



*Dinner & Wine
Evening at
Flor de Sal*

Wednesday, September 14th, 2016



Portugal Wine Club

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***Portugal Wine Club Harvest Dinner & Wine Event
Flor de Sal***

*501 Davenport Rd, Toronto
Wednesday, September 14th 2016 at 6:30 pm*

Reception

*Hors d'oeuvres
Soalheiro 2014*

First Course

*Baby Greens Salad Oven Dried Tomatoes, Cucumber, Carrots
& Red Onion Roasted Apple Balsamic Vinaigrette
Antao Vaz da Peceguina White 2015*

Second Course

*Pan Seared Branzino Fillet in a Blood Orange Sauce, Beurre Blanc
Mini Peruvian Purple Potatoes & Brussels Sprouts
Alento Reserve Red 2012*

Dessert

*Mini Crème Brulee
Favaios Moscatel 10 Year*

Soalheiro Sparkling 2014

*(The 2014 tasting notes were not available.
2013 tasting notes have been added as a reference)*



Region: Vinho Verde

Type: Sparkling

Alcohol: 12.5%

Bottle Size: 750 ml

Grape Variety: Alvarinho

Winemaker: António Luís Cerdeira

Year: 2013

Yellow citrus colour, fine and persistent bubbles. The aroma of the fruit reveals Alvarinho grape, showing a good balance between acidity and alcohol. The flavour has mineral notes, persistence and good complexity.

Available through Arlindo Beca at

FWP@winesofportgal.ca

750 ml / \$36.60

*Monte
Da Peceguina
White 2015*



Region: Alentejo

Type: White Wine

Alcohol: 13.5%

Bottle Size: 750 ml

Grape Variety: Antão Vaz / Verdao / Alentino

Winemaker: Nuno Gonzalas

Year: 2015

In the vineyards of Herdade da Malhadinha Nova, family property located in Albernôa, southern Alentejo plain, they hand-picked the grapes of the varieties Antao Vaz, Verdelho and Arinto, that gave life to this wine. In 1998, the year of beginning of this project was born Francisca, the first element of the new generation of the family. It was she who planted the first grapes of 35 hectares of vineyard property. Its design, strangely adjusted to the reality of society and the world, now reveals maturity, irreverence and nonconformity ... just like our wines! We hope you enjoy these developments and continue to enjoy the good Alentejo wines. | |

TASTING NOTE | | Good aromatic intensity, white pulp fruits, slightly floral and mineral. On the palate is fresh and elegant. Oily but balanced by its acidity. Medium long finish.

Available through Arlindo Beca at

FWP@winesofportgal.ca

750 ml / \$31.00

*Alento Reserva
Red 2012*



Region: Monte Branco / Apartado - ESTREMOZ

Type: Hand Harvested and De-stemmed with
Stainless Steel Fermenting and 1 year aging in French
Oak (30% new barrels) Reserva Red

Alcohol: 14%

Bottle Size: 750 ml

Grape Variety: 40 % Aragonez / 40 % Alicante
Bouschet / 10 % Touriga Nacional / 10 % Syrah

Winemaker: Luis Louro (Producer)

Year: 2012

Alento Red Reserva 2012

This wine is garnet red in colour. It shows a rich aromatic complexity with ripe fruit and spice notes. Full-bodied in the mouth with ripe tannins. It's complex and has a long aftertaste.

Available through Arlindo Beca at

FWP@winesofportgal.ca

750 ml / \$32.00



*Favaios
Moscatel
10 YEAR OLD*

Region: Douro, Portugal

Type: Fortified

Alcohol: 17%

Bottle Size: 750 ml

Grape Variety: Moscatel

Winemaker: Adega Cooperative De Favaios

Year: 10 Year Old

Moscatel De Favaios 10 Years

Moscatel

—LCBO#: 210996 | 750 ml bottle

A fine blend from several wine harvests (1989, 1999 & 2004) this Moscatel has an average age of 10 years. The blend of young and older vintages enriches the resulting aroma, flavour and complexity. The younger wines impart aromas of tangerine, orange peel, lime and roses. The aged wines provide a toasted flavour with the aromas of dried fruits, honey and caramel. It is an ideal wine to accompany desserts.

Available through Arlindo Beca at

FWP@winesofportgal.ca

750 ml / \$\$35.15 per bottle \$210.90 per case of 6
