

# ACAIBO x CELERY

# 2014

CELERY & CELERIAC, THE CHOICE OF SWEETNESS OR FRESHNESS

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**THE CELERY IS CHARACTERIZED BY ITS FRESHNESS, WHICH PERFECTLY MATCHES THE POWER OF ACAIBO 2014. THE SWEETNESS OF THE CELERIAC ENHANCES THE DELICACY AND ELEGANCE OF THE WINE. THE FRUITY AROMA OF THE WINE BLENDS VERY WELL WITH THE ACIDITY OF THE CELERY, AND PROLONGS THE HARMONY IN THE MOUTH.**

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THE 2014 VINTAGE OF ACAIBO HAS BEAUTIFUL NOTES OF BLACKCURRANT, VIOLET AND LILAC. A ROUND, STRAIGHT WINE WITH FINE TANNINS AND A LONG FINISH.

THERE ARE TWO TYPES OF CELERY. THE FOLIAGE OF THE CELERY BRINGS SPICY NOTES IN THE ATTACK, AND A RATHER FRESH AND VEGETAL FINISH. ITS AROMATIC POWER PERFUMES DISHES AND BROTHS. CELERIAC IS MILDER AND HAS A NUTTY FLAVOR.

## RECIPE IDEAS

### VENISON IN A SAUCE WITH CELERIAC PUREE

Once cooked, the venison gives off notes of nuts, slightly caramelized. The thick and unctuous sauce, made from a red wine reduction, serves as a binder and reminds us of the aromas of the wine.

The wild berry notes of the wine and the sauce are the perfect accompaniment to the sweet hazelnut notes of the celeriac.

### STURGEON STEW WITH RED WINE, SPICES AND PASSION FRUIT

After cooking, the celery retains its crunchy exterior but its flesh becomes supple on the inside. These different textures enhance the roundness of the wine in the mouth.

The spicy aroma of the celery enhances the fruit of the wine, and reveals new peppery hints.

The parmesan adds a slight saltiness and prolongs the wine's length in the mouth.

