# Types of Wine

There are 7 main types of wine:

1.Red Wine

Made from black grapes fermented with the grape skin, seed and stems (Jordan, 2019). The red colour comes from the grape skin.

Red wine is high in tannins which is why it has a bitter and dry taste (Gillen, 2022).

Red wine is best had at or slightly below room temperature since if the wine is chilled the tannins in the wine can become bitter.

The darker or newer the wine the more tannins it contains so an older wine will taste less dry and bitter (Gillen, 2022).

Red wine is best paired with wholesome foods (Gillen, 2022) such as pizza, red meat and pasta.

2. White Wine

Made from both white and black grapes that are fermented without the grape skins (Jordan, 2019) so only the clear grape juice is used. White wine is low in tannins (Gillen, 2022) making it more acidic with a tart flavor. White wine is best has chilled to bring out its flavours. White wine pairs best with light dishes (Gillen, 2022) such as chicken, seafood and salads.

3. Rose Wines

Made from black grapes that are fermented with the skins for a brief period before removing the skins to create its pink colour (Jordan, 2019). Rose is low in tannins but some rose can be dry (Jordan, 2019). It has a light and sweet flavour. Rose is best paired with light dishes and appetizers such as seafood, fruit, cheese and poultry.

4. Sparkling Wines

Sparkling wines are carbonated wines made from black and white grapes (Gillen, 2022) where the carbon dioxide creating the carbonated wine is naturally occurring due to the fermentation (Jordan, 2019). Best paired with light foods such as cheeses, seafood and fruit.

5. Desert Wines

Dessert wines are sweet wines that are had after a meal sometimes as a dessert. Best paired with a dessert such as a cheesecake, pudding or crème brulee.

6. Fortified Wine

Fortified wines contain spirits which are added during the fermentation process (Jordan, 2019). These wines are sweetened by alcohol and can be used as dessert wines. Due to the added spirit these wines tend to have a higher alcohol percentage and are paired well with baked goods such as tarts, cheese and other desserts.

7. Orange Wine

Made with white grapes fermented with the skin on giving it an orange colour . This means that orange wine does have tannins but still maintains the crisp taste of a white wine. Served at a slightly warmer temperature than a white wine and pairs well with hearty dishes such as pork or beef (Gillen, 2022).

# Bibliography

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