

CRUASIA

UNCORKED FLAVOURS

a monthly newsletter on WINE!



Discover Austria: a wine lover's paradise

WELCOME



Welcome to our first monthly newsletter!

In this edition, we will embark on a fascinating journey through the centuries as we delve into the captivating history of Austrian wine and viticulture.

Nestled amidst picturesque landscapes, Austria has a storied wine heritage dating back thousands of years. From Roman influences to tumultuous times and the eventual revival, the Austrian wine industry has overcome numerous challenges, resulting in the exceptional wines we savour today.



The history of Austrian wine can be traced back to Roman times, around the 1st century AD. The Romans recognized the favorable terroir and introduced grapevines to the region, marking the beginnings of winemaking in Austria. Vineyards flourished along the Danube River and its tributaries, setting the stage for centuries of viticultural traditions.

AUSTRIAN
WINE:
A RICH
HISTORY

»»» MEDIEVAL GLORY

During the Middle Ages, Austrian wine gained prominence throughout the Holy Roman Empire. Monasteries played a pivotal role in nurturing viticulture, with monks tending vineyards and refining winemaking techniques. The Cistercian monks, in particular, made substantial contributions, cultivating vineyards in regions such as Wachau and Burgenland.

A JOURNEY THROUGH TIME

TODAY, Austrian wines are celebrated worldwide for their finesse, elegance, and remarkable aging potential. The emphasis on sustainable practices, coupled with meticulous craftsmanship, results in wines that beautifully express their varietal characteristics and terroir.

Whether it's the crisp and vibrant Grüner Veltliner, the aromatic Riesling, or the bold and structured Blaufränkisch, Austrian wines continue to captivate wine enthusiasts across the globe.

»»» GOLDEN ERA AND ADVERSITY

The 16th and 17th centuries witnessed a golden era for Austrian wine, with exports booming across Europe. The wines were highly sought after, especially from the renowned vineyards of Lower Austria. However, the wine industry faced significant challenges in the late 19th century due to the arrival of phylloxera, a devastating vine pest. The vineyards were decimated, and it took years to recover.

»»» REVIVAL & QUALITY RENAISSANCE

The latter half of the 20th century marked a renaissance for Austrian wine. Winemakers embraced modern techniques, focusing on quality over quantity. A shift towards sustainable viticulture and strict regulations ensured the production of exceptional wines that reflected Austria's unique terroir. Indigenous grape varieties like Grüner Veltliner and Blaufränkisch regained their rightful place, earning international recognition and acclaim.





Grüner
Veltliner

UPCOMING at Christoph's

A taste of Sauvignon Blanc
6:00 pm, July 8th (sat)
RM138

A taste of Pinot Noir
6:00 pm, July 22nd (sat)
RM168

in next issue
all about Grüner Veltliner



christoph_cruasia



+60 10 8010188



cruasia.com

Cru Asia
UNCORK THE FLAVOURS
EST. 2011

Christoph's
— LIVING ROOM | RESTAURANT —

Featuring wine estate:

LAURENZ V.

all about pioneering Austria's signature
grape, the food-friendly Grüner Veltliner



RM105

SINGING GRÜNER VELTLINER 2021

A very attractive fruit bouquet yields apple, peach and citrus aromas along with a typical Veltliner spiciness and a touch of white pepper. The soft and juicy palate is supported by fine acidity. It sings on the palate!



RM160

CHARMING GRÜNER VELTLINER 2020

Aromas of ripe apples and a typical Veltliner spiciness marry to create a fascinating fruit bouquet. On the palate, the wine is soft and juicy, supported by a fine fruit acidity. Very harmonious, allowing for perfectly smooth drinking. Simply charming!



RM230

L5 GRÜNER VELTLINER 2017

A wine made with hand-picked grapes from old vines and matured in French barriques for 18 months. Limited to 400 cases. The wine displays exotic fruit characters, cinnamon and vanilla over aromas of juicy tropical fruit and hints of coconut. Sappy with balanced oak character, a vibrant body with herbal spice on the finish, leading to a lingering salty-mineral aftertaste. A Grüner with longevity!