess
<b>AGRICULTURE:</b>	Organic AT-BIO-402
<b>HARVEST DATE:</b>	18 September 2024
<b>MUST WEIGHT:</b>	18°KMW; 90 Öchsle
<b>FERMENTATION:</b>	Stainless steel tanks
<b>AGING:</b>	The wine matures in stainless steel tanks, first on its gross lees, and then with portions on the fine lees
<b>ALCOHOL:</b>	12.5 %
<b>TOTAL ACIDITY:</b>	6.4 g/l
<b>RESIDUAL SUGAR:</b>	Dry
<b>DESCRIPTION:</b>	Our village-level wine comes from specially selected vineyards in Grossweikersdorf, Hohenberg, Georgenberg and Kobel. The yellow loess soil found here lends a balanced, complex aromatic intensity to this fresh Riesling and stone fruit accents. In addition to its juicy acidity, it shines with a taut, precise fruit and elegant minerality.
<b>PAIRING RECOMMENDATIONS:</b>	Arctic char tartare, trout, crawfish and prawns, turkey

“AROMATIC, FULL-BODIED RIESLING PACKED WITH JUICY ACIDITY AND ELEGANT MINERALITY.”



AT-BIO-402  
AT-Landwirtschaft

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