

# TK

TASTING KITCHEN 10 FLAVOR DNA



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**FRANCE**  
Dark Matter 曜黑纯酿

## 绿维特利纳的多重风貌

# the many guises of austria's grüner veltliner

Austria has been producing more and more wonderful reds, but the country's star grape is still the native, distinctively spicy Grüner Veltliner.

WHEN REFERRING to their signature white grape, Grüner Veltliner, Austrians use a special word: *Pfefferl*. It refers to the distinctive notes of white pepper which appear in the nose and finish of Grüner Veltliner wines. But these wines have complex flavor profiles that feature not just the characteristic spice but also notes of citrus and stone fruit, intense minerality and, in recent vintages, hints of tropical fruit. Alcohol levels range from 11% to 14.5%. Acidity is elevated, guaranteeing freshness and zest.

With around a third of Austria's vineyards planted with Grüner Veltliner, it is still the dominant grape varietal in the country despite losing more than a fifth of its acreage in the past decade. Reduced quantity has been accompanied by enhanced quality and even as Grüner acreages have been shrinking, the wine has been enjoying a surge of global popularity. Connoisseurs around the world refer to it as Gruner, Gru-Ve, or GV.

Grüner Veltliner plantings are still relatively rare outside Austria and so far the unique terroir of eastern Austria seems to suit the grape best.

In Austria, Grüner can be found everywhere. In the local *Heurigen*, or wine taverns, the young wine is often served with sparkling water as a refreshing spritzer. More serious Grüns make for a good aperitif and the wine has demonstrated a wonderful capacity for accompanying a wide variety of dishes and cuisines, from sushi and shellfish to Chinese dishes.

Though most often enjoyed young, Grüner Veltliner has been steadily winning a reputation as a wine that ages incredibly well, rivaling the longevity of the greatest Bugundies and Rieslings, with some examples still fresh and complex even after five decades. **TK**

随着奥地利酿造出愈来愈精彩的红酒，最闪亮的葡萄品种仍是土生土长、辛香萦绕的「绿维特利纳」(Grüner Veltliner)。谈到他们著名的白葡萄「绿维特利纳」时，奥地利人会提及一特殊字眼：Pfefferl，指的是绿维特利纳鲜明的白胡椒香气与尾韵。

绿维特利纳葡萄酒风味丰富多样，除了特有的香料味，也有柑橘、桃李、强烈的矿石味，近年酿造的产品更有热带水果香气；酒精含量从11%到14.5%不等，酸度较高，喝来爽口清冽。

大约三分之一奥地利葡萄园种植着绿维特利纳，尽管过去十年来，耕作面积减少了五分之一以上，但其仍是奥地利的主要葡萄品种。即使耕作面积下降，品质却不减反升，产量虽减，却在全球爱酒人士间掀起一阵旋风，各地鉴赏家称之为 Gruner、Gru-Ve 或 GV。

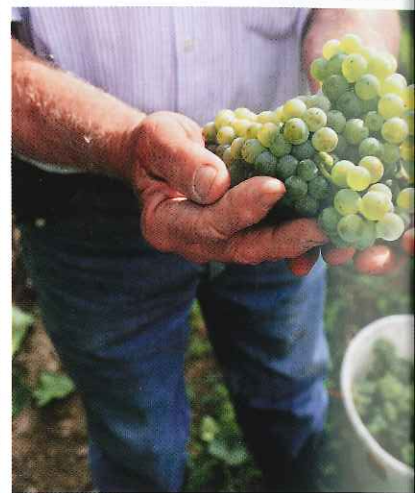
绿维特利纳在奥地利之外较为罕见，捷克及匈牙利有部分种植，最近澳大利亚、美国与新西兰也开始尝试。目前为止，奥地利东部独特的风土条件似乎最适合此种葡萄生长。

绿维特利纳葡萄酒在奥地利随处可见，当地小酒馆 *Heurigen* 会在年份较短的绿维特利纳中加入气泡水，作为清凉饮料，年份较长的绿维特利纳则适合当开胃酒，可搭配从寿司、带壳海鲜到中国菜等各式各样的菜肴与料理。

绿维特利纳虽然多半在新酿好时饮用，但酒界已渐渐发现它陈年后表现依然非常出色，比起顶级的勃根地红酒与雷司令白酒亦不遑多让。有些放置五十年后，喝来依旧层次丰富、新鲜清爽。 **TK**

Scenes from eastern Austria, where red grapes have been gaining ground but Grüner Veltliner is still the star.

此景摄于奥地利东部，红葡萄初受青睐之时，绿维特利纳依然是耀眼明星。



FROM TOP LEFT: AWIMB/LUKAN, GERHARD TRUMLER, FABER, KOMITEE KAMPTAL, LUKAN, EGON MARK, FABER, KOMITEE KAMPTAL, BERNHARD SCHIRAMM, DWIM/GOTSCHIM

