



JOSEF EHMOSER

GROSSWEIKERSDORF

VOM GELBEN LÖSS
WEISSER BURGUNDER 2024



VINEYARD:

Village-level wine from the best vineyards in and around Grossweikersdorf

ORIGIN:

Wagram

CLASSIFICATION:

Village-level wine Wagram

VARIETY:

100 % Pinot Blanc

SOIL:

Loess

AGRICULTURE:

Organic AT-BIO-402

HARVEST DATE:

20 September 2024

MUST WEIGHT:

18.5°KMW; 92 Öchsle

FERMENTATION:

Large wooden barrels

AGING:

The wine is allowed to rest on its gross lees in large wooden barrels

ALCOHOL:

13.5 %

TOTAL ACIDITY:

5.7 g/l

RESIDUAL SUGAR:

Dry

DESCRIPTION:

A Pinot Blanc of stunning minerality thanks to the significant limestone composition of the loessy Grossweikersdorf hillside vineyards. Traditional large oak barrel maturation lends this white Pinot a distinctive structure and complexity, and enhances its traditional fruity Austrian character. The nose opens with delicate aromas of yellow fruit and white flowers before revealing the dense concentration of the classic loess style.

PAIRING

RECOMMENDATIONS:

Monkfish with lentils, Asian cuisine, lobster, strong cheese, mild game, duck, venison saddle, white asparagus

“PINOT FROM LOESS SOIL, RICH WITH FRUIT,
COMPLEXITY AND STRUCTURE.”



AT-BIO-402
AT-Landwirtschaft

MEMBER OF
OTW

WEINGUT JOSEF EHMOSER

TIEFENTHAL 9, 3701 GROSSWEIKERSDORF . AUSTRIA **T**+F +43 (0)2955 704 42 **E** OFFICE@WEINGUT-EHMOSER.AT