

饮迷

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碰杯场 // Yucca / 一藏酒吧 / Mingle - **杯中物** // 俄罗斯和波兰伏特加 / 血腥玛丽 / 双料和三料鸡尾酒 / 茶味鸡尾酒 / 波特酒 / 橡木桶陈年 - **杯边人** // 黎振南 / 肢体语言
VENUES // Yucca, Shanghai / Ichikura, Beijing / Mingle, HK - **DRINKS**
// Russian & Polish Vodka / The Bloody Mary / Duos & Trios / Tea
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源起：俄罗斯和波兰伏特加

DRINKS

ORIGINS: RUSSIAN
AND POLISH VODKA



032

碰杯场

香港印象：
MINGLE

VENUES

HYPE HK:
MINGLE



070

杯中物 葡萄佳酿：

穆萨酒庄瑟吉·侯卡专访

**DRINK WINE: CHATEAU
MUSAR'S SERGE HOCHAR**



回本溯源

ORIGINAL HITS

伏特加在任何地方都有生产消费，但在它的两个诞生国——俄罗斯和波兰，它的味道如何呢？我们品鉴了八款。
VODKA IS MADE AND CONSUMED ALMOST EVERYWHERE, BUT HOW DOES IT TASTE WHEN MADE IN ITS TWO MOTHER COUNTRIES – RUSSIA AND POLAND? WE SAMPLED EIGHT.





品酒团成员 THE TASTERS

从左至右:

- 张江, 花马天堂
- 黄健强, 花马天堂
- 刘红利, Constellation Two
- 谭贝贝, Muse
- Dan Bignold, 《饮迷》杂志
- 王凯, Drop
- 张光远, Muse
- 万欣, 南十字星
- 华启佑, 《饮迷》杂志

From left to right:

- Thai Zhang, Lost Heaven
- Joe Huang, Lost Heaven
- Andy Liu, Constellation Two
- Sky Tan, Muse
- Dan Bignold, DRINK Magazine
- Johnny Wang, Drop
- Andy Zhang, Muse
- Keifer Wan, Southern Cross
- Theo Watt, DRINK Magazine

Vodka is the world's biggest selling spirit, which may be down to its versatility, neutrality and accessibility. Or it may be because of its still huge (unbelievable really) consumption levels in one of its spiritual homes, Russia. Or it could be because of its huge marketing activity everywhere else. Whatever the reason, vodka is ubiquitous. As a single category it has seen incredible market growth in the 1990s and 2000s, thanks in part to the current cocktail golden age we live in. But the thanks goes both ways: without vodka, far fewer people would be drinking cocktails.

That success has given birth to hundreds – perhaps thousands – of new vodka brands all around the world. And with so many bottles out there, it helps to pick between them, and try to categorise a little further beyond just “vodka” – in order to help further the bartender's understanding of the spirit. So in this issue, we reach into the twin worlds of Polish and Russian vodka. The two countries have more claim on vodka than any other, and both argue that they were the birthplace of the spirit (see Angus Winchester's Origins article, page 38).

While the marketing mantra for vodka during its meteoric growth years was all about purity, more recently bartenders have once again been thinking of vodka in terms of taste. “Once again” because traditionally for the Poles and Russians vodka's actual flavour was an important selling point. Forget the modern obsession with a neutral, and therefore versatile mixing spirits. Poles and Russians were drinking the stuff neat, and so wanted to be able to taste it. And it is with this mindset that we set about finding out how vodka tastes, why different vodkas taste different, and why vodka really can be considered as full of character as any other spirit.

伏特加是世界上销量最大的烈酒, 这可能是因为它的多样性、中性和易得性。或许又因为它在自己的精神家园之一——俄罗斯——仍然被大量(令人难以置信, 真的)消耗。或许又因为它在其它任何地方都有大量的市场推广活动。不管原因如何, 伏特加随处可见。作为一个单一的烈酒种类, 它在1990年代和2000年代经历了惊人的市场增长, 这要部分归功于我们如今正生活其中的鸡尾酒黄金年代, 但这种功劳是双方面的: 如果没有伏特加, 饮用鸡尾酒的人就会比现在少得多。

这种成功在全球催生了数以百计的——甚至可能是数以千计的——伏特加新品牌。市场上的品种是如此之多, 那么就有必要对其进行甄选, 并试着对“伏特加”进行进一步的细分——以帮助调酒师更好地了解它。因此, 我们在本期杂志中将目光投向了波兰和俄罗斯伏特加。这两个国家的伏特加传统比其它所有国家都要丰富, 它们都宣称自己是伏特加的诞生国(详见第38页安格斯·温切斯特撰写的《源起》一文)。

在伏特加飞速扩张的年代, 推广口号总是和纯净度有关, 但最近调酒师们又重新开始考虑伏特加的口感了。之所以说“重新”, 是因为传统上波兰人和俄罗斯人都认为伏特加的实际口感是一个重要卖点。现代人痴迷于伏特加的原因是它的中性, 从而十分适合用来调酒, 但我们希望你忘掉这一成见, 波兰人和俄罗斯人以前都是纯饮伏特加的, 希望能够品出它的味道。在这一精神的

引领下, 我们计划探索伏特加的味道、不同伏特加具有不同口感的原因、以及为什么说伏特加和其它任何烈酒一样充满了特质。

方法

本次品酒会由上海Drop酒吧经理王凯主持。品酒团由优秀调酒师和酒吧经理组成, 我们依次品尝了八款伏特加——它们全部在波兰或俄罗斯独家酿造。

在开始品酒之前, 我们简要学习了伏特加的生产及原料知识。就入选的伏特加而言, 原料指的是黑麦(传统波兰原料)、小麦(传统俄罗斯原料)和大麦。尽管国际上所有的淀粉和糖分都能够用于生产伏特加(比如法国的葡萄、英国的甜菜), 伏特加的两个诞生国坚持选用上述那些谷类, 偶尔也会使用土豆。为了了解它们的味道, 我们喝了大麦茶, 嚼了黑麦和小麦面包。我们都知道伏特加是先蒸馏到一个很高的酒精度之后再稀释装瓶的——这个过程使得它和其它烈酒相比要更中性——但我们想要尽可能地体察到经过这个过程后进入到成品酒里的原料特质。

入选伏特加均在室温下品尝, 先净饮, 然后再掺少许水饮用。它们并非盲品。品酒会的目的并非评选出一个赢家, 而是更好地了解每个品牌的生产过程及其对口味的影响, 从而更好地了解整个酒饮种类。

品酒

第一个出场的是雪树。这款知名波兰伏特加以黑麦酿造, 以经典壁画装饰的透明高酒瓶盛放, 瓶内的烈酒完全透明。在香气方面, 南十字星酒吧的万欣和Constellation II酒吧的刘红利都闻到了一点辣味和少许香草气, 而Muse的张光远则闻到了干果香味。在口感方面, Muse的谭贝贝觉得它“口感清淡”, 而花马天堂外滩店的张江则评价为“柔和, 有柑橘味”, Drop的王凯认为“由甜变略苦”, 万欣则喜欢它的大茴香口调和“有点像火燃烧”的余味——这在传统上被认为是伏特加的优秀特质之一。

第二款是野牛。这款波兰伏特加同样用燕麦蒸馏而成，以野牛草酊调味。每瓶酒内还含有一根野牛草。野牛草酊和草叶使伏特加带有明显的黄色，万欣和张江都闻到了花香，而花马天堂外滩店的黄健强闻到了“蜂蜜、可可和肉桂”香气。在口感方面，刘红利觉得它颇具“水果味和甜味”，而大多数品酒团成员都同意它余味悠长，既苦又甜。万欣建议用它和白味美思来调制伏特加马提尼，而非干味美思。

第三款也是波兰黑麦伏特加——维波罗瓦精致伏特加。它的酒体又回归为透明。谭贝贝和张江都将它的气味形容为“刺鼻”，而黄健强则认为有清香。在口感上，刘红利觉得它有油腻感，这可能是因为在蒸馏酒液在进入蒸馏柱之前先在铜质蒸馏罐中经过一次循环。与蒸馏柱相比，蒸馏罐制造的烈酒要更厚重。王凯和万欣都认为它具有黑麦威士忌的辛辣特色，余味十分悠长。它还带有丝丝胡椒、坚果和玫瑰油风味，从而更具复杂度。

下面出场的是首款俄罗斯伏特加——俄罗斯斯丹达帝威。用刘红利的话来说，这款以冬季小麦蒸馏的透明烈酒香气清新，张江则闻到了少许“橙皮”香气。在口感方面，万欣注意到“前味甜，余味长”，而黄健强觉得它带有柠檬和青柠口调。不过它的质地要清淡得多，原因可能是在蒸馏柱中进行的八次蒸馏循环，以及多重过滤。刘红利评价说它的口感是如此轻盈，以至于他几乎觉得“有东西在嘴里跳动”。王凯说余味“醇香爽口”。谭贝贝还评价说掺水或加冰后味道变得更甜——小麦伏特加通常比黑麦酿造的烈酒更甜。



这款伏特加马上就凸显出更复杂的香气：白巧克力和咖啡 This vodka immediately had more complex notes on the nose: white chocolate and coffee

THE METHOD

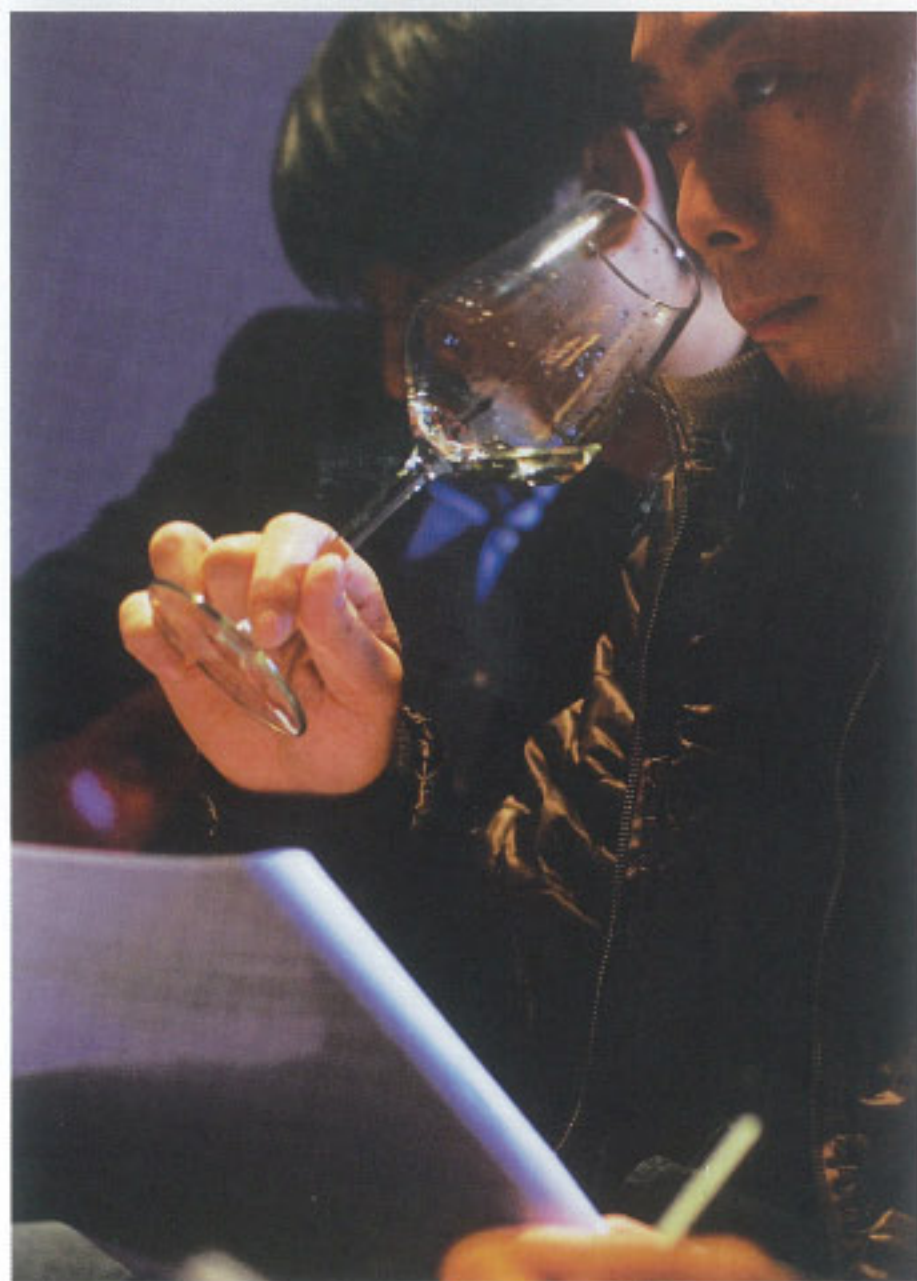
For this Tasting Room we were hosted by Johnny Wang, bar manager at Drop in Shanghai. A select group of bartenders and bar managers joined, and we worked our way through eight vodkas – all exclusively distilled either in Poland or Russia.

Before starting we learnt a little bit about how vodka is made, and with what raw materials. In terms of these vodkas, that meant rye (traditional in Poland), wheat (favoured in Russia) and barley. Despite all manner of starches and sugars being used in vodka production worldwide (eg grapes in France, sugar beets in Britain), the two birthplaces of vodka stick to these cereals, and occasionally potato. To get an idea of these flavours, we sniffed barley tea and nibbled on rye and wheat bread. We all know that vodka is distilled to a very high abv before being diluted for bottling – a process that ensures its relative neutrality compared to other spirits – but we wanted to be as alert as possible to possible raw material characteristics that found their way through the process into the finished drink.

Vodkas were tasted at room temperature, first neat and then with a splash of water. And the vodkas were not tasted blind. The idea of Tasting Room sessions is not find a winner, but to learn more about the production of each brand and how it influences flavour, and so learn more about the category as a whole.

THE TASTING

First up was Belvedere. This well-known Polish vodka is made from rye and comes in a classically illustrated, tall, see-through bottle. The spirit inside is completely transparent. On the nose both Kleier Wan (from Southern Cross bar) and Andy Liu (Bar Constellation Two) picked up a slight spiciness with some vanilla, and Andy Zhang (Muse nightclub) nuts. On the palate Sky Tan (Muse) thought it was “soft and delicate”, while Thai Zhang (Lost Heaven on the Bund) commented on a “soft citrus flavour.” Johnny Wang (Drop) thought



"the smooth sweetness came with a good, bitter finish", and Kiefer enjoyed the aniseed notes and gentle "burn" on the finish, a quality traditionally appreciated in vodka.

Second was Grasovka. This Polish vodka, also distilled from rye is flavoured with a tincture of bison grass, and includes a blade of the grass in the bottle. The tincture and grass give the vodka a definite yellow tinge, and on the nose Kiefer and Thai commented on its floral character, while Joe Huang (Lost Heaven on the Bund) picked up "honey, cocoa and cinnamon" notes. On the tongue Andy Liu thought it was quite "fruity sweet" while most agreed it had a long finish, with both sweet and bitter notes. Kiefer recommended using this in a vodka martini with bianco rather than dry vermouth.

Third was another Polish rye vodka, Wyborowa Exquisite. This was back to being transparent. Sky and Thai both described the nose as tangy, while Joe thought there was a refreshing quality. On the palate and Andy Liu thought it had a more viscous character which could be due to the fact the distillation passes in one cycle through a copper pot still before going through column stills. Pot stills will make a heavier spirit compared to column stills. Johnny and Kiefer both thought it had the spiciness characteristic of rye vodkas, with a very long finish. There were hints of pepper, nuts and rose oil too, giving this one greater complexity.

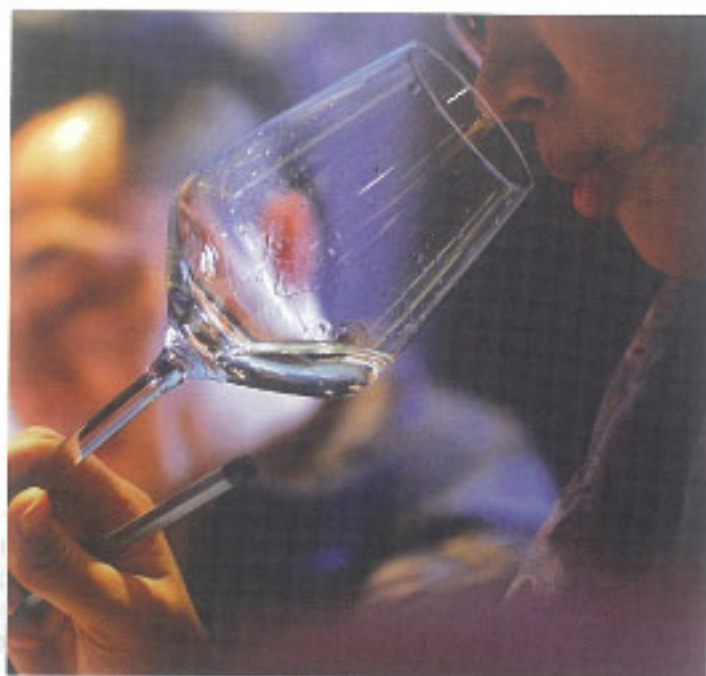
Next came the first Russian, Russian Standard Imperia. Distilled from winter wheat this clear spirit had a fresh nose according to Andy Liu, and slight aroma of "zest" for Thai. In the mouth Kiefer noticed a "sweet start with a long finish", while Joe thought there were lemon and lime notes. The texture was much lighter though, which could be a result of the eight distillation cycles this goes through in columns stills, and multiple filtrations. Andy Liu commented that it was so light it seemed almost "sparkling". Johnny said the finish was "mellow and smooth". Sky also commented that the flavour became sweeter after adding water, or ice - wheat vodkas are typically sweeter than rye-based spirit.

第五款又是波兰黑麦伏特加——波特世纪伯爵。这款伏特加马上就凸显出更复杂的香气：王凯和黄健强闻出了白巧克力香气，谭贝贝和张光远闻出了咖啡香气。波特世纪伯爵仅在蒸馏柱中蒸馏两次，意味着它更厚重，之后也并没有按照伏特加的惯常做法来进行过滤，因此它并不是那么“纯净”。这一过程使得更多的有机物——正是它们造就了口感——进入到最后生产出来的烈酒里，增添了那些复杂口调。万欣觉得这款伏特加有奶油味，酒体丰满，而张光远和刘红利都指出了它的后味有点辣。整个品酒团都认为它非常适合用来调制干马提尼，因为它具有更多样的口感。

第六款是来自乌克兰的雷米诺至极伏特加。这是一款以小麦为主要原料的烈酒，酒瓶形状十分醒目，张光远认为酒帽设计令人印象深刻。万欣和张光远觉得它闻起来颇具果香，但张江和刘红利还分别闻出了少许可可味和香草味。口感中有甜味，但并不仅是小麦的甜味。这可能是因为在雷米诺在这款伏特加中加入了菩提树花酊，为它带来非常微妙的复杂度。余味中大茴香的辣味和甜味平衡，刘红利认为余味非常“纯净”。

倒数第二款是银都伏特加。它相对来说是款新酒，在波兰以三种谷物蒸馏而成。谭贝贝说它曲线型的瓶身设计立刻就能吸引你的视线。在香气方面，万欣觉得像是“有人将柠檬草碾碎，带着柠檬香和木香”，而刘红利还闻出了柠檬和香草气。张江和黄健强则分别闻出了巧克力和奶油香气。它的口感带有甜味和辣味，可能来自混合谷物。黄健强和刘红利还分别品出了更顺滑的柠檬口调和巧克力味。这种复杂度使得雷嘉非常适合用来调制微妙的马提尼。

最后我们打开了彼雷格金牌伏特加。这款俄罗斯烈酒是世界上最昂贵的伏特加之一，里面加入了红景天提取物，正如上面的雷米诺至极伏特加一样，这说明增添调味酊即使在高端伏特加身上也是可取的，烈酒口味的绝对纯净并非终极目标。对谭贝贝和黄健强而言，这种提取物体现在香气上是微妙的花香，在口感方面，王凯觉得它“非常柔和，酒液在舌尖流畅地舞动”。张江认为入口柔和，有柑橘味，万欣则觉得像日本清酒。余味像前味一样顺滑，并不过长。



现代人痴迷于伏特加的原因是它的中性，从而十分适合用来调酒，但我们希望你忘掉这一成见，波兰人和俄罗斯人以前都是纯饮伏特加的，希望能够品出它的味道

Forget the modern obsession with a neutral, and therefore versatile mixing spirits, Poles and Russians were drinking the stuff neat, and so wanted to be able to taste it



Fifth came another Polish rye-based vodka, Potocki. This vodka immediately had more complex notes on the nose: white chocolate for Johnny and Joe, coffee for Sky and Andy Zhang. Potocki is only distilled twice through column stills, which leaves it heavier, and then unusually for vodka not filtered, making it less "pure". This process lets more organic compounds – which cause flavours – into the final spirit, adding those notes of complexity. In the mouth, Kiefer thought the spirit more creamy and round in body, while both Andys commented on the pronounced spicy finish. The group thought this would work well in a dry martini because of its more varied flavours.

Sixth was Nemiroff Lex, from Ukraine. A wheat-based spirit, which comes in a striking bottle shape, with what Andy Zhang thought was an impressive cap design. Kiefer and Andy Zhang thought the nose was quite fruity, but Thai also picked up some cocoa notes, and Andy Liu vanilla. In the mouth there was a sweetness, but not just the sweetness of wheat. This could be from the tincture of Linden Tree blossom which Nemiroff add to this vodka, giving it a slight complexity. The finish still had notes of spicy aniseed balanced with the sweetness, and Andy Liu thought the finish very "neat".



Second to last was the U'Luvka. Relatively new, this vodka is distilled in Poland from three cereals, and Sky said the curved bottle design was an instant attraction. On the nose Kiefer felt "someone had crushed up lemongrass to reveal aromas of lemon and bursts of wood", while Andy Liu also picked up lemon and vanilla, Thai chocolate, and Joe cream. In the mouth there was sweetness and spiciness, perhaps from the blend of cereals, with Joe picking up more creamy lemon notes, and Andy Liu chocolate. This complexity would make U'Luvka work well in subtle martinis.

Finally we opened the Beluga Gold Line. One of the world's most expensive vodkas, this Russian spirit has rhodiola rosea extract added to it, proof, like the Lex above, that even for high-end vodkas adding flavour tinctures is desirable, and that absolute purity of spirit flavour is not the ultimate goal. The extract came through on the nose as a delicate floral fragrance for Sky and Joe, and in the mouth Johnny thought the spirit "very soft, the burning is especially smooth around the tongue". Thai thought the flavour soft, with some citrus notes, and Kiefer was reminded a little of sake. The finish was as smooth as the start, and not too prolonged. ■