

CONTACT: Andrea Sahakian
 212-445-8380
 asahakian@theaxisagency.com

A LATIN TOUR OF FOOD AND WINE: ALIVE WITH FLAVOR

Renowned Chef Offers Simple Wine Pairings to Showcase Latin Cuisine

Latin American flavors and culinary influences are permeating the broader American food scene like never before. The intense and varied flavors that give Latin foods their signature zing need a wine that complements – not complicates – the bold tastes. Whether you prefer your meats grilled or roasted, your sauces mole or verde, Richard Sandoval, award-winning chef and owner of the leading international group Modern Mexican Restaurants, offers simple wine pairings for some of his favorite classic dishes of Latin origin.

Of course you can't go wrong when enjoying the wines that you like with the foods that you like, but if you're looking for a little guidance, Chef Sandoval and the Wine Market Council suggest the following pairings to get you started.

COUNTRY/DISH	WINE PAIRING TIPS
Mexico: <i>Chile Relleno de Mariscos</i>	The spice of the chile poblano, earthiness from the black beans and the fresh lightness of the seafood all come together in the complex flavors of this classic. A Pinot Gris from Oregon offers crisp green apple and pear notes with a hint of sweetness to contrast the spice while the lively acidity will complement the seafood, keeping it bright and fresh.
Argentina: <i>Asado Argentino</i>	The mixed grilled meats from Argentina present a variety of products with flavors and textures such as sausages, lamb, sweetbreads and steaks. However, there is one flavor that resonates throughout the dish and brings them together as a cohesive unit – the smokiness of char-grilling. Malbec from Argentina is known for dark fruit and smooth tannins, making it a versatile wine. Also, possess a smoky finish that complements the grilled meats.
Venezuela: <i>Arepas de Puerco</i>	This dish is nuanced by the rich flavors of tender pork with some spice from the marinade that is balanced the sweet earthiness of the corn arepas. A wine that will play along with this profile is a fruity and bold Zinfandel . The dark berry flavors will contrast with the earthy flavors of this dish while the bold finish will hold up to the spiced pork.
Brasil: <i>Feijoada</i>	Composed of many different meats and beans, this Brazilian staple is cooked together to form a unique and delicious meal. A dish like this is complemented by a blend of several varietals from California to offer forward fruit and spice aromas with the necessary complexity that will balance this dish and make a wonderful pairing.

Peru: <i>Ceviche Peruano</i>	A clean dry white wine such as an Albariño from Spain will accentuate the freshness of the fish. Plus, its floral and stone fruit aromas (peach and apricot) will hold up to the acidity of the classic citrus in the dish.
Cuba: <i>Lechon con Ajo</i>	This dish is a succulent pork leg that has been marinated and roasted with garlic. A wine that will play along with this profile is a fruity and silky Pinot Noir from California. The wine's red and dark berry flavors contrast the food's earthiness, while offering bright acidity to stand up to the luxurious pork.

** For more great wine and food pairing advice, visit wineanswers.com.*