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7 OF THE BEST WINES FOR SUMMER BARBECUE SEASON

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With the summer season in full swing, it's safe to say that barbecue season is upon us. There's no better way to fight those long, hot work weeks than with wine-soaked barbecues on the weekends. But let's face it: July and August are *hot*, and finding the right wines to

match your food and quench your thirst without giving you heatstroke can be a difficult task. Still, there are plenty of wines out there perfect for long days by the [grill](#) — yes, reds, too!

We've rounded up seven of our favorite barbecue wines for this summer season. With [sparkling](#), [white](#), [rosé](#), and red, there's a barbecue bottle out there for every palate.

RAVENTOS I BLANC 'L'HEREU' BRUT CONCA DEL RIU ANOIA 2014



There's a reason we start all of our evening soirées with bubbly, and it's not just because it looks fancy AF. The super high acidity in sparkling wine causes our mouths to salivate, prepping our palates for long nights of eating. We love this organic/biodynamic [Cava](#) from Raventos; the palate is creamy and dense, yet balanced out with a striking acidity and mineral notes. The perfect aperitif sparkler to start your grill sesh. Average Price: \$19

LA FLEUR DU ROI BORDEAUX BLANC 2015



Who says good Bordeaux has to cost a fortune? This [Sauvignon Blanc](#)-dominant blend is rounded out with Sémillon, the classic assemblage for dry [Bordeaux](#) Blanc. The wine is full of juicy stone fruit flavors and crisp acidity, promising to keep your thirst quenched all throughout your sun-drenched afternoon. Very easy to drink. Average Price: \$11

FORSTREITER GRÜNER VELTLINER SCHIEFER RESERVE 2014



Roots run deep at this Austrian estate, with the Forstreiter family crafting wines in the Kremstal region since the late 1800s. Forstreiter ages their **Grüner Veltliner** for two weeks on the lees post-fermentation, giving the wine a flinty, layered palate of white pepper and earth. Perfect for pairing with grilled vegetables. Average Price: \$20

CLOS BEYLESSE COTES DE PROVENCE ROSÉ 2016



Nothing conveys summer barbecue like a chilled glass of **rosé**! When it comes to everyone's favorite pink juice, Provence certainly sits at the top of the throne. This **Syrah**-dominant blend, rounded out by Grenache and **Cinsault**, is extremely light on the palate, with a soft yet zesty acidity. Pairs with... well, everything that has to do with being outdoors. Average Price: \$26

OCHOTA BARRELS 'TEXTURE LIKE THE SUN' ADELAIDE HILLS 2016

Whoever said "red wine should never be served chilled" obviously never popped this bottle in the fridge for 10 minutes. This kitchen-sink blend of both red and white grape varieties is super light and



juicy, perfect for red-wine lovers who feel slighted in the summer. Average Price: \$28

ARAVITAKIS WINERY 'LITTLE PRINCE RED' 2015



This fourth- generation Cretan winery focuses on the island's **terroir**-driven indigenous varieties. This medium-bodied dry red is comprised of 65 percent Kotsifali and 35 percent Mandilari, with grapes influenced by Mediterranean climate and cooling sea breezes. The wine is soft and aromatic, with supple flavors of red fruit and earth. Delicious with grilled vegetables and light meat, though it can definitely stand on its own. Average Price: \$14

A PORTELA MENCIA 2014

When it comes to barbecue, Spanish reds are king. While many wine drinkers tend to lean toward heavier Tempranillo- and **Garnacha**-based wines, we love the earthy, light-to- medium-bodied reds from northwestern Galicia. Mencia, an indigenous grape to the region, is highly aromatic and earthy, pairing well with an array of smoky barbecued meats and charred vegetables. Average Price: \$15



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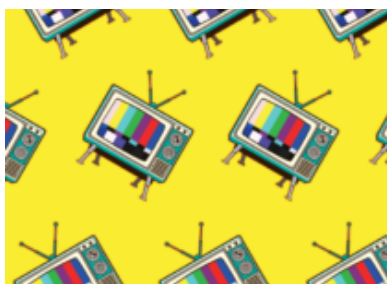
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