TRINCA BOLOTAS BRINGS AN ACORN-INSPIRED TWIST TO THE WORLD ACORN DAY TABLE

The brand invites guests to discover the versatility of this iconic Alentejo ingredient through a culinary workshop pairing sweet and savoury recipes with Trinca Bolotas wines.

5 november 2026 – The acorn gives Trinca Bolotas its name and forms part of the Alentejo landscape and culture that inspire the brand. To mark World Acorn Day, celebrated on 10 November, Trinca Bolotas is inviting guests to bring this distinctive ingredient to the table through a culinary workshop led by Carla Sofia Chang and Mariana Costa Lima, bringing together guests from the digital world around gastronomy, wine and, naturally, the acorn itself.

Designed as an immersive and engaging experience centred on discovery and conviviality, the workshop will showcase creative and unexpected ways to explore an ingredient so closely linked to the Alentejo montado ecosystem, through a variety of textures, flavours and combinations in both sweet and savoury recipes. The creations will be paired with the four wines in the range – Trinca Bolotas White, Red, Rosé and Reserva Red – inviting participants to discover new gastronomic and wine pairings.

The workshop will be hosted by Mariana Costa Lima and Carla Sofia Chang, who will bring to the kitchen the energy and spontaneity that define their presence in the digital world. Known for naturally combining humour and gastronomy, two territories closely aligned with the spirit of Trinca Bolotas, Carla Sofia Chang joins Mariana Costa Lima to create a relaxed and interactive experience, challenging guests to look at the acorn from a different perspective and explore its full culinary potential.

Inspired by the Alentejo, Trinca Bolotas blends tradition and irreverence in a relaxed approach to food and wine. By bringing one of the most recognisable symbols of its identity into the kitchen, the brand reinforces its connection to its roots while offering a fresh perspective on an ingredient deeply linked to the landscape and culture of the region.

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More than simply marking a commemorative date, the initiative offers an innovative way to revisit a symbol of the Alentejo montado, transforming it into a memorable culinary experience that brings together wine, gastronomy and entertainment.

About Trinca Bolotas

Created in the Alentejo in 2014 by winemaker Luís Cabral de Almeida, Trinca Bolotas is a tribute to the authenticity of a region where nature, tradition and gastronomy come together. Its name is inspired by the Alentejo black pig, an iconic symbol of the montado landscape and the region's identity, roaming freely through these lands and feeding on acorns. This connection links the brand to a natural and gastronomic heritage deeply rooted in the territory.

With a relaxed and contemporary spirit, Trinca Bolotas brings this identity to the table through wines that reflect the character and richness of the region, establishing itself as the No. 1 premium red wine from Portugal's Alentejo region. The range includes Trinca Bolotas Red, White, Rosé and Reserva Red, versatile wines full of personality, designed for different occasions and to celebrate the authentic flavours of the Alentejo around the table.

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