



# JAMEK

WEINGUT – RESTAURANT

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## Ried Achleiten Grüner Veltliner Federspiel 2017



Wine growing region	Wachau, Niederösterreich
Description of single vineyard Achleiten:	The Achleiten vineyard is one of the most famous vineyards of the Wachau region. The wines that are produced here are just as impressive as the appearance of the vineyard, stretching up in Terraces from the Danube all the way to the forest. Slope gradient is up to 77%. The soils have different formation histories, including classic weathered soils formed from paragneiss as well as migmatite-amphibolite soils, which occur especially here. The last foothills of Gföhler gneiss, which dominate in the Dürnstein and Loiben areas, are also found in the upper part of Achleiten. The large elevation differences in the vineyard, which lies between 209 m and 357m above sea level, also contribute to the complexity of the terroir. The name part "Ach-" refers to a watercourse (Lat. aqua) while "-leiten" refers to the precipitous slope.
Soil profile of Western Achleiten - Gföhler Gneiss	"The soils on the very steep western section of Achleiten are composed of slope debris material, consisting of fine sandy soil and coarse rock debris and blocks. Gföhl gneiss dominates in the more elevated sections, while in the lower areas migmatite-amphibolite is also found.

Grape varieties	100% Grüner Veltliner
Panting year	1965
Vinifikation	grape harvest by hand picking, destemming of the berries, skin contact for 8 hours, gently pressing, settling period of 24 hours, fermentation in stainless steel tank, maturation in a large oak barrel.
Alkohol:	12,5 %vol
Total Acid	5,1 g/l
Residual Sugar:	3,4 g/l
service temperature	12°C
period of aging	0-5years
Tasting notes	Bright yellow-green, silver reflexes, delicately mineral-backed fine yellow apple fruit, a touch of honeydew melon, fine meadow herbs, multi-faceted bouquet. Substance, good complexity, fine yellow tropical fruit nuances, fine acidity, mineral salty reverberation, good maturation potential
Food pairings	In Austria our Grüner Veltliner 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. Fried foods, schnitzel or fish and chips or even fried chicken. Seafood and vegetable-based pasta dishes or risottos though for preference
Bottle sizes	0,75l, 0,375l, 1,5l, 3l