

Food and Wine Pairing



FOOD IS

Sweet

Umami

Salty

Acidic

High flavoured

Fat/oily

Hot/chilli

WINE SEEMS

more drying and bitter, more acidic
less sweet and fruity

more drying and bitter, more acidic
less sweet and fruity

more body, **more** fruity
less drying and bitter, **less** acidic

more sweet and fruity
less drying and bitter, **less** acidic

overwhelmed by the food flavours

less acidic

to increase the **heat** from the chilli
alcohol in the wine becomes more noticeable