

Simple Rules of Pairing Table Wine to Food

Temperature	Chilled 43°- 50°, Cool 50°- 55° or Cool room temperature 55°- 64°	Serve at the right temperature (Chilled for sparkling, Cool for white and Cool room temperature for reds)
Acidity	Low, Medium, High	Match or contrast the acidity/tartness of foods by using bridge ingredients if necessary (e.g. lemon, tomatoes)
Body	Light, Medium, Full	The body of the wine should match the food being served, often contributed in food by fats, spices and cooking technique. (Don't forget the toppings/sauces)
Sweetness	Dry, Off-dry, Semidry, Sweet	Match the sweetness of wine and food or else the sweeter one will make the other tart (Think marshmallow sweet potatoes or desserts)
Oakiness	None, Hint, Medium, High	Oak barrel aging can enhance smoky flavors and complement bitterness, but it can mask food flavors. Go light (Think of it as "make-up" on wine)
Alcohol	Low ($\leq 13\%$), Medium(13-14.5%), High (14.5%-15%+)	Lower alcohol is better for spicy or salty foods. Lower and Medium level alcohol wines are more food friendly. (Usually below 15%)
Bitterness	Hint, Pronounced	A hint of bitterness in wines can complement earthy bitter foods or fatty foods (Think charred steak) (Mostly red wines)
Complexity	Simple, Medium, High	Simple wines pair fine with simple foods but complex wines can shine with simple foods.
Flavors	Complementary, Contrasting	Properly pairing complementary or contrasting flavors can be satisfying. (Use your creativity)
Points	Points awarded by a wine critic or wine magazine without food.	Expensive meals in high-end restaurants or when a guest in someone's home may call for a prestige wine brand with high points so as to impress the host. (But only if it matters to you)