



The Wine & Chisme  
Podcast Present:

# Tamales y Wine Guide

THE WINE  
& Chisme  
PODCAST

# Things to Keep in Mind When Tasting and Pairing Wine

## We ALL Have Different Taste Buds

I have spent the last couple of weeks reaching out to our network of Latiné vintners as they tend to keep our flavors in mind. Whether you order from these brands or use them as a jumping point to go to your local wine retailer, the only true way to figure out if you like the combining flavors is by trying them!

## Try the Wine Before You Taste the Tamal

See, Swirl, Smell and Sip - the four pillars of analyzing wine. Regardless, it's always best to taste the wine before you taste the food so you can taste how the food affects the wine and vice versa.

## Try the Wine After You Taste the Tamal

Now that you've had a few bites of your tamal (or enchilada or posole), take another sip of wine. How does the wine taste now? Is it a wine you would pair with this food again or try something else?

Links to all the wineries listed in this guide can be accessed [HERE](#)

# Pork Tamales

## RED WINES

As most traditional pork tamales are made with red chile, various reds tend to hold up best with these flavor profiles.

## EXAMPLES OF WINE TO PAIR WITH PORK TAMALES

808 Beatz Originator Red Blend

Aldina Vineyards 2020 Rosé

Ceja Vineyards Pinot Noir or Red Blend

Cesar Toxqui Cellars - 2018 Classic Zinfandel

El Potrillo Pino Noir (also great with red posole and enchiladas)

Final Girl Wines Chenin Blanc or Rosé or Syrah

Reynoso Family Vineyards 2019 Red Blend

RG|NY Cabernet Franc 2019

\*Final Girl Wine 2018 Sangiovese would also pair well with  
Guatemalan Pork Tamales





# Chicken Tamales

## **LIGHT REDS, ROSÉ AND WHITE**

Chicken tamales tend to be lighter and lean towards green chile which pairs well with wines that are less tannic and even citrusy.

## **EXAMPLES OF WINE TO PAIR WITH CHICKEN TAMALES**

Aldina Vineyards 2020 Rosé

Final Girl Wines Chenin Blanc or Rosé of Syrah

Honrama Sauvignon Blanc & Rosé (also great with green posole!)

Reynoso Family Vineyards 2019 Red Blend

RG|NY Viognier 2018

Valcan Cellars 2017 Tempranillo El Torero

# Veggie/ Cheese Tamales

## WHITE WINES

Red wines can overpower veggie or cheese tamales so it's best to pair them with wine or rosé wines that will still allow the flavors of the tamal to shine.

## EXAMPLE OF WINES TO PAIR WITH VEGGIE TAMALES

Bazan Cellars Sauvignon Blanc (Black beans & goat cheese)

Ceja Vineyards 2019 Chardonnay

Cesar Toxqui Cellars - 2016 French Colombard White Wine

Honrama Sauvignon Blanc & Rosé

Sciolo NY Chardonnay 2018 (RG|NY Wines)

Ulloa Cellars 2020 Grüner Veltliner

Vulcan Cellars 2020 White Malbec Bare (fried or cheese)





# Sweet Tamales

## **GOT SWEETS?**

When you pair sweets with wine there are three factors to consider: acidity, intensity and sweetness.

## **EXAMPLE OF WINES TO PAIR WITH SWEET TAMALES**

Ceja Vineyards Dulce Beso

Cesar Toxqui Cellars - Hugh Oliver Blanc de Noir Sparkling Wine & Dulce Paloma

Valcan Cellars 2017 Tempranillo El Torero

Suggestions? Questions?

Email us: [hola@thewineandchismepodcast.com](mailto:hola@thewineandchismepodcast.com)

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