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## Ideal rich reds to pair with barbecued meats



**BY SAM WYLIE-HARRIS**

**T**he charcoal scent and juicy flavours of a BBQ grilled steak can stir up quite a thirst, so make sure you do it justice with the right red. From casual cookouts to gourmet get-togethers, richly fruited red wines are a natural bedfellow with barbecued meats and a wine such as Tagus Creek Shiraz-Trincadeira 2012, Portugal (£4.50 from £6.25, now until July 31, Asda) is versatile enough to go the full distance. A Decanter

Regional Trophy winner from the JP Ramos winery, the blend of shiraz and trincadeira offers generous black plum and blackberry flavours ending with a lick of spice and soft tannins. With a lush mouthfeel and enticing, rich finish, your friends will think it cost two or three times the price.

Sainsbury's Winemakers' Selection seems to be improving all the time, and for New World

**Tagus Creek Shiraz-Trincadeira 2012, Portugal, Asda**



fans who want to drink in the outdoor Aussie lifestyle, Sainsbury's Winemakers' Selection, Cabernet Sauvignon 2013, South Australia (£6, Sainsbury's) is a good match for sizzling burgers. An easy-drinking cab sav with just enough fruity, wild berry flavours, plummy notes and juicy acidity to balance the palate and stop it being too bland — great for a budget barbie.

Another crowd pleaser that's affordable, and equivalent to three bottles of wine, The Co-operative Chilean Merlot Wine Box, Valle Central, Chile (£12.99, 2.25 litres, The Co-operative) is a gentle glugger perfect for larger gatherings. Easy and approachable, with smooth, warm fruit, a hint of spice and soft tannins, it tastes great on its own before the whiff of smoked ribs lures your guests.

Deeply flavoured reds are some of Spain's greatest assets and at a parrillada — a Spanish BBQ — marinated lamb and beef are left to rest while the grill gets going. Hot, sweet and peppery, these sauces

**Corney & Barrow House Claret 2010, Bordeaux, France**





# UK Key Regionals

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and marinades cry out for a fresh, vibrant style like Artazuri Red 2013, Artadi, Navarra, Spain (£10.95, bbr.com) to balance the flavours. Youthful, modern and made from garnacha, there's a sweetness to the ripe forest floor of black fruits that mingles with spice, liquorice and cocoa on the lively finish.

Another Spanish beauty that should be saved for the finest cuts of meat, Dehesa de Quixana El Ingenioso 2013, Spain (£11.99, virginwines.co.uk) is a shiraz-dominated blend that's both powerful and impressive.

Full of delicious, crunchy red and blackberry



**Sainsbury's Winemakers' Selection, Cabernet Sauvignon 2013, South Australia**

fruits with well-integrated oak, the more the wine opens up, the more the fruit brightens to reveal juicy black cherry, cassis and vanilla flavours that reward the palate with a pure, lavish finish.

Argentina is a powerhouse

to match with steak, but if you like an elegant, un-oaked style of malbec, try Pulenta la Flor Malbec 2013, Mendoza, Argentina (£11.95, bbr.com). Polished and refined with cherry-scented fruit and layers of cassis, cherry pie and ripe black fruits, there's a freshness on the silky finish that begs to be drunk.

Meanwhile, if you're after a fail-safe, keenly priced Bordeaux for summer parties, you can't go wrong with Corney & Barrow House Claret 2010, Bordeaux, France (£8.95, corneyandbarrow.com). From a great year, it's a merlot blend with concentrated redcurrants on the nose, cedar notes and earthy red fruits with a savoury finish and firm tannins – just note, it's best served with lightly seasoned dishes, rather than hickory-flavoured platters.