

IGC

INDIAN GRAPE CHARMER



WINE & FOOD PAIRING



THOUGHT... FOOD FOR

INDIAN CUISINE IS KNOWN FOR ITS VAST ARRAY OF BOLD, BRIGHT AND EXPRESSIVE FLAVOURS. PAIRED CORRECTLY WE BELIEVE OUR WINES CAN NOT ONLY HARMONISE WITH THE DISH YOU'VE CHOSEN BUT ALSO ENHANCE IT.

WE RECOMMEND THESE POPULAR INDIAN DISHES THAT PAIR WELL WITH OUR WINES.

MOST IMPORTANTLY, REMEMBER THAT WINE IS SUBJECTIVE AND YOUR PERSONAL PREFERENCE IS KEY WHEN CHOOSING BOTH A WINE & DISH PAIRING.

**SCAN
ME**



RED

13.5% ABV

Grape Variety: A Portuguese blend of Trincadeira, Aragonês and Alicante Bouschet

BLACK FRUITS

MEDIUM BODY

PLEASANT FINISH

Enjoyed with Fiery Curries such as Jalfrezi, Madras, Rogan Josh and various Tandoori dishes.



WHITE

12.5% ABV

Grape Variety: Fernão Pires

CITRUS FRUITS

CRISP TASTE

BRIGHT FINISH

Great to go with Lighter Curries such as Dhal, Butter Chicken, Korma & Coconut Based Curries.



ROSE

10.5% ABV

Grape Variety: Aragonês

EXOTIC FRUITS

BALANCED

REFRESHING

This Rose can be served with dishes such as Balti, Bhuna & a mixture of the fiery & light.



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