

The Ordre Mondial took part in Rold StorKro's Winemakers Dinner on the 8. April, with Peter Vinding-Diers.

Peter is the "grand old man" among Danish winemakers – and he still starts new projects, his latest in Sicily. Almost everyone in his family is involved in the wine business, among them his eldest son - Hans Vinding-Diers who makes some of the best (and most expensive) Malbecs in Argentina, and his nephew - Peter Siesseck – the man behind the famous Pingus from Ribera del Duero in Spain.

Rold StorKro is located in the northern part of Jutland in the beautiful Rold forest, close to Rebild Bakke (known for its famous reunion with American expats on the 4th of July). Jørgen Pedersen – Maître Rôtisseur and former member of Chaîne des Rôtisseurs national board, welcomed everyone to the tasting and presented Peter Vinding-Diers, who briefly outlined his career that took him around the world – France (25 years in Bordeaux), Hungary, Chile, Spain, South Africa, Bulgaria, Brasil, Kenya and Italy. During the guided tasting we tasted wine from the 3 great winemakers.

We started with a tasting of 4 wines :

2012 Murgo Brut, Tenuta san Michele, Italy (From Peter's neighbour on Sicily)

2014 Il Carrubo, Vinding Montecarrubo, Sicily, Italy

2014 Rudolf "For family & friends", Vinding Montecarrubo, Sicily, Italy

(Peters private wine – not for sale)

2013 A Lisa, Bodega Noemia, Argentina (Hans Vinding-Diers)

## Menu

### Vitello Tonnato a la Rold

Veal from the fjord — Lumpfish roe — Tuna — Capers

2012 PSI, Dominio,de Pingus, Ribera del Duero, Spanien (Peter Siesseck)

### Octopus without ink

Raw marinated octopus - Buttermilk - Dill – Cucumber

2013 Chardonnay, Rustenberg, Stellenbosch, South Africa

### Ox in pine

Beef Tenderloin - Morels - Duck Liver - Asparagus

2014 Il Piccolo, Vinding Montecarrubo, Sicily, Italy

### Cheese in crispy bowl

Baked Tallegio – Tarragon - Mustard - Hazelnut

2014 Cuveé Suzanne "For family & friends", Vinding Montecarrubo, Sicily, Italy

(Peters private wine – not for sale)

After the dinner, Jørgen Pedersen was presented with his "Honoraire" pin for his many years of service in the National Board.

Chaîne des Rôtisseurs deltog i Rolds Stor Kro's Winemakers Dinner den 8. april med Peter Vinding-Diers.

Peter er the grand old man blandt danske vinmagere - og han sætter stadig gang i nye projekter, senest på Sicilien. Næste alle i hans familie er involveret i vin branchen bla. hans ældste søn - Hans Vinding-Diers der laver nogle af Argentinas bedste (og dyreste) malbec'er, og hans nevø - Peter Siesseck – der står bag den berømte Pingus fra Ribera del Duero i Spanien.

Rold Stor Kro ligger i Nordjylland i den smukke Rold Skov tæt på Rebild Bakker. Jørgen Pedersen – Maître Rôtisseur og tidligere medlem af Chaîne des Rôtisseurs landsbestyrelse – bød velkommen og præsenterede Peter Vinding-Diers som fortalte ganske kort om sin karriere der har bragt ham rundt i verden – bla. Frankrig, Ungarn, Chile, Spanien, Sydafrika, Bulgarien, Brasilien og Kenya samt Italien. Under den guidede smagning kom vi til at smage vine fra de 3 nævnte vinmagere.

Vi lagde ud med en smagning af 4 vine :

2012 Murgo Brut, Tenuta san Michele, Italien (Fra Peters nabo på Sicilien)

2014 Il Carrubo, Vinding Montecarrubo, Sicilien, Italien

2014 Rudolf "For family & friends", Vinding Montecarrubo, Sicilien, Italien (Peters private vin – ikke til salg)

2013 A Lisa, Bodega Noemia, Argentina (Hans Vinding-Diers)

#### Menu'en

##### Vitello Tonnato a la Rold

Kalv fra fjorden — Stenbider rogn — Tun — Capers

2012 PSI, Dominio, de Pingus, Ribera del Duero, Spanien (Peter Siesseck)

##### Sprutte uden blæk

Råmarineret blæksprutte — Kærnemælk — Dild — agurk

2013 Chardonnay, Rustenberg, Stellenbosch, Sydafrika

##### Okse i gran

Oksemørbrad — Morkler — Andelever — Asparges

2014 Il Piccolo, Vinding Montecarrubo, Sicilien, Italien

##### Ost i sprød skål

Indbagt tallegio — Estragon — Sennep — Hasselnød

2014 Cuve Suzanne "For family & friends", Vinding Montecarrubo, Sicilien, Italien  
(Peters private vin – ikke til salg)

Efter middagen fik Jørgen Pedersen overrakt sin "Honoraire" nål for sin mange års arbejde i national bestyrelsen.