



VINEXPO EXPLORER – 12 Sept. WORKSHOPS' KEY-FINDINGS

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WORKSHOP V: Wine Pairing

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WORKSHOP V: WINE PAIRING

- **Rules:**
 - Taste the wine first!
 - Food pairing is not an exact science!
 - Common sense will accompany experience over time!
- **101:**
 - A collision; an accident
 - A happy coincidence; nice to have but not perfect
 - The ideal situation; a blissful marriage

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WORKSHOP V: WINE PAIRING

- **201:**
 - Soy sauce
 - Salt
 - Tannins
- **301:**
 - The journey continuous!

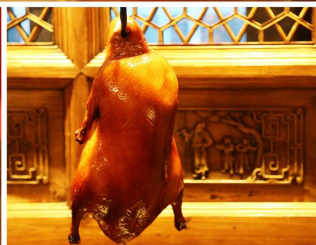
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Wine photo © CHENG Poh Tiong | Food photos © CHENG Poh Tiong



Sizzling Chicken. This Sichuan signature never tasted better outside the province.



The Peking Duck as Made in China is 40 to 42-day old and must be over 3 kg. The meat does not have a strong taste and because of the moist sauce used with the pancakes, a Szechuan pair better than a red.

Wine photo © CHENG Poh Tiong | Food photo © CHENG Poh Tiong

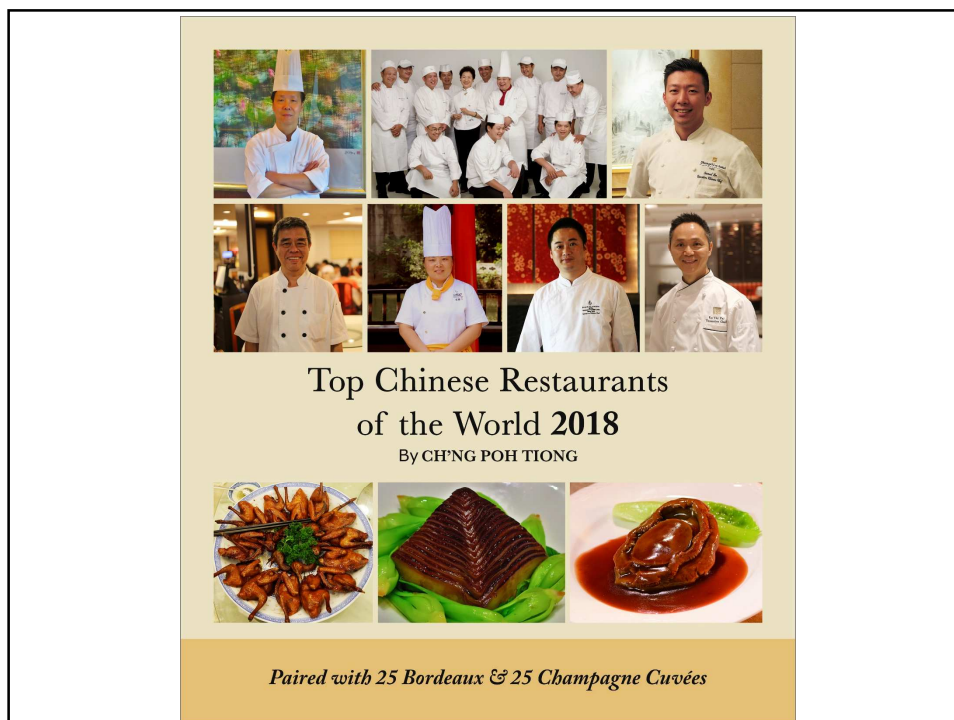


Seventh Son Famous Crispy Chicken

Wine photo © CHENG Poh Tiong | Food photo © CHENG Poh Tiong



Jia Pi Rou or Dongpo Rou Pymat is a modern, lighter, innovative variation of the original Dongpo Rou.



WORKSHOP I: Grüner Veltliner

WORKSHOP I: GRÜNER VELTLINER

- Grüner Veltliner already good at entry level
- Especially good value at wine prices €5-€10
- Top Grüner Veltliner world-class wines at €15-€30
- Quality Assets:
 - Fruit-driven but always dry and not over aromatic – „Everybody likes it“
 - Perfect food match for many cuisine styles
 - Aging ability of high end Grüner Veltliner – „makes it one of the great white wines of the world“
 - „The more you spend, the better the value!“

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WORKSHOP II: Sweet Wines

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WORKSHOP II: SWEET WINES

○ Challenges:

- Sweet wines still have a negative image in many markets ("sweet & cheap")
- Sweet icon wines are often listed (prestige reasons) but they don't sell
- What is the right occasion to serve sweet wines?
- Key Brands & Volume Players are missing (in Austria, ...)

WORKSHOP II: SWEET WINES

○ Chances:

- Don't call them "sweet", just serve & enjoy
- "Sweet" is a versatile category
- Offer a sweet wine for aperitif and/or instead of dessert
- Younger unbiased generation
- Education versus different cultures?

WORKSHOP III: Austrian Reds

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WORKSHOP III: AUSTRIAN REDS

- **Phase 1:**
 - New red wine area started in the early 80s
 - Influence of new world and classic red wine regions
 - Red winemaking techniques
 - International red wine varieties (Cabernet Sauvignon, Merlot)
- **Phase 2:**
 - Red wine Cuvées
 - Autochthonous varieties (Zweigelt, Blaufränkisch, St. Laurent)
- Austrian Pinot Noir would have potential
- Fruit-forward red wines are important (moderate alcohol, no oak)

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WORKSHOP IV: sustainable, organic, biodynamic, natural

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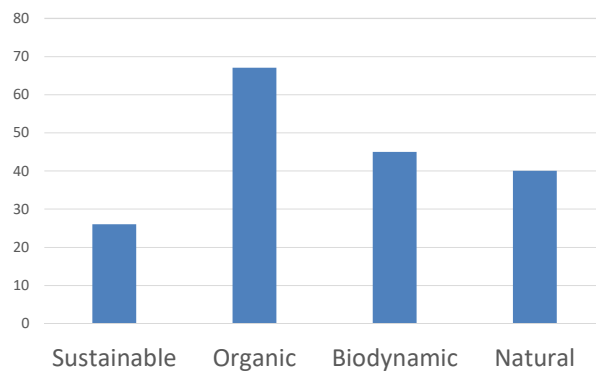
WORKSHOP IV: SUSTAINABLE, ORGANIC, BIODYNAMIC, NATURAL

- "Perception of alternative wines is very different in different markets"
- Consumers don't understand the difference between the categories
- Natural wines in many markets is a trend for young consumers who might not be interested in classic wine events
- Use the natural hype to turn new consumers to classics

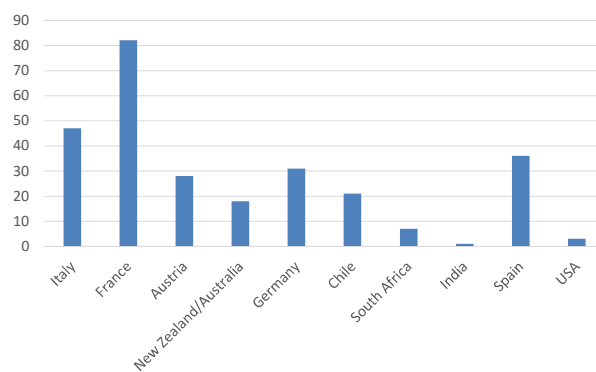
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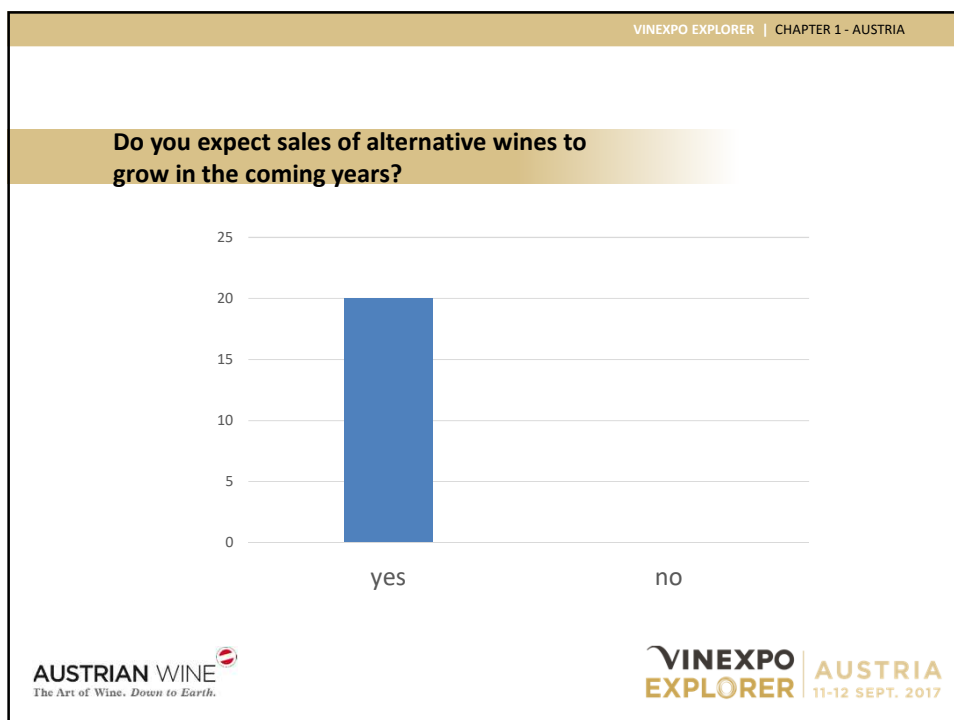
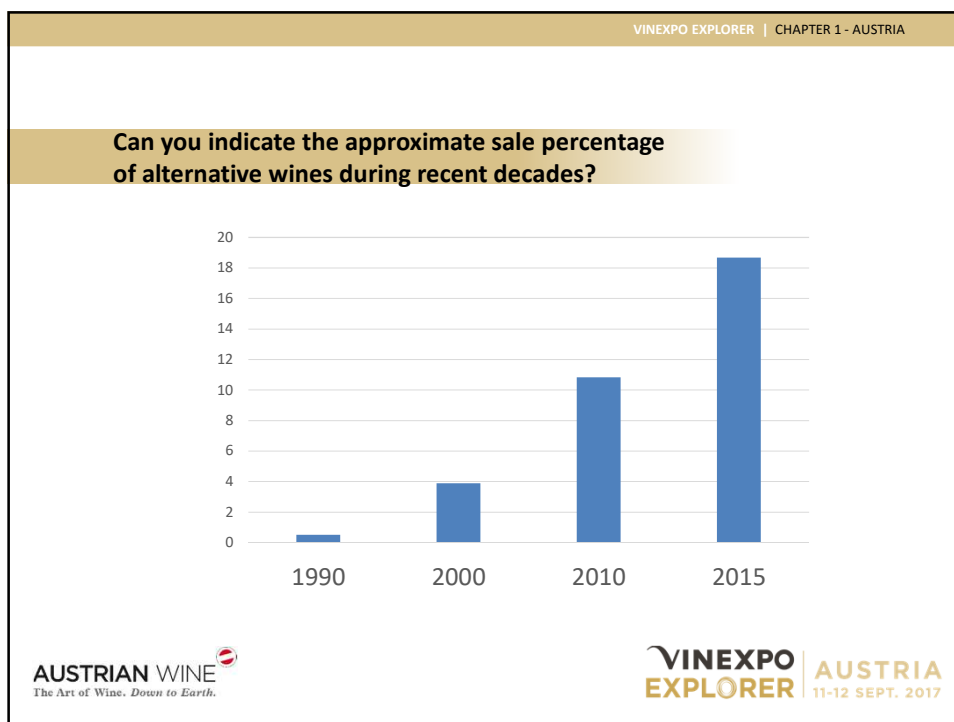
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Which category of alternative wines do your customers ask for most frequently?

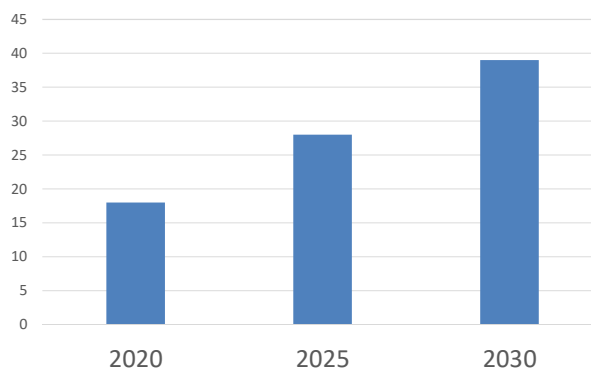


Which are the countries of origin best known for organic wines?





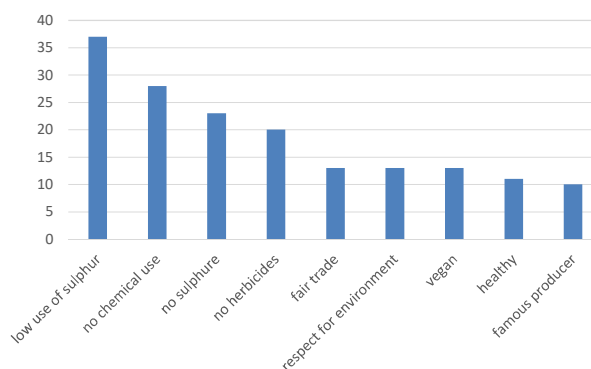
Which level of growth do you anticipate for:



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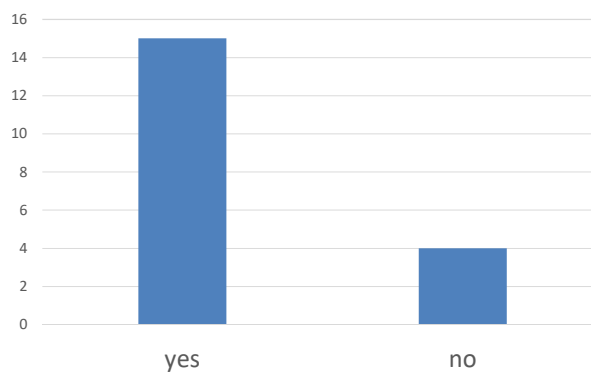
Which are the major concerns voiced by customers when they ask for alternative wines?



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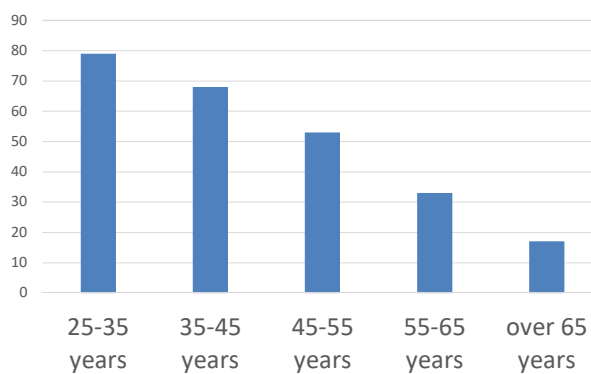
Do you connect the wish to purchase alternative wines with customers of a certain age?



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If yes, can you rank the respective age of customers for alternative wines?



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THANK YOU!

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