



Red Wine Pairings

Are you ready to take your dining experience to the next level? Because we're bringing you on a journey of delicious discovery as we dive into some of the most common wine types and their ultimate food partners. But here's the thing - there are no hard and fast rules when it comes to food and wine pairing. It's all about personal preference! So don't be afraid to get experimental and see what tantalizes your taste buds the most (maybe it's a Merlot and hotdog, we won't judge). Cheers to finding your perfect pairing!

Merlot

If you're on the hunt for a versatile and downright delicious wine, look no further than the mighty Merlot! This medium-bodied red beauty boasts a plush texture with gentle tannins alongside a bouquet of dark fruity goodness - think plums, cherries, and blackberries - all wrapped in an irresistible package of chocolate, herbs, and spices. Perfectly approachable and friendly, this wine is the ultimate wingman for your meal. So whether it's a roast dinner or simply nibbling on some cheese and crackers, Merlot is just what you need.



Pairs well with...



Merlot isn't just a one-trick pony when it comes to food pairing. From succulent red meats to juicy cuts of pork, even darker poultry like duck or turkey, Merlot is perfect for your meaty cravings. But don't worry, vegetarians - this wine's got your back too! Pair it with hearty lentil stews and pasta dishes like a boss. And let's not forget about dessert because Merlot sure hasn't! Semi-hard aged cheeses and chocolatey treats like cake and truffles are a match made in heaven with this versatile vino.

Must try with...



Steak Lamb Chops Bolognese

Try something new...

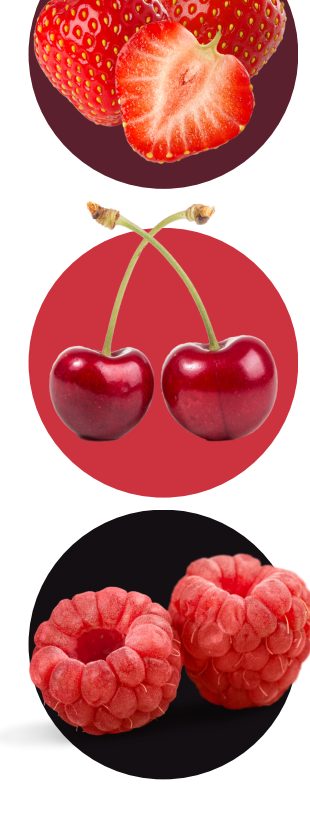


French fries Chocolate brownies Chocolate cookies



Pinot Noir

If you're looking for a wine that's delicate, complex, and yet still silky smooth, then you need to get your hands on a bottle of Pinot Noir! This light-to-medium-bodied red is bursting with bright acidity, soft tannins, and fruity flavours of cherries, raspberries, and strawberries. Talk about versatile - this wine pairs like a dream. Whether you're going fancy with some grilled salmon or keeping it simple with some good 'ol chicken, Pinot Noir's got you matched. So go on, give your taste buds a ride with this ultimate food-friendly red.

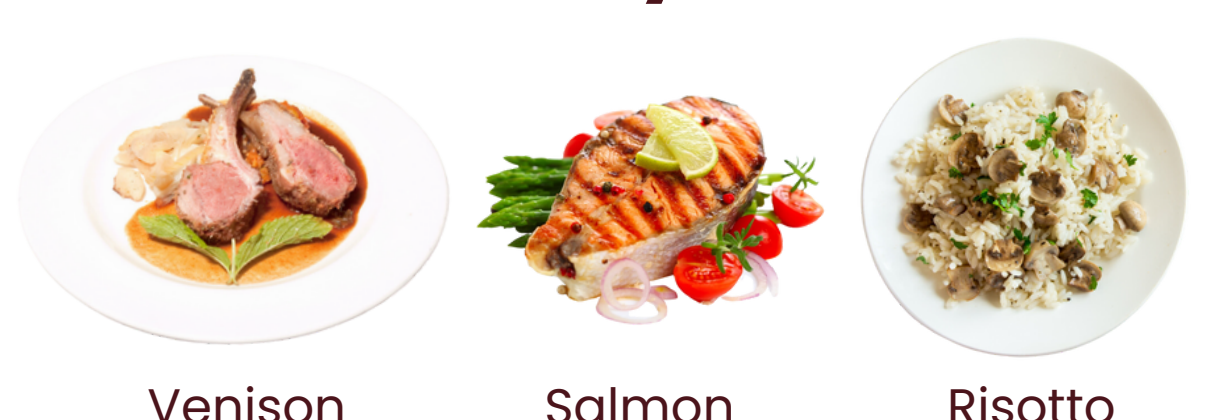


Pairs well with...



This red is a master of pairing with light and lean meats - think venison or veal! And let's not forget about seafood because Pinot Noir is the perfect match for fatty fish like tuna and salmon. For all you veggie lovers, this wine's bright acidity compliments earthy and savoury flavours - so tuck into a vegetarian mushroom risotto with a glass of Pinot Noir in hand! And for all you cheese addicts out there, pair it with some soft and creamy brie or camembert.

Must try with...



Venison Salmon Risotto

Try something new...



Pork Tacos Pepperoni pizza Chocolate ice-cream



Cabernet Sauvignon

This full-bodied powerhouse of a wine is all about firm tannins, bold flavours, and complex structure. Think blackcurrants, pepper, oak, and with hints of vanilla and chocolate. This wine doesn't play around, so you need to pair it with rich, robust dishes that can handle its strength - we're talking about dishes that can stand up to the challenge! So, bring on the juicy steaks, hearty stews, and anything that's packed with flavour because Cabernet Sauvignon is ready to knock your socks off. Cheers to a wine that doesn't mess around!



Pairs well with...



A perfect match for heartier red meat dishes. Its herbal and peppery notes also make it the ultimate pair up with lamb, and it's not afraid of taking on a gamey dish like venison. Bring on the tomato-based dishes because Cabernet Sauvignon is ready to step up to the plate! Its acidity helps to cut through the richness of dishes like a classic lasagne, while its strong flavours can hold their own against a bold tomato sauce. For cheese, stick to strong, aged cheeses like Roquefort or blue cheese to get the most out of your experience. For a sweet treat, this wine is the perfect match for dark chocolates!

Must try with...



Beef stew Lasagne Roast Lamb

Try something new...

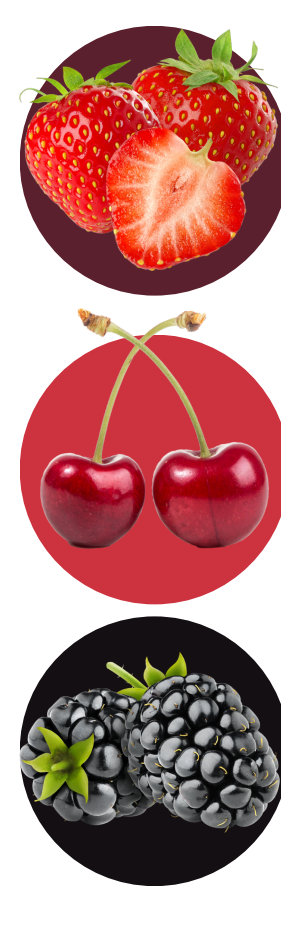


Beef burger Dark chocolate Salted crisps



Tempranillo

Hailing from Spain, this Medium- to full-bodied red oozes red and black fruit flavours like cherry, strawberry, and blackberry, wrapped in an irresistible bundle of earthy, spicy, and leathery notes. Tempranillo's moderate tannins and acidity make it a perfect pairing with hearty dishes, or how about some Spanish tapas to compliment the wine's earthy and spicy notes? Go ahead and indulge in all your foodie dreams with a glass of Tempranillo in hand - you won't regret it!



Pairs well with...



You need to pair some Spanish tapas with a glass of Tempranillo! Think patatas bravas, chorizo in red wine, or Manchego cheese - this wine is the perfect complement to the bold flavours of these small plates. Tempranillo is a match made in heaven for grilled and roasted meats. And if you're after something hearty and slow-cooked, lamb stew or a classic Spanish dish like fabada Asturiana is the way to go. So go ahead, indulge in all your tapas and Spanish cuisine dreams with a glass of Tempranillo in hand!

Must try with...



Stuffed Peppers

Roast Pork

Spanish cold cuts

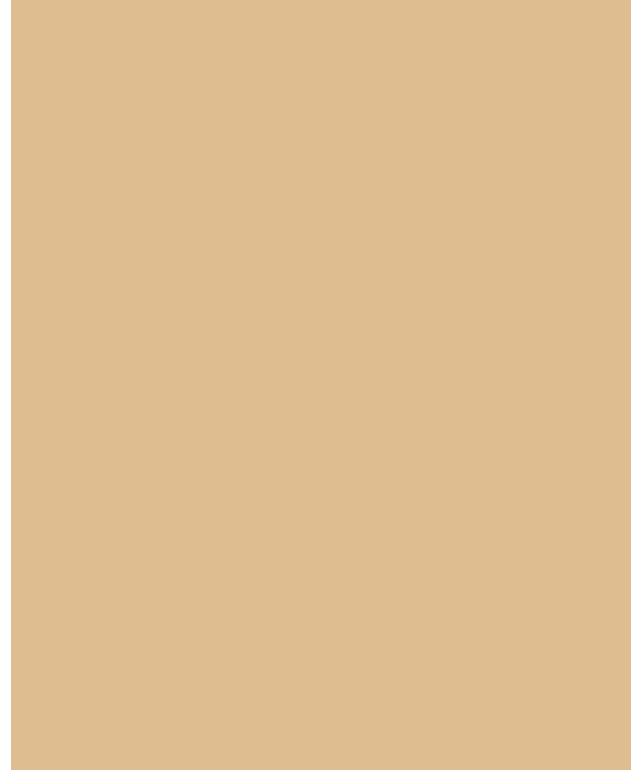
Try something new...



fabada Asturiana

Roast duck

Lamb Stew



Blended Reds

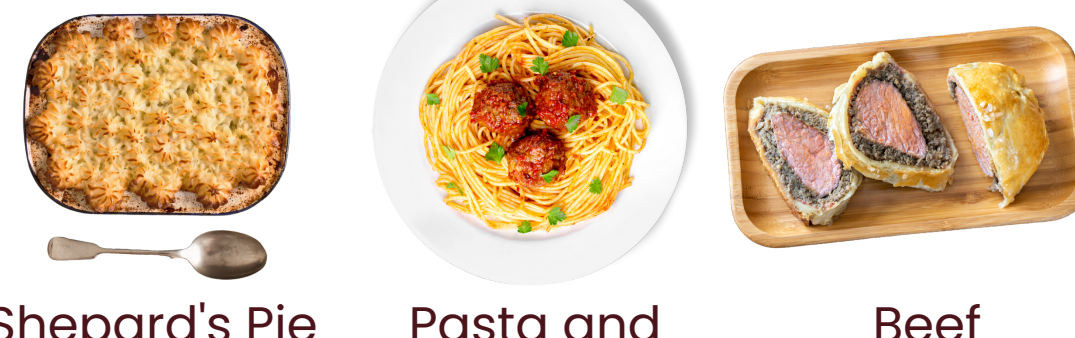
If you're after a wine that's a bit of a maverick, you must get your hands on a bottle of blended red! Blends can offer more complexity, balance, and depth than single-varietal wines, making them the ultimate food-pairing dream team. We're talking Cabernet meets Shiraz or maybe Zinfandel meets Shiraz and Merlot - all the big guns of the wine world! So, what should you pair them with, you ask? Well, we've got some ideas for you!

Pairs well with...



For Bordeaux blends, think juicy steaks, roasted lamb, or even some beef Wellington. Rhône blends are perfect with Mediterranean-inspired dishes like ratatouille or moussaka, while Super Tuscan blends can hold their own against rich, meaty pasta dishes like lasagne or spaghetti Bolognese. So go ahead, and get your pairing game on with a great blended red.

Must try with...



Shepard's Pie

Pasta and Meat balls

Beef Wellington

Try something new...



Pretzels

Moussaka

Ratatouille

