



White Wine

A white wine with an intense pale straw yellow color with dominant floral aromas and noticeable ripe pears. Fresh, soft and very fruity on the palate. This elegant and harmonious wine surprises with its roundness and exceptionally good balance. The perfect complement to Indian cuisine.

Cultivars: viura (macabeo).



Red Wine

A red wine with a cherry color with maroon reflections, which shows us its youth and freshness. The fruity aroma with clear notes of cherries and currants is a delight.

Medium-bodied, round and mild wine. The perfect complement to Indian cuisine.

Cultivars: tempranillo and garnacha.



HISTORY

Taj Indian was made from passion for Indian cuisine. It's our link to passionate people, spectacular monuments and delicious flavors and spices.

The Taj is the beauty personified! It displays its different moods through its varied shades. Taj Mahal has as many shades as any kind of beauty can ever have! The Taj is pinkish in the morning, milky white in the evening, golden when the moon shines and the intermediary variants during different hours of the day and during different seasons in a year.

Become your Taj Indian journey with us!



Beer & Wine

**BEST
QUALITY
BEER & WINE**

Feel the Finest Taste

Taj Indian Group LTD

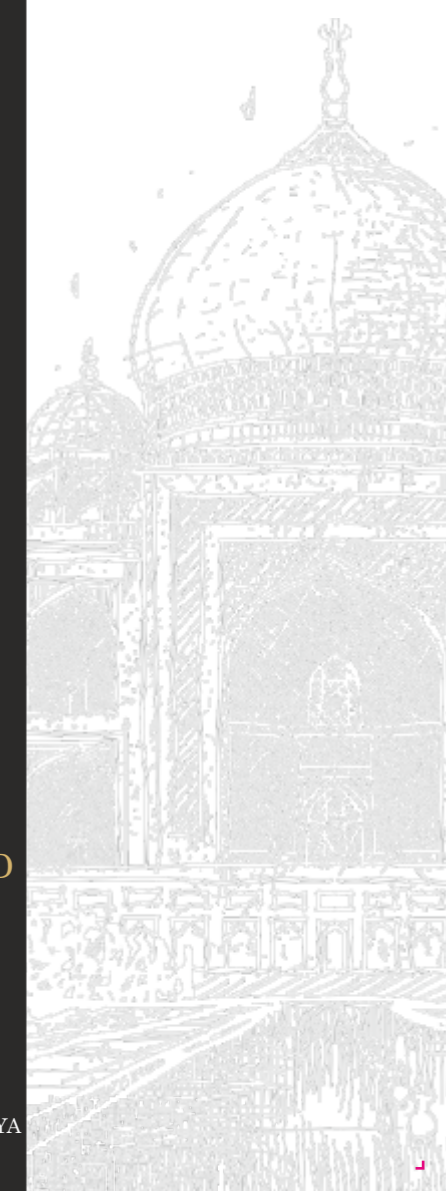
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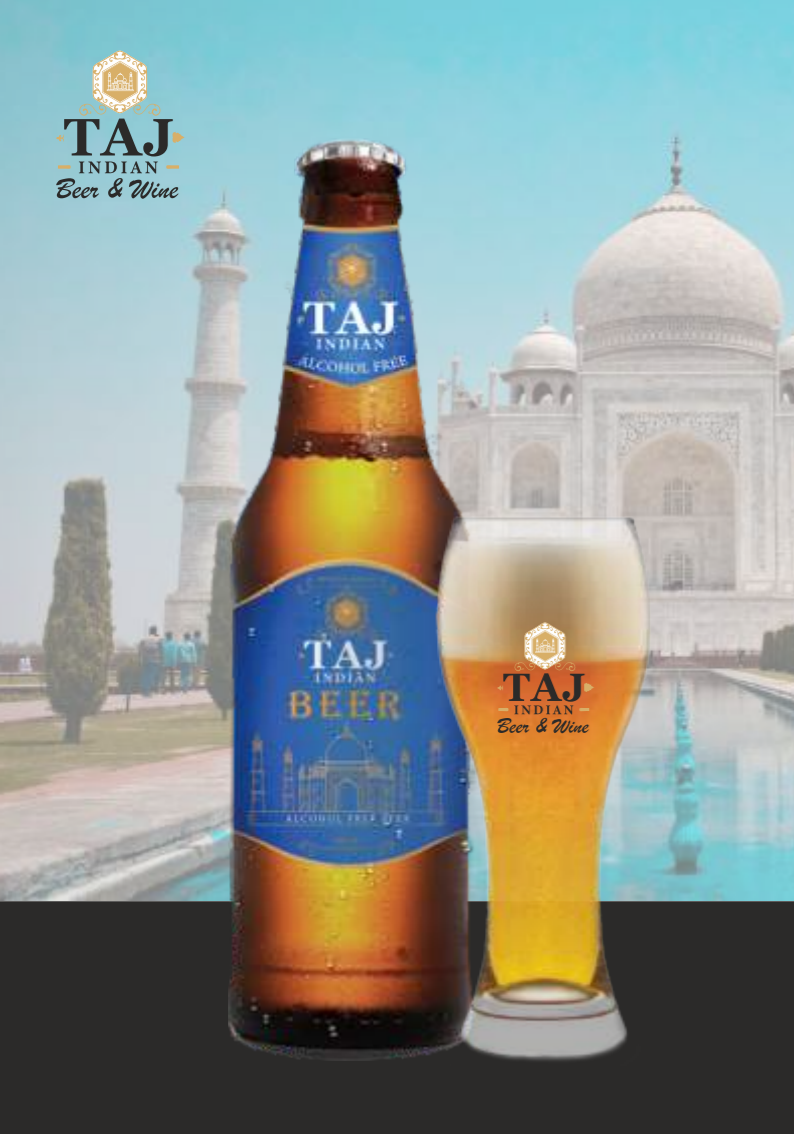
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ALCOCHOL FREE BEER

Our alcohol beer is special. Special effects is made using a fermentation method, that allows it to retain flavor without the alcohol. The result is a citrus-forward brew with just the right amount of bitterness from the hops. Now you don't need to resign from great flavour of beer when you want to stay alcohol free.

Best served chilled.



STOUT BEER

Stout – once hefty and powerful, today this beer is also brewed in more session like styles. This is upper fermentation dark beer with a little aftertaste of burned coffee and bitter chocolate strengthened by a tone of sweet caramel. The beer is smooth as breakfast cereal, with low bitterness and a spectacular creamy froth. It is a low CO₂ beer, which makes all the more drinkable.

Ingredients: water, barley malts, ereal, hop, beer yeast.

Best served at: 10-12°C



WHEAT BEER

The classic wheat beer in the style of hefeweizen is characterized by a typical combination of a fruity (banana) aroma and the aroma of cloves. We owe this effect to a special type of brewer's yeast, which apart from the aromas, causes the beer to be unclear, which is typical of this style. This visual feature arises also, and perhaps above all, due to the use of a significant amount of wheat malt (wheat: in German – Weizen), which is rich in proteins. These, on the other hand, extend the durability of the foam, which joyfully decorates our wheat drink. The beer is stylishly not very bitter, but highly saturated and crisp.

Ingredients: water, barley malt, wheat malt, hop, top-fermentation beer yeasts.

Best served at: 6-10°C



LAGER BEER

Classic lager made with German like precision. Our version is stylishly bitter and an intense hop aroma. It is 'clearer' and more dry rather than full and sweet. The bonus – a beer of character and refreshing taste. The finishing touches of noble malt aftertaste, slightly spicy and floral. Just as all our beers it is not filtered, but we go all the way to keep it as clear, light and shiny as possible. A perfect companion to a variety of foods, especially grilled and roasted. Quenches thirst in an instant.

Ingredients: water, barley malts, noble hop German varieties, bottom fermentation beer yeasts.

Best served at: 4-8°C