



Vale of Evesham Asparagus Tasting Notes



APPEARANCE

Colour: Fresh - Pantone Green 363 
Cooked - Pantone Green 361 

Size: Length - 15 - 22 cm. Girth at base - 1.5 - 2.5 cm

TEXTURE

Fresh - straight, smooth stem firm to the touch, able to hold its own. Tip should be compact, firm & closed.

SMELL

Asparagus does not have a distinct aroma at its freshest.



THE VALE OF EVESHAM ASPARAGUS TASTING SCALE

Asparagus (*Asparagus officinalis*) comes in 3 colours: white, purple and green:

- 4-18** PGI Vale of Evesham Asparagus
- 4-12** Green asparagus (The Americas and British origin)
- 3-9** Purple asparagus (French and Italian origin)
- 1-2** White asparagus (Dutch, German and Spanish origin)

- 1** - Subtle, almost negligible taste
- 2** - Mild with a hint of cream
- 3** - Slightly sweet and crisp
- 4** - Hints of bitterness
- 5** - Suggestions of almond and cashew
- 6** - Savoury, with a hint of saltiness
- 7** - Woody and earthy
- 8** - Juicy elderflower
- 9** - Green pepper with lemon
- 10** - Broccoli meets spinach
- 11** - Artichoke
- 12** - Broad bean & sugar snap pea
- 13** - Young nettle
- 14** - Cut Grass
- 15** - Herbaceous with coriander notes
- 16** - Opulent buxous
- 17** - Unctuous velvet & satin butter
- 18** - Heady, popping-candy finish that's intellectually satisfying



ASPARAGUS AND DRINK PAIRING

With its Protection of Geographical Indication status (PGI), the distinctly unique flavour of Vale of Evesham Asparagus goes well with simple and salty flavours. Its versatility means it makes the perfect starter, a main dish, an accompaniment or an ingredient in a recipe.

It absorbs the nuances of a dish, especially charcuterie, cheeses (from soft and creamy to sharp), meat and poultry, pasta and rice, olives, tomatoes, and sauces (especially Hollandaise), making it the Hugh Grant of vegetables.

Matching the perfect drink to bring out the best in your Vale of Evesham asparagus is dependent on how you are cooking it.

The key thing to remember is the balance between flavours, body, and the alcohol present. Due to its clean nature, oaked or smoky wines are best avoided, as too anything with high or firm tannins.

Blanched asparagus

Central Loire Sauvignon Blanc (Sancerre or Pouilly-Fumé) or a glass of locally sourced Holywell Malvern spring water.

Roasted or griddled asparagus with butter

A simple Côte D'Or or unoaked French Chardonnay offsets the richness of the butter. Try with a cucumber cooler or cup of tea.

Asparagus in soup

A little bit of fruit, such as a New Zealand unoaked chardonnay or Pinot Gris. Viognier also works a treat.

Asparagus with Hollandaise or rich sauces

The sauce from this classic dish can overpower the flavours of asparagus, so try with a lightly oaked Californian Chardonnay or an Americano filter coffee.

Asparagus with eggs

The perfect start to the day. Try with any crisp dry white or Spanish cava, or a morning cup of English breakfast tea.

Asparagus with cheese dishes

Something clean and fresh with such as a Picpoul de Pinet or a delicate Provençal rosé from south-west France, or an iced tea.

Asparagus rice dishes

Definitely stick with a north western Italian white with the creaminess: Friuli Venezian Friulano, Pinot Grigio or a Pinot Noir adds harmony.

Asparagus with pasta dishes

Californian or Argentinian Chardonnay for the white, Tuscan Sangiovese-based for the red.

Asparagus wrapped in pancetta or other meat dishes

Going Loire here. A Saumur Cabernet Franc or Sancerre Pinot Noir hits the spot. Or a Masala Chai cuppa.