



## A Guide to Finding the Perfect Organic Wine Pairings

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Want to know the best organic wine to pair with your steak or pasta dishes? This is the guide for the best wine pairings for any meal! A good meal consists of a good appetizer, a savory main course, and a refreshing dessert. But this is not complete without a good bottle of wine. The wine of choice is a big factor in any meal and this can make or break the dining experience.

Organic wines are becoming more and more popular and the selection is endless. These wines are made from grapes that are grown using organic farming practices, without the use of artificial chemicals or fertilizers.

Different types of organic wine have their own use and compatibility with food.

There are organic wines that go well with meat, and other types that go well with pasta and vegetable dishes. Some wines are even used as marinades or ingredients for sauces. By knowing the correct organic wine pairings, you can make a truly delicious full-course meal.

### The Perfect Organic Wine Pairings for Every Meal

For any culinary dish, a good pairing with an organic wine helps elevate the flavor of the dish even more. The organic wine helps in improving the taste of the food as you eat and it is also a good cleanser from the taste of the food so you won't be too overwhelmed by the flavor.

### Organic Wine Pairings for Pasta and Tomato Dishes

First on the list is tomato-based dishes or pasta. These dishes can be heavy or light flavored. They can also be meat or vegetable based. But if the dish is tomato-based, it will be acidic so the wine needs to be more acidic than the sauce. An example of a good organic wine pairing for this is Biodynamic [Inkarri Estate Bottled Malbec](#) which is a red wine with good acidity and sour cherry, black currant, black tea and herbal notes that goes well with the acidity of the tomato sauce or fresh tomato dish. This will make the dish more flavorful if you sip the wine before eating or even between bites.

### Organic Wines Pairings for Cheese-Based Pasta Dishes

For cheese-based pasta sauces, almost any type of organic wine is used as its pair. This is because the salty and creamy flavor of the cheese is easily matched with either an acidic red or white wine. But for the best results, a light white wine should do the trick. [Pizzolato Pinot Grigio](#) is a white wine that is pale yellow, with aromas of pear and apple, and provides a wonderful complement to a cheese-based pasta dish.

### Organic Wine Pairings for Salad

For salad appetizers, the light yet savory taste of these dishes are the best for the first bite. Naturally, the wine pairings for this course are also light-tasting wines. This is the norm since you do not want to overwhelm the customer with such a strong taste at the start of their meal and this would also ruin their appetite for the main course. For appetizers, a light organic rosé wine such as [Les Hauts de Lagarde Bordeaux Rosé](#) is good since it has a light flavor along with aromas of strawberries, red currant and a touch of grapefruit.



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## Organic Wine Pairings for Meat

For meat dishes, the classic combination is steak and red wine. Nothing beats a nice and tender steak along with an aromatic and strong-flavored organic red wine. One of the commonly used steaks in restaurants is dry-aged beef. This kind of beef gives a strong yet tender taste that is used in many dishes or it can be served on its own. Good restaurants know [how to find dry aged beef](#) or make it themselves so they have a constant supply of meat. For a steak-and-wine combination, a red wine such as the Biodynamic [Koyle Royale Cabernet Sauvignon](#) is a great companion to a dry-aged steak. This organic wine is described by its intense purple color caused by hand-picked grapes at their optimum ripeness, with a hint of blackcurrant, blackberry, and raspberry. For a savory dish like steak, red wine is simply the best.



## Organic Wine Pairings for Dessert

Finally, the last part of the meal is the dessert. Dessert is usually served as a complement to the main course so that the palate of the customer is refreshed from the heavy flavors of the main course, that is why the wine pairings for desserts must be one that is refreshing and not too heavy on the taste. Sweet-tasting organic wines such as the [Pizzolato Moscato](#) is the best organic wine pairing with desserts. The wine is described by its bright gold color. It has the wonderfully sweet aromas of honeysuckle, ripe apricot, and angel food cake. It also carries flavors of peach nectar, sweet apple, orange marmalade, and honey. By pairing this organic wine with a light and sweet dessert, you are sure to have a complete and fulfilling dining experience.

The best organic wine pairing for each type of meal is a crucial factor in pleasing your palate, and maintaining a good collection of wines helps to pair with a variety of dishes. So next time you're preparing an easy meal or even a fancy four-course dinner at home, make sure to keep these organic wine pairings handy in order to have a fulfilling and satisfying experience.

All wines mentioned above are [Made with 100% Organic Grapes](#) and [Certified Vegan](#), and can be found at fine retailers and restaurants nationwide.

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