

# ACAIBO x FIG

# 2017

CREAMINESS, FRUITINESS, AND ALWAYS PLENTY OF FRESHNESS!

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**SINCE ITS VERY FIRST VINTAGES, ACAIBO HAS BEEN CHARACTERIZED BY A REMARKABLE FRESHNESS IMPARTED BY THE VOLCANIC SOILS OF ITS TERROIR, WHICH PERFECTLY BALANCES THE INTENSITY OF ITS FRUIT. PAIRING IT WITH FIG HIGHLIGHTS ITS RIPE YET NEVER STEWED FRUIT NOTES, EMPHASIZING THEIR LIVELINESS.**

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ACAIBO 2017 IS DISTINGUISHED BY ITS NOTES OF SPICES AND DARK FRUITS SUCH AS BLACKCURRANT AND WILD BLACKBERRY.

THE FRUITY STRENGTH OF THE FIG MANAGES TO ACCENTUATE ITS FRUITY NOTES WHILE ADDING A SMOOTH TEXTURE TO THIS PAIRING. OPT FOR THE VIOLET FIG, WHICH IS IN FULL SEASON FROM AUGUST TO SEPTEMBER, FOR ITS JUICY CHARACTER.

## RECIPE IDEAS

### FOIE GRAS WITH FIG CHUTNEY

The richness of foie gras pairs beautifully with the brightness offered by the 2017 vintage of Acaibo. Accompanying it with a fig chutney echoes the intensity of its fruit, while being lightened by the freshness brought by Acaibo.

### BURRATA AND FIG SALAD

The creaminess of burrata also pairs very well with the smoothness of the fruits from Acaibo 2017. Adding a few slightly tangy cherry tomatoes will enhance the fig and resonate with the bright character of this vintage.

