

IWFS OAKVILLE

May 28th, 2014

THE PORTUGUESES EVENT



TONIGHT'S WINES

reviews and information

CAMPOLARGO BORGA SPARKLING WINE



Price: \$40.00
Land: Portugal
Streek: DOC Bairrada
Producent: Campolargo

Soort: Wit, Mild,
Mousserend
Alcohol: 12%

Grape varieties: Bical,
Arinto and Cercial
Harvest: Partial manual,
partial machine.
Vineyard: The vineyards are
located in the Bairrada
region in the province of
Beira.

Vinification: Traditional vinification at controlled low temperature. Second fermentation according to the Charmat method.

Afterwards these Espumante kept in the cellars for further development and maturation for 12 months.
Wood Education: None.

Colour: Straw

Nose: Pressing toast and light spiciness.

Taste: Soft mousse, creamy, with pleasant acidity in the flavor.

Meat: As an aperitif or with light dishes

Serve straight out of the refrigerator at 6-8 ° C

Our grandfather Martinho, a farmer from Mogofores, produced red wine back in the early 1920's. He was amongst this rare group of growers who would separate white from black grapes, producing a beautiful and renowned white wine. Both wines were sold in bulk to local merchants who would then bottle the wine. Upon his decease in the late 1960's, our father Manuel took charge of the

entire exploitation modernizing and expanding the vineyards abandoning, nonetheless, the wine market-oriented production. In mid 1990's we started testing the varieties planted in that meantime (many of which first time attempts in this region). Decision was taken to resume market-oriented wine production and to raise a new cellar.

Pink, floral and graceful. This is all Pinot Noir and the fruit content is well balanced with the initial floral tones. Subtle and soft, this sparkling wine shows a rose like character with a biscuit nose and mature fruit. Elegant and graceful, the ideal alternative to the champagne houses.

Winemaker: Carlos Campolargo. BEST NEWCOMER SPARKLING WINE and rated 90 POINTS in Anuário de Vinhos de 2008 book by João Afonso. Rated 90 POINTS in Wine Passion Magazine, #16 - 2008, and in Vinhos de Portugal 2008 book by João Paulo Martins. "Clear, intense straw colour with amber hues, medium bubble and persistent bubble stream. Mainly dry fruits, hazelnut, dry vegetal. In the mouth it reveals elegance, creamy and full-bodied, correct acidity, balanced, long and persistent finish." in Wine Passion Magazine.

HERDADE DOS GROUS WHITE 2012



Price \$ 26.95
 Region: Alentejo
 Year: 2012
 Country: PORTUGAL
 Producer: Herdade dos Cranes
 Content Alc.: 13.5%

This matured in stainless steel and white wine blend of Herdade dos Grous combines the crisp acidity of the Arinto grape variety with the body and melting of the variety Antão Vaz and fruity fragrant type of grape Roupeiro . The Herdade dos Grous White convinces with its fresh and fruity fragrance of flowers and wild herbs .

On the palate the wine has a

spicy , well- integrated acidity , a fine , schmelzigen fruit , with hints of ripe quince and tropical fruit .

Review & Awards

Wine Enthusiast: 90 points for 2010
 Jancis Robinson: 16.5/20 points for 2010
 Vinum : 16/20 points for 2010
 IWC : Silver for 2008

Wine production

Climate: The climate of the estate is subject to a unique combination of continental and Mediterranean influences : low rainfall , from spring until harvest very warm and the vines growth is very favorable thermal amplitude.

Location: The winery is located 150 kilometers south of Lisbon in a landscape that is characterized by rolling hills and a large, influencing the microclimate positively lake. Despite the intense heat can , thanks to the unique terroir wines of rare freshness and great storage potential are pressed .

Soil: The soils vary from sandy loam and , with finely layered deposits similar to the Tonschieferböden . Soil structure has a high water storage capacity .

Serving

Drinking recommendation : During the next two years to roasted guinea fowl breast with pineapple cabbage.

Estate of the cranes - looks like an awesome place to stay

Magnificent country estates like VILA VITA's 'Herdade dos Grous' are nestled in beautiful countryside composed of olive groves, cork oak forests and vineyards, located just 11 miles from Beja (direction Lisbon).

<http://www.herdade-dos-grous.com/en/farm/overview/>

VINHA DO MOURO RED 2010



\$22..75

Climate: Mediterranean Continental. Hot, dry days, with great thermal amplitude during the maturation period.

Soils: schist and limestone.

Varietals: 30% Aragones, 10% Cabernet Sauvignon, 45%

Trincadeira and Alicante Bouschet 15%.

Winemaking: Total stripping with crushing. Pre-fermentation cold maceration for 3 days.

Fermentation in stainless steel tanks at a temperature of 24/26 ° C.

Chemical Analysis: Alcohol: 14% pH: 3.62

Total Acidity: 5.2 g / L

Reducing Sugars: 3 g / L

Producer: Michael Bay Ltd

Mont Blanc
Apartado 21
7100-145 Estremoz

Quinta do Mouro is a small family estate located in Estremoz, in the heart of what is considered the best terroir in the Alentejo. Miguel Louro is a dentist by profession, with a passion for agriculture. He planted six hectares of vineyards in 1989 with the red grape varieties Aragonez, Trincadeira, Alicante Bouschet, Cabernet Sauvignon, and Castelão. The first wines were vinified at a local family's winery. The first release was Quinta do Mouro 1994 which rapidly became one of the principle references for the whole region.

Currently the estate has 27 hectares of vineyards planted mostly on schist soils. Miguel transmitted his passion to his son Luis, who is now the winemaker. The main grapes planted are local varietals; Aragonez, Trincadeira, Touriga Nacional and Alicante Bouschet. The property also has 3 international varietals planted; Cabernet Sauvignon, Merlot, and Petit Syrah. Wines

are made only from low yielding estate vineyards (average yields 5000kg/ha or 35hl/ha).

Father and son Miguel and Luis Louro have brought this ancient vineyard site back to life, and are making some of Portugal's very finest red wines here. The region is Alentejo, the sprawling landscape of southern Portugal, but they are in the higher Estremoz area, on a very specific schist-site. So, whilst their red wines have the richness and spice of the Alentejo, they also have a wonderful mineral freshness. Beef dishes, or a substantial rustic lamb dish, would be a happy bedfellow.

Quinta do Mouro – Alentejo Regality

"Overall one of the best lineups I've ever written up from a Southern Portuguese producer...intense, powerful, and built to age...and you'll get some of that Alentejo fruit and sex appeal too." – Mark Squires, The Wine Advocate 12/11

Founded in 1989 by Miguel Louro, a dentist by profession, Quinta do Mouro is now seen as one of Alentejo's premier estate for high end, classically styled reds of great distinction. The property was built in the 18th century and belonged to one family until the revolution of 1974 saw the forcible expatriation of the Zagalo family (who owned the quinta.) It went into disrepair and became derelict. The Zagalo's returned after the right-wing dictatorship was overthrown and put it up for sale.

Enter Miguel Louro, a strong-willed dentist who always had the dream of making wine. Louro likes to do things his own way. "He is pretty anti-establishment," said his son Luis on a recent visit to LA. Luis makes the wine at Quinta do Mouro and his own property Adega do Monte Branco since returning from stage in Sonoma in 2004. "He's always done things opposite everyone else." He bought the derelict property in 1989 and within 5 years had produced his first vintage with the six hectares he'd planted of Alicante Bouschet, Aragonez (Portuguese Tempranillo), Cabernet Sauvignon, Trincadeira, and Castelão.

The first wines were vinified at a local family's winery. Quinta do Mouro's first release was 1994. It swiftly became the reference point for the entirety of Estremoz and Alentejo beyond. Quinta do Mouro now sits on 27 hectares under vine on schist soils. The property specializes in rich, sculpted reds with well-woven tannic structures and firm cores of acidity. There is

however one entry level wine, the Vinha do Mouro, which is softer style and built for immediate drinking, both red and white.

Notes:

Red Varietals: Trincadeira, Alicante Bouschet, Castelão, Cabernet Sauvignon, Syrah, Merlot, Touriga Nacional

White Varietals: Antão Vas, Verdelho

All wines fermented in stainless, aged in French & Portuguese 300L barrels

All grapes crushed by foot

John Gilman - View From The Cellar
July-August 2013 issue # 46

ALENTO RESERVA RED 2011



www.wine-it.com

Price \$31.35 Climate: Continental Mediterranean.

Warm and dry days with large diurnal temperature ranges.

Soils: Calcareous.

Grape Varieties: 40% Aragonez, 40% Alicante Bouschet, 10% Touriga Nacional and 10% Syrah.

Winemaking Process: Hand harvesting. Total de-stemming. Cold pre-fermentation maceration for 3 days. Fermentation in temperature-controlled stainless steel vats at 26/27°C.

Aging: 1 year in new 300L French Oak Barrels.

Chemical Analysis: Alcohol: 14,5%

pH: 3,65

Total Acidity: 5,5 g/L Reducing

Sugars: 3 g/L

Produced from Portuguese grape varietals typical of this region, the ALENTO RED RESERVA is grenat in colour, offering excellent aromatic complexity with tones of ripe fruit and a slight touch of spices. In the mouth, it is full-bodied, with a clear presence of well matured tannins, it shows a good complexity ending with a long aftertaste finale.

«Dark and violet well matured fruits. Smoke, marmalade and spices, extremely well balanced and gourmand. Very fresh, firm tannins to bestow its seriousness, strong texture and a savoury long finale with a slight bitterness. »

Alento Red Reserva 2008 | Proof Note: 16,5
In Revista de Vinhos Nr. 257 | April 2011

«2010 Proof. Grape varietals of Aragonez, Alicante Bouschet, Touriga Nacional and Syrah, which Aragonez plays a greater role. Preserved for the length of one year inside 300 litre barrels. The wine is fairly concentrated in colour, with a bouquet revealing us a dark red, closed and not too talkative, the barrel being present but not imposing, all with extreme style. In the mouth proof we sense that the cellar was indeed the better option although temptation to consume it when young is also great, as the proportion amongst the several elements is remarkable. The best will be, clearly, to go half way...»

Alento Red Reserva 2007 | Proof Note: 17
In Guia Popular de Vinhos 2011, João Paulo Martins

CRASTO SUPERIOR RED 2011



Price \$ 21.50

Grape varieties - Touriga Nacional, Touriga Franca, Tinta Roriz, Sousão and old vines

Vineyards - "Vinha ao alto" (rows of vines planted up and down the slope) and "patamares" (terraces)

Age of Vines - +20 years old

Aspect - East/South

Soil - Schist

Appellation- Douro

Winemaking

The grapes, coming from our property Quinta da Cabreira in the Upper Douro, are taken to the winery in plastic boxes and inspected on a sorting table on arrival. The grapes are then completely destemmed and slightly crushed. After this, the must is transferred to stainless steel

tanks and fermentation takes place in temperature-controlled stainless steel tanks.

This wine takes its name from the location of the vineyard from which the grapes come: Douro Superior (Upper Douro).

The grapes used to make this wine come from our property Quinta da Cabreira where we have 114 hectares of recently planted vines.

Crasto Superior is fresh and balanced on the nose. Fresh on the palate, great body and ripe firm tannins. Very complex notes of dark berried fruits, gum cistus and cocoa lingering towards the elegant finish. Excellent length.

The 2011 Tinto Crasto Superior is a blend of 50% Touriga Nacional, 25% Touriga Franca, 20% Tinta Roriz, and 5% Sousao, aged in French oak (only 35% new) for 12 months. This seems serious this year, concentrated, beautifully structured, and well-balanced. With nice tension on the finish, it proves that it has structure, yet never becomes overbearing. It finishes with a crisp feel, lacing wonderfully tasty fruit into the mid-palate. It is a wine that combines the seriousness of the upper-level with the freshness of the lower-end wines. At the end of the day, it's just plain delicious. This is quite a value this year.

www.broadbent.com

Roger Voss - wineenthusiast.com

An impressive, dark—almost black—wine that has the power to support the color. Solid tannins and ripe black fruits come easily together, offering a dense texture and rich feel. With its smooth character, it can be drunk now, but will be better aged until 2016.

— (4/1/2014) — 91

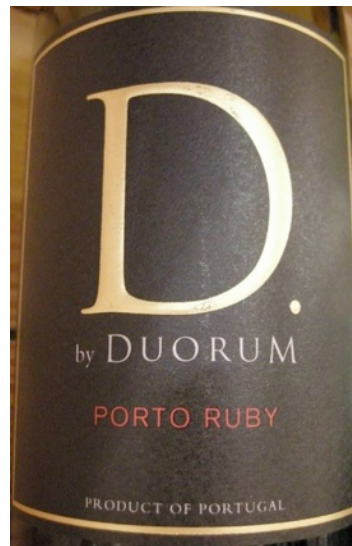
"The Roquette family's historic quinta is located on the north bank of the Douro, downriver from Pinhão. This wine comes from a property far upriver, in the Douro Superior. Quinta da Cabreira is near the border with Spain, where the Roquettes farm a block of mixed old vines and plan to plant a total of 282 acres. The exceptional 2011 vintage at this estate includes tourigas nacional and franca, tinta roriz, a little sousão and a small contribution from the old vines, a wine that reminded one of our tasters of a Rostaing Côte-Rôtie, for

its floral notes and the interplay of red and black fruit. While saturated with clean, plummy fruit, satisfyingly rich, this remains elegant, a balanced line drive of flavor that continues long after each taste."

93 Points Wine & Spirits

D BY DUORUM RUBY PORT

Price \$21.50



Product Description

A unique collaboration of two leading winemakers from Portugal. Joao Jose Ramon Franco and the Robert de Niro and Al Pacino wine and have set up. A new bodega This wine is the base and is characterized by fruity, supple and

fresh taste pretty plum fruit.

Full bodied red wine from the best Portuguese wine region: Douro.

Only smooth drinking pleasure.

Tasting notes:

Ripe red fruits and plums. Nice balance between acidity and tannins. Wood matured. Drink: now mature but still 2/3 years are

Grape: Touriga Franca, Touriga Nacional, Touriga Roriz

Serve with: red meat, hard cheese