

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 Klaus Riesling Federspiel 2022**



## **WEINGUT JOSEF JAMEK**

## RIED KLAUS WEISSENKIRCHEN 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 DAC

DRY QUALITY WHITE WINE ALC. 12,5% by vol. LF442/23 NET CONT. 750ml CONTAINS SULFITES Botteled by: Weingut Josef Jamek A-3610 Austria www.jamekwein.at PRODUCT OF AUSTRIA



vinification	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.
region of grape	Wachau, Niederösterreich, Weißenkirchen in der Wachau
	https://www.vinea-wachau.at/en/mywachau/vineyards/vineyard-
	details/myw_vineyard/klaus
soil	"Klause refers to a gorge-like narrow pass through a valley in the Alps. It is thus no wonder that the steep slope between the Danube and Achleiten was given the name Klaus.
	Migmatite-amphibolite dominate in the terrace vineyards of the upper
	Klaus. In contrast, the lower Klaus is home to paragneisse. Paragneisses
	are also metamorphic rocks, but in contrast to migmatites, they were not
	subject to partial melting. Underneath the sandy, stony topsoil in the profile, the amphibolite character dominates, visible by the dark-coloured
	rock. The white coatings are carbonates that were precipitated during the course of soil formation. The carbonate itself probably comes from the
	glacial loess cover, which, after being dissolved during the course of
	weathering, was precipitated in the cracks of the rock as a white coating.
	The Klaus is one of the best Riesling slopes in the Wachau."
grape varieties	100% Riesling



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service temperature	12°C
food pairings	seafood, salads, light fishy and vegetable starters, simply prepared fish,
	sushi, goats' cheese.
period of aging	0-15 years
bottle	0,751
type of closure	Natural cork
packaging	cardboard-box
available bottle sizes	0,751, 1,51