

## **Alsace – The Indian Capital of Wines**

Indian cuisine is savoured all over the world by connoisseurs and adventurous 'foodies' alike. However it is not only for the brave, contrary to the popular misconception that Indian fare is all burning Vindaloos and Onion Bhajis. Due to the wide variety of aromatic spices available, there is sure to be a dish to suit any palette, even the most conservative. India is renowned for its myriad of spices that are not only flavourful and versatile but also boast medicinal properties.

The finest foods should always be accompanied by the most suitable wines. Choosing the right wine for Indian gastronomy needn't be rocket science, it is just about following some basic guidelines as well as experimenting to discover your own unique preferences.

Alsace wines from France are the ideal complement to Indian cuisine, as they are robust enough to stand up to the full flavour of aromatic spices with ease.

Gewurztraminer is the most versatile of all Alsace wines, indeed the prefix 'Gewurz' literally means 'spice'. Its qualities enable it to take on the hottest spices and herbs such as Garam Masala (combination of the hottest spices) effortlessly.

Gewurztraminer wines vary significantly from dry or medium dry to sweet. The drier style of Gewurztraminer is an ideal accompaniment for vegetarian dishes such as Pouri (flat bread fried in ghee), Aloo Rasedar (potato curry) and Dahl Bhalla (lentil patty smothered in yoghurt and topped with Tamarind sauce), incidentally the spice also used in Worcester sauce. Gewurztraminer has a characteristic bouquet reminiscent of lychees and roses.

For seafood lovers, the mellow, dry flagship Reisling is ideal, with its hallmark mineral bouquet and taste. It complements coriander, cumin and turmeric, spices commonly used in Indian fish dishes.

Those with a taste for white meat, particularly poultry, would enjoy Tokay Pinot Gris, for its soft fruity texture.

Just as much care and attention goes into preparing the perfect deserts or 'mithai'. Gewurztraminer Selection de Grains Nobles encompasses a bouquet of lychees and roses, providing a subtle accompaniment to fudge like butterscotch Burfi or rose milk Halwa.

For those just warming the palette, Pinot Blanc is Alsace's aperitif of choice. Due to its light and fruity texture, it is very easy to drink and is also a good choice for seafood, as long as the dish is not too sweet.

Alsace's expertise is clear from the taste, and has an offering to complement any Asian dish.

With World Curry Week (16-22 October) and Diwali (5<sup>th</sup> November) soon approaching, it is the perfect time to experiment with Indian gourmet delights as well as their perfect accompaniments, courtesy of Alsace.

Alsace wines are not only excellent quality but also represent good value for money at £5-£9 per bottle, they can be found in most specialist chains such as, Oddbins and Majestic. Online retailers such as Laithwaites and Virgin have a larger range.

Further information can be found on [www. Alsacewine.com](http://www.Alsacewine.com)