

## Mano a Vino - The Pleasures of Wine and Food

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### Chinese New Year Feast and Austrian Wine an Odd Couple? No not at all.

We had our annual Chinese New Year celebration at home this year.

It is the "Year of the Rabbit" a time that is traditionally associated with home and family, artistic pursuits, diplomacy, and keeping the peace. Well we did just that. Ordered in some delicious dishes from our favorite TS Ma and shared tales of what the Year of the Rabbit means to us.

Along with the delicious food we enjoyed two spectacular Austrian wines. Like German Riesling, Gruner Veltliner pairs very well with many Asian cuisines.

The wines we enjoyed were a wildly appealing "Charming Gruner Veltliner" by Laurenz V. which was a the really perfect match to the food, and the Alois Kracher Österreichischen Days of Wine and Roses which was also an utter delight.

I don't know of any historical or cultural reason why German and Austrian wines pair well with Asian cuisine. It is not like either country had any particular influence over the other. You just kind of have to go on faith here.



Lauranz V. is an exciting wine maker of Kamptal region in the state of Niederösterreich Austria. The V. stands for the fifth generation of the Laurenz (Lenz) Moser Family – in the wine business since 1124. In the

current century they have made an unparalleled commitment to the white wine of Austria, Gruener Veltliner.

I have tasted many productions of this grape and this wine they call "Charming Gruner Veltliner" is without a doubt one of the best. It jumps out of the bottle with pervasive effervescence, tantalizing the nose and tongue with delightful gooseberry, current, apple and nut scents. The flavors just explode in the mouth to deliver a completely fulfilling experience. The sensation is still soft and juicy with a fascinating fruit bouquet supported by a fine acidity, and surprisingly very harmonious. The wine maker has won numerous very well deserved awards. It does not seem that this wine is readily available in the US, but should you ever see it grab a bottle and enjoy.

Our second wine while delicious in every way but was a little over-powering and would probably pair better with a simpler cusine. Nevertheless this is a truly wonderful wine that exemplifies the remarkable quality you can expect from Austrian wine. Of course from a vineyard like lois Kracher you would expect nothing less.

This wine that they present under their Days of Wine and Roses brand is from Burgenland, Neusiedlersee. Created with a blend of Chardonnay, Pinot Blanc, Pinot Gris and Welschriesling (grape tasted #132) It has a very light yellow color with flavors of cream, ripe lemon, grapefruit with gentle minerality. These flavors and sensations come together in a once in a lifetime experience that you will certainly love.





**Alois Kracher (1959-2007) was the visionary of this vineyard, that is most noted for its sweet wines, and patriarch of a not so typical family. Gerhard Kracher is now the young, highly energetic head of the wine estate, which he took over at full speed along with Alois Kracher Jr. and Michaela Kracher, Gerhard's mother, who keeps a close eye on the entire operation, even on the most hectic of days to see to the stable continuation of a this amazing vineyard that has won extensive recognition and awards as one of the world's great producers.**

**We liked the wines.....**



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