

Wine on the Web

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Wine News

Add a sparkle to curries and spicy food

That ever-present question of what wine to drink with spicy dishes may have found an answer. Warren Edwardes, CEO of Wine for Spice Ltd™, decided to commission three wines specifically to complement Indian, Mexican, Malaysian Thai and other spicy cuisines. The wines are aptly named Raja Rosé™, Viceroy White™ and Rani Gold™. All three wines are semi-sparkling and are made in Spain.

Set for launch this coming September through November, Raja Rosé™ is a blend of Garnacha and Tempranillo and is described as being 'redolent of cherries and plums'. It matches well with lamb and pork, Tandoori dry dishes and mild curries.

Viceroy White™ is a blend of Macabeo, Parellada and Xarel-lo with hints of green apple and citrus. It is a dry crisp wine with a pleasing taste and fine acidity. Match with Chicken and Fish Tandoori, Tikka and mild curries.

Rani Gold™ has just a touch of sweetness and is described as being 'reminiscent of Alphonso mangoes'. The slightly higher sugar content "tames the flames" and makes Rani Gold™ ideal for hotter curries. It has a majority of Muscat in the blend in addition to Macabeo, Parellada and Xarel-lo.

For more information go to <http://wineforspice.com/>



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