



AUSTRIA

# Cuvée White

## Grüner Veltliner & Pinot Blanc



# • ASIA BLEND

### ABOUT

This cuvée harmonises perfectly with Asian food. Combining the Austrian Grüner Veltliner and Pinot Blanco, the result is a supreme mix with thirst-quenching character. Dry with lush fruit flavours and crisp acidity, the cuvée offers refreshing vibrancy that is the ideal counterpoint to spicy food. Try this wine that meets the full gamut of Asian cuisine’s complex flavours!

### TASTING NOTES

Aromatic dried fruit, racy, exotic impact, passion fruit, certain elegance, highly aromatic, but not kitschy; a mouth full of wine, lots of fruit, herbs, woodruff, clover flowers, great summer wine with perfectly set residual sugar.

### FOOD PAIRING

Nyonya Cuisine, Sushi, Sashimi, Dim Sum, Szechuan Cuisine, Tandoori chicken & mild Thai Curry, seafood salad, south-east Asian dishes with ginger or galangal and lemongrass, Vietnamese food.

### AWARDS

- 2022 Drinks Business Global Masters – Vintage 2021 - Bronze
- 2022 Vinaria Summer Wine Tasting – 2nd Place
- 2022 International Wine Challenge (GB) – Vintage 2021 -Bronze
- 2021 NÖ WEIN (AT): Vintage 2020 – Gold
- 2021 LWC London (GB): Vintage 2020 – Silver
- 2020 Cathay Pacific Wine Competition – Vintage 2019 - Bronze



# WEIN WURMS