

CRUASIA

UNCORKED FLAVOURS

a monthly newsletter on WINE!



Sipping Culture in a Glass



The Effervescent History of SPRITZ : From Austrian Roots to Global Icon

Welcome to our March newsletter!

This month, we invite you to sip on the spirit of spring with a drink that's equally timeless and vibrant: the Spritz. Born from Venetian ingenuity and perfected through centuries, the Spritz is more than an aperitif; it's a shimmering ode to reinvention.

Whether you're curling into the warm breeze of the season or hosting friends under a twilight sky, craft your own and let this fizzy, bittersweet icon transport you to sunlit piazzas and the unfussy elegance of this aperitivo. Dive into its history, and embrace the art of gathering. After all, March is for rejuvenation—and what better way to celebrate than with a 200-year-old drink that never goes out of style?

MARCH

Imagine yourself in a sun-drenched Venetian piazza, clinking glasses with friends as the golden hour paints the canals. In your hand: a vibrant orange Spritz, effervescent and bittersweet. This iconic aperitif has transcended borders, but its story—a blend of history, innovation, and la dolce vita—begins in 19th-century Italy.



AUSTRIAN BEGINNINGS: A SPLASH OF WATER, A SPARK OF INNOVATION

The Spritz's origins trace back to Venice under Austrian rule (1797–1866). Habsburg soldiers, homesick for their beer, found local wines too strong. They *spritzed* (“sprayed” in German) water into Venetian wines to dilute them, birthing the *Spritzenwein*. Venetians adopted the habit, refining it with soda water as carbonation became popular. By the 1860s, “Spritz” emerged as a light, fizzy staple. But how did this humble mixture of wine and water evolve into the vibrant, orange-hued drink we know today?



BITTER SWEET EVOLUTION: ENTER CAMPARI AND APEROL

The early 20th century transformed the Spritz with Italian flair. As Venice's café culture flourished in the early 20th century, the basic spritz began its transformation. Local bartenders, ever innovative, started experimenting with bitter liqueurs (known as “amari”) that were originally created as medicinal tonics. The addition of these bitters – particularly Aperol, created in 1919 by the Barbieri brothers in Padua, and its bolder cousin Campari, which had been enchanting palates since 1860 – gave the spritz its distinctive range of colours from bright orange to deep ruby red and complex flavour profiles to match. Regional variations thereafter flourished – Venice leaned into Aperol's bright citrus notes, while bitter-driven Campari versions dominated elsewhere.

The timing couldn't have been better. Europe was entering its Art Deco period, when style and sophistication reigned supreme. The spritz, with its gorgeous color variations and refreshing taste, perfectly captured the era's spirit of elegance and joie de vivre.



LA DOLCE VITA GOES GLOBAL

While the spritz remained primarily an Italian drink for decades, the cocktail renaissance of the 2010s catapulted it onto the international stage. Suddenly, from New York to Tokyo, bars were serving their own interpretations of this classic aperitivo. The Aperol Spritz, in particular, became a social media sensation, with its photogenic orange hue making it the perfect Instagram star. But the modern spritz movement isn't just about Aperol. Innovative bartenders worldwide are creating unique variations:

In Australia, native botanicals are being used to create distinctive bitter liqueurs for local spritz variations. German bars are experimenting with domestic herbal liqueurs, while Japanese mixologists are incorporating yuzu and other citrus to create Asian-inspired interpretations.

THE PERFECT FORMULA: BITTER, BUBBLY, BRIGHT

What makes the bubbly spritz such a universally beloved drink? The answer lies in its perfect balance of flavours and textures. The bitter components stimulate the appetite (hence its classification as an aperitivo), while the prosecco adds sweetness and effervescence. The soda water lengthens the drink and adds refreshment, while the orange garnish provides aromatic complexity. Combine these elements in a wine glass over ice, and voilà – aperitivo perfection!



RM145



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PITNAUER RUBIN CARNUNTUM ZWEIGELT 2020

If you're looking for a lot of wine in the glass for little money, this classic red is our pick for you! This wine captures the unique climate of the region, enjoying the interaction between warming sun rays and cool pinches all year round. The result is rich, fruity and easy-drinking red wines.

TASTING NOTE: Dark ruby garnet, violet reflections, delicate wood spice, dark berries, juicy cherry, fine spicy nose with a hint of fresh herbs, fresh, elegant structure with a pleasantly light aftertaste, ripe and juicy, makes you want a second glass.

GRAPE VARIETY: 100% Zweigelt

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WEINGUT K+K KIRNBAUER K+K CUVEÉ 2020

RM 128

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The "Little" Phantom.

GRAPE VARIETIES: Blaufränkisch, Merlot, Zweigelt

Aged in large Slavonian oak barrels, this cuvée displays a radiant ruby red colour with a subtle violet glimmer, while exuding playful and ripe aromas of cranberry and sour cherry that are embraced by a captivating salty and spicy framework.

On the palate, the distinctive spiciness of Blaufränkisch intertwines with the fruity sweetness of Merlot and the comforting warmth of Zweigelt, resulting in a harmonious, juicy, and inviting drinking experience. The wine showcases youthful, succulent tannins that contribute to its overall freshness, culminating in a finish that is both invigorating and brimming with spice. *Simply excellent in value !*



KIRNBAUER



UPCOMING at Christoph's

Alsace meets Germany
March 23 (Sun) 12pm

When Mattia and Christoph make Martini's
March 27 (Thur) 6pm

in next issue

Uncorked Flavours: The Size Matters Edition



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