

CRUASIA

UNCORKED FLAVOURS

a monthly newsletter on WINE!



Rosé All Day: Versatile Wines for Everyone's Taste

WELCOME to our October newsletter!

This month we're celebrating the versatility and broad appeal of rosé wines. Far from being just a summer sipper, rosé has proven itself as a year-round favorite. Let's explore the wonderful world of pink wines!

THE
COLOUR

THE SPECTRUM OF ROSÉ: FROM PALE PINK TO DEEP SALMON

Rosé wines come in a stunning array of hues, each offering a hint at the flavors within. The color spectrum ranges from the palest blush to deep salmon, and even onion-skin orange. This visual diversity is not merely aesthetic; it's a window into the wine's character, influenced by factors such as grape variety, skin contact time, and winemaking techniques.

Pale pink rosés, often hailing from Provence in France, typically offer delicate flavors of strawberry, citrus, and sometimes a whisper of white flowers or herbs. These wines, often made from Grenache, Cinsault, or Syrah, are prized for their subtlety and refreshing nature. They're perfect for those who savour delicate flavour profiles.

As we move towards medium-pink wines, we might find more pronounced red fruit character, with notes of cherry, watermelon, and even a hint of peach. These rosés often come from other regions in France or parts of Spain and Italy. Made from grapes like Cabernet Franc, Tempranillo, or Sangiovese, they offer a bit more body and intensity than their paler counterparts.



Deeper-colored rosés can venture into cranberry and raspberry territory, sometimes with a hint of tannin and spice. These fuller-bodied pink wines might come from warmer regions or be made from grapes with naturally deeper pigments, like Syrah or Malbec. You might find these styles in Tavel, a region in the Rhône Valley known exclusively for its robust rosés, or in New World wine regions where winemakers are pushing the boundaries of rosé styles.

Some rosés even take on an onion-skin or orange hue, particularly those made from grape varieties like Pinot Grigio in northern Italy or aged rosés from Rioja in Spain. These wines often offer surprises with their complexity, releasing notes of dried fruit, nuts, and sometimes a savoury character.

To sum up, while colour can give clues about a rosé's style and intensity, it's not a definitive indicator of flavor or quality. Winemaking choices can result in pale wines with intense flavors or deeper-colored wines with delicate profiles. The best way to find your favorite is to taste widely and explore the spectrum. Cheers!



WORLD OF ROSÉ



GLOBAL TOUR: ROSÉ STYLES FROM AROUND THE WORLD

While Provence may be the spiritual home of rosé, exciting pink wines are produced worldwide. Venturing beyond Provence in France, you might discover robust rosés from Rhône Valley. Spain offers delightful Rosados made from Garnacha or Tempranillo, often presenting a fuller-bodied experience. In Italy, Chiaretto from around Lake Garda provides crisp, cherry-scented delights. The United States boasts a wide range, from elegant Oregon Pinot Noir rosés to fruity California Zinfandel blushes. Australia is in on the action too, with innovative blends showcasing local varieties like Grenache and Mataro.

A lesser-known but increasingly exciting player in the rosé world is Austria. Here, rosé is often called "Rosé" or "Schilcher" depending on the region and grape variety. Austrian rosés, particularly those made from the indigenous Blauer Wildbacher grape in Styria, offer a unique profile with high acidity, notes of wild strawberries, and sometimes a slight effervescence. These wines are incredibly food-friendly and provide a delightful alternative to more well-known rosé styles.

Rosé wine's global diversity ensures there's a style to suit every preference, from the light and mineral-driven to the bold and fruit-forward. Whether you prefer the classic elegance of Provence, the fruitiness of New World offerings, or the unique character of Austrian rosé, the world of rosé is ripe for exploration.

IT'S NOT JUST FOR LADIES OR BEGINNERS !

It's time to put some common rosé misconceptions to rest. Contrary to outdated beliefs, rosé is not just for ladies or wine novices. Many wine enthusiasts and professionals appreciate well-made rosé, recognizing its complexity and food-friendliness. The idea that "real wine drinkers don't drink pink" is simply false; good wine is for everyone! Another myth is that "all rosé is sweet." As we've seen, rosé spans all sweetness levels, with many examples being bone dry. While rosé is undoubtedly great in warm weather, its versatility makes it suitable year-round. Lastly, while most rosés are best enjoyed young, some high-quality examples can develop beautifully with a few years of aging. So don't let these outdated notions limit your exploration in the world of rosé.

MAYER AM
PFARRPLATZ
FRÄULEIN ROSÉ
VON DÖBLING
2022

RM 128
RM 268 (1,5L)



FOOD PAIRING PARADISE: ROSÉ'S CULINARY FLEXIBILITY

One of rosé's greatest strengths is its remarkable food-pairing versatility, making it a go-to choice for diverse cuisines year-round. The wine's combination of refreshing acidity and fruit notes allows it to complement a wide array of dishes, from delicate to robust flavors.



For classic pairings, consider matching your rosé with herb-seasoned roast chicken or grilled salmon. Rosé also shines alongside charcuterie and cheese boards.

Where rosé truly excels, however, is in its ability to pair with Asian cuisines. The wine's typical characteristics of high acidity, light body, and fruit-forward profile make it an excellent match for the complex flavors found in many Asian dishes. With Chinese cuisine, a crisp, dry rosé can balance the richness of dishes like Peking duck or complement the delicate flavors of dim sum. The wine's acidity can cut through the fattiness of the duck, while its fruit notes enhance the dish's sweet and savory elements. When it comes to Japanese cuisine, rosé pairs wonderfully with sushi and sashimi. The wine's crisp acidity complements the fish's freshness, while its subtle fruit notes can enhance the delicate flavors without overpowering them. It's also an excellent choice for tempura, where the wine's acidity can cut through the batter's richness.

For Thai food, rosé is a superb choice. Its acidity and fruit can stand up to the heat of spicy Thai curries, while also complementing the aromatic herbs like lemongrass, basil, and cilantro often found in Thai dishes. A slightly off-dry rosé can be particularly effective in taming the heat of spicier dishes while enhancing their complex flavors.

Indian cuisine, with its bold spices and complex flavors, also finds a friend in rosé. The wine's fruitiness can complement the aromatic spices in many Indian dishes, while its acidity helps refresh the palate between bites of rich, sauce-based dishes like butter chicken or vegetable korma.

Another exciting pairing to explore is rosé with Nyonya (or Peranakan) cuisine, a unique blend of Chinese, Malay, and other Southeast Asian culinary traditions. Nyonya dishes often feature a complex interplay of flavors – sweet, sour, spicy, and savory – which makes them a fascinating partner for rosé wines. A crisp, dry rosé can beautifully complement the tangy-spicy notes in dishes like Laksa (a spicy noodle soup) or Assam Fish (a sour and spicy fish stew). The wine's acidity can cut through the richness of coconut milk-based dishes, while its fruit notes can harmonize with the aromatic herbs and spices commonly used in Nyonya cooking, such as lemongrass, galangal, and kaffir lime leaves. For sweeter Nyonya dishes like Kueh Pie Tee (crispy pastry shells with sweet-savory filling) or Ayam Buah Keluak (chicken stewed with black nuts), an off-dry rosé can provide a delightful counterpoint, enhancing the dishes' complex flavors without overwhelming them.

From Mediterranean to Asian flavors, light salads to rich grilled meats, and even the unique fusion of Nyonya cuisine, rosé's food-pairing flexibility makes it a valuable addition to any dining table. Its adaptability across cuisines showcases why this versatile wine deserves attention far beyond any single season or culinary tradition.



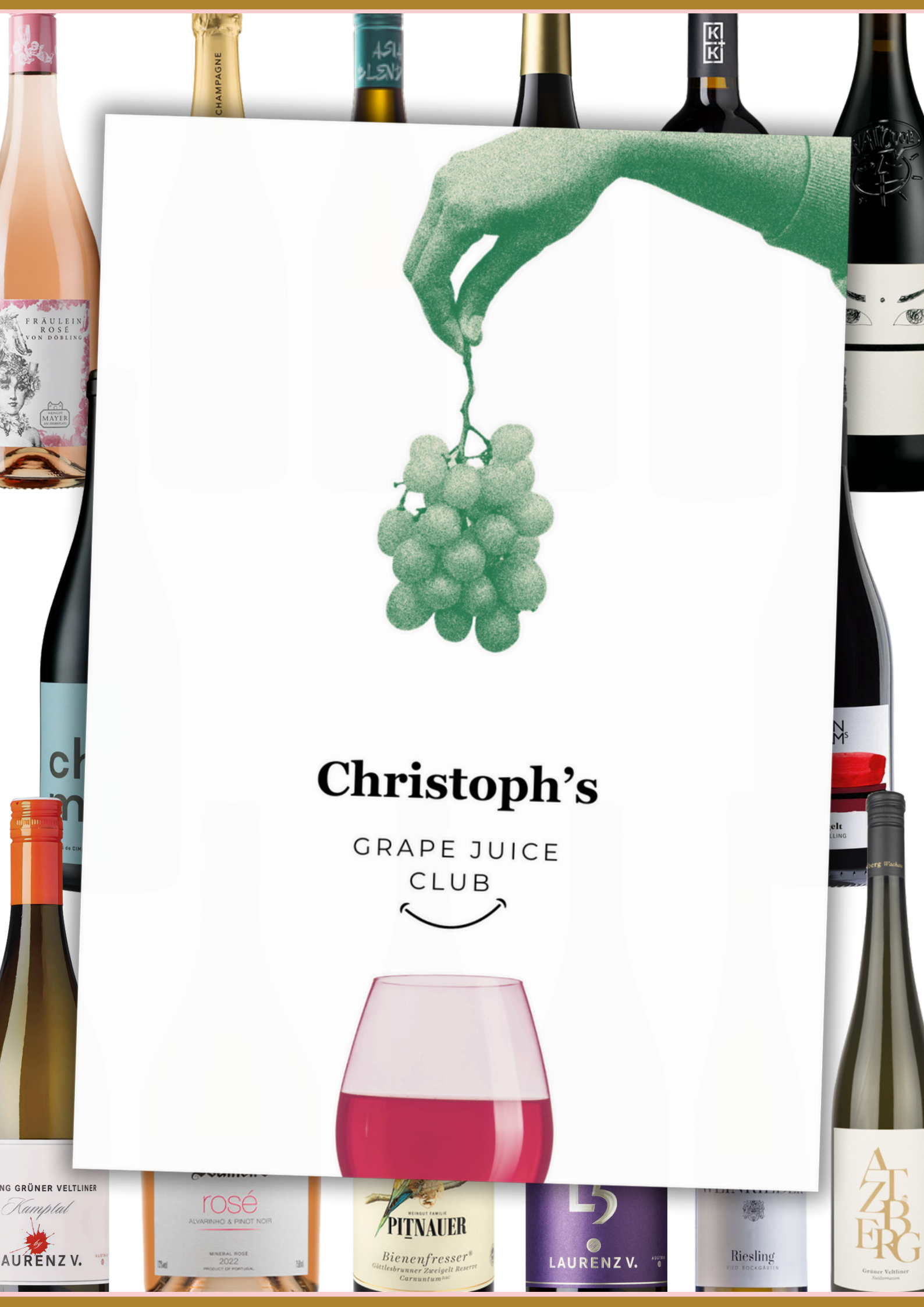
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LA MONTINA ROSÉ EXTRA BRUT

It has soft and abundant sparkle; the wine is enhanced by marked hints of berries and ripe fruit. In the mouth it is full, mellow with good body. Great as an aperitif, it certainly gives the best of itself with cold cuts, grilled meats and blue cheeses.

GRAPE VARIETY: 85% Pinot Nero, 15% Chardonnay



RM250



94
POINTS

WINE ENTHUSIAST

SCHRETENPERG MADL-SEKT ROSÉ BRUT


Méthode Traditionnelle. Attractive bouquet with a creamy berry touch.

GRAPE VARIETY: 100% Zweigelt

“A hint of lemon and rhubarb signals freshness on the shy nose. More air reveals the faintest hint of leather and something akin to cherry skin. The palate then adds an almost floral dimension to tart berry fruit and convinces with lovely depth: Autolysis here is almost all texture while tart, bright daisy-fresh fruit manages to be both brisk and mellow. This is unusual and off-piste, with a profound core of pristine fruit that draws you in. Lively foam would never tell you that this is as old as it is. Exemplary.” — [Anne Krebiehl MW](#)

UPCOMING at Christoph's

La Dolce Vita with La Montina -
a Franciacorta tasting (antipasti included)
Oct 8 (Tue) 6-7:30pm, RM148 (RM130 for member)

 50% off with purchase of 6 bottles
free admission with 12 bottles

in next issue

Wines for the Festive Season!

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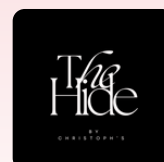
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