



WAGRAM
TERRASSEN
GRÜNER VELTLINER 2025



VINEYARD:	Estate level wine from the vineyards in and around Grossweikersdorf
ORIGIN:	Wagram
CLASSIFICATION:	Regional Wine Wagram
VARIETY:	100 % Grüner Veltliner
SOIL:	Loess
AGRICULTURE:	Organic AT-BIO-402
HARVEST DATE:	19 September – 5 October 2025
MUST WEIGHT:	17 – 17.5°KMW; 85 Öchsle
FERMENTATION:	Stainless steel tanks
AGING:	Stainless steel tanks
ALCOHOL:	12 %
TOTAL ACIDITY:	6.1 g/l
RESIDUAL SUGAR:	Dry
DESCRIPTION:	Unmistakably Austrian; always Wagram. Grown in the loess soils around Grossweikersdorf, our “Wagram Terrassen” Grüner Veltliner is a true ambassador of our beloved Wagram 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 THE WAGRAM STYLE,
WHETHER AS A REFRESHING ACCOMPANIMENT TO
ANY MEAL OR SIMPLY SOLO.”



AT-BIO-402
AT-Landwirtschaft

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