

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

## Stein am Rain Grüner Veltliner Federspiel® 2022



## WEINGUT JOSEF JAMEK

## STEIN AM RAIN® GRÜNER VELTLINER 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"

DRY QUALITY WHITE WINE ALC. 12,5% by vol. LF145/23 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
	some hours, gently pressing, settling period of 24 hours, fermentation and
	maturation in stainless steel tank.
region of grape	Wachau, Niederösterreich, Weißenkirchen
grape varieties	100% Grüner Veltliner
service temperature	12°C
food pairings	In Austria GV is widely drunk with cold meats, salads, light vegetable
	dishes and fish. Further with Asian or Asian-fusion restaurants especially
	with Thai and Vietnamese food
	Asparagus and light vegetable dishes such as braised fennel a zucchini gratin or a vegetable-based quiche.
	Spicy but not over-hot south-east Asian dishes with ginger or galangal and lemongrass. Like dim sum, light stir-fries and mild Thai curries.



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	Fried foods, schnitzel or fish and chips or even fried chicken.
	Seafood and vegetable-based pasta dishes or risottos though for
	preference
period of aging	0-5 years
bottle	0,751
type of closure	screw-cap
packaging	cardboard-box
Available bottle-size	0,751 1,51