



# JOSEF EHMOSER

## WAGRAM TERRASSEN GRÜNER VELTLINER 2018



<b>VARIETY:</b>	100 % Grüner Veltliner
<b>ORIGIN:</b>	Wagram
<b>HARVEST DATE:</b>	30 August – 8 September 2018 100 % hand harvest of selected fruit in the vineyard
<b>SOIL:</b>	Loess
<b>VINEYARD:</b>	Estate level wine from the vineyards in and around Grossweikersdorf
<b>YIELD:</b>	60 hl/ha
<b>MUST WEIGHT:</b>	17 – 18°KMW; 88 Öchsle
<b>FERMENTATION:</b>	Stainless steel tanks at approx. 19°C
<b>AGING:</b>	Stainless steel tanks
<b>ALCOHOL:</b>	12.0 %
<b>TOTAL ACIDITY:</b>	6.0 g/l
<b>RESIDUAL SUGAR:</b>	1.9 g/l
<b>DESCRIPTION:</b>	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.
<b>PAIRING RECOMMENDATIONS:</b>	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.”

WEINGUT JOSEF EHMOSER

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