



JOSEF EHMOSER

VOM GELBEN LÖSS

GROSSWEIKERSDORF

RIESLING 2019



VARIETY:	100 % Riesling
ORIGIN:	Wagram
HARVEST DATE:	1 and 2 October 2019 100 % hand harvest of selected fruit in the vineyard
SOIL:	Loess
VINEYARD:	Village-level wine from the best vineyards in and around Grossweikersdorf
YIELD:	45 hl/ha
MUST WEIGHT:	18.5°KMW; 92 Öchsle
FERMENTATION:	Stainless steel tanks
AGING:	The wine matures in stainless steel tanks, first on its gross lees, and then with portions on the fine lees
ALCOHOL:	12.5 %
TOTAL ACIDITY:	7.2 g/l
RESIDUAL SUGAR:	6.6 g/l
DESCRIPTION:	Our village-level wine comes from specially selected vineyards in Grossweikersdorf, Hohenberg, Georgenberg and Kobel. The yellow loess soil found here lends a balanced, complex aromatic intensity to this fresh Riesling and stone fruit accents. In addition to its juicy acidity, it shines with a taut, precise fruit and elegant minerality.
PAIRING RECOMMENDATIONS:	Arctic char tartare, trout, crawfish and prawns, turkey

“AROMATIC, FULL-BODIED RIESLING PACKED WITH
JUICY ACIDITY AND ELEGANT MINERALITY.”

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