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Wine for Spice's Cool Refreshing Naturally Semi-Sparkling Range

Wine for Spice™ was created to finally extinguish that burning question of the ideal wine to drink with curry. The novel key to these new wines is in one word – **REFRESHING** - a refreshing alternative to a cold gassy lager. Wine for Spice™'s naturally semi-sparkling wines, Viceroy White™, Raja Rosé™ and Rani Gold™ are cool refreshingly sparkling wines to drink with curries & spicy food - refreshing at curry-time and refreshing in the summer-time.

A cool REFRESHING alternative to lager:

- naturally semi-sparkling
- ice-bucket cold
- mouth-watering acidity
- no mouth-drying tannin
- free from oak
- moderate but not low alcohol
- fruitiness & sweetness rise in relation to chilli heat



"I normally drank a refreshing beer or sparkling water with curries.", says New Delhi born, Wine for Spice™ founder, Warren Edwardes who is of Goan and Anglo-Indian descent. "It occurred to me" said Edwardes "that a good quality naturally fermented semi-sparkling young wine with not as much fizz as Champagne and Cava would add a zing to and bring out the flavours of Asian food. But not aerated wines as the gas soon fizzes out or those partially fermented drinks that are vaguely alcoholic upgrades from cola or lemonade.

The semi-sparkling nature avoids the unpleasant effects of gaseous overload yet retains all the refreshing qualities of a cold beer. Fruitiness and residual sugar in the range rise in relation to the spiciness of the accompanying dish – Viceroy White with mild dishes; Raja Rosé with medium and Rani Gold with hot and spicy dishes. A refreshing wine should also have a good level of mouth-watering acidity but avoid mouth-drying tannin – so no red wines for the moment. The wines are also free from oak which clashes with spice giving a bitter harsh after-taste. A good degree of alcohol is required to provide body but excess alcohol can add to the burning sensation of chillies. The Viceroy White and Rani Gold have 11.5% ABV and the Raja Rosé has 12.5% ABV. Wine for Spice™'s wines are produced and bottled in Spain by the pre-eminent producer of semi-sparkling wines. And professional wine writers have been impressed testifying to the quality of the range.

Expressing what will soon become blindingly obvious to many: "you don't drink warm flat beer with curry - so why drink warm flat wine with it?" said Edwardes. Edwardes was the winner of the prestigious Pol Roger Cup 2004 international competition for blind wine tasting and is Chairman of The Association of Small Direct Wine-Merchants (asdw.org.uk)

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- Crisp Very Dry Viceroy White, Fruity Quite Dry Raja Rosé and Aromatic Off Dry Rani Gold
- Wine for Spice's cool refreshingly sparkling wine to drink with curries & spicy food
- a refreshing alternative to a gassy lager – refreshing at curry-time & refreshing in the summer-time