

# • ASIA BLEND

## Cuvée White

### Grüner Veltliner & Pinot Blanc

**TASTING NOTES** Citrus fresh, zests, firm fruit, delicately sweet, appetizing balance, nutty, dense with refreshing peppery notes, hearty acidity, chalky grip, Animo!

Vintage	2019
Grape variety	GRÜNER VELTLINER & PINOT BLANC
Product of	AUSTRIA
Wine growing region	NIEDERÖSTERREICH
Quality level	QUALITÄTSWEIN
Optimum drinking age	2020 - 2025
Drinking temperature	10 - 12 °C
Alcohol	13.0 vol%
Residual sugar	4.1 g/L DRY
Acidity	4.9 g/L
Must scale	16.8 BRIX
Bottle cap	SCREW CAP
Packaging	CASES OF 6 BOTTLES
Layers	21 CASES/LAYER; 5 LAYERS ON FULL EURO PALETTE

**FOOD PAIRING** Sushi, Sashimi, Dim Sum, Szechuan Cuisine, Tandoori chicken & mild Thai Curry, seafood salad, south-east Asian dishes with ginger or galangal and lemongrass, Vietnamese food,

**VINIFICATION** Harvest at the beginning of October with big boxes, gentle pressing with pneumatic press, fermentation in stainless tanks at 20 °C

**TERROIR** different tongues of brown earth, loam, loess and gravel

**AWARDS** 2020 NÖ WEIN (AT): Vintage 2019 – NÖ-Gold  
2020 Vinaria Summer Wine Tasting – 4. Place

**ABOUT** The wines of the Asia Blend line are two cuvées that are perfectly harmonizing with Asian food. The Cuvée Red as well as the Cuvée White are the combination of one typical Austrian grape variety and one internationally well-known and more popular grape variety. This supreme mix brings to life one red and one white wine with thirst-quenching character. Dry wines with lush fruit flavours, crisp acidity and a red wine with gentle tannins develop this kind of refreshing vibrancy in both blends that is the ideal counterpoint to spicy food. Try this wine that meets the full gamut of Asian cuisine's complex flavours!

