



T₂ Food and Wine 17

LAR VEALE'S WINE LIST

3 OF THE BEST... Zesty whites

THE glorious weather of the last few weeks calls for some refreshing zippy whites. Here are three zingers from Spain and Austria which are perfect on their own under the sun but even better throughout the year with salads or Asian cuisine.

1. PACO & LOLA ALBARIÑO, RIAS BAIXAS, SPAIN, 2008 AROUND €15

Paco & Lola is made from the native Spanish grape variety albariño in Rias Baixas, in the northwestern province of Galicia. This increasingly popular grape may owe its origins to Germany (albariño meaning 'from the Rhine') and the Benedictine monks who brought it with them in the 12th century. Citrus and green apples with a nice zesty taste, and good body.

With food? Fish, seafood, risotto and white meats.

Available: Louis Albrouze, Leeson Street, Dublin; Wines on the Green, Dawson Street, Dublin; Cases Wine Warehouse, Galway; and independent wine shops.



2. FRIENDLY GRÜNER VELTLINER, KAMPTAL, AUSTRIA, 2008 AROUND €15

Grüner veltliner is Austria's indigenous white grape and arguably its greatest vinous ambassador. One man flying the flag for grüner is Laurenz Maria Moser V, whose family has been making wine for generations; his grandfather developed modern vine trellising in the 1920s. In his time, grüner only accounted for 1% of plantings in Austria - it's now at around 40%. Intense fruitiness and white pepper with a lovely creamy texture and deliciously refreshing finish.

With food? Perfect with Thai food.

Available: Donnybrook Fair, Dublin; Drinkstore, Stoneybatter, Dublin; The Corkscrew, Power & Smullen, Lucan, Dublin.



3. FRITZ SALOMON RIESLING TOBEL WAGRAM, 2008 €15.95

From his base in Gorey, Paul Dubsy brings in some amazing wines from Austria and the south Tyrol. While Austria is best known for grüner veltliner, they do make some wonderful riesling. This one, made in the Tobel vineyard in Wagram, is a great example of a bone-dry style - there's none of the sweetness which we associate with riesling from the '80s. Lots of citrus and stone fruit with some herbs and spices and a great streak of minerality.

With food? A perfect refreshing foil for spicy food.

Available: Morton's, Ranelagh, Dublin; Three Qs, Greystones, Co Wicklow; Partridge's, Gorey, Co Wexford; and direct from pauldubsy.com



Lar Veale runs Irish wine blog, sourgrapes.ie

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