



# JAMEK

WEINGUT – RESTAURANT

WEINGUT JOSEF JAMEK GMBH • A-3610 JOCHING 45 / WACHAU-AUSTRIA • TEL. ++43-2715-2235 • FAX ++43-2715-2235-22  
E-MAIL: INFO@WEINGUT-JAMEK.AT • WWW.WEINGUT-JAMEK.AT

## Ried Pichl Riesling Federspiel® 2022



**WEINGUT JOSEF JAMEK**

**RIED PICHL  
JOCHING  
RIESLING FEDERSPIEL®  
2022**

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

**WACHAU<sup>DAC</sup>**



DRY QUALITY WHITE WINE

ALC. 12,5% by vol.

LF441/23

NET CONT. 750ml

CONTAINS SULFITES

Bottled by:

Weingut Josef Jamek

A-3610 Austria

www.jamekwein.at

PRODUCT OF AUSTRIA



IMPORTED BY WEIN-BAUER  
INC. FRANKLIN PARK, IL. 60131



9 007168 033124

<i>vinification</i>	grape harvest by hand picking, destemming of the berries, skin contact for 8 hours, gently pressing, settling period of 24 hours, fermentation and maturation in stainless steel tank.
<i>region of grape</i>	Wachau, Niederösterreich, Ried Pichl <a href="https://www.vinea-wachau.at/en/mywachau/vineyards/vineyard-details/myw_vineyard/pichl">https://www.vinea-wachau.at/en/mywachau/vineyards/vineyard-details/myw_vineyard/pichl</a>
<i>grape varieties</i>	100% Riesling
<i>service temperature</i>	12°C
<i>food pairings</i>	seafood, salads, light fishy and vegetable starters, simply prepared fish, sushi, goats' cheese.
<i>period of aging</i>	0-10years
<i>tank/cask/bottle</i>	stainless steel tank
<i>type of closure</i>	screw cap
<i>packaging</i>	cardboard-box
<i>Bottle-size</i>	0,75l



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