



# The Big Fortified Tasting

20<sup>th</sup> April 2023

Church House Conference  
Centre, London



## Welcome to the Big Fortified Tasting 2023

Wow! How things have changed. Welcome to the largest and busiest BFT yet. We are in serious danger of outgrowing Church House and that's a wonderful position to be in.

We are delighted that Setúbal Peninsula Wines have chosen the BFT to be the latest part of their campaign to remind the UK what amazing and historic fortified Moscatel wines are made in the sandy soils around Lisbon. 7 of the 11 producers are appearing with us for the first time.

Also new to the show we warmly welcome Bodegas Cesar Florido, José Estévez, Blackett's Port, Coimbra de Mattos, Quinta da Prelada, Quinta da Fonte Nova, Real Companhia Velha and Skillogalee.

Particular thanks go to Extenda and the IVBAM for their continued support in helping many of the producers from Andalusia and Madeira to bring their wonderful wines to share with you today.

And finally, we'd like to thank Vintage Wine & Port who have been a sponsor of the BFT since we organised our first show in 2018. Established 15 years ago as a business to consumer retailer, VW&P are using the show today to launch their Trade Catalogue to offer a range of their exclusive brands to the on trade.

Enjoy today's event and we look forward to seeing you again on 25th April 2024 here at Church House for the next Big Fortified Tasting.

*Alex Bridgeman*

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#thebft2023



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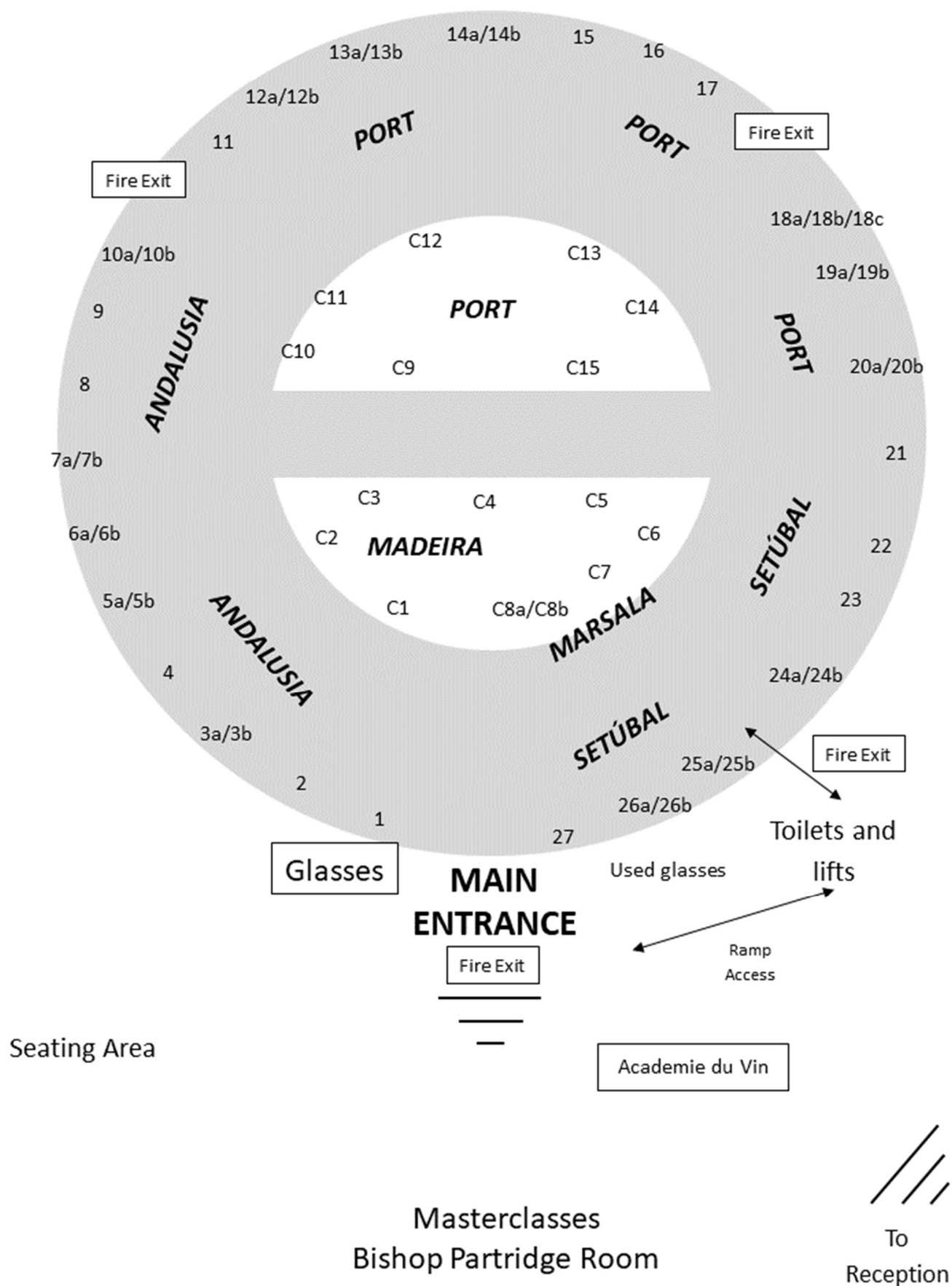
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***Tables marked C are in the centre of the room.***

	<b>MASTERCLASSES – Bishop Partridge Room</b>
11.00am	Real Companhia Velha: History in a Glass
12.45pm	Moscatel de Setúbal, an Historic Fortified Wine
2.30pm	Kopke's Award Winning White Port

# Show Floorplan





# ANDALUSIA AT BIG FORTIFIED TASTING

2023  Andalusia  
moving forward with Europe

20<sup>TH</sup>

April

London (UK)





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The fortified wines of Andalusia have a long and distinguished history. In the late 1400s Columbus took with him the wines of Huelva; Málaga was selling wines to the Phoenicians in the 8<sup>th</sup> century BC. The oldest winery in Montilla-Moriles was founded in 1729 and the first recorded writing about Sherry dates from the 1<sup>st</sup> century BC when Sherry was being traded across the known world.

Extenda is the Andalusian government body which works to promote worldwide the range and quality of the skills, activities and goods produced by Andalusian companies. Fortunately for all who appreciate fine wines, this portfolio includes the region's renowned selection of fortified wines.

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## **Extenda is proud to present a selection of Andalusian fortified wines from the following producers:**

1. **Bodegas Williams and Humbert S.A.**
2. **Viniberia S.A**
3. **Bodegas Toro Albala S.L.**
4. **Perez Barquero S.A**
5. **Barbadillo**
6. **José Estévez**
7. **León Domecq**
8. **Bodegas La Cigarrera**
9. **Bodegas Cesar L. Florido Romero**
10. **Osborne**
11. **Bodegas Tradición**
12. **Alvear S.A.**
13. **Bodegas Hidalgo La Gitana S.A.**
14. **Lustau**



# Williams & Humbert



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Founded in Jerez in 1877 by two enterprising Englishmen, Williams and Humbert is internationally recognised for the quality of its portfolio. Today the company is located on the outskirts of town in modern cellars where the traditional Criadera and Solera methods of elaboration are maintained.

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1. **“Alegria” Manzanilla:**
2. **‘Pando Fino’:**
3. **“Collection” Amontillado 15yr:**
4. **“Collection” Oloroso 15yr:**
5. **Collection Pedro Ximenez 15yr:**
6. **Dos Cortados Palo Cortado 20yr:**
7. **“Jalifa” Amontillado 30yr:**
8. **“As You Like It” Amontillado (Medium Sweet) 30yr:**





# Viniberia



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Viniberia is a specialist involved with Sherry and Spanish Wines since 1976. Based in the heart of Jerez de la Frontera, Viniberia is intimately involved in Sherry, Brandy de Jerez and Sherry vinegar. Like any true specialist, Viniberia SA strives to supply the best at the different quality levels from basic entry level to true treasures.

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## **Almacenista Sherry Selection from Viniberia – Fine Wines from the Iberian Peninsula**

1. **Sanchez Romate Hnos Fino Perdido (Lost) 1/15 Butts:**
2. **Sanchez Romate Hnos Amontillado Olvidado (Forgotten) 1/5 Toneles:**
3. **Sanchez Romate Hnos Oloroso Encontrado (Found) 1/5 Butts:**
4. **Sanchez Romate Hnos Palo Cortado Escondido (Hidden) 1/12 Butts:**
5. **Cayetano del Pino & Cia Palo Cortado Solera:**
6. **Cayetano del Pino & Cia Amontillado Solera:**
7. **Pedro's "Almacenista Selection" Fino:**
8. **Pedro's "Almacenista Selection" DOUBLE CENTURY Cream:**



# Toro Albalá



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The Toro Albalá winery began in the heart of Southern Cordoba in 1922, famous for the wine region Montilla-Moriles. Our history begins with the story of a small wine grower José María Toro Albalá who had the great idea of keeping aged wines to create wine treasures destined for the most demanding palates and whose family values still form our philosophy today.

A generational change in the 1960s at the hands of oenologist Antonio Sánchez gave the brand an identity of its own. From then on, its focus was the recovery of the art and tradition of ageing wines and adherence to the old ways of the “crianza” system. The founder’s nephew, the now well-known Antonio Sánchez, brought fresh ideas from his training in France as well as enthusiasm for a project of which he had been part since the age of six.

The legacy of this winemaker, never seen without his sunglasses, is not only the creation of wine masterpieces with a unique style all of their own but also an understanding of viticulture, a taste for works of literature, archaeology and paintings, and the constant aroma of amontillado casks. With consistent quality and a classic taste, his specialities are the very pungent amontillados and unsurpassed sweet Don Pedro Ximénez wines.

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1. **Poley Fino del Lagar en Rama 10 Años:**
2. **Poley Palo Cortado en Rama 25 Años:**
3. **Poley Amontillado en Rama 35 Años:**
4. **Poley Cream 10 Años:**
5. **Miut Jabonero 2021:**
6. **Don PX 2002**
7. **Don PX Convento Seleccion 1964:**



# Pérez Barquero



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**UK Importer:**  
Seeking Representation

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Purity, authenticity and commitment are the hallmarks of a business that has been going strong for over a century. Our firm was founded in 1905 by three brothers from the north of Spain, José, Julián and Emilio Pérez Barquero. The house's oldest solera dates from that year.

Today, the Córdoba, Ruz and Gracia families, owners of the winery since 1985, share a vision of respect for the vineyard and the ageing, based on meticulous grape growing practices and expert winemakers who are able to interpret the virtues of Montilla-Moriles.

The great old wines we preserve are the upholders and guardians of a classical, pure, extraordinary character. Under the management of Rafael Córdoba, the winery currently enjoys the highest levels of stability and nobility. In the most demanding markets in the world, Pérez Barquero equals prestige and truth. Innovation will be also present in wines like Fresquito Vino de Pasto and G1 Brut Nature both from PX grape and yeast.

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1. **Sparkling G1 Brut Nature**
2. **Fresquito Vino de Pasto:**
3. **Gran Barquero Fino:**
4. **Gran Barquero Amontillado:**
5. **Tauromaquia Oloroso:**
6. **Gran Barquero Palo Cortado:**
7. **Pedro Ximenez Dulce Viejo:**
8. **La Cañada PX:**

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Family owned since 1821, Barbadillo has earned a reputation as one of the world's leading producers of Manzanilla and old and rare Sherries. The family owns 500ha of vineyards in the 'Jerez Superior' and twelve bodegas located in prime positions in Sanclúcar de Barrameda. These bodegas hold more than 30,000 butts – some of them over 100 years old – enabling Barbadillo to provide world markets with high quality, unique and fascinating Sherry. Be sure to taste the **“Criadera” En Ramas – NEW to Barbadillo's collection.**

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1. **“Solear” Manzanilla:** 37.5cl – RRP £6.49
2. **“Pastora” Manzanilla En Rama Pasada:** 37.5cl – RRP £10.49
3. **“Criadera” Amontillado En Rama:** 75cl - RRP £22.99
4. **“Criadera” Oloroso En Rama** 75cl - RRP £22.99
5. **“Criadera” Palo Cortado En Rama:** 75cl - RRP £22.99
6. **“La Cilla” Pedro Ximenez:** 37.5cl – RRP £15.99
7. **“Ataman” Vermut:** Awarded 18/20 points by Tamlyn Currin of Jancis Robinson. 37.5cl – RRP £19.99
8. **“San Roberto” Bota Unica Amontillado 2/2:** Awarded 20/20 points by Tamlyn Currin of Jancis Robinson. 37.5cl – RRP £85.00



# José Estévez



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The origins of the José Estévez wine cellars (Bodegas) arise from the José Lena Rendon and Co. which was established in 1809 for ageing Sherry and Brandy.

Since 1974 the Estévez family has managed the entire company and in 1984 the name of the company was changed to José Estévez. In keeping with the traditions of a family business, great importance has been given to the care of the ageing of these beautiful wines. In 1999 Jose Estevez purchased the international well reputed boutique brand Valdespino and in 2007 La Guita in Sanlúcar de Barrameda was acquired to further extend the range becoming "La Guita the Manzanilla Specialists".

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1. **Manzanilla La Guita 15% Alc:**
2. **Amontillado La Guita 18% Alc:**
3. **Valdespino Fino Inocente 15% Alc:**
4. **Valdespino Amontillado Tío Diego 18% Alc:**
5. **Valdespino VOS Medium Sweet Oloroso Blend Solera 1842 21% Alc:**
6. **Valdespino Pedro Ximénez El Candado 17% Alc:**



# León Domecq



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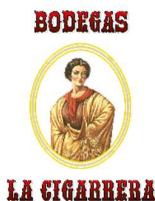
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Bodegas León Domecq developed out of enhancing the value of the century-old winery Bodegas Vides, in the oldest quarter of Jerez. Since 1850, this winery has stored wines from what used to be one of the most important vineyards in the Jerez-Xerez-Sherry area, 'La Compañía', located on the road from Jerez to Trebujena in the Macharnudo terroir.

In 2021, Bodegas León Domecq made a magnificent comeback, determined to reveal the treasures that have been kept hidden throughout its history. As part of these efforts, we have undertaken a comprehensive restoration of the building at Calle Justicia and a painstaking reclassification of all the old wines. These old wines, crowned with other carefully sought-after jewels, we offer as a complete and exclusive range of premium wines, from Fino en Rama, flavoured with those wines of yesteryear, to our exclusive Amontillado, Oloroso, Palo Cortado, Medium, Cream and Pedro Ximénez.

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1. **Fino León Domecq:**
  
  
  
  
  
  
  
  
  
  
2. **Amontillado León Domecq:**
  
  
  
  
  
  
  
  
  
  
3. **Palo Cortado León Domecq:**
  
  
  
  
  
  
  
  
  
  
4. **Oloroso León Domecq:**
  
  
  
  
  
  
  
  
  
  
5. **Cream León Domecq:**
  
  
  
  
  
  
  
  
  
  
6. **Pedro Ximénez León Domecq:**



# Bodegas La Cigarrera



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Seeking Representation

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The origins of the Cigarrera Wine cellar go back to 1758 when the distinguished merchant, Don Joseph Colóm Darbó, took on a lease of some urban buildings in “Callejón del Truco”, the property of the order of the Mercedarios Descalzos, and started a wine business.

The actual bodega "La Cigarrera" was acquired in 1891 by Don Manuel Hidalgo Colóm, a successor to Don Darbó. He continued to expand the wine business, covering a boom period as a result of launching "La Cigarrera" on to the Manzanilla market.

In 1990 the business was inherited by Doña María del Pilar García de Velasco Pérez. She handed over the running of the business to her sons, the brothers Hidalgo García de Velasco; a new generation taking on the business, whose surnames have a strong tradition in the history of the city's wine trade.

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1. **Pedro Ximénez La Cigarrera:**
  
  
  
  
  
  
  
  
  
  
2. **Amontillado La Cigarrera:**
  
  
  
  
  
  
  
  
  
  
3. **Oloroso La Cigarrera:**
  
  
  
  
  
  
  
  
  
  
4. **Moscatel La Cigarrera:**
  
  
  
  
  
  
  
  
  
  
5. **Manzanilla de Sanlúcar La Cigarrera:**
  
  
  
  
  
  
  
  
  
  
6. **Manzanilla Pasada de Sanlúcar La Cigarrera:**



# Bodegas Cesar L. Florido Romero



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Established in the 1700s, we are the oldest winery in Chipiona with cellars even closer to the Atlantic than those in Sanlúcar. Still owned and run by the same family, we age and hand-blend Fino, Manzanilla, Cream, Oloroso and Amontillado to deliver excellent examples of the region's traditional wines.

But we are particularly proud of our Muscatel wines. Our method of making Muscatel has been passed down from generation to generation, making these wines historic, traditional and of outstanding quality.

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1. **Amontillado “Cruz del Mar”:**
  
  
  
  
  
  
  
  
  
  
2. **Fino en Rama “Peña del Aguila”:**
  
  
  
  
  
  
  
  
  
  
3. **Fino “César Florido”:**
  
  
  
  
  
  
  
  
  
  
4. **Cream “Cruz del Mar”:**
  
  
  
  
  
  
  
  
  
  
5. **Moscatel Pasas “César Florido”:**
  
  
  
  
  
  
  
  
  
  
6. **Moscatel Dorado “César Florido”:**



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One of the oldest and most prestigious wine and spirit producers in Spain, Osborne was founded in 1772 by Thomas Osborne Mann, with the initial purpose of supplying sherries to Great Britain. The company remains 100% family owned, now by the 7th generation.

The company logo, the distinctive black silhouette of a bull is dotted throughout the country, and in 1997, the Spanish Supreme Court decreed that it had become an indispensable part of the Spanish landscape, and declared it part of the national heritage.

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1. **Fino Quinta:**
2. **Osborne Bailén:**
3. **Coquinero Fino En Rama:**
4. **La Honda Fino En Rama:**
5. **La Honda Amontillado En Rama:**
6. **Osborne 1827 Pedro Ximénez PX:**

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Bodegas Tradición is the leading boutique bodega in Jerez and specializes exclusively in top quality, traditional aged Sherry. The firm's roots go back to 1650 when the original winery was founded and where the origins of the wines bottled today as Bodegas Tradición had a worldwide recognized brand name: J.M Rivero-CZ.

Bodegas Tradición focuses on the purest styles of Sherry; non chill filtered, non-stabilized, with no additives — portions of history which can be enjoyed in a wine glass. Wines ranging from 25 to 45 years of average age, carefully selected and hand bottled in numbered bottles all certified by the regulator after careful age and quality analysis to guarantee standards.

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1. **Fino Tradición (Viejo, en Rama):**

2. **Amontillado Tradición VORS:**

3. **Oloroso Tradición VORS:**

4. **Palo Cortado Tradición VORS:**

5. **Cream Tradición VOS:**

6. **Pedro Ximenez Tradición VOS:**

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Also available through Basco Fine Foods

Alvear is one of the most prestigious and internationally renowned wineries in Andalusia. With control over 300 hectares of the best vineyards in the most famous and highest altitude locations in the Sierra de Montilla (Córdoba) Grand Cru, their holdings enable them to produce exceptional wines.

Throughout its 293-year long history, Bodegas Alvear has managed to hold on to its family traditions, passing ownership from parent to child so that the business is now in the hands of the eighth generation. Over the years, successive generations of the family have contributed to the development of the business; both in the winery's edge for social and environmental sustainability, as well as in its determination to preserve its viticultural heritage and their status as the highest quality brand of each category; from dry Solera Wines, to gold-standard Sweet Pedro Ximenez Soleras to, (since 1999), Vintage PX.

1. **3 Miradas Pago de Riofrío 3er año 2019:** Our return to 3<sup>rd</sup> year, semi vintage wines
2. **Fino En Rama 2018:** Unfortified, unfiltered, unclarified Vintage Fino
3. **Fino Capataz:** Best Wine of Spain – 2019 / Spanish ministry of agriculture. 13 year old unfortified Fino
4. **Amontillado Carlos VII:** 35 year old unfortified natural amontillado
5. **Oloroso Asunción:** Best Wine of Spain 2021- Wine Enthusiast
6. **Pedro Ximenez Añada 2019:** New vintage of first ever 100 points Wine Advocate Robert Parker Montilla Wine
7. **Pedro Ximenez Solera 1830:** First ever 100 points Peñín Wine in 2022
8. **Pedro Ximenez Sacristía 2011:** 100 points Wine Advocate



# Bodegas Hidalgo-La Gitana



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Bodegas Hidalgo has been producing fine Manzanilla and a range of rare aged sherries in their bodegas in Sanlúcar de Barrameda since 1792. Now in the eighth generation of family ownership, Bodegas Hidalgo is committed to crafting the very best quality wines that are true to their origins and heritage.

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1. **La Gitana Manzanilla:**
2. **La Gitana En Rama Manzanilla:**
3. **Hidalgo Pasada Pastrana Manzanilla:**
4. **Hidalgo Amontillado Seco Napoleón:**
5. **Hidalgo Oloroso Seco Faraón:**
6. **Hidalgo Palo Cortado Wellington VOS 20 years:**
7. **Hidalgo Pedro Ximénez Triana:**
8. **La Gitana Vermouth:**

**Producer contact details:**

Carlos Narbona – Federico Sánchez-Pece

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**Contact telephone:** 0034 672 060 414 or  
0034 666 584 792

**Address:** [www.lustau.es](http://www.lustau.es)

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Lustau's philosophy has remained the same since its inception in 1896: the pursuit of the highest quality and offering the widest and finest range of sherries. Lustau pioneered the concept of Almacenista bottlings – choosing specific lots from the warehouses of small independent Sherry maturers and bottling them separately – and is the first and only sherry bodega to release three En Rama sherries, one from each of the three towns of the sherry triangle. The House of Lustau has won many prestigious awards for its sherries over the years, including 'Best Fortified Winemaker of The Year' at the International Wine Challenge.

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1. **Fino Del Puerto Solera Familiar:**
  
  
  
  
  
  
  
  
  
  
2. **Manzanilla Pasada de Sanlúcar Almacenista Cuevas Jurado:**
  
  
  
  
  
  
  
  
  
  
3. **Amontillado Los Arcos Solera Familiar:**
  
  
  
  
  
  
  
  
  
  
4. **Palo Cortado Almacenista Cayetano del Pino y Cía:**
  
  
  
  
  
  
  
  
  
  
5. **Oloroso Don Nuño Dry Solera Familiar:**
  
  
  
  
  
  
  
  
  
  
6. **Pedro Ximénez San Emilio Solera Familiar:**

**Producer contact:** Rubén Uribe E.

**Email:** [ruben@altanza.com](mailto:ruben@altanza.com)

**Phone:** +34 941 450 860

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Altanza is the first winery from D.O.Ca. Rioja to also start producing in the D.O. Jerez. In 2017 we teamed up with the largest collector of wine-themed historical artifacts from Jerez in Spain, to select and market the “*Colección Altanza Roberto Amillo*”, made up of a range of specialist Sherries and two vermouths which have obtained exceptional international recognition.

In 2020 we opened our winery and gallery in the historic center of Jerez de la Frontera, which proudly displays our collection of precious antiques together with our wines.

1. **La Saca Palo Cortado:** DO Jerez, 22% Alc/ Vol – 98 Pts. Guía Peñín
2. **Colección Altanza Roberto Amillo Palo Cortado:** DO Jerez, 22% Alc/ Vol – 96 Pts. Guía Peñín / 94+ Pts. R. Parker/ 95 Pts. J. Suckling
3. **Colección Altanza Roberto Amillo Amontillado:** DO Jerez, 21% Alc/ Vol – 95 Pts. Guía Peñín/ 94 Pts R. Parker / 93 Pts. J. Suckling
4. **Colección Altanza Roberto Amillo Oloroso:** DO Jerez, 21% Alc/ Vol – 94 Pts. Guía Peñín / 94 Pts. J. Suckling / 93 Pts. R. Parker
5. **Colección Altanza Roberto Amillo Pedro Ximenez:** DO Jerez, 15% Alc/ Vol – 95 Pts. Guía Peñín / 93 Pts. J. Suckling / 92 Pts. R. Parker
6. **Colección Roberto Amillo, Vermut Reserva Especial:** 15% Alc/ Vol. – 92 Pts. J. Suckling:
7. **Amillo Vermut Reserva:** 15% Alc/ Vol. – 90 Pts. J. Suckling:



# Fernando de Castilla

Table <b>12a</b> ANDALUSIA
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A long-established producer of fine Brandy de Jerez and PX, Fernando de Castilla was revitalised in 1999 by Jan Pettersen, a Norwegian with a passion for top quality sherry and 15 years' experience at Osborne. After taking over the cellars of the Sherry shipper José Bustamante, located next door to the main bodega, Jan quickly established Fernando de Castilla as masters of the production and ageing of fine, unblended, untreated Sherries. The bodega's reputation is based on the excellence of the Antique range of intensely pure and complex single solera Sherries whose award-winning packaging makes them even more impressive.

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1. **Classic Fino:**
  
  
  
  
  
  
  
  
  
  
2. **Fino En Rama:**
  
  
  
  
  
  
  
  
  
  
3. **Antique Fino**
  
  
  
  
  
  
  
  
  
  
4. **Antique Amontillado:**
  
  
  
  
  
  
  
  
  
  
5. **Antique Oloroso:**
  
  
  
  
  
  
  
  
  
  
6. **Antique Pedro Ximénez:**

**Contact details:** Helen Yates

**Contact email:** [hyates@gonzalezbyassuk.com](mailto:hyates@gonzalezbyassuk.com)

**Contact telephone:** 01707 274790

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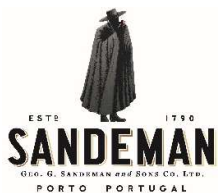
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Gonzalez Byass has been producing high quality sherry in Andalucía for over 180 years. It is best known for its award-winning ultra-dry Fino, Tio Pepe, the perfect chilled aperitif. Gonzalez Byass also makes a wide range of other classic styles including a range of dry to sweet Amontillados and Olorosos and the unctuous Rare Old Soleras, which are a minimum of 30 years old and are available in strictly limited quantities.

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1. **Tio Pepe, Fino:**
2. **Del Duque , 30 Year old VORS, Amontillado**
3. **Alfonso, Oloroso:**
4. **Leonor, Palo Cortado:**
5. **Solera 1847, Cream:**
6. **Noe, 30 Year old VORS. Pedro Ximénez:**





# Sandeman Port

Table

C9

PORT

**Producer contact:** Sérgio Silva  
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Sandeman was founded in 1790 by George Sandeman, a young Scot from Perth.

There are few more iconic images in the world of wine than the 'Don', the logo created for the Sandeman family in 1928 by George Massiot Brown. The cape was modelled on the attire worn by students of the University of Porto, while the sombrero was a nod to the family's presence in Jerez. Today, the Sandeman Ports are becoming every bit as famous as the image of the Don. Since Sogrape bought Sandeman from Seagram in 2002, the major investment that has taken place in the vineyards and the winemaking has seen Sandeman rise to the top of the tree in the Port trade. The fact that Luís Sottomayor was crowned Fortified Winemaker of the Year at the 2022 International Wine Challenge is testament to this.

The state-of-the-art Sandeman winery, built in 2007, is at the breathtakingly beautiful Quinta do Seixo, situated on the south bank of the Douro, just downstream from Pinhão. The wines reflect the sustained investment of Sogrape and the skill of winemaker Luís Sottomayor, gradually and modestly, he has restored the fortunes of Sandeman.

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1. **Sandeman 10-Year-Old Tawny Port**  
RRP £26.49 per bottle (75cl) / RRP £317.99 per bottle (450cl)
2. **Sandeman 20-Year-Old Tawny Port**  
RRP £49.49 per bottle / RRP £454.99 per bottle (450cl)
3. **Sandeman 30-Year-Old Tawny Port**  
RRP £84.99 per bottle
4. **Sandeman 40-Year-Old Tawny Port**  
RRP £174.99 per bottle
5. **Sandeman 50-Year-Old Tawny Port**  
RRP £334.99 per bottle
6. **Sandeman 2018 Unfiltered Late Bottled Vintage Port**  
RRP £22.49 per bottle
7. **Sandeman 'Quinta do Seixo' 2019 Vintage Port**  
RRP £69.99 per bottle
8. **Sandeman 2000 Vintage Port**  
RRP £79.99 per bottle



# Ferreira

Table

C9

PORT

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Founded in 1751, when the Port trade was dominated by British shippers, Ferreira is the oldest Portuguese Port house and remains the leader in the domestic market.

It was under the leadership of Dona Antónia Adelaide Ferreira, one of the formidable widows of the world of wine, that the company became the force it is today. Not only was Dona Antónia an astute businesswoman – expanding the company’s vineyard holdings, developing viticulture in the Douro Superior and protecting the company’s library stocks – she also fought to improve quality of life for the impoverished people of the Douro, building schools and hospitals and supporting them during the phylloxera crisis.

Today, the 27-hectare ‘Quinta do Porto’ is Ferreira’s flagship vineyard. Planted in 1771 and acquired by Dona Antónia in 1863, it is located on the north bank of the Douro, downstream from the village of Pinhão and facing Sandeman’s ‘Quinta do Seixo’ on the south bank. A warmer mesoclimate, due to the south/south-west exposure of the terraced vineyards and the proximity to the river, results in Ports characterised by an exuberant ripeness, exceptional concentration, weight and structure, yet wonderful balance. Old-vine parcels, described by winemaker Luís Sottomayor as “over retirement age”, produce low yields of intensely flavoured grapes and form the backbone of many of the top Ports in the Ferreira range.

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**9. Ferreira ‘Dona Antónia’ 20-Year-Old Tawny Port:**

RRP £47.99 per bottle

**10. Ferreira ‘Dona Antónia’ 30-Year-Old Tawny Port:**

RRP £111.99 per bottle

**11. Ferreira ‘Quinta do Porto’ 2019 Vintage Port:**

RRP £84.99 per bottle

**12. Ferreira 2018 Vintage Port:**

RRP £109.99 per bottle



# The Fladgate Partnership

Table <b>C10</b> PORT
-----------------------------

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This long-established family run group comprises some of the most distinguished Port houses, including the historic firms of Taylor's, Fonseca and Croft. All three are renowned for their Vintage Ports.

Taylor's is one of the oldest of the founding Port houses, since 1692. Best known for its elegant and long-lived vintage ports, and recognized as the most important producer of Aged Tawnies, possessing one of the most extensive reserves of Port Wines aged in cask.

Fonseca produces one of the most individual range of Ports, including its unique Guimaraens Vintage Port, an unfiltered LBV and the first ever Organic Port (Terra Prima), in addition to its popular reserve blend, Bin 27.

Croft is one of the most distinguished of all Port houses, founded in 1588 it is the oldest firm still active today as a Port wine producer but is also at the forefront of innovation, having created the first rosé Port: Croft Pink.

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1. **Taylor's Chip Dry & Tonic Ready-To-Drink Can:**
2. **Taylor's Chip Dry White Port NV:**
3. **Taylor's LBV 2018:**
4. **Taylor's Quinta de Vargellas Vintage 2013:**
5. **Taylor's Quinta de Terra Feita Vintage 2005:**
6. **Taylor's Vintage 2003:**
7. **Taylor's Historical Collection III Reserve Tawny:**
8. **Taylor's 20 Year Old Tawny:**
9. **Taylor's Very Very Old Tawny Port**



# The Fladgate Partnership

Table <b>C10</b> PORT
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**10. Fonseca Siroco Dry White Port:**

**11. Fonseca Bin 27 Reserve Ruby:**

**12. Fonseca Terra Prima Organic Reserve Ruby:**

**13. Fonseca Unfiltered LBV 2016:**

**14. Fonseca Crusted – bottled in 2015:**

**15. Fonseca Guimaraens Vintage 2008:**

**16. Fonseca Quinta do Panascal Vintage 2004:**

**17. Fonseca Vintage 1997:**

**18. Fonseca 10 Year Old Tawny:**

**19. Fonseca 20 Year Old Tawny:**



# The Fladgate Partnership

Table <b>C10</b> PORT
-----------------------------

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20. **Croft Pink & Tonic Ready-To-Drink can:**

21. **Croft Pink NV:**

22. **Croft LBV 2016:**

23. **Croft Quinta da Roeda Vintage 2005:**

24. **Croft Vintage 2000:**

**Producer contact:** James Graham**Email:** [james@churchills.pt](mailto:james@churchills.pt)**Phone:** 00 351 22 370 3641**Website:** [www.drinkchurchills.com](http://www.drinkchurchills.com)**Contact in the UK:** Valerie Lewis**Email:** [valerie@newgenwines.com](mailto:valerie@newgenwines.com)**Phone:** 020 7928 7300**Website:** [www.newgenwines.com](http://www.newgenwines.com)  
@NewGenWines

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Churchill's is a boutique producer of premium Port and Douro wines founded in 1981 by master blender Johnny Graham, the fifth generation of his family to make wine in the Douro Valley. Johnny founded Churchill's with his two brothers and his wife, Caroline Churchill, who gave the company its name. Today, Johnny's daughter Zoe her husband Ben Himowitz join him in running Churchill's, as it transitions to becoming a second-generation company.

Churchill's home is Quinta da Gricha in the Cima Corgo – 40 hectares of Grade-A vineyards and granite lagares in which port has been trodden by foot since 1852. Named for the natural spring ("gricha") that feeds the north-facing vineyards, Quinta da Gricha sits 150 to 400 metres above sea level with a wind exposure that naturally regulates humidity. Our oldest vines are over 80 years old and produce wines with vibrant natural acidity and complexity.

We practice minimal intervention winemaking and sustainable agriculture to ensure that we can continue to make excellent wines in this region for centuries to come. All Churchill's ports are fermented for an extended period using only native yeast in the old granite lagares. This allows for the purest expression of fruit as more grape sugar is converted to alcohol and less brandy is required in fortification. The result is our signature drier, fresh style.

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1. **Dry White Port:**
2. **10 Year Old Tawny Port:**
3. **20 Year Old Tawny Port:**
4. **40 Year Old Tawny Port:**
5. **Late Bottled Vintage Port 2017:**
6. **Crusted Port 2007:**
7. **Quinta da Gricha Vintage Port 2020:**
8. **Vintage Port 2020:**



# Kopke

Table <b>C13</b> PORT
-----------------------------

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Founded in 1638, Kopke is the Oldest Port Wine House in the world, having been established long before the creation of the Douro Demarcated Region. Its library of very old wines, which includes an extensive range of White Ports and rare Tawnies, has long been testament to Kopke's reputation as a producer of some of the finest Port wines.

Kopke Port wines age in wood for many decades or even centuries. This extraordinary wine library makes Kopke a unique house, with a collection that spans generations.

Careful and attentive aging in casks combined with secular artisanal practices, make these wines true signs of the times, fascinating wines with stories to tell.

---

1. **Kopke 10 year old white:**

2. **Kopke 10 year old tawny:**

3. **Kopke 20 year old white:**

4. **Kopke 20 year old tawny:**

5. **Kopke 50 year old white:**



# Kopke

Table <b>C13</b> PORT
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6. **Kopke 50 year old tawny:**
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
7. **Kopke Colheita 2008 white:**
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
8. **Kopke Colheita 2005 white:**
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
9. **Kopke Colheita 2003 white:**
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
10. **Kopke Colheita 2007 tawny:**
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
11. **Kopke Colheita 1999 tawny:**
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
12. **Kopke Colheita 1965 tawny:**



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The Symingtons of Scottish, English and Portuguese descent have been Port producers in northern Portugal since 1882. For 5 generations they have combined their passion for producing fine wines and Ports with a deep commitment to the region's land and people. Today, ten Symingtons work across their four Port houses: Graham's, Cockburn's, Dow's and Warre's, as well as their Douro wine brands – Quinta do Vesuvio, Quinta do Ataíde, Altano and Prats & Symington (of Chryseia fame). In 2017 they launched a new venture, Quinta da Fonte Souto, in the Alto Alentejo. Symington Family Estates is a leading premium Port producer and the leading vineyard owners in the Douro valley, with 26 Quintas covering 2,462 hectares and 1,114 ha of vineyard. All their vineyards are sustainably managed under a minimum intervention certification and 130 ha are organically farmed, the largest area of organic vineyard in northern Portugal. The family have invested significantly in viticulture R&D to adapt to climate change and have an ambitious sustainability plan, with a series of goals under the banner of Mission 2025. In 2019 the company became a certified B Corporation – the first wine company in Portugal to take this step – joining a global community of businesses audited for the highest standards of social and environmental responsibility, committed to using business as a force for good.

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1. **Graham's 'Six Grapes' Port:**
2. **Graham's 'Six Grapes' Vila Velha Port \*Limited Edition\*:**
3. **Graham's 10 Year Old Tawny Port:**
4. **Graham's 20 Year Old Tawny Port from \*450cl Jeroboam\*:**
5. **Graham's 30 Year Old Tawny Port:**
6. **Graham's 40 Year Old Tawny Port:**

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**7. Graham's 1997 Single Harvest Tawny Port:**

**8. Graham's 1974 Single Harvest Tawny Port:**

**9. Graham's 2017 Late Bottled Vintage Port:**

**10. Graham's Quinta dos Malvedos 2012 Vintage Port:**

**11. Graham's 1994 Vintage Port:**

**12. Warre's 1994 Vintage Port:**

**13. Dow's 1994 Vintage Port:**

**14. Graham's 2020 Vintage Port \*Bicentenary Edition\*:**

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PORTS, WINES  
& ONLY GOOD TIMES!

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1. **Moscatel 5 Years Old:**

2. **10 Years Old White**

3. **The Senior Tawny:**

4. **10 Years Old Tawny:**

5. **20 Years Old Tawny:**

6. **Colheita 2008:**

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PORTS, WINES  
& ONLY GOOD TIMES!

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7. **Colheita 2004:**

8. **Trudy Port:**

9. **LBV 2018:**

10. **Bioma Crusted (Bottled 2014):**

11. **Vintage Port 2005:**

12. **Bioma VV Vintage Port 2013:**



# Quinta da Pedra Alta

Table <b>10b</b> PORT
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Pedra Alta – Portuguese for High Stone – is a 35 ha vineyard located near Alijó, in the Cima Corgo region of the Douro Valley. It is the only vineyard in the Douro to have three granite markers on its property from the demarcation of the Port region in 1761. The vineyards and winery were renovated in the late 1990s and bought by the current owners in 2018.

The wines from Quinta da Pedra Alta showcase the breadth and diversity of the grapes they grow in the vineyards. Winemakers Matt Gant and João Pires share the same vision, and they endeavour to find the essence of what the land and the vines have to offer.

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1. **Pedra Nº 3 White Port:**

2. **Alta Nº 10 Ten-Year-Old Tawny Port:**

3. **Vintage Port 2018:**

**Producer contact:** Amanda Lloyd

**Email:** [amanda.lloyd@qavb.com](mailto:amanda.lloyd@qavb.com)

**Phone:** +351 22 374 2800

**Website:** [www.krohn.pt](http://www.krohn.pt)

**Contact in the UK:** Christina Cavender

**Email:** [christinac@boutinot.com](mailto:christinac@boutinot.com)

**Phone:** 0161 908 1314

**Website:** [www.boutinot.com](http://www.boutinot.com)

---

Wiese & Krohn was founded in 1865 by two Norwegian entrepreneurs and is a highly respected specialist Port house. The firm holds extensive stocks of old cask aged Port and has an excellent reputation as a leading producer of colheitas, or tawnies from a single year. The firm draws many of its finest wines from its superb vineyard estate, Quinta do Retiro Novo. The property's grade 'A' vineyards are located on the lower levels of the Rio Torto Valley, one of the best quality growing areas in the Douro noted for its rich, dense, powerful Ports.

Krohn is now part of The Fladgate Partnership portfolio of Port houses.

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1. **Lágrima White Port NV:**
  
  
  
  
  
  
  
  
  
  
2. **10 Year Old Tawny:**
  
  
  
  
  
  
  
  
  
  
3. **Colheita 2010:**
  
  
  
  
  
  
  
  
  
  
4. **LBV 2016:**
  
  
  
  
  
  
  
  
  
  
5. **Quinta do Retiro Novo 2004:**
  
  
  
  
  
  
  
  
  
  
6. **Vintage 2017:**

**Producer contact details****Contact email:**

[noval@quintadonoval.com](mailto:noval@quintadonoval.com)

**Contact telephone:** 00 351 223 770 270

**Address:** [www.quintadonoval.com](http://www.quintadonoval.com)

**Contact in the UK:** Helen Yates

**Contact email:** [info@gonzalezbyassuk.com](mailto:info@gonzalezbyassuk.com)

**Contact telephone:** 01707 274790

**Address:** [www.gonzalezbyassuk.com](http://www.gonzalezbyassuk.com)

---

Quinta do Noval lies in the Douro valley in Northern Portugal where it has produced great port since 1715. The vineyard is at the heart of Quinta do Noval's philosophy. It is significant that the company is named after its vineyard, that it is entirely based in the Douro valley and that its principal Vintage Ports – Quinta do Noval Nacional and Quinta do Noval – are both single vineyard wines. The aim is to produce great classic Vintage Ports which are harmonious and elegant expressions of the terroir of Quinta do Noval.

---

- 1. Noval Black :**
  
- 2. Quinta do Noval Late Bottled Vintage Unfiltered 2016:**
  
- 3. Quinta do Noval Vintage Port 2012:**
  
- 4. Noval 10 Years Old Tawny Port:**
  
- 5. Noval 20 Years Old Tawny Port:**
  
- 6. Quinta do Noval Colheita 2009:**



# Real Companhia Velha

Table <b>14a</b> PORT
-----------------------------

**Producer contact:** Tiago Silva Reis  
**Email:** [tiagosilvareis@realcompanhiavelha.pt](mailto:tiagosilvareis@realcompanhiavelha.pt)  
**Phone:** +44 7852 885 870  
**Website:** [www.realcompanhiavelha.pt](http://www.realcompanhiavelha.pt)

**Contact in the UK:** Marta Vine Ltd  
**Email:** [marta@martavine.co.uk](mailto:marta@martavine.co.uk)  
**Phone:** 01636 816947  
**Website:** [sales@martavine.co.uk](http://sales@martavine.co.uk)

---

Founded in 1756 by Royal Charter of Dom José I, King of Portugal, Real Companhia Velha is the oldest wine company in Portugal and is closely linked to the history of Port wine.

Real Companhia Velha was established with two purposes:

- (1) to develop the Port market worldwide and
- (2) to be the regulatory body for the Port industry.

To achieve these dual objectives, the company created the very first demarcated and controlled wine appellation in the world, with strict rules to govern the production and trade of the region's wines.

Since 1960, Real Companhia Velha has been run by the Silva Reis family, who have proudly kept the company's heritage as a Port producer with a strong focus on aged Tawny Ports. The family have studied the Douro terroir and its indigenous grapes, and have been pioneers in the field of innovation with non-fortified wines.

With a large stock of very old Ports and centuries of experience in the art of blending, Real Companhia Velha is a specialist in Fine Aged Tawnies.

---

## 1. Royal Oporto LBV 2017:

## 2. RCV Vintage 2003:

## 3. Royal Oporto Colheita 2004:

## 4. Royal Oporto Colheita 1980:

## 5. Royal Oporto Colheita 1977:

## 6. Quinta das Carvalhas Colheita 1976:



**Producer contact details:** Ana Rato

**Email:** [arato@ramosinto.pt](mailto:arato@ramosinto.pt)

**Phone:** +351 935 503 131

**Address** [www.ramospinto.pt](http://www.ramospinto.pt)

**Contact in UK:** Lucy Bland

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**Phone:** 0208 812 3380

**Address:** [www.mmdltd.com](http://www.mmdltd.com)

---

Ramos Pinto was founded in 1880 by brothers Adriano and António, bringing a new era of quality wine production to the Douro. Ramos Pinto's long and distinguished history was further strengthened when the house became part of the Louis Roederer Family in 1990 who share the family history, focus on quality and investment in the future. Today, Adriano and António's descendants Jorge and Ana Rosas continue their pioneering spirit and search for the highest quality in the Douro as CEO and Master Blender, respectively.

By maintaining the balance between innovation and respect for tradition, the house continues to go from strength to strength and today is a reference for quality Port and DOC Douro wines. Having undertaken a self-production policy, Ramos Pinto only produces wine with grapes from its own four estates, understanding early that the quality of its wine depends on the terroir of the Douro and having total control and deep knowledge of their land.

---

1. **Ramos Pinto Adriano White Reserva: RRP: £22.50**
2. **Ramos Pinto Collector, Unfiltered Ruby Reserve: RRP £21.99**
3. **Ramos Pinto Unfiltered Late Bottled Vintage 2017: RRP £26.50**
4. **Ramos Pinto Vintage Port 2000: RRP £86.99**
5. **Ramos Pinto 10 Year Old Tawny Porto – Quinta de Ervamoira: RRP £40.50**
6. **Ramos Pinto 20 Year Old Tawny Porto – Quinta do Bom Retiro: RRP £74.99**



# Porto dos Santos

Table

15

PORT

**Producer contact details:** Alexandre Antas Botelho

**Contact email:** [alexandre.botelho@portodossantos.com](mailto:alexandre.botelho@portodossantos.com)

**Contact telephone:** +351 963 274 250

**Address:** [www.portodossantos.com](http://www.portodossantos.com)

**Contact in the UK:**

seeking UK representation

---

Starting its activity at the beginning of the 19th century, the wines sold by the dos Santos family managed to reach a level of prominence, both in Portugal and in the vibrant Brazilian market. Until, at the beginning of the 20th century, the eccentric and bohemian lifestyle of “Uncle Armando”, the great-grandson of the brand’s founder, led to the sale of the company together with its remarkable stocks of Port Wine.

In 2022 Alexandre Antas Botelho, originally from a native Douro family restarted to bottle, Port Wine under the Dos Santos brand. This way, this great grandchild of Margarida dos Santos Ferreira Pinto intends to revive the family brand, resorting to close partnerships with farmers and small local producers and a very strong connection with the Douro.

Porto dos Santos intends, using a deep knowledge of traditional winemaking and blending techniques, to produce Port Wines with a unique personality and a style of their own, marked by great elegance and balance, irreverent and provocative.

---

1. **Porto dos Santos Reserve Ruby:**
2. **Porto dos Santos Reserve Tawny:**
3. **Porto dos Santos Reserve White:**
4. **Porto dos Santos Tawny 10 Years:**
5. **Porto dos Santos 10 Year White:**
6. **Porto dos Santos Tawny 20 Years:**
7. **Porto dos Santos LBV 2018:**

# VINTAGE

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## WINE & PORT

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**Producer contact:** Filipe Marinho

**Email:** [filipemarinho@quintadadevesa.pt](mailto:filipemarinho@quintadadevesa.pt)

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**Website:** [www.quintadadevesa.pt](http://www.quintadadevesa.pt)

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**Website:** [www.vintagewineandport.co.uk](http://www.vintagewineandport.co.uk)

---

Quinta da Devesa carries a long history. In 1844, the well-known Barão Forrester, included this property in what was the first map of the Douro Demarcated Region. But the most important history of this property began in the last century, in 1941, when the Fortunato family acquired the property. The Quinta is run by current owner Helena Macedo Cunha and her husband, João. Quinta da Devesa continues today to be an independent family company, oriented towards the future.

The property is on the boundaries of the Baixo and Cima Corgo sub-regions, in the parish of Canelas.

From the top of the vineyards and the imposing terraces it is possible to observe the connection of the two rivers, the Douro and Corgo, embraced by the surrounding hills and valley.

In total, Quinta da Devesa has 34 hectares of vineyards planted at altitudes between 50m and 500m, with North / South / West exposures, giving the winemaker — Luís Rodrigues — many different options to work with. This allows many hours of sunshine in the vineyards facing south to be balanced by the freshness guaranteed by the northerly orientation. All of this is favourable to guarantee different maturation levels over time, allowing better management of the harvest. All wines from Quinta da Devesa are produced only with grapes from the estate.

---

1. **LBV Unfiltered 2016:**
2. **Vintage Port 2018:**
3. **10 Year Old White:**
4. **30 Year Old White:**
5. **10 Year Old Tawny:**
6. **30 Year Old Tawny:**
7. **1969 White Colheita:**
8. **1970 White Colheita:**



# Porto Quevedo

Table

17

PORT

**Producer contact:** Oscar Quevedo

**Email:** [oscar@quevedo.pt](mailto:oscar@quevedo.pt)

**Phone:** +351 964 494 115

**Address:** [www.quevedo.pt](http://www.quevedo.pt)

**Contact in the UK:** Vintage Wine and Port

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**Phone:** +44 1425 837177

**Website:** [www.vintagewineandport.co.uk](http://www.vintagewineandport.co.uk)

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Quevedo is a family-owned Port and Douro winegrower with members of the fourth and fifth generation actively involved in the business, which is based in the north of Portugal. The company owns and harvests a total of 100 hectares of vines including some of the most desirable vineyard estates across the region. Cláudia Quevedo makes the table wines from vineyards located next to the Douro River. The main estates of the family are Quinta Vale d'Agodinho in Ferradosa — one of the best locations for Port production — and Quinta da Trovisca, a remarkable vineyard located in the fresh and sunny foothills of São João da Pesqueira, mainly devoted to organic production.

---

1. **30 Years White:**
2. **Reserve Ruby:**
3. **Vintage 2021:**
4. **Colheita 2009 White:**
5. **Colheita 2008:**
6. **Colheita 2003:**
7. **Colheita 1997:**
8. **Colheita 1976:**



# QUEVEDO PORT WINE *Advent Calendar* (24 x 50 ml)



Our popular and colorful Advent Calendar is an invitation to enjoy a sweeter way to the holidays, one Port Wine a day! Its cheerful packaging makes it the perfect gift for the season.

The Calendar includes 24 bottles of our best selling Port Wines: White, Reserva Lágrima, 10 Year Old White, Ruby, Organic Reserve Ruby, LBV 2018, Tawny, Special Reserve Tawny, 10 Year Old Tawny, 20 Year Old Tawny, Colheita 2008 and Colheita 2003.

## Technical information

24 x 50ml bottles

2 x White

2 x Reserva Lágrima

2 x 10 Year Old White

2 x Ruby

2 x Organic Reserve Ruby

2 x LBV 2018

2 x Tawny

2 x Special Reserve Tawny

2 x 10 Year Old Tawny

2 x 20 Year Old Tawny

2 x Colheita 2008

2 x Colheita 2003

SIZE (individual calendar): 286 x 195 x 125mm TOTAL WEIGHT: 2,45kg NET WEIGHT: 1,2L

SIZE (box of 2 calendars): 395,5 x 300 x 135mm TOTAL WEIGHT: 5kg NET WEIGHT: 2,4L





# Coimbra de Mattos

Table  
**18a**  
PORT

**Producer contact details:** Coimbra de Mattos

**Contact email:** [geral@coimbrademattos.com](mailto:geral@coimbrademattos.com)

**Contact telephone:** +351 254 920 214

**Address:** [www.coimbrademattos.com](http://www.coimbrademattos.com)

**UK Importer:**

Seeking Representation

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Coimbra de Mattos, Lda, is an old tradition of production of high quality wines, driven by passion for 9 generations.

It has vineyard of 55ha in Galafura, Peso da Régua, being its grapes vinified in Adega do Rosca, built in 1917 by António Ayres de Mattos.

The Port and Douro wines are commercialized as the brands Valriz, Quinta dos Mattos and Quinta da Lacedra.

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**1. Valriz Vintage 2016:**

**2. Quinta dos Mattos LBV 2016:**

**3. Valriz 20yrs old tawny:**



# Quinta da Fonte Nova

Table  
**18b**  
PORT

**Producer contact details:** Quinta da Fonte Nova

**Contact email:** [geral@quintadafontenova.com](mailto:geral@quintadafontenova.com)

**Contact telephone:** +351 919 434 256

**Address:** [www.quintadafontenova.com](http://www.quintadafontenova.com)

**UK Importer:**

Seeking Representation

---

Quinta da Fonte Nova is located on the south bank of the river Douro, in front of the mouth of the river Tua, in a natural amphitheatre of enormous beauty, formed by the confluence of the two rivers that define the districts of Vila Real, Bragança and Viseu. We are a traditional family business, the result of the work of generations of Douro families that have always been linked to vineyards and wine. Today we are making their dreams come true and continuing their work.

---

1. **Quinta da Fonte Nova Port Tawny 10 Years:**

2. **Quinta da Fonte Nova Port Tawny 20 Years:**

3. **Quinta da Fonte Nova Port Tawny 30 Years:**





# Quinta da Prelada

Table  
**18c**  
PORT

**Producer contact details:** Quinta da Prelada

**Contact email:** [sms.h@sapo.pt](mailto:sms.h@sapo.pt)

**Contact telephone:** +351 964 350 274

**Address:** [www.douro4u.com](http://www.douro4u.com)

**UK Importer:**

Seeking Representation

---

Quinta da Prelada is a family business owned by Magalhães e Silva family, since 1750. Located in Vila Seca de Poiaraes in Peso da Régua, it's distinguished for a very specific terroir, part of the vineyard is north oriented that provides freshness and good acidity within Ports and Douro white wines. The lowest part of the vineyard is used for red grapes and Vintage ports and red wines. The altitude difference is between 250-550m.

---

1. **Vintage 2016:**

2. **Vintage 2017:**

3. **Vintage 2020:**

4. **White 50 years:**

5. **LBV 2017:**

6. **Medium Dry White:**

# Quinta do Mourão

Table  
**19a**  
PORT

**Producer contact details:** Miguel Braga  
**Email:** [miguel.braga@quintadomourao.pt](mailto:miguel.braga@quintadomourao.pt)  
**Telephone:** +351 96 238 22 98  
**Address:** [www.quintadomourao.pt](http://www.quintadomourao.pt)

**Contact in the UK:** Vintage Wine and Port  
**Email:** [customercare@vintagewineandport.co.uk](mailto:customercare@vintagewineandport.co.uk)  
**Phone:** +44 1425 837177  
**Website:** [www.vintagewineandport.co.uk](http://www.vintagewineandport.co.uk)

---

Miguel Braga and family are carrying on the winemaking tradition begun by his father Mário. Mário Braga grew up in Gaia, and with many friends in Port-making families, learned to love the wines and dreamed of owning Douro vineyards and some-day making Port himself. In 1972 he purchased Quinta do Mourão and four other properties and began making wines which he sold to the established Port shippers.

When Mário passed away in 1999 the family decided to create Mário Braga Herdeiros and began making and selling wine in their own name. A new winery was built and in 2005 Miguel decided to leave his work as an economist and devote himself full time to the family's wine making business.

The firm's Port wines go by the name São Leonardo and include Vintage, aged Tawnies and a range of White.

---

1. **São Leonardo 10 Years Old Tawny:**
  
  
  
  
  
  
  
  
  
  
2. **São Leonardo 30 Years Old Tawny:**
  
  
  
  
  
  
  
  
  
  
3. **São Leonardo 50 Years Old Tawny:**
  
  
  
  
  
  
  
  
  
  
4. **São Leonardo 20 Years Old White:**
  
  
  
  
  
  
  
  
  
  
5. **São Leonardo 40 Years Old White:**
  
  
  
  
  
  
  
  
  
  
6. **São Leonardo 90 Years Old White:**



# Quinta das Lamelas

Table  
**19b**  
PORT

**Producer contact details:** Quinta das Lamelas

**Contact email:** [geral@lamelaswines.pt](mailto:geral@lamelaswines.pt)

**Contact telephone:** +351 964 620

**Address:** [www.lamelaswines.pt](http://www.lamelaswines.pt)

**UK Importer:**

Seeking Representation

---

The beautiful Casa da Quinta das Laranjeiras is located in the wonderful Douro region and has been linked to winemaking since 1836. The family owned vineyards use traditional winemaking methods to produce both red and white wines as well as a variety of Ports including Vintage, White and Tawny ports.

---

1. **Quinta das Lamelas 40 years old Tawny:**
  
  
  
  
  
  
  
  
  
  
2. **Quinta das Lamelas 10 Years Old White Port:**
  
  
  
  
  
  
  
  
  
  
3. **Quinta das Lamelas 20 Years Old Dry White Port:**
  
  
  
  
  
  
  
  
  
  
4. **Quinta das Lamelas 30 Years Old White Port:**
  
  
  
  
  
  
  
  
  
  
5. **Quinta das Lamelas 50 Years Old White Port:**
  
  
  
  
  
  
  
  
  
  
6. **4 Gerações Very Old White Port 100 Years:**

**Producer contact details:** Pedro Carneiro

**Contact email:** [pedro.carneiro@alchemywines.pt](mailto:pedro.carneiro@alchemywines.pt)

**Contact telephone:** +351 969 291 999

**Address:** [www.blackett.pt](http://www.blackett.pt) [www.alchemywines.pt](http://www.alchemywines.pt)

**UK Importer:**

Seeking Representation

---

Blackett: Port wine, the noblest and most travelled of spirits. A story of czars, queens and princesses, a simple, authentic and absolutely unique story, contemporary as the age of this Port wine that comes to us to this day lovingly cared for by several generations.

A forgotten name, found in the history of Port wine, a journey lost in the trajectory of time, but a sure example of authenticity

---

1. **Blackett Vintage Port Wine 2013:**

2. **Blackett 10 Years Old Tawny Port:**

3. **Blackett 10 Years Old White Port:**

4. **Blackett 20 Years Old Tawny Port:**

5. **Blackett 30 Years Old Tawny Port:**

6. **Blackett 40 Years Old Tawny Port:**



# Quinta da Côrte

Table <b>20b</b> PORT
-----------------------------

**Producer contact details:** Bruno Ramos

**Contact email:** [bruno.ramos@quintadacorte.com](mailto:bruno.ramos@quintadacorte.com)

**Contact telephone:** +351 911 892 557

**Address:** [www.quintadacorte.com](http://www.quintadacorte.com)

**UK Importer:**

Seeking Representation

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Located in the golden triangle which contains the world's most prestigious Quintas, the Quinta da Côrte takes pride in its unique personality. By treating its great terroir with the respect, it deserves, and by the use of traditional methods updated in the light of the latest advances, it produces wines with great depth of character. Their authentic style bears eloquent testimony to a combination of great native varieties and schist soils. Renowned for the quality of its terroir, in the heart of the Douro region most prized by the great Port producers, the Quinta da Côrte is now back in the business of bottling wines under its own name.

A treasure of the Douro run by true enthusiasts.

---

1. **Quinta da Côrte, Tawny 10 years:**

2. **Quinta da Côrte, Tawny 20 years:**

3. **Quinta da Côrte, Colheita 2014:**

4. **Quinta da Côrte, LBV 2015:**

5. **Quinta da Côrte, LBV 2016:**

6. **Quinta da Côrte, Vintage 2017:**

**Producer contact:** Fernando van Zeller

**Email:** [export@vinkowines.com](mailto:export@vinkowines.com)

**Telephone:** 00 351 223 773 330

**Address:** [www.baraodevilar.com](http://www.baraodevilar.com)

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**Telephone:** 0203 227 0700

**Address:** [www.ehrmannswines.co.uk](http://www.ehrmannswines.co.uk)

---

The van Zeller family began to produce wine and Port wine early in the 18th century. In the 19th century, the title of Baron de Vilar was bestowed on the family. Fernando van Zeller, who is the current title holder, and Álvaro van Zeller, the winemaker, run the family business today.

Their aim is to continue the family's wine tradition; to promote the winemaking legacy – the knowledge and techniques that have been improved throughout centuries; to care for the vineyards planted traditionally on the schistous soil of the Douro Valley, the oldest demarcated region in the world.

Fernando and Álvaro decided to found the company Barão de Vilar Vinhos SA with offices in Vila Nova de Gaia and wine production centres in the Douro Valley. Barão de Vilar Port and Douro wines are unique due to their winemaking process, which alloys the tradition with technology, and focuses on quality instead on quantity, creating the best of wines.

---

1. **Feuerheerd's 10 Years Old Tawny:**
2. **Feuerheerd's 20 Years Old Tawny:**
3. **Feuerheerd's 40 Years Old Tawny in Decanter:**
4. **Feuerheerd's 50 Years Old Tawny:**
5. **Feuerheerd's Colheita 2000:**
6. **Feuerheerd's Colheita 1963:**
7. **Feuerheerd's Colheita 2013:**
8. **Feuerheerd's LBV 2017:**



# Pereira d'Oliveira



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**Phone:** 07796 953716

**Address:** [www.boveywines.co.uk](http://www.boveywines.co.uk)

---

Pereira d'Oliveira was established in 1850 and is currently run by the fifth generation of the family. Their aim is to produce wines of exceptional balance using their experience gained over 170 years. They also hold a unique portfolio of rare old Madeira wines dating back to 1850 which peacefully slumber in old oak vats and are only bottled to order.

Bovey Wines was established in 1987 as a partnership between Geoffrey and Pamela Cole after visiting the premises of Pereira d'Oliveira and falling in love with the wines of which they are proud to be the UK agent. In 2009 Geoffrey and Pamela's daughter and son in law, Lesley and Tim Adams became partners in the business, and in 2021 their daughter Jacqueline joined the partnership. The current stock comprises a total of 67 different wines, from three years old to over one hundred and fifty years old. Their target market is principally high-quality independent wine retailers, merchants and high-quality restaurants and hotels.

---

1. **Aged 5 Years Old Dry:**
2. **Aged 10 Years Old Medium-Dry:**
3. **Aged 5 Years Old Medium-Sweet:**
4. **Aged 15 Years Old Sweet:**
5. **1999 Sercial:**



# Pereira d'Oliveira

ibam  
INSTITUTO DE BODEGAS  
E DO ARTESANATO DA MADEIRA, IP.A.M.

**C1**  
**MADEIRA**

**Producer contact details:** Luis d'Oliveira

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**Phone:** 07796 953716

**Address:** [www.boveywines.co.uk](http://www.boveywines.co.uk)

---

6. **1978 Terrantez**

7. **1987 Boal:**

8. **1983 Verdelho:**

9. **2001 Boal:**

10. **1997 Tinta Negra Medium-Sweet:**

11. **2009 Malvasia:**

12. **1912 Verdelho:**





# Madeira Vintners

**Producer contact details:**

Lisandra Gonçalves

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**Address:** [cafmadeira.pt/madeira-vintners](http://cafmadeira.pt/madeira-vintners)

**UK Importer:**

Seeking Representation

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CAF was established on April 2 1951 as a wholesaler of products and services for the regional development of agriculture. In 2012, CAF created the MADEIRA VINTNERS brand. This was done partly to support Madeiran grape farmers by giving them a new market and partly to become the first new producer of Madeira since 1946.

MADEIRA VINTNERS is an exclusively female team who manage relationships with the grape farmers, technical decisions, winemaking, control and selection, production and marketing. Everything is carried out by the hands of women. Our success has been recognised by a number of awards including the Great Diamond award at the “Vino y Mujer” competition in Madrid and a gold medal from the Challenge International du Vin.

---

1. **Medium Dry:**
  
  
  
  
  
  
  
  
  
  
2. **Medium Sweet 5 Years Old:**
  
  
  
  
  
  
  
  
  
  
3. **Sweet 5 Years Old:**
  
  
  
  
  
  
  
  
  
  
4. **Boal 5 Years Old:**
  
  
  
  
  
  
  
  
  
  
5. **Malvasia 5 Years Old:**
  
  
  
  
  
  
  
  
  
  
6. **Tinta Negra 2012 Single Harvest:**



HENRIQUES & HENRIQUES  
SINCE 1850

# Henriques & Henriques



C3  
MADEIRA

**Producer contact details:**

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Established in 1850, Henriques & Henriques produces and ships wines generally recognised as great classical Madeiras. In 1992 the building of new premises provided suitable means to meet the current demands of the markets. As it is the only producer to have continuously owned vineyards this enables a better control of all aspects of production. The company uses the most recent technical innovations but maintains the family tradition of almost 200 years of producing finest Madeira wines.

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1. **H&H 5 Year Old Verdelho Single Vineyard:**

2. **H&H Sercial 15 Year old:**

3. **H&H Verdelho 10 Year Old:**

4. **H&H Boal 15 Year Old:**

5. **H&H Malvasia 10 Year Old:**

6. **H&H Single Harvest Sercial 2001:**

7. **H&H Verdelho 20 Year Old:**

8. **H&H Terrantez 20 Year Old:**

**Producer contact details:** Julio Fernandes  
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Justino's Madeira Wines S.A. was established on Madeira in 1870 and is one of the oldest producers and exporters of Madeira wine. They are also one of the most dynamic. In 1993 they joined forces with one of the largest wines and spirit distribution companies in France, allowing them to build new, spacious and modern facilities. Justino's Madeira owns a large supply of high-quality wines and keeps considerable stock in the winery, where the wines are aged in oak casks and bottled only on demand. As a testament to their commitment to quality and their high number of medal-winning wines, may highlight the Champion Fortified Wine / Madeira Trophy at the IWC 2019 and the Madeira Trophy at the IWSC 2019.

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1. **Justino's Madeira Sercial 10 Years Old:**
2. **Justino's Madeira Verdelho 10 Years Old:**
3. **Justino's Madeira Boal 10 Years Old:**
4. **Justino's Madeira Malvasia 10 Years Old:**
5. **Justino's Madeira Colheita Verdelho 1997:**
6. **Justino's Madeira Single Cask Tinta Negra 2000:**
7. **Justino's Madeira Terrantez 50 Years Old:**
8. **Justino's Madeira Frasqueira Boal 1978:**



# Barbeito

**Producer contact details:**

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Vinhos Barbeito was established in 1946 by Mário Barbeito. Today the company is run by his grandson Ricardo Diogo Freitas, who has brought new energy and innovation to Barbeito, whilst still drawing inspiration from the best of the island's traditions.

*"unequivocally, it is the Madeira from Barbeito which is the standard and raising the bar..." eRobertParker"*

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1. **Verdelho 2007 - Single cask & single vineyard:**
2. **Sercial 2014 – Colheita:**
3. **Single Harvest 2008 - Tinta Negra –Med. Dry:**
4. **Sercial 1988 MEF Frasqueira:**
5. **Boal 2007 - Single cask:**
6. **Verdelho 20 years old Ribeiro Real Lote 2:**
7. **Bastardo 20 years old Med. Sweet Lote 1:**
8. **Três Amigos Med. Sweet 50 years old:**

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For over 200 years, Blandy's has been synonymous with quality Madeira wine, playing a leading role in the category's development. They are the only family of all the original founders of the Madeira wine trade to still own and manage their own company. Today, Chris Blandy is the 7th generation of the family to work in the business, maintaining a tradition going back to 1811.

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1. **Blandy's 5 Year-Old Reserva:** *Gold Medal Winner – Decanter 2020.* 50cl - RRP £16.49
2. **Blandy's 10 Year-Old Bual:** *Gold Medal Winner – Decanter 2022.* 50cl (also available in 3L). 50cl - RRP £23.99
3. **Blandy's 2009 Colheita Sercial:** *17.5/20 Richard Mayson, 90/100 Vinous.* 2,600 bottles produced. 75cl - RRP £80.00
4. **Blandy's 2009 Colheita Verdelho:** *90/100 Vinous.* Just 2,600 bottles produced. 75cl - RRP £80.00
5. **Blandy's 2008 Colheita Bual:** *17.5/20 Richard Mayson.* 2,600 bottles produced. 75cl - RRP £85.00
6. **Blandy's 2007 Colheita Malmsey:** *18.5/20 Richard Mayson, 93/100 Vinous.* Just 2,600 bottles produced. 75cl - RRP £90.00
7. **Blandy's 20 Year-Old Malmsey:** just 2,000 50cl bottles produced. 50cl - RRP £63.00
8. **Blandy's Bual 1972:** Just 1,206 75cl bottles produced. *19/20 Richard Mayson, 96/100 Wine Spectator.* 75cl btl – RRP £330.00



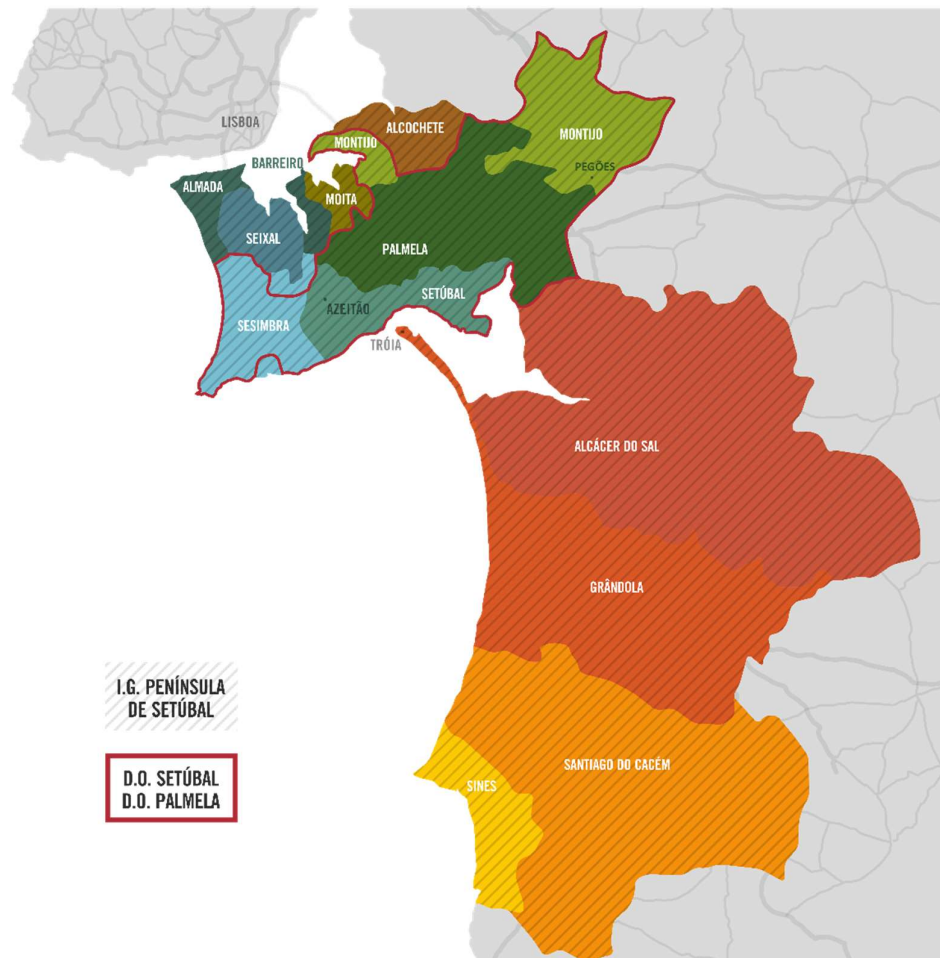
The wine history of the Setúbal Peninsula region gets lost in time. Here were planted the first vineyards of the Iberian Peninsula in about 2,000 BC, beginning a tradition that was renewed in 1907, with the demarcation of the Moscatel de Setúbal Region, and surviving until today, being the second oldest demarcated region of Portugal.

From here come some of the best portuguese wines, whose quality is based on a rich biodiversity. No other region of Portugal has so many geographical differences, with the existence of plains, hills and slopes, besides the Sado and Tejo Rivers and the proximity to the Atlantic Ocean.

Extensive in territory and with Mediterranean climate – hot and dry weather in the summer and relatively cold and rainy in the winter, the Setúbal Península is a region that allows to obtain charismatic wines, with strong personality and unique character traits, with a singular relation between quality and price.

The presence of vineyards on flat land composed by sandy soils perfectly adapted to the production of high-quality grapes, as well as a more pronounced relief, with vines planted in clay-limestone soil, protected from the Atlantic Ocean by the Arrábida Mountain, results in a production of nationally and internationally recognized wines.

Probably you have already drunk a wine from the Setúbal Peninsula Region, just did not know its origin. It is time to find that pleasure again.





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**Setúbal Peninsula Wines is proud to present a selection of fortified wines from the following producers:**

<b>Table Number</b>	<b>Producer</b>
22	Adega de Palmela
23	José Maria da Fonseca
24a	Quinta do Piloto
24b	Sociedade Vinícola de Palmela
25a	Adega Camolas
25b	Setúbal Peninsula Wines
26a	Venâncio da Costa Lima
26b	Adega de Pegões
27	Bacalhôa

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**Youtube:** @vinhosdapeninsuladesetubal



# Adega de Palmela

Table <b>22</b> SETÚBAL
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**Producer contact:** Mário Cravidão

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**UK Importer:**

Seeking Representation

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Adega de Palmela is a cooperative established in 1955, and with its activities starting in 1958. Currently it brings together the production of 300 associates. It is responsible for the vinification of grapes produced by its members, mostly on the sandy plains that make up a large part of the Palmela Municipality. With a long tradition and prestige in the production of the fortified Moscatel de Setúbal, Adega de Palmela is particularly recognised for its 10 Year Old, that has already been considered one of the three best in the world.

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1. **Chafariz D. Maria, DO Moscatel de Setúbal:**
2. **Adega de Palmela 2020, DO Moscatel de Setúbal:**
3. **Adega de Palmela 10 Years Old, DO Moscatel de Setúbal:**





# José Maria da Fonseca

Table <b>23</b> SETÚBAL
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**UK Importer:**  
Seeking Representation

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José Maria da Fonseca has been making wines since 1834, resulting from the shared passion of a family that has known how to preserve and protect the memory and the prestige of its founder. Well aware of the responsibility of being the oldest producer of table wine and Setúbal Moscatel in Portugal, José Maria da Fonseca follows a philosophy of permanent development, constantly investing in research and production, combining the latest techniques with traditional know-how. The nearly 650 hectares of vineyards and a winery equipped with the latest technology, which competes with the best in the world, produce wines that combine the experience gathered throughout its history with the most advanced winemaking techniques.

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1. **Alambre Moscatel de Setúbal, 2019, DO Moscatel de Setúbal:**
2. **Alambre Moscatel Roxo de Setúbal 5 Anos, DO Moscatel Roxo de Setúbal:**
3. **Alambre Moscatel de Setúbal 20 Anos, DO Moscatel de Setúbal:**
4. **Alambre Moscatel de Setúbal 30 Anos, DO Moscatel de Setúbal:**
5. **Alambre Moscatel de Setúbal 40 Anos, DO Moscatel de Setúbal:**
6. **Domingos Soares Franco Coleção Privada Moscatel de Setúbal Superior Cognac, 1999, DO Moscatel de Setúbal:**



# José Maria da Fonseca

Table <b>23</b> SETÚBAL
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**UK Importer:**  
Seeking Representation

- 
7. **Domingos Soares Franco Colecção Privada Moscatel de Setúbal Superior Armagnac, 2008, DO Moscatel de Setúbal:**
  8. **Domingos Soares Franco Colecção Privada Moscatel de Setúbal Superior Sole, 1999, DO Moscatel de Setúbal:**
  9. **Domingos Soares Franco Colecção Privada Moscatel Roxo de Setúbal Superior, 2007, DO Moscatel Roxo de Setúbal:**
  10. **Setúbal Moscatel Roxo 20 Anos, DO Moscatel Roxo de Setúbal:**
  11. **Trilogia Moscatel de Setúbal (1900, 1934, 1965), DO Moscatel de Setúbal:**
  12. **Kingsman Moscatel de Setúbal, 1919, DO Moscatel de Setúbal:**

**Producer contact:** Filipe Cardoso

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The history of Quinta do Piloto encompasses four generations of a family that grew up linked to the history of Palmela over a century. Currently in the hands of the fourth generation of the Cardoso family – Filipe Cardoso saw in the extensive area of 200 hectares of vineyards, some of which from old vines, and in the family experience, the opportunity to produce extraordinary wines. The current Quinta do Piloto project was born in 2008, and is set to make the world know about these special wines. Dedicated to produce quality wines in small quantities, Quinta do Piloto is the culmination of a growing history that spans over 100 years dedicated to Palmela. A secret finally revealed.

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1. **Quinta do Piloto Moscatel de Setúbal Superior, 2016, DO Moscatel de Setúbal:**
2. **Quinta do Piloto Moscatel Roxo, 2016, DO Moscatel Roxo de Setúbal:**
3. **Quinta do Piloto Moscatel de Setúbal Superior 10 anos, DO Moscatel de Setúbal:**
4. **Quinta do Piloto Moscatel Roxo 10 anos, DO Moscatel Roxo de Setúbal:**

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Sociedade Vinícola de Palmela was established in 1964 by a group of winegrowers who joined together with the aim of bottling the wines from their productions and placing them on the market.

In the 1990s, one of the families, with greater tradition in the production of wines in the Palmela region, the Cardoso family, joined the company. Through their 400 hectares of vineyards and production volume of around two million litres per year, they were able to provide greater homogeneity to the wines. At this point the company started focusing on certified and greater quality wines.

Currently, Sociedade Vinícola de Palmela is a renowned company in the production of wines, including Moscatel de Setúbal.

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1. **Moscatel de Setúbal Terras do Sado, DO Moscatel de Setúbal:**
2. **Moscatel de Setúbal SVP Superior 10 Years Old, DO Moscatel de Setúbal:**
3. **Moscatel de Setúbal Roxo SVP Superior 10 Years Old, DO Moscatel Roxo de Setúbal:**
4. **Moscatel de Setúbal Roxo Terras do Sado, 2014, DO Moscatel Roxo de Setúbal:**
5. **Moscatel de Setúbal SVP Superior 20 anos, DO Moscatel de Setúbal:**
6. **Família Horácio Simões Roxo, 2007, DO Moscatel Roxo de Setúbal:**
7. **Família Horácio Simões Bastardo, 2013, Vinho Licoroso Palmela:**
8. **Família Horácio Simões Moscatel Setúbal 10 anos Superior, DO Moscatel de Setúbal:**

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**UK Importer:**

Seeking Representation

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Adega Camolas is a family-owned company, located next to the Arrábida Natural Park and deeply linked to the vineyards and the wine production since the 1970s. The grapes come from its own vineyards, scattered throughout the noble areas of Palmela, as well as from the purchase of grapes from small winegrowers in the region. In its second generation, the company has stood out over the years, gaining recognition through awards and also for its constant growth, aiming to continue developing quality wines.

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1. **Camolas Moscatel de Setúbal Reserve 2019 – Barrel Aged, DO Moscatel de Setúbal:**

2. **Camolas Moscatel Roxo 2018 – Barrel Aged, DO Moscatel Roxo de Setúbal:**

3. **Camolas Moscatel Superior 5 anos – Barrel Aged, DO Moscatel de Setúbal:**



# Setúbal Peninsula Wines

Table <b>25b</b> SETÚBAL
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**Website:** [www.vinhosdapeninsuladesetubal.org](http://www.vinhosdapeninsuladesetubal.org)

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The fame of the Moscatel de Setúbal, across borders, probably began in the second half of the 14th century, when Richard II of England became a frequent importer of Moscatel de Setúbal. During the reign of Louis XIV, the prestige only increased. The “Sun King” always had this fortified wine at his parties at Versailles. In the 15th and 16th centuries, during the Portuguese expansion, Moscatel de Setúbal travelled on ships and galleons to India. After the Discoveries, the wines were transported on long voyages to the colonies and often made the round trip in barrels, exposed to the sun or submerged in the water at the bottom of the ships, which ended up improving its already admired quality and originating the so-called “Torna Viagem” wines, highly prized in auctions and of which the Moscatel de Setúbal is considered the world ambassador.

The Frenchman Léon Douarche referred to the Moscatel de Setúbal saying: “It is the Sun in a bottle”.

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1. **Casa Ermelinda Freitas - Moscatel de Setúbal NV, DO Moscatel de Setúbal :**  
Imported by The Wine Society [www.thewinesociety.com](http://www.thewinesociety.com)
2. **Casa Ermelinda Freitas - Moscatel Roxo Superior, 2010, DO Moscatel Roxo de Setúbal:**  
Imported by Atlantic UK Ltd [info@delicias-uk.com](mailto:info@delicias-uk.com)
3. **Herdade de Gâmbia Moscatel de Setúbal NV, DO Moscatel de Setúbal:**  
Imported by Oakley Wine Agencies [nick@oakleywineagencies.co.uk](mailto:nick@oakleywineagencies.co.uk)

**Producer contact:** Eric Auriault

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Venâncio Costa Lima is one of the oldest wineries in the Palmela region, with its activity dating back to 1914. As a family business, this winery is already in its fourth generation.

Producer of IGP Setúbal Peninsula, D.O. Palmela and Moscatel de Setúbal D.O. wines, Venâncio Costa Lima has gained international recognition for its fortified muscats over the years.

Every year, wineries from all around the world, passionate about the muscat grapes, send their best wines to France for the Muscats du Monde competition. Venâncio Costa Lima achieved the highest score in show in 2011, 2017, 2020 and 2022, which is more than any other winery.

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1. **VCL Moscatel de Setúbal Rubrica, NV, DO Moscatel de Setúbal:**
2. **VCL Moscatel de Setúbal Reserve, 2009, DO Moscatel de Setúbal:**
3. **VCL Moscatel de Setúbal 10 Year Old (0.5lt), DO Moscatel de Setúbal:**
4. **VCL Moscatel Roxo de Setúbal Reserva da Família 2018, DO Moscatel Roxo de Setúbal:**
5. **VCL Moscatel Roxo de Setúbal 2015 (0.5lt), DO Moscatel Roxo de Setúbal:**



# Adega de Pegões

Table  
**26b**  
SETÚBAL

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Adega de Pegões is a modern and competitive cooperative winery established in 1958 with 1,117 hectares of vines. It is also one of the biggest cooperative wineries in Portugal that produces around 17 million bottles of wine per year. This winery is known and recognised for its good price/quality ratio.

It is the Mediterranean climate and the unique sandy soil formed over millions of years by the two rivers that cross the region that give birth to the unique Pegões' wines. The Pegões terroir is located between the Tagus estuary to the Northwest and the Sado on the Southwest, and to the east side of the Arrábida hills. The Pegões region is unique in climate and soil conditions (sandy soil).

This perfect harmony brings a great development to our noble grapes giving us our magnificent wines.

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**1. Adega de Pegões 75cl, DO Moscatel de Setúbal:**

**2. Encostas da Arrábida Moscatel Roxo 75cl, DO Moscatel Roxo de Setúbal:**

**3. Encostas da Arrábida Moscatel de Setúbal 75cl, DO Moscatel de Setúbal:**





# Bacalhôa

Table  
**27**  
SETÚBAL

**Producer contact:** Filipa Nabeiro

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Bacalhôa Vinhos de Portugal is one of the largest wineries in Portugal. Over the years we have developed a wide range of wines that have earned a solid reputation and preference within national and international consumers. Present in 7 Portuguese wine regions, with a total of 1200 ha of vineyards, 40 locations, 40 different grape varieties and 4 wineries. We work with determination and passion to satisfy an expanding international clientele, taking Portugal to the world - one glass at a time!

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1. **Bacalhôa Moscatel de Setúbal, 2019, DO Moscatel de Setúbal:**
2. **Bacalhôa Moscatel de Setúbal 5 anos (No Harvest), DO Moscatel de Setúbal:**
3. **Bacalhôa Moscatel Roxo de Setúbal 5 anos D.O., 2015, DO Moscatel Roxo de Setúbal:**
4. **Bacalhôa Moscatel de Setúbal Superior 10 anos D.O., 2005, DO Moscatel de Setúbal:**
5. **Bacalhôa Moscatel Roxo de Setúbal Superior 10 anos D.O., 2005, DO Moscatel Roxo de Setúbal:**



# Seppeltsfield

Table  
**10b**  
AUSTRALIA

**Producer contact:**

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Located on the 'Western Ridge' of the Barossa Valley, Seppeltsfield combines over 420 acres of ancient vineyard, gardens and heritage-listed architecture. Seppeltsfield was established in the Barossa Valley by Joseph and Johanna Seppelt just 15 years after the European settlement of South Australia.

Since 2007, the estate has been under the custodianship of proprietor Warren Randall – viticulturist and winemaker who worked for the Seppelt family during the 1980s. Warren is focused on the Seppelt family legacy and is passionate about driving the sense of community which they were renowned for establishing.

Seppeltsfield is most famed for the Centennial Collection – an irreplaceable and unbroken lineage of Tawny, every vintage from 1878 to the current year.

1. **21 Year Old Para Tawny, Seppeltsfield 1999:**

2. **Para Rare Tawny, Seppeltsfield NV:**



# Skillogalee

Table  
**10b**  
AUSTRALIA

**Producer contact:**

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Skillogalee wines are generous and full flavoured on account of the exceptional fruit picked from their single estate vineyards in the Sevenhill subregion of the Clare Valley. Situated on hillside slopes and surrounded by native bushland, their vineyards were first planted in 1970 and the low-yielding old vines produce fruit with deep, nuanced flavours.

Vines are pruned and picked by hand, sustainably managed to minimise chemical use. Skillogalee always aim to enhance natural biodiversity and dry-grow using natural rainfall. The resulting wines are hand-crafted with minimal intervention to retain the authenticity and integrity of flavour of the terroir and place where they were grown.

1. **Liqueur Muscat:**



# Cantine Florio

Table  
**C7**  
MARSALA

**Producer contact details:**

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**Address:** [www.duca.it/en/florio](http://www.duca.it/en/florio)

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Founded in 1833 by Vincenzo Florio, the Florio winery in Marsala looks out towards the bright sea of western Sicily.

Wrapped by the energy of the winds, brushed by the salty tang from the waves, these beautiful and silent cellars shelter the oak barrels where Florio Marsalas age in a seemingly still movement.

Hundreds of vats and barrels, each encapsulating their own story, breathe the sea air through the tuff-stone floor, in the high naves where scents and architecture blend.

This wonderful place in which the Sicilian idea of beauty is distilled, is where Winemaker Tommaso Maggio – through the skilful use of space, time and oxygen – creates multiple expressions of Marsala.

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1. **Florio Marsala Superiore Riserva Secco:**
  
  
  
  
  
  
  
  
  
  
2. **Florio Marsala Superiore Riserva Semisecco:**
  
  
  
  
  
  
  
  
  
  
3. **Florio Marsala Vergine Riserva 2009:**
  
  
  
  
  
  
  
  
  
  
4. **Florio Marsala Secco Superiore 2016:**
  
  
  
  
  
  
  
  
  
  
5. **Florio Marsala Semisecco Superiore Riserva 2015:**



# Cantine Florio

Table <b>C7</b> MARSALA
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**6. Florio Marsala Dolce Superiore 2017:**

**7. Florio Marsala Vergine Riserva 2004:**

**8. Florio Marsala Semisecco Superiore Riserva 2007:**

**9. Florio Marsala Vergine Riserva 1998:**

**10. Florio Marsala Secco Superiore Riserva 2000:**

**11. Florio Marsala Semisecco Superiore Riserva 2001:**

**12. Florio Marsala Dolce Superiore Riserva 1994:**

**Producer contact:** Alexandra Curatolo  
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Established in 1875 by Vito Curatolo Arini, the winery is now run by the fifth generation of the Curatolo family, making it the oldest family-owned Marsala producer. Alberto Antonini is the consultant winemaker and his influence is evident in the wines, combining the richness that Sicily can easily provide with the freshness only someone with Alberto's experience can retain. The stunning art-deco label was designed by Ernesto Basile, a famous Palermo architect in the latter part of the 19th century.

The Marsalas, still made in the traditional way, are the true to tradition and make a great alternative to Sherry. The favourable climate in Sicily means the consistency in quality can be assured from vintage to vintage.

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1. **Superiore Dolce 5 years Old:**

2. **Superiore Secco 5 years Old:**

3. **Riserva 10 Years Old**

4. **Riserva 20 Years Old:**

5. **Vergine Riserva 1995:**

6. **Zibibbo Liquoroso:**

7. **Fine Secco:**



# Pellegrino

Table <b>C8b</b> MARSALA
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**Producer contact details:** Giuseppe Fiannaca

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It all began in 1880, when the notary Paolo Pellegrino, a passionate wine grower, founded the winery destined to become one of the most important in Sicily. Over the last 142 years, they have acquired a deep knowledge of their territory, of the methods of cultivation of native vines and of the best techniques of vinification of the grapes. The Pellegrino family themselves continue to oversee the work in the vineyards, the winery, and the daily management of the company.

The Pellegrino vineyards are found in the westernmost part of Sicily, which is characterized by a great variety of microclimates. The territory is some of the most mountainous vineyard area in Italy – which means it benefits from high sunshine intensity, a dry climate, and ideal soils for the cultivation of grapes. With regular winds from the south and a wide atmospheric temperature range you have perfect growing conditions. The Pellegrino family are committed to safeguarding this land on which they operate for future generations – it is for this reason that they farm organically and make sustainable choices with regards methods of production to ensure they limit any form of environmental pollution.

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1. **Marsala Superiore Garibaldi Dolce:**
2. **Old John Marsala Superiore Riserva Ambra Semisecco 1998:**
3. **Bip Benjamin Superiore Riserva Oro Dolce 2013:**
4. **Uncle Joseph Marsala Superiore Rubino Dolce 2015:**
5. **Marsala Vergine Riserva 2000:**
6. **Passito di Pantelleria Liquoroso 2020:**

## Real Companhia Velha: History in a Glass

### 11.00am Bishop Partridge Room

Founded in 1756 by Royal Charter of Dom José I, King of Portugal, Real Companhia Velha is the oldest wine company in Portugal and is closely linked to the history of Port wine.

Real Companhia Velha was established with two purposes:

- (1) to develop the Port market worldwide and
- (2) to be the regulatory body for the Port industry.

To achieve these dual objectives, the company created the very first demarcated and controlled wine appellation in the world, with strict rules to govern the production and trade of the region's wines.

Since 1960, Real Companhia Velha has been run by the Silva Reis family, who have proudly kept the company's heritage as a Port producer with a strong focus on aged Tawny Ports. The family have studied the Douro terroir and its indigenous grapes, and have been pioneers in the field of innovation with non-fortified wines.

With a large stock of very old Ports and centuries of experience in the art of blending, Real Companhia Velha is a specialist in Fine Aged Tawnies.

1. Royal Oporto Colheita 2012
2. Royal Oporto Colheita 2004
3. Royal Oporto Colheita 1980
4. Royal Oporto Colheita 1977
5. Quinta das Carvalhas Colheita 1976
6. Real Companhia Velha Very Very Old Tawny 1927
7. Quinta das Carvalhas Colheita 1890 – bottled in the 1930s



## Moscatel de Setúbal, an Historic Fortified Wine

12.45pm Bishop Partridge Room

Moscatel de Setúbal and Moscatel Roxo de Setúbal have been grown on this peninsula just south of Lisbon for around 3,000 years. Records indicate the wines were traded by the Phoenicians across the Mediterranean, were imported to England by Richard II in the 1300s, shipped east to India and China in the 1400-1500s and drunk in the Court of the Sun King in the 1600s – described as “the Sun in a bottle”.

Tom Surgey will lead us through the history and classifications of these historic wines, illustrating the impact of barrel and bottle aging and of the winemaker’s interpretation of the two main grapes used in the production of DO Moscatel de Setúbal.

The tasting will feature the following:

1. Adega de Pegões: Encostas da Arrábida Moscatel Roxo 2015
2. Adega Camolas: Moscatel Superior 5 years 2014 - Barrel Age (Port wine barrels)
3. Adega de Palmela: 10 Anos
4. Venâncio da Costa Lima: Moscatel de Setúbal Reserve 2009
5. Sociedade Vinícola de Palmela: SVP Superior 20 anos
6. José Maria da Fonseca: Alambre Moscatel de Setúbal 20 Anos
7. Bacalhôa: Moscatel Roxo Superior 20 Anos, 2002
8. Quinta do Piloto: Moscatel Roxo Coleção de Família – only 20 bottles released each year





## Kopke's Award Winning White Port

### 2.30pm Bishop Partridge Room

How does a Master Blender make an award winning wine? Let Carlos Alves, Master Blender and Head Winemaker at Kopke take you through his thoughts as he presents a direct comparison of a single harvest wine with a blended wine of the same age, both matured in wood before being bottled specifically for today's tasting.

Using a selection of White Ports from the stocks of Portugal's oldest Port house, this tutored tasting will look at the way in which Port ages in barrel over the years until achieving stunning levels of complexity and intensity.

You'll never think of White Port in the same way again!

#### **Flight 1**

1. Kopke Fine White
2. Kopke Fine White with tonic – the Douro's favourite long summer drink

#### **Flight 2**

3. Kopke 10 years old White Port
4. Kopke 2013 White Colheita

#### **Flight 3**

5. Kopke 20 years old White Port
6. Kopke 2003 White Colheita

#### **Flight 4**

7. Kopke 50 years old White Port
8. Kopke 1935 White Colheita



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