



VILLA
MOZART

„SPAGEL“ (Asparagus) and AUSTRIAN WINE DINNER

\$125 all inclusive
Thursday, April 28 at 6:30 PM

Chef Andrea's VIP Appetizers
Asparagus-themed amouse bouche
Hillinger Secco Sparkling Pinot Noir



White asparagus – baked- with salsa Bolzano
Tegernseehof T26 Grüner Veltliner 2010



Rose-shaped pasta filled with green asparagus and mascarpone cheese,
black Norcia truffle, asparagus tips and sauce
Anton Bauer Rosenberg Grüner Veltliner Reserve 2009



Beef tenderloin, foie gras, chanterelles, green asparagus and black truffle gratin
Hillinger Hillside 2008
(Syrah/Zweigelt/Merlot)



White asparagus gelato with rhubarb compote
Anton Bauer Ice wine 2008



Chef Owner - Andrea Pace
Sommelier - Klaus Wittauer

Asparagus Looks for the Right Partner...

March 23, 2011 - Spring is here! And with the first warm rays of sunshine, not only are those Spring emotions starting to grow - but also the first asparagus tops are beginning to pop up. Every year at this time - and just for a *short* time - the unique *taste* of “the king of vegetables” becomes THE culinary highlight for connoisseurs and gourmets. Also every year, and just as unique, is the selection of wines – the right wines – that create the ultimate in asparagus pleasure!



Spargelgericht, © ÖWM

The Asparagus

Almost everybody likes this delicious vitamin delight, and can barely wait for that first asparagus *harvest* in Spring. The varied and rich flavours that characterize the asparagus make it a very *complex* and captivating vegetable. Its tip has a nutty-sweet *taste*, and the *body* carries a *light bitter* tone. And it is this bitter edge that opens up endless possibilities for wine matching. It certainly will be a fine advantage for you to get to know all about asparagus and what its ideal companions can be. In other words, go ahead and immerse yourself in the perfect partnership of asparagus & wine!

The Selection

The pairing of asparagus with wine can be so splendid and charming, but of course, it all depends on the way that the asparagus is prepared. Whether as asparagus cream soup, asparagus vinaigrette, asparagus with ham, the *classic* dish with Sauce Hollandaise or as *roasted* asparagus - each variation will be perfected with just the right wine. To look more closely at the partnership between wine and asparagus, Gault Millau and the [AWMB](#) met for two special tastings and published the results in an Asparagus & Wine brochure. Along with *classic* asparagus recipes, combinations featuring asparagus dishes from the creative kitchen as well are introduced.

The Wine

The result is a collection of perfectly suited *grape* varieties and wine styles – lead by the most universal food companion in the world: Grüner Veltliner. Harmonious, *full-bodied* and rich in *finesse*, *Grüner Veltliner* is a *must* for every asparagus lover.

A Taste of Culture, a Special Treat

Small is beautiful – that is what best describes Austrian wine, when put into international perspective. There are no run of the mill wines, but rather a rare speciality. Austrian wine is one of the most interesting phenomena happening in the world right now. The wines are found on every good wine list, are appreciated by wine experts and highly acclaimed by journalists. It is not uncommon to talk of an Austrian wine wonder.



© AWMB / Egon Mark

What is it, that makes Austrian wines so special? There are many reasons and the sum of all these factors has paved the path for the sensational *quality* boom over the past couple of decades. A prime reason is a tradition of winemaking, and grapevines have been cultivated in the same viticultural regions to be found in today's Austria for many thousands of years. Vines are synonymous with the landscape, the culture and daily life. This also applies to the typical Austrian *grape* varieties, and there are widespread plantings in the regional wine-growing areas. Coupled with ideal geological and climatic elements, the vines enjoy the best conditions essential for making authentic, distinctive wines with *character* and personality.

The concept behind this success story plays a vital role. The Austrian vintners and producers have all comprehended how important it is to successfully combine traditional viticulture with modern *vinification* processes. The motto is, *quality* without compromise and the result was success without exception.

Another significance is the diversity of Austrian wine culture, from *lively*, light-bodied examples to monumental, *opulent* whites wines, as well as charming, *fruity* to *full-bodied*, red wines with *long* cellaring potential. Last, but not least, a wide variety of enticing and *elegant* *sweet* wines, that are certainly amongst the world's best. What wine critics across the globe appreciate the most, is that Austrian wines are exceptionally appetizing and pair wonderfully with food, making Austrian wine sheer drinking pleasure.