


HOW TO KEEP YOUR COOL



THE temperature at which a wine is served has a big impact on its taste. Too cold and it's hard to get a true sense of the flavour of the wine, too warm and it's almost putrid.

As a rule of thumb, serving temperatures are 6 to 10C for sparkling, 8 to 14C for white or rose, and 13 to 20C for red.

Sounds reasonable enough, although on trips to Spain I've visited more than one tapas bar where red wine has been kept in the fridge.

Make sure you put wine in the cooler a couple of hours before you plan to drink it.

But if you need to chill a bottle of wine in a hurry, half an hour in the freezer also does the trick nicely . . . just don't forget to take it out.

Wine, unlike beer, isn't necessarily best served super

By **COREENA FORD**

cold. Despite this many restaurants serve their wines bone-chillingly cold, so it's not until you're on to your second glass that you can really get a sense of what the wine tastes like.

Admittedly a lot of people prefer their wine this way and really, it's just a matter of taste.

I recently got an invite to a very exotic sounding tasting session in Chile . . . but realised it would not mean leaving home. The invitation was to a live wine tasting in Montes Winery in Chile via an "online wine-tasting seminar".

My understanding is that the attendees will be sent wine and glassware. They sign onto the computer at the proscribed time and go through the tasting with president and winemaker Aurelio Montes.

Then, says the invitation: "They get to "interact one-on-one with Aurelio through the internet in real time from

the comfort of the office/home."

It seems like a wonderful idea. Think of all the things you could do like this online. For example, people worldwide could have a live cooking class with a famous chef if they send out a list of ingredients and equipment beforehand.

Or maybe you could have dinner with a famous foodie. They tell you what to serve beforehand then you sit down "together" over the internet and eat. The possibilities seem endless.

It's a shame I haven't got an endless supply of Griffith Park, an interesting Australian sparkling rose that's perfect now summer is almost here.

Soft pink in colour and very fizzy, it was a little too sweet for my drinking companion but I loved the rich berry flavours and citrus aromas. A perfect, quaffable drink as an appetiser with friends or on your own if you're in a good mood after a hard week at work.

Griffith Park is available at Morrisons priced £6.49.