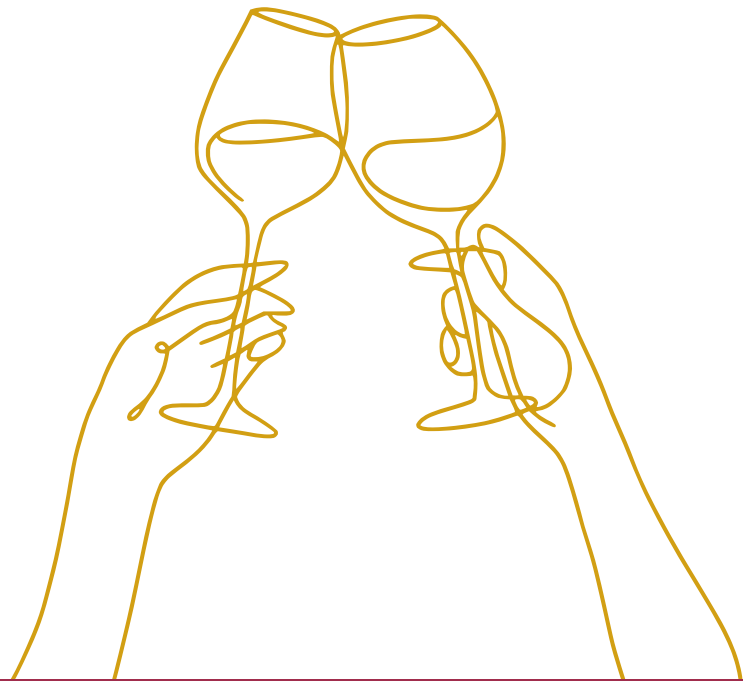


# Wine Cheat Sheet



## Red Wines

Known for their bold flavors and tannins. These wines pair best with rich, hearty dishes like steak, lamb, and other red meats.



## White Wines

Offers a crisp and refreshing flavors that pair well with lighter fare. Seafood, chicken, and salads are great matches for white wines.



## Sparkling Wines

Versatile and can be paired with a wide range of foods. Their acidity and bubbles make them a great match for salty and fried foods.



## Rosé Wines

They can be paired with a variety of dishes, from grilled vegetables and salads to seafood and light pasta dishes.



## Dessert Wines

Sweet and rich, making them ideal for pairing with desserts.