



JAMEK

Ried Klaus Smaragd Riesling

The Klaus is, so to speak, the continuation of the Achleiten, but is separated from it by the path that serves as a border, which also represents a geological fault line. The name can be traced back to the old term “Kleyss”. In the Alpine region, a gorge-like bottleneck in a valley is called a hermitage. So it's no surprise that the steep location between the Danube and Achleiten has been given the name Klaus.

TASTING NOTES

Tender notes of candied lemon and tangerine promise aromatic but rounded pleasure on the nose. The palate follows suite with a juicy, appetizing core that owed much to tangerine pith and peel. There is structure and vividness as well as concentration, warmth and juicy poise. So harmonious that non-Riesling nuts will be surprised. The finish is whistle-clean, long and still juicy.

FOOD PAIRINGS

Spicy Asian dishes, Indian curries, seafood, Vietnamese food, wiener schnitzel, roast pork, bitter greens and salads.

VARIETAL

Riesling

ALCOHOL

14%

97 Points | James Suckling
96 Points | Wine Enthusiast
95 Points | Wine Enthusiast
95 Points | James Suckling