



Top Organic Wine Pairings That Will Make Your Mouth Water

With backyard meals & BBQ on their way and virtual happy hours in full swing, we thought we'd take a moment to provide our top organic wine pairing ideas. **Guest blogger Lindsey Patterson** gives us some new organic wine pairing ideas for great summer food, family and fun.

Organic wine and food, these are truly the perfect pairing. While these two go hand in hand, it is important to understand the importance of pairing the right flavors together. Selecting the right wine with a meal can expand the flavor profile and capitalize an indulgent moment, so consider these wine pairings and enjoy the exquisite tasting experience that is sure to create memories.

Wine for Festivities Both In-Person and Online

When we think of special occasions, our minds often migrate to the bubbly sections of wines; however, pairing a somewhat sweet sangria to an event gives a fun flair. Try the balanced flavors of [Nifa Bonita Organic Spanish Sangria](#) topped off with some fresh fruit for a truly festive occasion. With the added dietary benefits of pairing [superfruits](#), you can be sure to fully enjoy and indulge in this experience. Whether you are breaking out the sangria for a bonfire, a BBQ or as an after-dinner treat, this can be the perfect accent to any occasion.

Fruit, Cheeses and Wine

Wine is often paired with fruit and cheese is a natural connection between many flavor profiles. These offer a decadent experience that truly brings out the rich notes within these foods. While wine, cheese and fruit come together in a beautiful marriage of flavor, consider eating a rich, creamy cheese like Crescenza or aged Brie with [Pizzolato Fields Brut Prosecco](#) or the 90 point [Tarantas Cava](#) which offers a perfect, crisp complement to the creamy freshness.

Pizza, Pasta and Red Wine

Pairing wine with Italian cuisine feels like a match made in heaven. Whether you are pairing [No Sulfites Added Pizzolato Merlot](#) or [Rosso Convento Red Blend](#) with a brick oven pizza or [Pizzolato Chianti](#) with a delicious vegan pasta dish, these are combinations that will throw your taste buds on a wild, beautiful ride. Also consider opting for a unique organic wine pairing such as [Capela Santa Margarida](#) wine with spicy arrabbiata penne pasta with sweet Italian sausage for a marvelous combination. This rich pairing is perfect for a family gathering or romantic night in with your sweetheart.

Lighter Meats and Red Wine

While it is true that the tradition of wine states that red wines pair with red meats and white wines pair with lighter proteins, this is certainly not a restrictive rule. Consider marrying an herb-roasted chicken with a rich gravy and hearty sides with [Inkarri Estate Bottled Malbec](#) or [Les Hauts de Lagarde Bordeaux Rouge](#) for a delicious roast dinner that any family or convened company will be sure to enjoy.



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Pairing Sparkling Rosé

If you are looking to change up your flavors and pair your lighter dishes with something other than white wine, sparkling rosé offers a delicate taste that complements spicy, rich cheeses and entrees consisting of pork and seafood. While many people may have the illusion that only white wine can complete a lighter taste profile, this is a vast misconception. The bright and well-rounded taste of 100% Organic Bobal [Tarantas Sparkling Rosé](#) or Biodynamic [Biokult Rosé Secco](#) complements these types of tastes well. Sparkling rosé is not just for celebrations as it has so many other opportunities to pair with your favorite foods.

Seafood, Charcuterie and Lambrusco

Dine al fresco this summer with our newest [Broletto Organic Lambrusco](#), paired with dishes from the sea, such as tuna with mixed greens, or with dishes from its home region of Emilia-Romagna like pasta, meats, cold cuts and cheese. Also pairs well with cream and fruit desserts.



Sushi and White Wine

While rice wines like sake can complement Asian dishes like sushi, pairing a slightly acidic white wine like a Sauvignon Blanc, provides you with an amazing marriage between two worlds. With a bottle of [Koyle Costa La Flor](#) Organic Sauvignon Blanc from Chile, you get a crisp finish that accentuates the delicate tastes of sushi and sashimi without overpowering it. Or consider the unusual [Sparkling Pinot Grigio](#) as a pairing. The extra brut bubbles will shine next to sushi.

Wine and Chocolate

The richness of chocolate, both in texture and taste profile lend itself very well to rich wines. The pairing of dark chocolate and red wine can pair well with a rich red such as [Azul de Bobal](#) or a port for a sweeter treat. In case you did not want too large of a dessert, grab a piece of dark chocolate and a delectable glass of red wine for the perfect pairing of two items many have in their homes. Try milk chocolate paired with [Pizzolato No Sulfites Added Merlot](#) or white chocolate paired with the subtly sweet [Tarantas Sparkling White](#).

Rules to Pairing Wine

The traditional wine pairing rules originated from the taste profiles of foods and wines dictate are often based upon the body and weight in comparison to the food's composition. These standards make it easy for beginners to determine what types of wines best complement their foods. You don't have to be an expert in food or wine to deliver a delicious experience for your meal.

There is indeed a wine to be paired with every occasion and every season. While not everyone may find red wine an enjoyable pairing due to its heavier composition, pairing tannins in red wines with fats can truly bring out a delectable note from fattier foods, like grilled red meats on a barbecue. As you consider your dining options, know that there you cannot go wrong if you select a wine that you enjoy with the basic principles of wine pairing.

Wine and food are experiences that can truly speak to the soul. They can fill you up and create experiences that will make you feel warm and loved. As you convene over your next meal, make sure that it is accented with a perfect organic wine pairing to create a delectable, indulgent experience.



Lindsey Patterson is a mom, freelance blogger, foodie, and wine connoisseur. She enjoys spending her days with her children, a good book, and a unique glass of wine.

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