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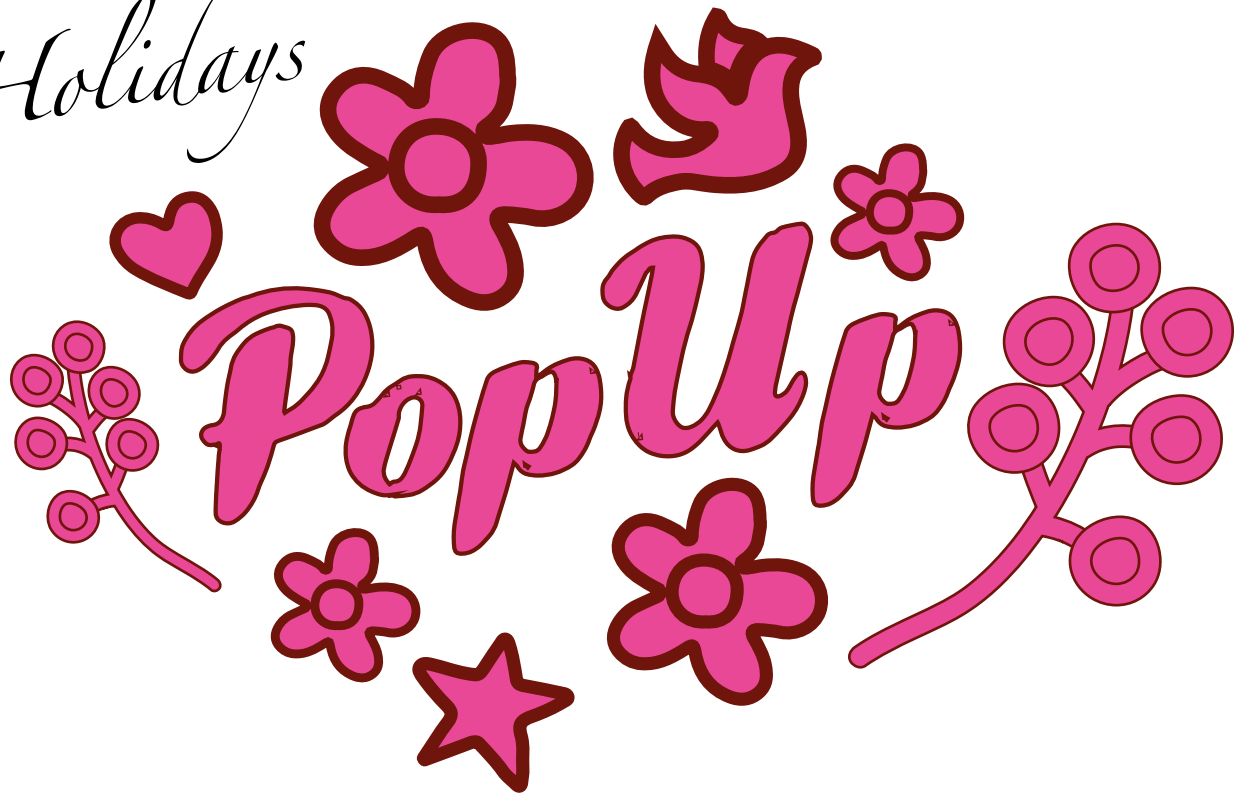
Vinalu®

'Luxembourg's first Online Wine Magazine'

Happy Holidays



VINALU presents:
Chanchos Deslenguados natural wine fair in Valparaiso

KMG Actyon
Test drive

VINALU tasted:
Gastronomic Menu at A Casa do Porco/Sao Paulo, nr27 on World´s 50 Best Restaurants list

FUNKY ´A CASA DO PORCO´ IN SÃO PAULO

by Liliane Turmes & Helen Latour and Good Friends

Funky A Casa do Porco

In ´The House of the Pigs´restaurant, with a hip and lively atmosphere in midtown São Paulo, listed number 27 on The World´s 50 Best Restaurants 2024 and number 15 in Latin America´s 50 Best Restaurants in 2024, the main protagonist is obviously the pig: This in a country of beef lovers...The pork, often neglected on gourmet menus, is presented in ´A Casa do Porco´ in many ways, with a nose to tail philosophy, using every part of the best free range porks from Brazilian breeds.
The chef Jefferson Rueda , one of the highlights of Brazilian Globo´s TV culinary show, created the tasting menu, focused on the pork, with traditional dishes reminding him of his childhood in the countryside, with a gastronomical twist and with sophisticated techniques.

The IN.TE.RI.OR GASTRONOMIC TASTING MENU
COUNTRY SIDE FLAVORS,
the starters, with a Pork shank terrine and cambuci soft peppers, a savory jelly with gherkins, similar to the French classic from Alsace, in this case prepared with sugar, a pork tartare on a crispy caruru leaf, a condiment in Afro-Brazilian food and a couscous, with roasted pork, put on the Ora Pro Nobis, an edible leaf, with ginger and turmeric, with a peppery & sweet taste, to clean the palate before the next dish: the best ultra thinly cut ´Porco Real mortadella´, served on simple butcher´s paper, with burnt brown butter aside.
The Countryside flavors are paired with the fine bubbles of Pizzato´s Vertigo Nature, an explosion of exotic & citrus fruits in the mouth.
The crispy pancetta, with onions and guava, topped with homemade ketchup, the traditional appetizer of the house, comes in a funny pig´s head cloche, with the Chef´s Reserve Amorosa, a seriously strong cachaça puro.

Busy working in the kitchen

Best mortadella & Cachaça Amorosa

Pork tartare on Caruru leaf

Pork shank with Cambuci

Couscous with roasted pork

paired with Pizzato's fantastic Vertigo

THE FINGERFOOD,
a sweet potatoe steamed bun, topped with a mini escalope viennoise, garnished with sweet pink beetroot mayonnaise, fried pork in a can with cassava and banana in the form of a dumpling, a delicate empadinha, with sausage and curd cheese and the couscous Farofa, made of toasted cassava flour is served with a pork broth with miso & tucupi, the fermented manioca. The fingerfood is accompanied with the aromatic White ´Guatambu Estancia 2022´, an unusual blend of Gewürztraminer, Sauvignon Blanc and Chardonnay from Campañha Gaúcha.

RAW PORK
With the raw pork, the sommelier Oscar Paredes, pours the Don Abel ´Hectare´ Chardonnay 2022, aged 6 months in oak, with a good structure and soft tannins, a creamy wine, matching with the delicious pork loin carpaccio, garnished with an anchovies emulsion, capers and fermented mustard and topped with an excellent caviar from maison Giaveri. Aside, a small citric salad, with tangerine and cilantro for the freshness. We like the strong aromas and the powerful taste, with layers of spices and textures in the mouth.

PORK + SHRIMP
The Pasta mezza luna is boosted with spicy shrimp oil and turmeric oil. Well pairing with a pleasant floral and fruity white wine made of´Ribolla Gialla´from Vinícola Serra do Sol from Santa Catarina / Brazil.

Crispy pancetta

Fingerfood with mini escalope milanese

coming with the Guatambu Estancia 2022

Oscar Paredes serving the, Hectare' Chardonnay

Pork Loin Carpaccio & Gaveri caviar

Pork & Shrimp with Serra do Sol Ribolla Gialla

Crackling maize & braised pork with the Laranja on the Rock

FOND MEMORIES OF THE CHEF,
crackling maize with braised pork, chicory and pickled vegetables with cheese foam and a filling of pork dices are combined with the ´Laranja on the Rock´a Trebbiano 2023 from Era dos Ventos / Caminho das Pedras/Brazil, a natural orange wine, fermented in concrete bassins, with a light bitterness of yellow grapefruit and a juicy freshness, a good combination with the saltiness of the diced pork and the sweetness of the corn.

SAN Zé PORK,
the classic main dish of the gourmet gastro-spectacle, the 8 hours roasted crispy pork with sweetbread sausage, banana tartare, green papaya salad, beans and egg cassava. The great Syrah ´Vale da Pedra´from Guaspari winery, with the typical Syrah spices, with a mouth full of cherries and plums and with a fresh finish, underlines à merveille the richness of the dish.

HOMEMADE SWEETS & BLACK COFFEE
The dessert with a selection of country sweets, as the vanilla ice cream, a strawberry sorbet, the ´Rueda´s Farm banadada´, a succulent banana pudding and the star of the desserts, the chocolate dipped crackling pork served with Tocaya´s mid roast black coffee from a micro producer of fine high altitude coffees.
And with the amber coloured Licoroso Gumercindo 2011 from Goés winery, with raisins and honey in the bouquet and caramel and violets on the palate, completing our gastronomical experience.
Compliments!
And with our special thanks to Luciano Lopreto, director of winery Goés, who arranged our last minute visit, in a place where they are used to long waiting lists…

ADDRESS: A Casa Do Porco, r.Araújo, Centro Historico São Paulo/BRAZIL

Great Vale da Pedra Syrah from Guaspari

Licoroso Goés served with


a dessert selection & chocolate on crackling pork

CHANCHOS DESLENGUADOS EN EL PUERTO

by Liliane Turmes

Chanchos Deslenguados natural wine fair

Por La razón del vino

Villalobos ‚Lobo' Carmenere 2020

An astonishing discovery of amazing wines in Valparaiso/ Chile at the natural wine fair of the ´Chanchos Deslenguados´, litarally translated ´Porks without tongues´, a funky name for this association of independant natural winemakers, working with minimal intervention, small productions, representing their own terroirs and their identity. They also consider themselves as rebels and avant-gardists in the wineworld. Meaning, they make wines you don´t see every day and in this case even more magnetic for us to have a closer look at the wines in the glass…

It couldn´t start better. Martin Villalobos´ ruby red ´Wild´ Carignan 2020 from wild vineyards, planted with Carignan grapes in the 1940ies and 1950ies in Lolol/Colchagua Valley, near the Pacific, growing without pruning nor irrigation, climbing into the trees and as Martin says ´le seul vin sauvage du monde´, is underlined by the Rolling Stone´s great song ´Ruby Tuesday´in the air! An excellent ´Wild´ Carignan, with a nice freshness of red currants and cherries on the palate and a brilliant ruby red colour in the glass.

Winemaker Martin Villalobos

Relaxed atmosphere

Jorge Gutierrez from Vina Bocaseca

Bocaseca Rosado

Wines from Sergio Amigo's

Cancha Alegre

Curandera 2022 blend Pais & Malbec

Sommeliere Valerine Ocampo

Bocaseca stands for persons that always need to have a wine on the table, as his table neighbor Jorge Gutierrez points out with a smile. His ´Bocaseca Rosado´, a clear pink rosé with 100% País from steep slopes in Itata Valley is a pleasant vino de terraza, with notes of strawberries and anis.

We continue, in an easygoing atmosphere, with Sergio Amigo´s expressive floral Cot (Malbec) from his organic Viña Cancha Alegre, located in Cauquenes drylands with century old vines from one of the oldest terroirs of Chilean viticulture and with the ´Curandera 2022´, a blend of 60% País and 40% Malbec from Curandera winery of Carolina Blanco, from Colchagua Valley, fruit driven, fresh, with soft tannins. Soledad Prado, winemaker in the 4th generation in Viña Prado, from Valle de Itata, certified organic, wants to show what can be done with the grape País ; we liked the ´Surcador´, representing the traditional País from the ´Secano Andes´ in a very dry and warm climate, with intense aromas of sottobosco, with plums and strong tannins and her beautiful Silvestris 2021, made of Moscatel Alexandria and Chasselas with a bouquet of roses and with a juicy freshness in the mouth.

And we enjoyed the Chacoli 2021, a floral, aromatic sparkling rosé with a blend of Moscatel, Chasselas and Torontel from Vinos Cacique Maravilla from D.O. secano interior de Yumbel of Bio Bio region.

Winemaker Soledad Prado

Viña Prado Silvestris

Cacique Maravilla

KGM Actyon:

My car is my castle

Text by Sully Prudhomme, originally written in German language, pictures by KGM

Living like in a castle... with generous space, noble build quality, and high-end equipment – is that just a dream, or is it the KGM Actyon? It presents itself like the noble English off-road carriages and costs only a fraction of the price. Is that even possible?

At the Brussels Motor Show at the beginning of this year, the new SUV Actyon celebrated its European premiere. SsangYong was the name for the models of the South Korean car manufacturer until 2023, and the design of the vehicles offered under this brand was just as quirky as the name itself – fluctuating between dated, exotic, angular, and extroverted. But like a phoenix rising from the ashes, the Actyon has been reborn under the new name KGM as a modern-looking, sleek model with visual inspiration drawn from competitors in the English landed gentry. The striking bodywork presents itself confidently with a futuristic-tinged grille, a crisp front bumper, and an imposing rear. However, one must first get used to its sheer size – at 4.74 m in length and 1.91 m in width, it may be less suitable for driving through narrow Italian alleys.
Inside, the atmosphere is deliberately luxurious. Even the base Titanium model offered on the local market comes fully upholstered in leather and follows the best English tradition – albeit with a futuristic look thanks to generously sized screens. This impression holds only as far as the eye can see at first glance; below direct line of sight, the processed materials become noticeably cheaper and become less premium. Space and driver assistance systems are available in abundance, some as standard, others at extra cost.

Under the hood, things remain decidedly classic for now – a pure combustion engine without a hybrid system (at least in the current version). The 1.5-liter T-GDi petrol engine delivers 163 hp and a maximum torque of 280 Nm to the front wheels. While it stifles any sporting ambitions right from the start, it surprisingly offers strong pulling power for everyday driving and allows a top speed of 191 km/h. An all-wheel-drive version is available on request. According to the manufacturer, fuel consumption settles between 8 and 9 liters per 100 km. Although a manual transmission is offered in some markets, vehicles from the Belux importer come exclusively with a six-speed automatic that allows a towing capacity of 1,800 kg. A fully electric version of the Actyon as well as a full hybrid are in development.

We thank the Belux importer Astara for providing the vehicle. The KGM Actyon in Titanium specification is available from €45,437 including VAT and can be ordered at Autodis in Esch/Alzette and Mersch.

Impressum

Based on an idea by Romain Batya

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