

Gewürztraminer

RENAISSANCE



Gewürztraminer belongs to the Alto Adige/Südtirol, and it always has. The wine radiates a seductive and bewitching aromatic profile like no other, in the way its scents evoke roses, lychee and cloves. And thanks to our climate – Alpine-Mediterranean – the wines have an elegance and freshness about them as well.

For many years Gewürztraminer has been an insider's tip shared by connoisseurs, but now it's become one of the most eagerly demanded wines in Italy. And in America as well, more and more wine-aficionados are asking for an aromatic 'Gewürz...'

One of the most fascinating facets of the Gewürztraminer is its strength and versatility as a table wine, the terrific pairing-partner for a great diversity of dishes coming out of sophisticated kitchens. Its distinctive aromas make a wide variety of exciting combinations come to life, whether it's to accompany Mediterranean cuisine, or alongside Asian, American and Scandinavian dishes.

The **Cantina Tramin** has set great store by this grape variety, and offers two very special Gewürztraminers in their programme. But with which dishes will these wines pair the most effectively? Top chefs from New York to Tokyo show us how it's done, and offer gourmets truly memorable culinary moments with these ingenious Gewürztraminer accompaniments.

Sashimi Tramin

Morimoto Restaurant, New York City, USA

'Gewürztraminer is a great fit with Asian cuisine – almost like it was designed with this specific range of flavours in mind – and if it wasn't already on the vine, well then, we'd have to invent it!' says Masaharu Morimoto with a twinkle in his eye.

'Asian dishes so often express the need for a specific partner to accompany their prominent and distinctive spices. Additionally, the wine should offer a floral aspect, while not being too sharply driven by acidity. The **Gewürztraminer Nussbaumer** is simply ideal in this regard, and thus is one of the most important wines on our list. For our presentation Sashimi Tramin, we've chosen a special array of seafood, incorporating flavours which most

keenly complement those of the wine: Octopus, Sea Urchin, Yellowtail, Alfonsino, Abalone, Tuna... along with these we prepare Swiss chard, lotus root, radishes, Japanese ginger and avocado.

And while it's true that these ingredients are not always easy to obtain, and that the dish requires time and effort, dedicated amateurs of the culinary art can have a lot of fun with this. The most important equipment is perfectly sharpened Japanese chef's knife. 'Otherwise it just doesn't work,' says Morimoto, who not only presides over his trendy and popular Restaurants in New York City (along with others in Napa Valley, Hawaii and Mumbai), but is also regularly seen behind the counter with knife in hand.



**Chef de Cuisine Masaharu Morimoto
& Sommelier Kevin O'Rourke**

Morimoto Restaurant, on 10th Avenue near the Hudson River in Manhattan, was designed by 'the master of minimalism,' Tadao Ando, one of the world's most acclaimed architects. Here Masaharu Morimoto, along with his Sommeliers (Mr O'Rourke handles the wines; there is a specialist for saké as well), brings an unbelievably creative style of Japanese cuisine to the table.



MORIMOTO Restaurant

88 10th Avenue, New York, NY 10011

T: +1 212 989 8883, www.morimotonyc.com

Chef de Cuisine: Masaharu Morimoto

SASHIMI TRAMIN

Recipe for 4 persons:

kuruma shrimp	celery
tuna	myoga
kinmedai	lotus root
kanpachi	radish
scallop	baby cucumber
baby abalone	watermelon radish
caviar	pea tendrils
kohada	viola
octopus	rainbow chard
sea urchin	hibiscus leaf
red & white pearl onion	

COURT BOUILLON FOR SHRIMP & OCTOPUS

500 ml water	½ celery rib
250 cc Gewürztraminer	1 garlic clove sliced
Nussbaumer	1 teaspoon black peppercorns
1 lemon juice	4–5 sprigs fresh thyme
1 onion thin sliced	1 bay leaf

Combine all ingredients in a saucepan and bring to a boil over high heat. Then bring it down to 70 °C (160 °F) then cook about 5-6 min depends on size of shrimp. For Octopus bring it to 80 °C (180 °F) then cook 10 min then cool down in the liquid.

TRAMIN FOAM

250 cc Gewürztraminer
Nussbaumer
10 g kombu
20 g bonito flake
20 cc yuzu juice
sugar, salt to taste

Cook the wine in the sauce pan then put the kombu. Flambe it. Add bonito flake then strain. Then add yuzu juice, sugar, salt to taste then put some soy lecithin. Use emulsion blender to make foam.

TRAMIN VINAIGRETTES

200 cc Gewürztraminer Nussbaumer
1 lemon
1 teaspoon Dijon mustard
200 cc olive oil
sugar, salt to taste

Cook the wine then flambé it, then reduce down to syrup consistency. Then add some lemon juice, little Dijon mustard, olive oil, salt, sugar to taste.

PICKLE LING LIQUID FOR PEARL ONION, CHARD STEM & LOTUS ROOT

Cook the wine. Reduce down to sec stage. Add equal part of sugar and white balsamic vinegar. Then bring it to boil then pour in to vegetable.

TRAMIN CREME FRAÎCHE

200 cc Gewürztraminer Nussbaumer
200 g crème fraîche
1 lemon
salt, pepper to taste

Cook the wine and reduce down to syrup stage. Then put in to cream then season with salt, pepper, lemon juice.

AVOCADO MOUSSE

2 hess avocados
10 g dill
200 cc Gewürztraminer Nussbaumer
1 lime
salt, pepper to taste

Hess avocado put in to robot coop use dill, tramin wine syrup, salt, lime to season then pass thru chinos. Bone the fish, salt, marinate for 15 minutes in verjus and Gewürztraminer.

STEAM ABALONE

Abalone
500 cc Dashi
20 g Kombu
50 cc Gewürztraminer Nussbaumer
Soy to taste

Put baby abalone, tramin, dashi, soy, kombu in to pressure cooker then cook for 1 hour.

