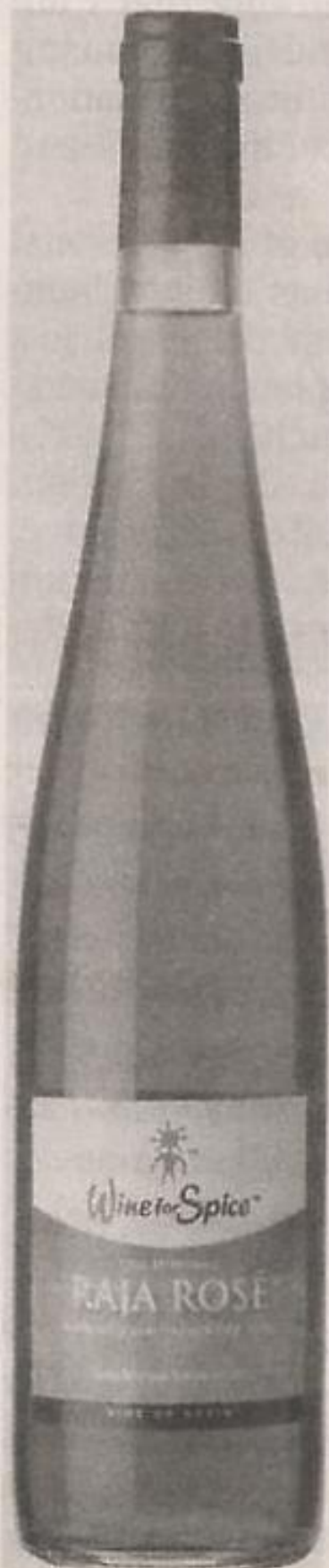


# Wine of the week



## Wine for Spice

**Raja Rosé n.v.**

Waitrose £5.99

Next week, Thursday 25th, will be Burns Night, when Scots honour their national poet: Burns Suppers are traditional, at which the good food that Scotland catches, shoots, raises or grows can be enjoyed. Essential, indeed iconic, is that national dish Haggis: to Burns the “Great Chieftan o’ the pudding-race”. It is certainly savoury, the finely chopped bits of sheep’s inside mixed with oatmeal and onion. (I saw a veggie version, next to the traditional one I bought in my London supermarket.). Now, which wine to accompany the Haggis and its “bashed neeps” (mashed turnips; glad to say, the turnip also had come from Scotland) and mashed potato, “champit tatties”.

Wine For Spice, an independent company which has wines in Spain made to its exact specification to match spicy food suggested its Raja Rosé. Light, naturally sparkling, with a slight fruitiness on the nose, it is a blend of two black grapes: 70% Garnacha Tinta and the rest Tempranillo. Its well-judged balance of fruit — ripe red cherries came to mind — and good acidity provided the perfect accompaniment to my Haggis, a good foil to its dense savoury meatiness.

The wine is available from a limited number of selected Waitrose stores, or online via [www.wineforspice.com](http://www.wineforspice.com).

*Graham Gendall Norton*