



JAMEK

Ried Achleiten Smaragd Grüner Veltliner

Complex and long lasting. The grapes for Smaragd wines stay on the vine longer. They are therefore the basis for particularly complex, structured and stronger wines without the influence of wood from 12.5% vol. Their aging potential is promising. The landscape-defining dry stone walls of the Wachau are the habitat of their namesake, the magnificent emerald lizard. The name Smaragd is a registered trademark of the winegrowers' association Vinea Wachau Nobilis Districtus.

TASTING NOTES

Soft straw yellow in color. Flavors of delicate stone fruits and herbal spice with exotic aromas. The palate is elegant and dense with a complex spiciness and smoky minerality.

FOOD PAIRINGS

Spicy Asian dishes, seafood, fried foods, roast pork, herbs, crunch vegetables, bitter greens and soft and mild cheeses.

VARIETAL

Grüner Veltliner

ALCOHOL

14%

96 Points | Wine Enthusiast

94 Points | Wine Enthusiast