



ASIA CUVÉE 2024

WINE DESCRIPTION

The Asia Cuvée was created in 2002 together with star chef Kim Kocht in Vienna. A wine intended to support the spicy Asian cuisine style with its fine residual sweetness. In 2019, a new design was created that depicts the Chinese zodiac with its 12 animals on the label. They were all illustrated on the label with a wink.

TASTING NOTES

Fine fruit exoticism, elegant nutmeg and rose fragrance, balanced and lively on the palate, delicate residual sweetness in the finish.

FOOD PAIRING

With its pleasant sweet and sour fruitiness, the Asia Cuvée is ideal for pairing with spicy dishes. Curries, Asian noodles or a fiery wok go perfectly with this wine.

Wine Type:	Still wine white semidry
Alcohol:	12 %
Residual Sugar:	14 g/l
Acid:	5.3 g/l
Allergens:	sulfites

VINEYARD

Origin:	Austria
Quality grade:	Wein aus Österreich
Site:	Vineyard Selection
Varietal:	Grüner Veltliner 30 % Riesling 30 % Weißburgunder Traminer
Soil:	loess lime

WINERY



Weingut Mayer am Pfarrplatz, the epitome of Viennese Heurigen culture, has a centuries-old tradition crafting the finest Viennese wines in Heiligenstadt since 1683. Vienna is the only metropolitan city in the world with notable viticultural areas within its city boundaries and its terroir is unique. The wine-growing region of Vienna covers a surface area of approx. 640 hectares. Our village wines grow in the vineyards of Grinzing, Hernals and Wiener Nussberg. Our wines from the single sites Preussen and Langteufel classify as Erste Lage.