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## Larger Vs Wine

There's nothing worse than being in the mood for a drink with your meal but ending up with something that tastes like pond water and ordering the same old beer or larger can become a bit boring to taste.

Wine for Spice's is a new range of squashed grapes that claims to 'add a sparkle to curries and spicy food'. Launched in autumn, these wines come in three tantalising semi-sparkling flavours which hope to tempt curry-holics away from beer and larger.

### Raja Rosé (Spain) Semi-Sparkling Medium-Dry

Is best served chilled, is made from a lovely combination of Garnacha and Tempranillo grapes. The finish produces a soft ruddy complexion which fills the palate with rose hips and a snappy, cherry and plum bite. All the ingredients are integrated and balanced and is the perfect compliment to dry lamb, pork tandoori or any tikka. As long as it's hot and spicy, Raga Rose will definitely calm those taste-buds down.

### Viceroy White (Spain) Semi-Sparkling Dry

If you fancy something a bit drier then Viceroy White is the one for you. Its dry, intense flavours let loose a delicious blend of three different grapes; infused with a hint of green apples and citrus. It's a crisp balanced dry wine, which is deep in flavour and has a pleasing soft after taste. Keep this simple, pleasing wine on hand for dry chicken and fish.

### Rani Gold (Spain) Semi-Sparkling Medium White

Rani Gold is the sweetest in the range and is the perfect companion with a chicken or fish hot vindaloo. This wine is ideal as a extinguisher of hot spices as it neutralises the mirch and balances the palate - with a burst of mangoes and herbal notes.

When pairing food and wine you are either looking for similar flavours to compliment one another or opposites; finding a good wine that goes well with spicy food can prove to be a bit tricky but with a cool choice of tantalising flavours, Wine's for Spice definitely gets my vote.



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