

FRONTERA

FOOD PAIRINGS



CABERNET SAUVIGNON/MERLOT

Best served with red meats, cheeses, seasoned dishes and pastas with spicy sauces.



CABERNET SAUVIGNON

Ideal to serve with red meats, cheese, spicy stews and pasta with spicy sauces.



CARMENERE

Excellent company for pasta, cheese, lamb, grilled chicken and risotto.



MALBEC

Enjoy it now with hearty roasts and barbecues.



MERLOT

It is the perfect match for pasta, cheese, red meat and grilled chicken.



PINOT NOIR

Perfect company for aged cheeses, white meats and grilled fish.



SHIRAZ

Enjoy with tasty dishes such as a mature cheeseboard.



VINTAGE RED

Ideal to serve with all kinds of meat, cheeses and spicy food or to drink on its own.



PINOT GRIGIO

Excellent company for all kinds of shellfish, delicate fish and salads.



SAUVIGNON BLANC

It is the perfect match for shellfish, fish with light sauces and salads.



CHARDONNAY

Ideal as a cocktail, with desserts, fruits and sweet pastries in general.

