



LAURENZ V.



„McGurk on 4“
Friday, July 2nd 2010, Radioshow at 5-7 pm
Tom McGurk

LAURENZ V. Friendly Grüner Veltliner recommended by Alan Crowley MW of Cellar Master's, Dublin, Ireland.

Excerpt:

(...)

TMcG: And finally you've brought me the Austrian.

AC: The Gruner Veltliner. Now, if you're looking for something different you've had your fill of ...

TMcG: No antifreeze? (;-))

AC: No antifreeze in it (;-)). You like it an early starter, does it anyway ... tomorrow morning. It's lovely flavour, lovely and spicy, lovely juicy –

TMcG: Can I put it in the radiator, no?

AC: No, you can't, just put it into bath. Fantastic with Thai food, this is LAURENZ V., they call it FRIENDLY 'cause it actually is so friendly to drink, absolutely perfect.

TMcG: There aren't many Austrian wines?

AC: No, the scandal and that magic word you use, antifreeze, killed all off, but the economy back with a vengeance now. Every single person that comes into the warehouse and says, I want something different, I show them the Friendly Gruner Veltliners and they say, We'll have bottles, and I guarantee, they buy one bottle, they always come back for more.

TMcG: So you're a bit of a passionate advocate for the Austrians, And they enjoy what they get. They don't do reds as well?

AC: They do do reds, but the reds, as the most kind of cooler countries, it would actually be a little bit lighter and leaner, maybe not to the taste of most people in Ireland, but if you're over in Vienna, it's fantastic.

TMcG: Just tell me the three we've had?

AC: The first one we've had was the Austrian wine, the Gruner Veltliner, LAURENZ V., so called because it's the fifth generation in the family, second one is the Valpolicella Alagarini which you can chill and the third one was the lovely Bonterra Merlot, 100% organic from California.

TMcG: Alan Crowley, Master of Wine, from the Cellar Master in Stillorgan. Thank you very much, more of us here for the week, good night.

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www.cellarmaster.ie
www.laurenzfive.com