

WINESDAY

Hola alla vinälskare och ni som vill förgylla mitten av veckan i trevligt sällskap på Cabo! Varje onsdag är det fullt fokus på riktigt goda viner till fantastiska priser. Och som alltid mexig mat till sköna rytmer.

KVÄLLENS VIN

Glas 55:- / Flaska 249:-

CAVA

Bubbel passar ju till nästan allt och självklart serverar vi även alkoholfri cava

VITT

Ett perfekt kylt "pratvin" av noga utvalda druvor

ROSÈ

Sommar feeling!

RÖTT

Upplev Cabos favoriter från Argentina och Spanien, kanske en kraftfull italienare eller elegant fransos?

TAPAS TOTOPOS 155:-

Mexig plockmat till ett gott glas vin!

Krispiga majsnochos med friterad halloumi, rostad majssallad, het tonfisk, vitlöksfräst gambasräka och högrevsgröda med choklad

MEXICAN FUSION

CABO

TACUERIA

WINE DAY

FUN FACTS

- 👉 DID YOU KNOW THAT WINE HAS BEEN AROUND FOR AT LEAST 9000 YEARS?
- 👉 THE WORLD'S OLDEST BOTTLE OF WINE IS OVER 1600 YEARS OLD AND CAN BE FOUND AT A MUSEUM IN GERMANY.
- 👉 PRINCE CHARLES HAS AN ASTON MARTIN THAT RUNS ON BIOFUEL MADE OUT OF WINE.
- 👉 TO GET THE SAME AMOUNT OF ANTIOXIDANTS YOU FIND IN WINE, YOU WOULD NEED TO DRINK 20 GLASSES OF APPLE JUICE OR SEVEN GLASSES OF ORANGE JUICE.
- 👉 WINE IS MADE WITH GRAPES, BUT NOT WITH THE TYPICAL TABLE GRAPES YOU WOULD FIND AT THE GROCERY STORE.
- 👉 CHAMPAGNE BOTTLES CONTAIN MORE PRESSURE THAN THE TIRES OF A CAR.
- 👉 WONDER WHY TASTERS "SWIRL" THE WINE IN THEIR GLASS? THEY DO THIS TO RELEASE ITS POWERFUL AROMAS.
- 👉 WINE HAS NO FAT OR CHOLESTEROL – A GUILT-FREE TREAT!
- 👉 BELIEVE IT OR NOT, THERE ARE SOME PEOPLE THAT HAVE A FEAR OF WINE. IT'S CALLED "OENOPHOBIA".
- 👉 IN JAPAN THERE IS A SPA WHERE YOU CAN SWIM IN WINE.
- 👉 ONE GLASS OF WINE CONSISTS OF JUICE FROM 75 GRAPES.
- 👉 THE SWEDISH FORMER PHYSICAL EDUCATION TEACHER, RICHARD JUHLIN HAS THE BEST NOSE FOR WINE (CHAMPAGNE SPECIFICALLY) AND IN FAMOUS BLIND TASTING OF 2003, HE CORRECTLY IDENTIFIED 43 OF 50 WINES. THE ONE WHO CAME IN SECOND CORRECTLY IDENTIFIED ONLY FOUR.
- 👉 MOVING THE WINE AROUND IN YOUR MOUTH WHEN TASTING ALLOWS ALL OF YOUR TASTE RECEPTORS TO FIRE. SWEETNESS IS DETECTED AT THE TIP OF THE TONGUE, BITTERNESS AT THE BACK AND SOURNESS ON THE SIDES.