



WINES OF
GERMANY

PRESS INFORMATION
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Wines for Asian Foods – Germany leads the way

Whether it's a tasty Chicken Tikka Masala or super-healthy sushi, we Brits have most definitely been won over by Asian foods in recent years. The evidence is on the High Street with pan-Asian restaurant chains popping up in every city throughout the country. Yet with this boom in Asian foods comes a quandary for wine drinkers – what on earth do you drink with food that can be delicate yet spicy, sweet but sour? The answer lies in German wines...

The key to matching food and wine is to balance the intensity of taste in the food with the intensity of the wine. While some international grape varieties, such as Cabernet Sauvignon and Chardonnay, clash with Asian foods due to high alcohol levels, hard tannins or strong oak flavours, German wines, with their typically lower alcohol and delicately balanced fruitiness, are ideal for pairing with many foods, including those that are not traditionally enjoyed with wine, such as curry or raw fish.

Germany famously produces some of the world's best Riesling, an adaptable grape which is capable of providing bone dry and lusciously sweet fruity wines, both of which are suited to different Asian dishes. For a great example of a deliciously dry German Riesling, try **2008 Three Vintners Riesling**, an ideal accompaniment to lightly spiced dishes, such as sweet chilli prawns or grilled rainbow trout seasoned with soy and ginger.

A subtly flavoured, delicate dish such as Malaysian Lemongrass Chicken calls for a light Riesling QbA or Kabinett. With soft, subtle flavours of ripe pears and red apples and a low alcohol level of just 8.5%, **2007 Dr Wagner Riesling QbA** is an ideal choice to Thai favourites such as Satay Chicken or Pad Thai noodles.

If you prefer your food to be full of spice, a fruitier Riesling such as **2007 Dr Loosen Graacher Himmelreich Riesling Kabinett** or **2007 Schloss Johannisberg Riesling Red Seal Kabinett** will be the perfect partner – try it with Chicken Biryani or Curry Laksa for an intense treat for your taste buds.

It just goes to show Germany certainly offers a variety of fantastic wines for you to enjoy with food and you know what they say, variety is the spice of life...

-ENDS-

For more information contact the Wines of Germany team at Phipps

germanwine@thisisphipps.com
Phone 020 7759 7405
17 Exeter Street, London, WC2E 7DU

Wines:

2008 Three Vintners Riesling

2007 Devil's Rock Pinot Grigio – Somerfield

2007 Dr Loosen Graacher Himmelreich Riesling Kabinett – Sainsburys

2007 Dr Wagner Riesling QbA – Waitrose

2007 Schloss Johannisberg Riesling Red Seal Kabinett - Tesco, Averys, David Kibble Wines (Sussex), Classic Wine Club (London), www.wineman.co.uk, www.wineroom.co.uk