

Andreas Larsson

Best Sommelier of the World 2007



Andreas Larsson is currently the best Sommelier of the World and the best Sommelier of Europe (Trophée Ruinart Meilleur Sommelier d'Europe 2004). He is today considered the leading sommelier and wine taster in Sweden and abroad.

He has a special affinity for the classical french vineyards, the evolution in Spain, great Riesling, Sherry and Champagne. Andreas started his career as a chef in 1990 after graduating from restaurant school and worked active as a chef for several years. After some brief periods of combining the cuisine with playing Jazz music he decided to focus more on his interest for wine and the world of beverages.

After a lot of travelling and studies Andreas got his sommelier diploma at "Restaurangakademien" in Stockholm 1999. He works today for the restaurant PM&Vänner in Växjö.

Andreas is the consultant Sommelier for Asian Airlines. He is a lecturer at various sommelier educations in Scandinavia. A frequent contributor to various wine publications in Sweden and abroad. He is often hired as a taster in international wine competition.

on ARGENTINA

Summer 2009

Argentina has really been a great tasting experience. I had decided to taste wines from two different categories: medium and premium level.

Argentina is really coming on strong, and righteously so as they are producing many great wines. Rich and round Malbec has been the benchmark style of wine and I still find the greatest wines there to be Malbec, Malbec blends, or Cabernet-based blends.

These wines styles were the focal point of this tasting and I found a lot of marvelous ones. For me the best examples showed the ripeness and structure that one expects from sunny Argentina, but they retained a freshness and tannic structure that we normally find in Bordeaux. And of course, there were many interesting deviations from these styles as well.

I find the potential in Argentina very promising, and I can't wait to go back to taste a lot of wine and to eat a lot of the world's best steak.

TOP PREMIUM WINES BLENDS 2006

MY TOP PICKS

2006 - MENDEL UNUS - LUJAN DE CUYO

Dark fruit, blackcurrant, spices and herbs on the nose, dense palate, good concentration, yet balanced with a good notion of freshness, the tannins are still young and present but well-balanced, long persistence, should definitely gain

