



# JAMEK

## Ried Liebenberg Smaragd Grüner Veltliner

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The Ried Liebenberg lies between the Tiefenthal and the Heudürrgraben and is one of the three impressive vineyards between Weissenkirchen and Dürnstein (Buschenberg, Kaiserberg and Liebenberg). Facing south and southwest, the Liebenberg is characterized by dry stone walls. This vineyard name was documented very early on as a foundation by Leuthold von Kuenring (1312). The name refers to the former owners, the noble Liebenberg family.

### TASTING NOTES

A lovely green apple freshness streams from the glass before a fennel and yeast savoriness spreads out. The slender palate then regales us with utter lemony concentration that highlights pepper, pear, apple, sage and wet stone. Zestiness shimmers and is wonderfully pervasive, keeping this taut and wonderfully vivid.

### FOOD PAIRINGS

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

### VARIETAL

Grüner Veltliner

### ALCOHOL

13.5%

**95 Points** | Wine Enthusiast  
**94 Points** | Wine Enthusiast  
**94 Points** | James Suckling