

WINE

## Feeling Gruvee

With flavors that match perfectly with Thai salads, Austria's more costly Gruner Veltliner makes a good case for switching from Bangkok's ubiquitous Kiwi sauvignon blancs.

By Kim Wachtveitl



**G**runer Veltliner, also known by its exported name, Gruvee (pronounced *groo-vy*), is one of Austria's biggest export wine hits. Austria enjoys a continental climate with very cold winters and warm summers. This provides each of its regions with unique geological and climatic elements, and as a result creates a broad range of regional styles from one single very characteristic grape. The simple daily wines made with Gruvee are capable of showing personality not unlike good sauvignon blancs; the mid-level, minerally wines have fine acidity and depth of flavors, and are texturally comparable to dry Riesling from the Rheingau; and, at the top end, the rare single vineyard bottles can give fine

Burgundy domains and crus a run for their money.

In the glass, Gruvee is a god-send for its diverse character, which can be all limes and lemons with zesty acidity when harvested early (think lighter wines), as well as grapefruit and apricot (think fuller styles), but always with a herbaceous touch and signature white pepper finish.

For this tasting, *BK Magazine* rounded up seven wines from the most recent vintages (2013 and 2012). They are made by estates across multiple regions, some certified organic and biodynamic, and show the wide-ranging style that Gruvee offers.

The best wines come from hillside vineyards, often terraced,

with rocky soil, consisting of either gneiss, granite or schist. This normally translates on your palate into finely edged wines with pristine aromatic flavor.

Reviewers found all wines to be of quality and good drinkability. Yet a word of caution if you are disturbed by a subtle, bitter note in the finish, which goes unnoticed once served with food. These handmade wines can be found in Thailand from around B800 upwards to B2,000-3,000 per bottle. ■

*Full disclosure: Kim Wachtveitl works for Wine Garage*

### Light & Zesty

On the lighter and zesty end, such as the **2013 Herbert Zillinger Grüner Veltliner Ebenthaler, Weinviertel** and **2013 Weingut Gruber Grüner Veltliner Roeschitz, Weinviertel**, the bottles were ideal as an aperitif, for salads, cheeses and most Thai or Asian food.



**2013 Herbert Zillinger Grüner Veltliner Ebenthaler, Weinviertel.** B1,180 at Fin cellar, 8/22 Soi Sammitr, Sukhumvit Soi 16, 02-653-0154



**2013 Weingut Gruber Grüner Veltliner Roeschitz, Weinviertel (organic).** B950 at Wine Garage, 4 Sukhumvit Soi 45. 02-262-0255

### Citrus & Flowers

The **2012 Weingut Knoll Grüner Veltliner Loibnerberg Federspiel, Wachau** and **2013 Salomon Undhof Grüner Veltliner Kremser Tor Alte Reben, Kremstal Reserve** can be an alternative to your Chablis or Sancerre, and have the same citrus profile, in addition to a floral perfume and aromas of yellow plums or white peach.



**2012 Weingut Knoll Grüner Veltliner Loibnerberg Federspiel, Wachau.** B,2300 at Wine Gallery, 9/7-8, Sukhumvit Soi 33, 02-662-1345.



**2013 Salomon Undhof Grüner Veltliner Kremser Tor Alte Reben, Kremstal Reserve.** B2,100 at Karmakamet Dinner, 30/1 Soi Matheenvet, Sukhumvit Soi 24, 02-262-0700

### Full & Complex

The biodynamic wines like the **2013 Nikolaihof Grüner Veltliner Hefeabzug, Wachau** and **2013 Weingut Ott Grüner Veltliner Rosenberg 1er, Wagram** definitely offer a positive sensation on the palate, and lastly the fuller wines, such as the **2013 Fred Loimer Grüner Veltliner Loiserberg Reserve, Kamptal** and, again, the **2013 Weingut Ott biodynamic** wine need time to air in a decanter before they show off complex aromatics and dense texture with tropical notes, honeyed oiliness or nutty spiciness.



**2013 Nikolaihof Grüner Veltliner Hefeabzug, Wachau (biodynamic).** B1,590 at Gfour fine wines & spirits, 22 Soi Chan 43, Yak 45, Chan Rd., 02-674-0836



**2012 Weingut Ott Grüner Veltliner Rosenberg 1er, Wagram (biodynamic).** B2,200 at Wine Garage, 4 Sukhumvit Soi 45, 02-262-0255



**2013 Fred Loimer Grüner Veltliner Loiserberg Reserve, Kamptal.** B1,600 at Fin cellar, 8/22 Soi Sammitr, Sukhumvit Soi 16, 02-653-0154