

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.

Scallops with Spring Onions

Nahm Restaurant, Bangkok, Thailand

The **Gewürztraminer** is indeed a classic at the Metropolitan. Thompson loves to combine this wine with seafood – particularly scallops in sesame oil with spring onions, Thai garlic, soy, sugar and white pepper.

Australian native David Thompson is a grandmaster of traditional Thai cuisine. His restaurant in Bangkok's Hotel Metropolitan is considered among the best Thai addresses worldwide; it also figures consistently among the 50 Best Restaurants in the World. Thompson's cuisine presents a fascinating voyage of discovery through the worlds of scent, aroma, colour and contrasting

intensities of taste. His various dishes are frequently surprising for their unusual textures and flavour-combinations. There are few to equal Thompson in his mastery of the interplay between sweet, sour, spicy and salty. And with its cool decor and the view of the pool outside, the restaurant also provides a feast for the eyes.

'It's always about balance; the spicy and aromatic notes of the Gewürztraminer create an extremely exciting balancing-act with the ingredients and the spices,' states Mr Thompson.



Chef de Cuisine & Sommelier David Thompson

Chef de Cuisine and author David Thompson is internationally recognised as an authority on Thai cuisine. When one is naming the best Thai restaurants, his Nahm in the capital city of Bangkok is always at the top of the list. Here he is able to celebrate the intricacies of Asian cookery at the highest standard – in addition to which he personally and passionately supervises the creatively assorted wine list.



NAHM Restaurant

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Chef de Cuisine: Hashimi Hidaka

SCALLOPS STIR FRIED WITH SPRING ONIONS

Recipe for 4 persons:

1 tablespoon peeled thai garlic
sea salt
chili (add to taste)
4 to 6 scallops
4 tablespoons organic sesame oil
10 to 12 cleaned spring onion, cut into 2 cm lengths on a slight bias
a little chicken stock
2 to 4 tablespoons light soy sauce
pinch white sugar
pinch ground white pepper

Make a coarse paste with the peeled thai garlic and salt then add the chili and bruise. Place to the side of the cleaned scallops.

Prepare and heat a well seasoned wok. Add the oil then almost immediately the scallops and stir-fry for several moments before adding the garlic paste. Be careful not to let the garlic burn.

Add the spring onions (and perhaps a drizzle of additional oil, sesame or perfumed) and continue to stir fry for a moment or two as it becomes quite dry and increases in fragrance before moistening with the stock. Season with the soy, sugar and white pepper.

As a side dish we recommend steamed rice!

