



What Are You Tasting: Kurt Angerer “Kies” Gruner Veltliner

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from Bibiana Gonzalez Rave, Winemaker

The Wine: Kurt Angerer “Kies” Gruner Veltliner, Kamptal, Austria, 2010

The Place: I had this wine at Jasmine restaurant at the Bellagio in Las Vegas. It was part of their tasting menu. I was so blown away by the entire experience: The wines, the courses, the elegance and balance of the food with the wine, my husband’s company and the fantastic view and music of their fountain. From the entire menu, this was the course that peaked a very savory experience.

The Pairing: Steamed Chilean Seabass with Green Ginger Sauce.

The Takeaway: As a winemaker, we are exposed very often to food and wine pairing but once you reach a level of intimate relationship between the wine aromatics and mouth feel with the complexity of a unique plate creation, what your body experiences is unique... You never forget! Wine and food pairing is almost a serendipitous moment where a lot of things come together. Your company for example, can define the complete sensation that you will feel while enjoying the food & the wine together.