

Sufi Wines launches French varietals to complement Indian Cuisine

New York: Named after the greatest Indian poet of the 19th century, Mirza Ghalib is the first trio of wines presented by the newly-launched company Sufi Wines. The Cabernet Sauvignon (red), Viognier (white), and Syrah (rose) are all from the Pays D'Oc region of France and are especially blended to complement the richness, complexity, and spicy nature of Indian foods.

The Cabernet Sauvignon is described as well-balanced with velvety smooth tannins and main aromas of red mature fruits and spices. This varietal best accompanies Indian vegetarian and non-vegetarian dishes such as tandooris, tikkas, kebabs, baltis, curries, vindaloos, and biryanis. The Voignier is described as round, velvety, aromatic, and dry, with a final touch of vanilla. This varietal best accompanies Indian fish dishes, as well as vegetarian delicacies such as pakoras, samosas, bhajias, lentils, and curries. Finally, the Syrah contains a fine aromatic expression of fruits and flowers such as black currants, cherries, and violets; it is also best accompanied with both vegetarian and non-vegetarian Indian food.

“Throughout history, wine has found its place naturally to accompany a hearty and sumptuous meal,” says Sam Bhatia, Principal and Founder of Sufi Wines. “As aficionados of Indian cuisine, we were never quite satisfied with the wines we were presented to accompany our dishes. So, with the help of friends and professionals in both the cultural and wine sectors, we decided to create our own – Mirza Ghalib.”

The creation of these wines is the result of the work of a team of passionate wine lovers led by Frédéric-Jean Hoguet, wine expert and member of the prestigious Académie du vin de Paris.

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