

# A PASSION FOR PORTUGAL



Portugal's reputation has long been cemented by its exceptional, eponymous gift to the world – Port – but this remarkable region continues to evolve and redefine itself in the eyes of wine lovers the world over. A dizzying assortment of indigenous varieties allows Portugal's winemakers to create world-class dry table wines that offer not only great intrigue, but also tremendous value. When you try the wines in our collection, you'll echo the sentiments of *Wine Spectator's* Matt Kramer, who has said that Portugal is "...arguably the most exciting wine place on the planet today." (March 18, 2014)

The walled village of Marvão, in the Alentejo region, was mentioned in the 2003 bestseller *1,000 Places to See Before You Die*.

# GAL

Home to a slew of grape varieties and renowned for its food-friendly red blends, Portugal is a must-stop port of call for value-seeking wine lovers.





Terraced vineyards planted in steeply sloping river valleys are the norm in the Douro region.

## THEN AND **NOW**

Centuries of fortifying the  
Brits with Port leads to wowing  
the world with fine wine.

Port rose to prominence in the 1500s when it became a favourite of English wine lovers. Remote, wild and forbidding, the Douro, where Port is made, is as difficult to work in as it is beautiful. Subject to cold winters and scorching summers, the region is known for its terraced vineyards carved into the steep slopes that fall precipitously to the Douro River and its many tributaries. These vineyards, as well as those of Lisboa, Dão, Alentejo and Vinho Verde, to name but a few of Portugal's emerging regions, feature many varieties utterly unknown anywhere else and provide Portugal's winemakers great flexibility and options. And so, though Port remains the historical face of Portuguese wine, the dry wines created across the country have each quietly insinuated their own unique grapes and styles into the global conversation as consumers' tastes and curiosities have expanded.



**DEU LA DEU ALVARINHO  
VINHO VERDE 2013**

DOC, Monção e Melgaço  
(Adega de Monção)

TASTING NOTE: This is made from 100% Alvarinho and is beautifully aromatic with lots of white flowers, ripe citrus, guava, and tree fruit on the nose. Juicy and fresh with a bright acidity and nice mineral note. Crisp with sour citrus and an appealing salinity on the finish. (VINTAGES panel, July 2014)

Light & Crisp  
040642 (XD) 750 mL  
\$19.95 

**BURMESTER WHITE 2013  
DOC Douro**

TASTING NOTE: Ripe apple aromas with cinnamon spice tones and a delicate and lovely floral backdrop. Fresh, juicy, and ripe with intense pear flavours and a slightly bitter finish. Simply awesome. (VINTAGES panel, March 2014)

Aromatic & Flavourful  
385294 (XD) 750 mL  
\$15.95 

**New at VINTAGES**

**ANIMUS 2012  
DOC Douro  
(V. Leite de Faria)**

TASTING NOTE: Brambly blackberry, plum, leather, cured meat, and grilled herbs. The palate is sleek and streamlined but still has great vigour and muscle. This will really shine in 1-2 years but can be enjoyed now with your favourite grilled pork ribs, burgers, or chicken dishes. (VINTAGES panel, July 2014)

Medium-bodied & Fruity  
385302 (XD) 750 mL  
\$13.95 

**New at Vintages**

**QUINTA DO CÔA  
VINHO TINTO 2012**

DOC Douro  
(Roboredo Madeira)

TASTING NOTE: This blend of Touriga Nacional, Tinto Roriz, and Touriga Franca is dark purple in the glass and reveals aromas of plum and vanilla with a pretty floral component. A fine mineral note emerges on the palate. Nicely complex and balanced with good fruit. (VINTAGES panel, March 2014)

Medium-bodied & Fruity  
182295 (D) 750 mL  
\$21.95 

**Featured on  
the back cover**



**TERRA D'ALTER RESERVA 2011**

Vinhos Regional Alentejano (Peter Bright)

**TASTING NOTE:** Comprised primarily of Trincadeira, Tinta Caiada and Aragonez, this offers up complex notes of blueberry, cassis, anise, oak, vanilla, and coffee. There is a sweet edge to the fruit on the mid-palate, leading to a delicious and long finish. (VINTAGES panel, March 2014)

Full-bodied & Smooth  
266916 (XD) 750 mL  
\$17.95

**CASA DA PASSARELLA SOMONTES RED 2010**

DOC Dão

**TASTING NOTE:** Somontes is a traditional brand of the estate and the wines so-labelled are made in a more traditional style. It has a floral, fresh nose with wild berry fruits which bring vivacity to the palate. There's a woodsmoke, sous bois quality which I often find in the region's wines – a nice signature note. Tannins have a pomegranate pithy freshness/directness. Good. (Sarah Ahmed, *thewinedetective.co.uk*, Nov. 11, 2013)

Full-bodied & Smooth  
385278 (XD) 750 mL  
\$13.95

**New at VINTAGES**

**QUINTA DE PANCAS SELEÇÃO DO ENÓLOGO 2010**

DOC Lisboa

Gold Medal, 2013 Concours Mondial de Bruxelles.

**TASTING NOTE:** Powerful and complex, this is solid and impressive ... dark, dense, full of blackberry fruit and dry tannins. The wood aging still shows in the spiciness, while the tight fruit flavors bring out the acidity. Drink this wine from 2016. Special Designation: Editor's Choice. Score: **92** (Roger Voss, *Wine Enthusiast*, Dec.. 2013)

Medium-bodied & Fruity  
380931 (XD) 750 mL  
\$18.95

**Featured on the back cover**  
**New at VINTAGES**

**MORGADIO DA CALCADA VINTAGE PORT 2007**

DOC Douro (Niepoort)

**TASTING NOTE:** The 2007 Niepoort Morgadio Vintage Port is purple-colored with aromas of smoke, mineral, espresso, licorice, and blackberry. Medium-weight on the palate with an elegant personality, it is a relatively forward effort with plenty of succulent fruit, moderate tannin, and excellent balance. This tasty Port should evolve for another 6-8 years and drink well through 2027, probably longer. Score: **90** (Jay Miller, *erobert-parker.com*, Feb. 2010)

Sweet  
379735 750 mL  
\$57.95

**New at VINTAGES**



There are hundreds of variations on *bacalau*, a Portuguese staple featuring salted cod.

# VARIETY IS THE SPICE OF LIFE

An assortment of native grapes yields robust red blends and crisp, fresh whites.

Portugal is a winemaking Galapagos, where native varieties have flourished, protected by geographical isolation from the incursion of global giants such as Cabernet and Chardonnay. To gain perspective on this diversity, consider that the production of Port is *limited* to 80 varieties, of which 29 are highly recommended. Not surprising, then, with such a vast assortment of excellent grapes at winemakers' disposals, that the majority of table wines produced are blends – maximizing the best qualities of their many varieties. Reds, such as those made with Portugal's finest grape, the intensely flavoured **TOURIGA NACIONAL**; the lighter, perfumed and finessed **TOURIGA FRANCA**; the deeply coloured and popular **TINTO RORIZ** (Tempranillo); and the spicy, complex fruit of the heat-loving **TRINCADEIRA**, along with whites, such as the crisp and fresh **ALVARINHO** of **VINHO VERDE** fame, are producing wines of quality and value – wines that are proving every bit as revolutionary and exhilarating as did Port in its ascendance.