

Red wine with fish - the new art of matching wine with food

Simon & Schuster - How to Match Wine with Food: 6 Simple Tips for Successful Pairings

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12 Exceptions To The Rule That You Shouldn't Drink Red Wine With Fish

THE BASIC WINE PAIRING RULES The most important elements to pay attention to in pairing wine and food are the acidity, tannin, alcohol, and any overt wood flavors in the wine. Very spicy flavors also tend to react badly with tannins and high alcohol, making the wines feel hotter; such dishes fare better with fruity or lightly sweet wines.

The Cheat Sheet to Pairing Wine With Asian Food

The red fruit tastes seem to marry well with the special sauce. A light, juicy, fruit-driven red could work as well.

Robert Russell: What to know about interesting wine pairings

But how a fish is cooked — grilling, baking, frying or on the barbecue — will help to narrow down your wine choice.

The Cheat Sheet to Pairing Wine With Asian Food

Please refer to accompanying picture s. You can reach Robert Russell at rob rlr-appraisals.

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