



*Lisbon by  
Night Restaurant  
Featuring Wines of  
Calheiros Cruz*

*Tuesday, June 6th 2017 at 6:30 pm*



**Portugal Wine Club**

1260 Dundas St. West  
PO Box 16031  
Toronto ON M6J 3W2  
www.portugalwineclub.ca

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***Lisbon by Night Restaurant***

***802 Dundas St. W., Toronto***

***Tuesday, June 6th 2017 at 6:30 pm***

***Special Guest Eric Auriault ~ Featuring Wines of Calheiros Cruz***

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***Hors D'oeuvre Reception***

*Arkos Vinho Verde D.O.C.*

***First Course***

*Water Cress Salad with Mandarin Orange Wedges*

***Calheiros Cruz White 2016***

***Second Course***

*Cod Fish a la Counsel*

*Layers of Cod/mashed potato/Zucchini & Spinach/Béchamel Sauce*

***Calheiros Cruz Red 2014***

***Pallet Cleanser ~ Lemon or Watermelon Sorbet***

***Third Course***

*Strip Loin Steak with Roasted Potatoes and Vegetables*

***Calheiros Cruz Reserve Red 2013***

***Fourth Course***

*Dessert*

*“Bolo de Bolacha”*

***Rainha Santa Lacrima White Port***

# *Calheiros Cruz*

## *Branco 2016*

**Producer:** José Carlos de Morais

**Classification:** DOC (Protected Designation of Origin) Douro

**Type:** White Blend

**Grape Variety:** Viosinho, Rabigato, and Gouvejo

**Region:** Douro, Portugal

**Soil Type:** Schist (Wikipedia - Laminated, crystalline rock based soil that retains heat well and is rich in magnesium and potassium but is poor in organic nutrients and nitrogen.)

**Winemaker:** Fernando Guerra e Anselmo Mendes

**Vinification:** Total destemming of selected grapes.

**Fermentation:** Fermented at controlled temperature, containerization and time not available.

**Alcohol:** 12.5 %

**Sugar:** 5.2 gr / dm<sup>3</sup>

**pH:** 3.29

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## **Tasting Notes:**

### **Colour:**

Brilliant and Citrus.

### **Bouquet:**

Strong, fresh and fruity.

### **Taste:**

Intense, well balanced with harmonious flavours along with a long and fruity finish.

*Availability: Emanuel Demelo*

*GoldenAnchorImports@gmail.com*

*Price: \$15 @ 6 per case - \$90 per case*



# *Alvarinho/Trajadura*

**Classification:** DOC (Protected Designation of Origin) Vinho Verde

**Type:** Dry White

**Grape Variety:** Alvarinho 60%,  
Trajadura 40 %

**Region:** Vinho Verde, Portugal

**Winemaker:** Fernando Machado  
and Henrique Lopes

**Vinification:** Handpicked grapes immediately destemmed and crushed to capture the fresh aromas.

**Fermentation:** Low temperature fermentation in stainless steel vats.

**Alcohol:** 12.5 %

**Sugar:** 5.5 gr / dm<sup>3</sup>

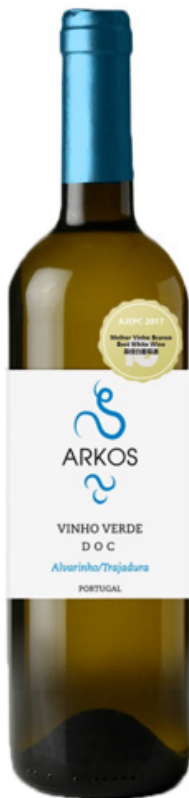
## Tasting Notes:

**Colour:** Crystal clear with light hay reflexes.

**Aroma:** Abundant yet elegant floral scents pairs with pleasant and fresh fragrances of lemon and orange tree blossoms. Finishes with tropical aromas.

**Flavour:** Very nice structure with crisp acidity. The light fizz enhances the wines freshness.

*Availability: Emanuel Demelo  
GoldenAnchorImports@gmail.com  
LCBO Stockyard store  
Price: \$15*



# *Calheiros Cruz*

## *2014 Red*

**Classification:** DOC (Protected Designation of Origin) Douro

**Type:** Red Blend

**Grape Variety:** Touriga Nacional, Tinta Roriz, Touriga Franca.

**Region:** Douro, Portugal

**Soil Type:** Schist

**Winemaker:** Ansemo Mendes and Fernando Guerra

**Vinification:** Total destemming/stripping of selected grapes.

**Fermentation:** Fermentation at controlled temperature with prolonged maceration.

**Alcohol:** 15.5 %

**Acidity:** 4.4 gm/dm<sup>3</sup>

**Sugar:** 1.9 gm/dm<sup>3</sup>

**pH:** 3.71

**Tasting Notes:**

**Colour:** Purple

**Bouquet:** Red and black fruit aromas.

**Taste:** Intense, smooth with a persistent finish.

*Availability: Emanuel Demelo  
GoldenAnchorImports@gmail.com  
Price: \$15 @ 6 per case - \$90 per case*





# *Calheros Cruz*

## *2013 Reserva*

**Classification:** DOC (Protected Designation of Origin) Douro

**Type:** Red Blend

**Grape Variety:** Touriga Nacional, Tinta Roriz, Touriga Nacional e Tinta Barroca.

**Region:** Douro, Portugal

**Soil Type:** Schist

**Winemakers:** Ansemo Mendes and Fernando Guerra

**Vinification:** Total destemming of selected grapes.

**Fermentation:** Fermentation at controlled temperature with prolonged maceration.

**Alcohol:** 14 %

**Acidity:** 4.3 gm/dm<sup>3</sup>

**Sugar:** 0.6 gm/dm<sup>3</sup>

**pH:** 3.71

**Tasting Notes:**

**Colour:** Purple

**Bouquet:** Red and black fruit aromas.

**Taste:** Intense, smooth with a persistent finish.

*Availability: Emanuel Demelo  
GoldenAnchorImports@gmail.com  
Price: Not available at printing –  
expected shelf price \$25 per bottle*



# *Rainha Santa Lacrima*

## *White Porto*

**Classification:** DOC Douro

**Type:** White Port (Fortified Wine)

**Grape Variety:** Many Douro white varieties but mostly Malvasia Fina, Codega, Viosinho and Gouveio

**Region:** Douro, Portugal

**Soil Type:** Schist (Wikipedia - Laminated, crystalline rock based soil that retains heat well and is rich in magnesium and potassium but is poor in organic nutrients and nitrogen.)

**Vinification:** The grapes are handpicked, then destemmed and crushed.

**Fermentation:** Maceration with the skins and under strict temperature and density control in the traditional Porto method.

**Aging:** Ports are aged 3 to 5 years and blended to taste with before filtering and cold stabilization. With an average age of 4 years the Port is then bottled.

**Alcohol:** 20 %

**Acidity:** 3.39 gm/dm<sup>3</sup>

**Sugar:** 139.5 gm/l

**pH:** 3.37

### **Tasting Notes:**

**Colour:** Rich yellow golden hue.

**Bouquet:** Very intense bouquet dominated by floral notes along with nutty peanut butter and honey notes.

**Taste:** Rich and complex with a balance between acidity and sweetness. The finish is long and elegant.

*Availability: Emanuel Demelo*

*GoldenAnchorImports@gmail.com*

*Price: \$16 @ 12 per case - \$192 per case*

