

CRUASIA

UNCORKED FLAVOURS

a monthly newsletter on WINE!



Let's discover the aromatic

Riesling

WELCOME to another exciting edition of our monthly newsletter!

As we enter the month of November, it's time to delve into the enchanting world of Riesling, a versatile grape known for its aromatic complexity, high acidity, and diverse styles. It's the perfect wine to accompany your autumn evenings.

**ORIGINS &
CHARACTERS**

The history of Riesling can be traced back several centuries, and it is considered one of the oldest known grape varieties still in existence today. The exact origins of Riesling are not definitively documented, but it is believed to have originated in Germany. The first documented mention of the Riesling grape dates back to the 15th century in Germany's Rheingau wine region.

The name "Riesling" is thought to have its roots in the German word "russling," which means "rustling." This is likely a reference to the sound of the wind rustling through the leaves of the grapevine.

In terms of characters, Riesling is a remarkably versatile white wine grape known for its aromatic complexity, vibrant acidity, and diverse range of sweetness levels. This unique white grape has an amazing capability to express the character of its place of birth. Therefore, it is difficult, if not impossible to describe one common style of Riesling wine. Look for fruity and floral aromas such as peach, apricot, pineapple, citrus, honeysuckle, iris, linden blossom and jasmine the glass. Riesling is considered the longest-lived of dry wines and can last decades if properly cellared.



WORLD OF RIESLING



GERMANY: THE HEART OF RIESLING

In the heartland of Riesling, Germany's Mosel region offers enchanting wines with intense aromatics, vibrant acidity, and that unmistakable mineral character. Experience the precision and purity of Mosel Rieslings, whether you're sipping a dry Trocken or indulging in a luscious Eiswein (or ice wine).

FRANCE: ALSACE ELEGANCE

Alsace, known for its dry Rieslings, offers full-bodied and aromatic wines with prominent minerality. These Rieslings express the perfect balance of fruit and acidity, making them ideal companions for a wide range of dishes.

AUSTRALIA & NEW ZEALAND: THE ZESTY TWIST

Australia's Clare Valley produces Rieslings with zesty acidity and citrus-driven flavors. These wines capture the essence of the Australian terroir and are perfect for those seeking a vibrant Riesling experience. In New Zealand, Marlborough region offers Rieslings with bright fruit flavors and refreshing acidity. Discover the perfect balance of sweet and tart in these off-dry to medium-sweet Rieslings.

UNITED STATES: THE AMERICAN DREAM

The United States has seen a Riesling renaissance, particularly in Washington State and New York's Finger Lakes region. From bone-dry to off-dry, explore the versatility and quality of American Rieslings, featuring zingy acidity and expressive fruit flavors.



AUSTRIA: A SYMPHONY OF FLAVOURS

Austria has carved a unique niche for itself in the world of Riesling, with star regions such as Kamptal, Weinviertel and Wachau. Austrian Rieslings are celebrated for their distinct character, often described as a symphony of brightness. These wines are an invitation to explore the dynamic interplay between acidity, citrus vibrancy, and terroir-driven complexity, making them an enchanting addition to the world of Riesling. Let's discover the Symphony:

BRIGHT ACIDITY: What sets these Rieslings apart is their bright and zesty acidity. It's as if the wines are tuned to the perfect pitch. This lively acidity is a hallmark of cool climates and unique terroir, which impart a natural vibrancy to the grapes.

CITRUS SYMPHONY: In the glass, Austrian Rieslings unfold a vibrant array of citrus notes. You'll encounter flavors of ripe lemons, zesty limes, and even hints of grapefruit. These citrus notes dance on the palate, leaving a refreshing and tangy impression. It is an excellent choice for those who appreciate crisp, fruit-driven wines.

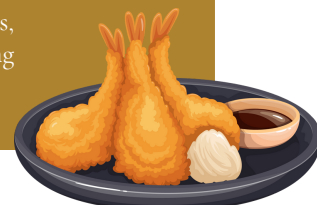
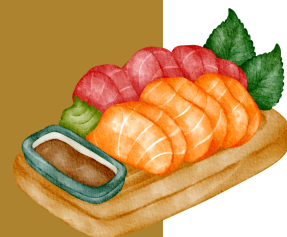
HARMONY OF FLAVORS: One of the remarkable qualities of these wines is the harmonious balance they strike between fruitiness, acidity, and minerality. While the citrus notes take center stage, they are underpinned by a subtle minerality that adds depth and complexity to the overall taste. The result is a wine that is not only refreshing but also layered and intriguing.

Also watch for frozen treasures from Canada and approachable selections from South Africa. Each of the regions brings its unique charm and flavour to this exceptional grape, making Riesling a wine that can be enjoyed in various styles.

It's time you tried Austrian Riesling with Asian cuisines.

Pairing Austrian Riesling with Asian food can be a delightful experience, as the wine's acidity and fruitiness can complement and balance the flavours commonly found in Asian cuisine. Here are some tips:

- **Sushi and Sashimi:** the crispness and acidity of Austrian Riesling work wonderfully with the freshness of sushi and sashimi. Opt for a dry or off-dry Riesling to complement the subtle flavours of raw fish.
- **Japanese Tempura:** the light, crispy texture of tempura can be enhanced by the acidity in Riesling. Opt for a dry or off-dry Riesling to balance the dish.
- **Chinese Dim Sum:** Riesling pairs well with various dim sum dishes, such as dumplings, spring rolls, and steamed buns. A balanced Riesling with good acidity can cut through the rich and savoury flavours.



FEATURING THIS MONTH



WEINRIEDER RIESLING RIED BOCKGÄRTEN 2020, 2021

RM135

A great Riesling with concentrated stone fruit flavours; creamy apricots and vineyard peaches on the palate, some lemon balm in the sensitively ripe acidity, also a hint of red apples, inviting and lively, crystal-clear with delicate minerality, delicately fruity, chiselled back aroma.

91 points by WINE ENTHUSIAST



RIESLING - RIED KUGLER 2019, 2021

RM170

Ripe, tender sweet, quite juicy fruit, fine acidity, herbs in the background as well as traces of nuts and tobacco, sustainable, mineral, very juicy and long finish. Serve well chilled. The wine perfectly accompanies a wide range of fish dishes, lobster and seafood as well as deep-fried dishes or poultry dishes.



SCHWEIGER RIESLING KOGELBERG DAC RESERVE 2021

RM178

Pale yellow-green, silver reflections. Somewhat restrained, delicately of blossom honey, yellow tropical fruit, candied orange zest are underlined. Medium complexity, white apple, very fresh acidity, lemony-mineral finish, stimulating, versatile.

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UPCOMING at Christoph's

A Battle of Riesling:
Austria VS. Germany

6:00 pm, Nov 4th (sat)
RM138

in next issue

It's time for Champagne



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