



JOSEF EHMOSER

VOM GELBEN LÖSS

GROSSWEIKERSDORF
WEISSER BURGUNDER 2018



VARIETY:	100 % Pinot Blanc
ORIGIN:	Wagram
HARVEST DATE:	13 September 2018 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:	19.5°KMW; 97 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:	4.6 g/l
RESIDUAL SUGAR:	1.7 g/l
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.”

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