

CRUASIA

UNCORKED FLAVOURS

a monthly newsletter on WINE!



Let's discover

Grüner
Veltliner

Welcome to our monthly newsletter!

In this issue, we'll explore the fascinating world of a versatile and delicious grape variety, Grüner Veltliner. From its origins and characteristics to food pairings, including Asian flavours, we've got you covered. So grab a glass of Grüner Veltliner and let's dive in!

ORIGINS &
CHARACTERS

Grüner Veltliner is a white wine grape variety that originated in Austria. It is the country's flagship grape and accounts for about a third of the country's vineyard area. It thrives in Austria's cool climate and has gained popularity worldwide for its unique flavors and versatility.

The origins of Grüner Veltliner trace back several centuries. It is believed to have been cultivated in Austria since at least the Roman times, although its precise origins are not entirely clear. The grape likely originated from a crossing of Traminer (Savagnin) and an unknown variety.

In terms of characters, Grüner Veltliner wines can vary depending on the growing region and winemaker style. They are known for their vibrant acidity, which contributes to their refreshing and food-friendly nature. The wines can display a range of flavors, from crisp and citrusy to more tropical and stone fruit notes, with a characteristic touch of white pepper (called Pfefferl in the Austrian dialect). The grape is also known for its ability to age well.

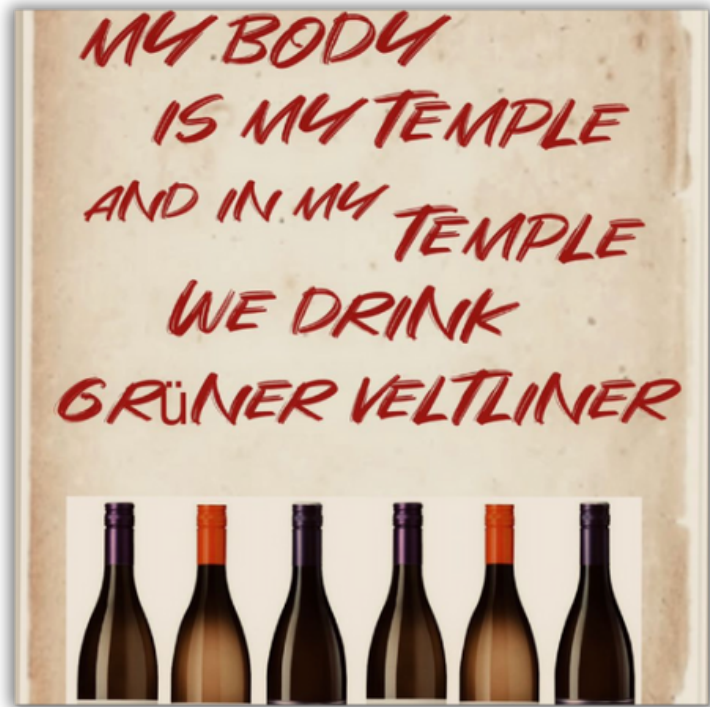
Message from Christoph



In *Vino Veritas*, in wine one can find truth and music too, especially if you are talking about the Grüner Veltliner. How can you not love Grüner Veltliner? The grape variety is the liquid complement to Austrian classical Music. Just like genres in music so do varieties with this grape: from light, like Johann Strauss II (The Blue Danube if you guys didn't know), to more compact and versatile music of Wolfgang Amadeus Mozart. Wine has been an integral part of Austria's culture for more than 2,000 years. Even today, you will find Roman Cellars, medieval villages and Baroque monasteries throughout the Austrian wine regions.

Grüner Veltliner is Austrians most important white grape variety. While Grüner Veltliner is cultivated all over Austria, it's heart is in Lower Austria (Niederösterreich), and especially in the sub regions of Wachau, Weinviertel, Kamptal and Kremstal, where vineyards planted on top sites enable Grüner Veltliner to be at it's best.

This wine can satisfy the pleasure of varying palates. At the dining table Grüner Veltliner is engagingly flexible, but never overwhelms with powerful aromas.



In my opinion, the bright acidity and the slightly spicy kick of the grape make it a good complement to many different food varieties, but more specifically it pairs very well with spicy Asian Dishes. The lighter and fruity styles are perfect for simple sipping or even pairing with the more complex flavours and textures of Asian cuisine. On the other hand, the more classic and fuller bodied, mineral-driven styles can hold their own at the table with most Asian fish, pork and poultry dishes. Here, the signature bright and crisp acidity helps cut through the fat and the spiciness provides a delightful contrast as well as an affine compliment to a vastly diverse range of dishes.

Let's hope that Grüner Veltliner will be the next New Zealand Sauvignon Blanc. This could make it a real global grape and it could, and in my opinion should, achieve as much fame as Sauvignon Blanc.

Grüner Veltliner – “The Grape will make you smile” Prost and Gesundheit (Health)!





GROWING REGIONS

Within Austria, the most renowned regions for Grüner Veltliner production include the Wachau, Kamptal, Kremstal, and Weinviertel regions. Each region imparts its unique terroir characteristics to the wines, resulting in a wide spectrum of styles and expressions. While Grüner Veltliner is primarily associated with Austria, it is also cultivated in other countries such as the Czech Republic, Slovakia, Hungary, and the United States.

Overall, Grüner Veltliner is a versatile and distinctive grape variety that is highly regarded among wine enthusiasts and is an excellent alternative to more commonly known white wine varieties.

Grüner Veltliner's crisp acidity and vibrant flavours make it an excellent food pairing companion. It complements a variety of dishes, ranging from lighter fare to more complex flavours. The wine's citrusy and herbal notes make it a great match for seafood, particularly shellfish. It equally pairs beautifully with vegetarian dishes, salads, and goat cheese. Grüner Veltliner is also an excellent wine choice to pair with Asian dishes due to its versatility and flavor profile. Its high acidity and range of flavors make it well-suited to complement a variety of Asian cuisines including the spicier cuisine like Thai or Indian curries.

Here are some hints on how to pair Grüner Veltliner with Asian dishes:



Spicy Dishes: Grüner Veltliner's crisp acidity and subtle spiciness make it a great match for spicy Asian dishes. Its refreshing qualities help cool down the heat of spicy flavours while enhancing the overall experience.



Umami Flavours: the wine's savoury and herbaceous characters pair well with the umami flavors often found in Asian cuisine. Dishes with ingredients like soy sauce, mushrooms, or seaweed can pair well with the wine's complexity.



FOOD PAIRINGS



Light Asian Dishes: Grüner Veltliner's citrus and green fruit notes, along with its zesty acidity, harmonize with light and refreshing Asian dishes. Think of sushi, sashimi, steamed dumplings, or salads with Asian-inspired dressings.



Vegetarian Dishes: Grüner Veltliner's versatility makes it a suitable choice for vegetarian and vegan Asian dishes. Its acidity cut through rich or oily textures, while its herbal and green flavours complement vegetable-based dishes.

Featuring wine estate:

WEINRIEDER

Wines with power & character



“
Fritz and his son Lukas Rieder have bottled a fascinating series ...
The wines have always been excellent, but now they are great and among the finest produced today in this region

Robert Parker
WINE ADVOCATE
ROBERT PARKER | THE WINE ADVOCATE



GRÜNER VELTLINER – KLASSIK



Highest quality entry-level wine that is also amazingly versatile!

The wine is bright yellow with a youthful green glow. Aromas have a distinctive core of ripe apple, quince and hints of peach. The rich texture is well balanced by the juicy yet lively acidity. This wine is very elegant with a long and round finish; a delicious and classic example of a Grüner Veltliner from the Weinviertel. Great drinking pleasure. This wine is a perfect pairing for fish, seafood, as well as poultry. And don't forget sushi and sashimi!

(\$) Retail Price RM 110



UPCOMING

at Christoph's

A Waltz between
Chianti & Austria

6:30 pm, August 5th (sat)

RM 288

Let's Drink Rosé

4:00 pm, August 19th (sat)

RM 148

in next issue

Red wines of Austria



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cruasia.com

GRÜNER VELTLINER – BY LUKAS

A single-vineyard masterpiece selling at a great bargain!

Firm, tart nose, partly dried vegetal to herbaceous notes, very ripe, partly dried yellow fruit, hint of tobacco. Full-bodied and creamy on the palate, soft fruit with moderate acidity and mature tannins; persistent on the palate, nice long finish with depth and mineral notes. This is a very good, creamy, warm and spicy veltiner.

95 points for the 2019 vintage by ROBERT PARKER
(we have stock!)

(\$) Retail Price RM 260



Cru Asia
UNCORK THE FLAVOURS
est. 2011

Christoph's
— LIVING ROOM | RESTAURANT —