



JOSEF EHMOSER

GEMISCHTER SATZ

HOLZBURG
WAGRAM 2024



VARIETY:

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

ORIGIN:

Wagram

SOIL:

Loess with inclusions of Danube gravel

AGRICULTURE:

Organic AT-BIO-402

VINEYARD:

Ried Grossweikersdorfer Hausberg

HARVEST DATE:

5 September 2024

MUST WEIGHT:

19.5°KMW; 97 Öchsle

FERMENTATION:

Large wooden barrels and concrete eggs

AGING:

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

ALCOHOL:

13.5 %

TOTAL ACIDITY:

5.4 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.”



AT-BIO-402
AT-Landwirtschaft

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