

Pairing Suggestions for Spanish White Wine Grapes and Where They are Grown

**Bone-Dry Neutral** – Airen, Albillo

Plainly cooked fish and shellfish  
Grilled chicken breasts  
Quiche  
Salads

DO: Vinos de Madrid, La Mancha

Try if you like: Orvieto, Soave, Muscadet, some Sancerres

**Crisp & Aromatic** – Albariño, Godello, Torrontés, Malvasia

Thai and Chinese food  
Seafood  
Fried foods  
Rich pates  
Pork

DO: Rias Baixas, Ribeiro, Valdorras

Try if you like: Riesling, Gewürztraminer, Alsacian wines or a crisp Viognier.

**Green & Tangy** – Verdejo, Hondarribia, Viura, Parellada

Seafood  
Tomato sauce based dishes  
Thai food  
Sushi

DO: Rueda, Txakoli, Penedes

Try if you like: New Zealand Sauv. Blanc, Pinot Grigio, Austrian Grüner Veltliner

**Round & Nutty** – Aged Malvar, Palomino, Albillo

Savory cheeses  
Cured ham  
Grilled or roast chicken  
Smoked salmon  
Paella

DO: Rioja, Vinos de Madrid, Penedes

Try if you like: Chardonnay, Fumé Blanc, or a White Rhone

**Delicate Rose** – Garnacha, Tempranillo, Bobal

Delicate fish  
Spicy  
Salads  
Pasta  
Pimientos Piquillo

DO: Navarra, Penedes, Valencia

Try if you like: Provence, Tavel, Bandol

Pairing Suggestions for Spanish Red Wine Grapes and Where They are Grown

**Juicy, Fruity – Garnacha, Tempranillo, Monastrell**

Barbecues  
Roast or fried chicken  
Ham  
Roast pork  
Spicy food (Indian, TexMex)

DO: Navarra, Valdepeñas, La Mancha

Try if you like: Beaujolais, light Chianti, or Valpolicella

**Silky, Red Berries – Tempranillo**

Red meat in rich sauce  
Roast game birds  
Roast or grilled red meats  
Chicken in red wine sauce or garlic  
Grilled fish (tuna/salmon)

DO: Rioja, Navarra

Try if you like: Burgundy, Chianti, Côtes de Rhone

**Intense, Earthy Dark Berries – Tempranillo, Tinto del Toro**

Roast or grilled red meats (lamb!)  
Venison  
Duck and goose  
Roast chicken and turkey  
Cold roast beef

DO: Ribera del Duero, Toro

Try if you like: Australian Merlot, California Pinot Noir, or some Sicilian wines

**Juicy and Spicy – Bobal, Cariñena, Monastrell,**

Roast or grilled red meats  
Barbecues  
North African dishes

DO: Jumilla, Yecla, Valencia

Try if you like: Zinfandel, Costieres de Nimes, or Primitivo

**Spicy, Warmhearted – Mencia, Graciano, Garnacha**

Peppered steak  
Sausages  
Warming, herby stews  
Duck and goose

DO: Priorat, Bierzo

Try if you like: Aussie Shiraz, Crozes-Hermitage, Pinotage