



JOSEF EHMOSER

RIED **GEORGENBERG** GRÜNER VELTLINER 2018



VARIETY:	100 % Grüner Veltliner
ORIGIN:	Wagram
HARVEST DATE:	24 September 2018 100 % hand harvest of selected fruit in the vineyard
SOIL:	Loess
VINEYARD:	Ried Grossweikersdorfer Georgenberg
YIELDS:	30 hl/ha
MUST WEIGHT:	20.5°KMW; 102 Öchsle
FERMENTATION:	In large wooden barrels
AGING:	Large barrel maturation – portions of the wine rest on the gross lees, followed by extended aging on the fine lees
ALCOHOL:	14 %
TOTAL ACIDITY:	5.2 g/l
RESIDUAL SUGAR:	1.2 g/l
DESCRIPTION:	This Grüner Veltliner is sourced from the estate's prized vineyard, the Georgenberg. Located in the northeastern part of the village of Großweikersdorf, this south-facing vineyard contains deep loess soil atop gravel of the proto-Danube. Maceration on the skins and barrel matured in traditional large oak casks, this one-of-a-kind Veltliner delivers exceptional depth, complexity and distinction. Layered fruit aromas are joined by the delicate spice of white pepper and a creamy texture with both power and length.
PAIRING RECOMMENDATIONS:	Foie gras, Asian cuisine, lobster, savory cheeses, game, catfish and offal

“AN EXTRAORDINARY VELTLINER FROM A GRAND VINEYARD – RICH WITH
TEXTURE, POWER AND LENGTH.”

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