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Behind the Scenes of Bucuti & Tara's Acclaimed Wine List

EAGLE BEACH, Aruba – July 6, 2020 – While 2020 has been unlike any other in decades, internationally acclaimed Wine Spectator is reminding the world that wine, specifically high-quality wine, is a timeless source of comfort and heralded stamp of special moments. With that, [Bucuti & Tara Beach Resort](#) is the proud recipient of the Wine Spectator 2020 Award of Excellence for [Elements restaurant](#).

Behind the menu

Bucuti & Tara Chef Marc Giesbers is the professional behind the resort's celebrated wine list. The Michelin trained veteran chef and director of food and beverage approaches the menu design by incorporating the desires of worldwide clientele where on any day guests hail from any of 25 countries along with the globally accepted strict standards Wine Spectator demands for a high-quality wine menu. Element's wine-sipping guests span the casual to the oenophile seeking a wine experience as stunning as the restaurant's Eagle Beach setting.

Universal appeal

Striking the balance, Giesbers sources wines the world over, from lightly styled, easy going to fuller bodied, more powerful wines. As the [Caribbean's most eco-certified hotel](#), Giesbers finds Bucuti & Tara guests are more apt to seek sustainably produced, vegan and/or organic vintages such as Vietti Barbera d'Alba Tre Vigna from Piemonte Italy and Marques de Caceres BIO Rioja of Spain. These easily pair with dishes on Element's award-winning vegan/vegetarian menu.

While some wines are sourced from famous locales, such as Viognier from the Rhone region of France, Giesbers also surprises wine-lovers with a Viognier from the Yalumba Winery of Australia. Another unexpected reveal is a white wine selection from the New York Finger Lake district. The region is associated with Dr. Konstantin Frank, the pioneer first to grow the vitis vinifera, the delicate European grape varieties, in the cold Northeast climates. The area became the first to produce sought-after European varieties of wines. To Giesbers' recent delight, he met Dr. Frank when he was dining at Elements earlier this year.



Paired or solo in tropical temperatures

Element's mostly offers food wines such as the powerful Napa Valley Cabernet Sauvignon from Silverado Vineyards that when paired with a choice steak, is a match made in heaven according to Giesbers. Yet, for lounging while enjoying Bucuti's [Beach Butler Service](#), or a romantic stroll along the white sands of Eagle Beach, the wine connoisseur also features the perfect stand-alone delight, like a flute of Bollinger Champagne.

Procuring wines worldwide on the small island is a feat upon itself, properly serving them in a tropical environment is another. Storing wines in the tropics is a bit different than a traditional wine cellar. Giesbers and his team keep all the wines chilled at the correct temperatures - even the reds are slightly chilled – to ensure every glass is served at the right temperature for the optimum taste experience for that certain wine.

“At Bucuti & Tara Beach Resort, being honored with a Wine Spectator 2020 Award of Excellence is the pinnacle validation that we’re orchestrating not just a wine list that adheres to the highest standards, rather a wine experience that delights our worldwide guests,” shares Chef Marc Giesbers, director of food & beverage, Bucuti & Tara Beach Resort. “Pairing a wine with a dish is a true relationship and truly, what better way place than at the most romantic resort in the Caribbean.”

The Wine Spectator awards will appear in the July-August issue, due on newsstands on July 14, informing its 3.5 million readers about the finest experiences in the global restaurant industry.

To learn more, visit Bucuti.com.

IMAGES

Dropbox to gallery: <https://www.dropbox.com/sh/g8azbla6o58wlvq/AAA8K7NH5zHPgMp8Euzxt2PZa?dl=0>

Captions

MarcGiesbers – Bucuti & Tara Beach Resort’s Chef Marc Giesbers, director of food & beverage, stands in the resort’s climate-controlled wine room among its award-winning wine selection.

WineSpectator2020 – Adding to the carefully selected global wine selection is the new accolade, Wine Spectator 2020 Award of Excellence.

About Bucuti & Tara Beach Resort

Declared the [first CarbonNeutral®/net zero hotel in the Caribbean](#) in August 2018, Bucuti & Tara Beach Resort is one of the Top 10 Hotels for Romance in the World, No. 1 Hotel in the Caribbean, No. 1 Hotel for Romance in the Caribbean (fourth straight year) and No. 1 Hotel for Service in the Caribbean. Aruba’s premier adults-only boutique resort is led by celebrated hotelier and environmentalist, Ewald Biemans, named by Caribbean Journal as the 2017 Caribbean Hotelier of the Year. The resort is nestled on the powdery white sands of Eagle Beach, home to protected sea turtles and named one of the “Dream Beaches of the World.”

Bucuti offers 104 well-appointed guestrooms, suites and penthouses; sunbeds and shade for every guest; freshwater infinity pool; spa; WiFi; and complimentary iPad with Skype for use during stay. Award-winning healthy dining is enjoyed at oceanfront Elements, Tara Lounge and private beach dining. Reserved exclusively for guests and their friends, the open-air SandBar on the beach offers top-shelf cocktails and live music daily along with the

Caribbean's first Healthy Hour. The resort is TAG Approved® as a LGBTQ-friendly hotel. Bucuti, a worldwide sustainable tourism leader, holds eco-certifications of LEED Gold, Green Globe Platinum, ISO 14001 and Travelife Gold and was named the World's Most Sustainable Hotel/Resort in 2016 by Green Globe.

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