

Josef Jamek “Ried Klaus”

SHELF TALKER

Ried Klaus

🍷 RIESLING

95
PTS

AWARDS

95 Points | *Falstaff*
92 Points | *Wine Enthusiast*

TASTING NOTES

Colors of medium green-yellow with silver reflections. Aromas of honey blossom, peach, mango, tangerine zest and quince. The flavors are juicy and taut with well-integrated acidity and minerality. This wine has notes of white stone fruit on the finish. It's good to pair with food and has excellent aging potential.

FOOD PAIRINGS

Crab, sole, sushi, bass, and fish tacos.



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