

Octopus al Fuego with Lemon & Olive Oil

MELDS BEAUTIFULLY WITH SPAIN'S MACABEO

Vibrant citrus from Macabeo meets smoky octopus in a graceful dance of floral and savoury notes, echoing the sun-soaked magic of the Spanish coast.



CHEF & SOMMELIER'S TIP:

For extra depth, grill the octopus over high heat until it gets a bit of a crispy char. This will add a smokiness that pairs perfectly with the Macabeo's minerality, and the charred edges make the pairing even more exciting!

Macabeo

RELEASE DATE *January 2026*

oak: *unoaked* body: *light*
sweetness: *dry* alcohol: *12.5%*
tasting notes: *Pear and citrus shine upfront, lifted by soft white floral notes. A touch of grapefruit juice and stone fruit brings energy and dimension to this vibrant, expressive white.*

SERVINGS: 4

PREP TIME: 15 minutes

COOK TIME: 25 minutes

INGREDIENTS LIST

- 2-3 lbs octopus, cleaned
- ¼ cup extra virgin olive oil, plus more for drizzling
- Zest and juice of 2 lemons
- 4 cloves garlic, minced
- 1 tsp smoked paprika
- Salt and freshly ground black pepper, to taste
- Fresh herbs for garnish (parsley, thyme, or oregano)

STEP-BY-STEP INSTRUCTIONS

1. PREPARE THE OCTOPUS:

- In large pot, bring salted water to a boil. Add octopus and cook for about 40-45 minutes (depending on size), or until tender. If you prefer a quicker method, steam the octopus for 20-25 minutes. Once cooked, remove from pot, rinse under cold water, and pat dry.

2. MARINATE:

- In a bowl, whisk together olive oil, lemon juice and zest, garlic, smoked paprika, salt, and pepper. Coat octopus in marinade and let rest for 10-15 minutes (you can marinate it for up to 2 hours in the fridge for more flavour).

3. GRILL THE OCTOPUS:

- Preheat grill or grill pan over medium-high heat. Once hot, place marinated octopus on grill and cook for 4-5 minutes on each side, until it gets nice char marks and a slightly crispy exterior.

4. SERVE:

- Slice grilled octopus into bite-sized pieces and arrange on a platter. Drizzle with more olive oil, squeeze fresh lemon juice over top, and sprinkle with fresh herbs. Serve immediately.

