

ACAIBO x CHILI

2016

A BRIGHT AND COLORFUL PAIRING!

**A PERFECT MATCH BETWEEN THE GENEROSITY OF ACAIBO 2016 AND THE POWER OF CHILI.
THE CHILI IS A REAL FLAVOR ENHANCER. IT MAGNIFIES THE FRUITY AND SPICY NOTES OF THE WINE AND AT THE SAME
TIME IT REVEALS THE FLAVORS OF THE DISH.
THE MINERALITY OF THE WINE BRINGS A NICE FRESHNESS TO THE WHOLE!**

ACAIBO 2016 HAS A WILD SIDE, VERY INTERESTING IN THE MOUTH. ITS SPICY, CINNAMON AND LICORICE NOTES ARE ACCOMPANIED BY BLACK FRUITS AND A PLEASANT SALINE MINERALITY.

CHILI IS THE MOST COMMON SPICE IN THE WORLD. IT COMES IN MANY VARIETIES: DIFFERENT COLORS, SHAPES, SIZES, STRENGTHS... IT CAN BE PAN-FRIED, BARBECUED, STEAMED... AND EVEN EATEN AS A POWDER!

RECIPE IDEAS

CHOCOLATE AND ESPELETTE PEPPER FONDANT

The freshness of the wine balances the bitterness of the cocoa. The Espelette chili pepper, both soft and slightly sweet, reveals the fruity aromas of the wine and integrates the bitterness of the cocoa. Its delicacy is enhanced. The finish is salty and mineral. It makes you want to come back for more!

BEEF IN A SPICY PIQUILLO PEPPER SAUCE

The supple texture of the meat contrasts with the tannic structure of the wine. The spicy flavors of the sauce enhance those of Acaibo, bringing out new, slightly woody vanilla notes. Here, the chili supports the wine's aromas and prolongs its length on the palate. The merlot in the blend brings real complexity to the existing aromatic bouquet, with a fruity palate. A remarkable pairing.

