

ACAIBO x PASSION FRUIT

2015

CRISP VITALITY IN THE MOUTH

THE AROMATIC RICHNESS AND ROUNDNESS OF ACAIBO 2015 CONTRASTS PERFECTLY WITH THE FRESHNESS AND VIVACITY OF THE PASSION FRUIT.

A COMBINATION OF CONTRASTS, FOR AN ORIGINAL ALLIANCE.

ACAIBO 2015 SHOWS A BEAUTIFUL AROMATIC RICHNESS. VIBRANT BLACK FRUITS ON THE PALATE, FINE FLORAL AROMAS, ACCOMPANIED BY A COMFORTING HAZELNUT FLAVOR. A WINE THAT IS BOTH GENEROUS AND GREEDY.

THE PASSION FRUIT IS A COVETED DISH FOR ITS EXOTIC FRESHNESS. ITS PULP HAS A SWEET, HIGHLY PERFUMED TASTE. ITS SMALL SEEDS BRING CRUNCH AND ACIDITY IN THE MOUTH. A FRUIT WITH A UNIQUE FLAVOR AND TEXTURE!

RECIPE IDEAS

CARAMELIZED PORK RIBS, PASSION FRUIT SAUCE

The meat is rather rich and fatty. It perfectly combines with the generosity and roundness of the wine. The acidity of the passion fruit contrasts and brings freshness to the dish. The cooking of the meat brings some caramel flavors, which underline the vanilla and toasted notes of the wine. The fruity notes of the wine and the fragrance of the exotic fruit complement each other. They give a beautiful complexity to the overall aromatic bouquet. The different textures energize the tasting – with the crispness of the ribs and the crunch of the passion fruit seeds.

STURGEON STEW WITH RED WINE, SPICES AND PASSION FRUIT

The flesh of the sturgeon is both firm and dense. When cooked, it has smoky, marine notes which highlight the tannins and fruit of the wine whilst not overpowering it. The spices are reminiscent of the wine's aromatics and enhance the scent of passion fruit. The acidity of the exotic fruit brings a real freshness and underlines the salinity of the sturgeon.

