

# Raeburn Fine Wines

Shippers and Wholesalers of Fine Wine

## Head Office

21/23 Comely Bank Road

Edinburgh EH4 1DS

Tel. 0131 343 1159

Fax 0131 332 5166

[raeburnfinewines.com](http://raeburnfinewines.com)

[sales@raeburnfinewines.com](mailto:sales@raeburnfinewines.com)

[zubair@raeburnfinewines.com](mailto:zubair@raeburnfinewines.com)



## London Office

David A. Harvey

07977 939680

[david@raeburnfinewines.com](mailto:david@raeburnfinewines.com)

## Scotland Sales

Ben Fawcett

07747 638728

[ben@raeburnfinewines.com](mailto:ben@raeburnfinewines.com)

---

## The Wines of Josef Ehmoser - August 2020 offer



The Josef Ehmoser Winery is located in Tiefenthal in the village of Grossweikersdorf, 30 kilometres east of Krems and 45 kilometres west of Vienna. Here the third generation vintner Josef Ehmoser and his wife Martina contribute their efforts to the famous Austrian wine region of Wagram. Five essential elements distinguish the wines of the Ehmoser Winery: the climate, the soil, the location, the grape varieties and the vintner himself.

His philosophy is “respect the environment” and this attitude is also reflected in his wines. To preserve natural resources, Ehmoser intervenes only when necessary and as little as possible. Their wine labels also communicate a high regard for the natural elements sun, water and, of course, vines. Josef Ehmoser feels it is only in harmony with nature that the true character of his wines thrive. Through deep understanding of the vine, the environment, and the natural processes, the grapes achieve balanced ripeness.

A unique Pannonian climate that enhances aroma reigns in the Wagram wine region. The moderate weather conditions are relatively warm and dry. Continental influences bring cold winters with little snow. The transition from winter to spring occurs rapidly. Combined with rather brisk air currents coming from the Forest Quarter in the north, ideal preconditions for wine cultivation exist. Great diurnal temperature fluctuations between day and night are responsible for the distinctive aroma of the wines from Wagram. The mineral character and pronounced fruit are unique.

Vinification practices are simple here. Light crushing of the grapes. Maceration times are chosen according to the fruit material. White wines are fermented in stainless steel tanks and large wooden casks and matured on their fine lees. Red wines are vinified in large wooden casks.

### **WeissBurgunder (Pinot Blanc) “Vom Gelben Loess” 2017**

*This is a gorgeous Pinot Blanc showing the true qualities of the winemaker and the site. Clean and pure on the nose with notes of pear, oregano and almond gushing out of the glass. The palate is fresh, wonderfully focused and beautifully rounded with a delightful creaminess to the texture. Delicious Pinot Blanc.*

## Ried Hohenberg



The Hohenberg name refers to a hillside ridge. The site is located at 350 m of elevation on the powerful loess hillside and faces towards the southeast. Ried Hohenberg is the estate's oldest holding: it was here that Josef Ehmoser's grandfather planted his first vineyard and laid the cornerstone for the estate.

### **Gruner Veltliner "Hohenberg" 2010**

*This classy dry white wine is vinified in Stainless steel, concrete eggs and large wooden barrels. Again the site is crucial here. The Loess soil seams perfect to capture the aromatics and intensity of the Gruner Veltliner grape. Loads of ripe yellow fruit particularly melon and pear. The palate is both intense and fresh. The acidity holds the fruit and depth perfectly, yellow fruit again with some spice and pepper and a mineral note, mouthwateringly fresh through to the finish which is both long and sustained.*

### **Rose Zweigelt 2017**

*High pitched red berry, orange zest and floral aromas, along with a dusty mineral element. Dry, chewy and focused on the palate, offering nervy redcurrant and bitter cherry flavours that flesh out on the back half. Shows strong closing thrust & resistance".* **90pts drink 2018-2022 Josh Reynolds**  
[www.vinous.com](http://www.vinous.com)

### **Zweigelt 2016 (Red Wine)**

*Made from fruit grown on the Hohenberg and the Georgenberg. The Georgenberg is on the opposite side of the Schmida valley so faces south west. Fermentation happens in stainless steel tank whilst maturation is in large wooden cask. Floral (violet) and red berry fruit dominate the palate. The ripe, delicate fruit returns to the palate which is nicely focused thanks to the fresh acidity and soft tannins. Great choice for game, root vegetables or by itself.*

**£199.00 including duty and VAT - UK mainland delivered for a case of twelve bottles containing three 75cl bottles of each wine**

To order email [sales@raeburnfinewines.com](mailto:sales@raeburnfinewines.com) quoting "EHMOSER OFFER".

Price includes UK duty and VAT

Wines can also be ordered individually - please enquire.