

# 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.

## *Langoustines with Orange and Fennel Salad*

Acqua Pazza Restaurant, Tokyo, Japan

Yashimi Hidaka is a passionate devotee of Italian cuisine, which he dishes up with great pride in his elegant restaurant in downtown Tokyo. Japanese gourmets are avidly fond of the place because of Hidaka's unique and distinctive culinary creations. Chef Hidaka bases his concepts in the stellar quality of his ingredients – there can be no compromise – so only the best meat, fish, fruits and vegetables find their way into his kitchen and onto the plate. Head Sommelier Kazumasa Takihara tells us, 'The **Gewürztraminer** provides a magnificent accompaniment for our Langoustines

with Orange & Fennel Salad. And I shall explain why: first of all, these crustaceans demand a wine with structure and body. Then come the aromas: **simply how the fragrances of lychee, orange and cloves in the wine harmonise beautifully with the aromas rising from the plate ...** On the palate there's a perfect back-and-forth between the aromas of the wine and the crab-meat, the fennel and the oranges. The fresh herbs – tarragon, dill and mint – pick up on the spicy elements in the wine. It's just the perfect combination.'



**Chef de Cuisine Hashimi Hidaka  
& Sommelier Kazumasa Takihara**

The great artist of aromaticity, Hashimi Hidaka executes the best of Italian concepts with the finest of Japanese ingredients in his classy Restaurant Acqua Pazza in Tokyo. Sommelier Kazumasa Takihara expertly leads Hidaka's diners through the 300 choices offered on the wine list.



**ACQUA PAZZA Restaurant**

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Chef de Cuisine: Hashimi Hidaka

## LANGOUSTINES WITH ORANGE & FENNEL SALAD

*Recipe for 4 persons:*

4 langoustines  
2 fennel bulb, sliced  
flesh of two blood orange  
60 ml white wine vinegar  
30 g orange honey  
12 ml olive oil  
tarragon  
dill  
chervil  
mint  
salt and pink pepper

Half the langoustines lengthwise, salt lightly.

Heat olive oil in a sauté pan. Sauté the langoustines till shells are brown.

Put them briefly in to a 280 °C (535 °F) oven.

Arrange fennel slices and blood orange; blend white wine vinegar, honey and oil.

Remove langoustines from the oven, place on the plate amid the salad; add the sauce and garnish with the herbs.

