

Sirloin Steak Grilled with butter and garlic sauce – Gáudio Clássico

Usually, we associate a pairing of red wines with red meats. However, the way the meat is prepared and the sauce are very important for the choosing of the wine. The sirloin steak is a dish cooked on the grill, with a garlic butter sauce, pretty intense and greasy, for this reason, the wine chosen for this pairing has to be as intense as the dish. The perfect combination is the Gáudio Clássico because it's a wine with full body, solid and robust tannins, has some acidity that discreetly contrasts with the fat from the dish assuring pleasure and longevity.