

The Berlin Tasting 10th annual dinner proves the power of Chilean wines

The Berlin Tasting 十周年晚宴 力證智利酒實力

10 years ago, Eduardo Chadwick, CEO of Viña Errázuriz winery, in order to show the strength of Chilean wines to the world, he organized a grand blind tasting in Berlin. Turned out his Viñedo Chadwick 2000 and Seña 2001 outraced the renowned European wines like Château Lafite-Rothschild 2000 and Château Margaux 2001, and took the great triumph. Since then, "The Berlin Tasting" takes place every year.

This year is the 10th year of The Berlin Tasting. Eduardo Chadwick invited Editorial Consultant of Decanter, Steven Spurrier and the first Asian Master of Wine Jeannie Cho Lee to join the Asia tour diner. The Hong Kong edition was held on 7th March, at Island Shangri-la Hotel. There were 2 wineries' wines tasted, including 7 wines of Viña Errázuriz and Viña Seña that fought within the top 10 in The Berlin Tasting such as La Cumbre 2001 and Kai 2006, matching with a 5-course Chinese cuisine like roasted piglet and fried Kumamoto beef.

During the dinner, Jeannie and Steven explained the pairing between the dishes and wines. What thoughtful was the organizer served the same wine but different vintages. For example, Don Maximiano Founder's Reserve 2010 and 1989. Feeling the vigor and power of cherries and strawberries in 2010; the subtle aromas, round tannins in 1989. As Jeannie said, "This doesn't only proved the quality of new wines that won, but also excellence of the aged ones." This was just a wonderful night. 🍷

十年前，智利酒莊Viña Errázuriz總裁Eduardo Chadwick，為了證明智利葡萄酒的實力，於柏林舉行盛大的盲品會，結果兩支旗下的智利酒Viñedo Chadwick 2000及Seña 2001打敗一眾歐洲得獎名酒如Château Lafite-Rothschild 2000、Château Margaux 2001，問鼎冠軍位置。自此這勝仗被稱為「The Berlin Tasting」，且每年定期於世界各地舉行。

今年，踏入第十周年。Eduardo Chadwick請來《Decanter》雜誌編輯顧問Steven Spurrier及亞洲首位Master of Wine Jeannie Cho Lee一同來個亞洲巡迴晚宴。繼日韓台後，香港站早於3月7日於Island Shangri-la Hotel舉行，當晚足足品嚐了Eduardo Chadwick旗下兩個酒莊Viña Errázuriz及Viña Seña七支曾在「The Berlin Tasting」入圍十名以內的招牌美酒，包括La Cumbre 2001、Kai 2006等，配合五道中菜如乳豬、香煎熊本和牛等。

席間Jeannie Cho Lee MW及Steven Spurrier更詳述酒與菜之配搭，更特別的是，大會刻意將同款但不同年份的酒品一同待客，如Don Maximiano Founder's Reserve分別有2010及1989，既可嚐到前者的活力及澎湃車厘子及士多啤梨香，同時可與後者的陳香深沉、圓潤單寧比較，絕對是精彩的晚上。正如Jeannie說：「這晚不但證明新酒的水準，亦令人知道舊酒不只贏在比賽的一剎，經過時間的洗禮下，酒體一樣精彩。」🍷



