



The Big Fortified Tasting

23rd April 2020

Show Guide
with Tasting Notes



Welcome to the Big Fortified Tasting online 2020

As we all begin to understand the realities of Covid 19 and our new way of living, we are delighted to still be able to celebrate the diversity of fortified wines with our online Show Guide for the Big Fortified Tasting that would have been. Sixty-four of the most famous and renowned names in the fortified wine world would have made the trip on April 23rd to allow you to taste over 300 superb wines. Instead they have provided (where possible) tasting notes for you to mull over during social isolation and perhaps giving you the opportunity to purchase and sample some during lockdown.

This year we are delighted to include a selection of fortified wines from Italy. We also introduced a new category for Vermouth at the show, with Speciality Drinks presenting a selection from their wide range. We plan to expand this category next year by inviting more independent producers to the Show.

Following on from last year's successful book offer, Becky Sue Epstein has generously given a 20% discount on the £25 RRP on her book about fortified wines, "**Strong, Sweet & Dry**". The discount is available from Reaktion Books, who will be able to fulfil orders once we come out of lockdown. If you don't want to wait for this excellent book it is available now from Amazon (Kindle format), Hive, Waterstones, and other online book retailers.

We may not be able to run the show this year, but we continue to work with producers to find ways to give you and your customers the opportunity to taste their wines. Hopefully you will recently have seen an email from us giving details of our "socially distanced" masterclass led by regular exhibitor Oscar Quevedo of Quevedo Wines.

Finally, please stay safe and well and we look forward to seeing you on 21st April 2021 at Church House, Westminster for the next Big Fortified Tasting.

Alex Bridgeman

admin@thebft.co.uk

www.thebft.co.uk

#thebft2020



@thebft



@thenewbft



@Big_Fortified_Tasting

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MADEIRA

Producer contact details: Julio Fernandes

Contact email:

julio.fernandes@justinosmadeira.com

Contact telephone: +351 969 570 878

Address: www.justinosmadeira.com

Contact in the UK: Peter Methven

Contact email:

peter.methven@libertywines.co.uk

Contact telephone: +44 777 666 2517

Address: www.libertywines.co.uk

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 during 2018, may highlight the Champion Fortified Wine / Madeira Trophy at the IWC 2019 and the Madeira Trophy at the IWSC 2019.

1. Justino's Madeira Reserve 5 Years Old - Fine Dry

2. Justino's Madeira Sercial 10 Years Old

3. Justino's Madeira Verdelho 10 Years Old

4. Justino's Madeira Boal 10 Years Old

5. Justino's Madeira Malvasia 10 Years Old

6. Justino's Madeira Colheita Sercial 1997

7. Justino's Madeira Terrantez 50 Years Old

8. Justino's Madeira Boal 1978



Pereira d'Oliveira

Table

MADEIRA

Producer contact details: Luis D'Oliveira

Contact email: geral@doliveiras.pt

Contact telephone: 00 351 291 220 784

Address: www.doliveiras.pt

Contact in the UK: Lesley Adams

Contact email: madeira@boveywines.co.uk

Contact telephone: 07796 953716

Address: www.boveywines.co.uk

Pereira d'Oliveira was established in 1820 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 two centuries. They also hold a unique portfolio of rare old Madeira wines dating back to 1850 which mature in the pipes 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 2015 they were joined by their daughter Lesley and her husband - Tim. Current stocks comprise of a total of 63 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 10 Years Old Dry:** An inviting spirity nose, pale amber colour, a complex palate of dried fruits with a long fresh finish. A fine aperitif.
- 2. Aged 10 Years Old Medium-dry:** Hints of mushrooms on the spirity nose, intense flavours of dried apricots and almonds. A medium-dry aperitif or superb with cheese.
- 3. Aged 5 Years Old Medium-sweet:** A rich peachy nose and fine, multiple layers of butterscotch and candied peel, with a smooth, clean finish.
- 4. Aged 5 Years Old Sweet:** Molasses and coffee on the nose, raisins, dates and rich fruitcake on the palate, but with a perfect acid balance. Christmas pudding in a glass!
- 5. 1997 Tinta Negra Dry:** Soft hints of orange blossom on the nose, followed by an explosion of mouth-filling cocktail of citrus fruit zest, apricots and walnuts. A complex mix of flavours all combining in a long finish of searing acidity.
- 6. 1989 Sercial Dry:** *IWSC 2018 Gold' Award winner (outstanding with 93+ points)*
A fresh inviting nose, light, dry and delicately complex and a very pleasing fresh finish. A fine aperitif.
- 7. 1994 Verdelho Medium-dry:** *IWSC 2019 Madeira Trophy & Gold Medal Winner*
Polished old mahogany wood colour with rose gold streaks. Intense aromas of butter caramel, figs, ground almonds, brazil nut, stem ginger, aged balsamic characters, angostura bitters and Benedictine. Tense, thrumming acidity keeps the sweetness vibrant and tingling in the mouth, invigorating, saline components excite the appetite and the fruit/spice aspects are beautifully entwined. Taut, breathtakingly long finish, echoes in the mouth for a seeming age.



Pereira d'Oliveira

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Producer contact details: Luis D'Oliveira

Contact email: geral@doliveiras.pt

Contact telephone: 00 351 291 220 784

Address: www.doliveiras.pt

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Contact telephone: 07796 953716

Address: www.boveywines.co.uk

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- 8. 1988 Terrantez Medium-dry:** Delicate nose, medium-sweet fruits on the tongue developing into a complex mix of citrus fruits and a zesty dry finish. A superb aperitif.
- 9. 2001 Boal Medium-sweet:** Muted aromas of toasted almond and black pepper. Flavours of toffee and fig with hints of varnish and tobacco that belies the relatively young age of this single varietal Madeira wine – a fantastic aperitif or pudding accompaniment
- 10. 1977 Boal Medium-sweet:** *Silver Medal International Wine & Spirit Competition 2006*
Rich caramel on the nose, barley sugar and toasted nuts on the palate, with along complex finish and finely balanced acidity.
- 11. 2000 Malvasia Sweet:** *Concours Mondial du Bruxelles 2018 Grand Gold medal winner.*
A classic Malmsey Madeira with flavours of succulent dried fruits, almond and walnuts. Finely balanced acidity and an unrivalled accompaniment to spiced fruit puddings.
- 12. 1998 Tinta Negra Sweet:** *IWSC 2019 Gold Medal Winner & Fortified Masters 2019 Master Award Winner.*
Aromas of delicate honeysuckle and peach with primary flavours of stone fruits. The toffee caramel develops into a clean finish of sweet and delicious caramel toffee reminiscent on Daim bars.



Madeira Vintners

Table

MADEIRA

Producer contact details:

Lisandra Gonçalves

Contact email: Lisandra.goncalves@cafmadeira.com

Contact telephone: +351 291702440

Address: <http://cafmadeira.pt/madeira-vintners/>

Contact in the UK:

Seeking representation

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:** Orange peel, honey, oak, pepper, vanilla, curry. A very balanced wine with nice acidity and good length in spite of its youth.
- 2. Sweet:** Orange peel, honey, oak, pepper, vanilla, curry. Very balanced wine with good acidity and an extended finish in spite of its youth.
- 3. Dry 5 Years Old:** Clear, gold colour. Raisins and fig. Wine clean and very well defined, with length of mouth, well full-bodied and good balance. Gastronomic wine with good acidity.
- 4. Medium Sweet 5 Years Old:** Clear, gold colour; dry fruits, wine averagely full, very balanced, sweet at the beginning, prolonged finish.
- 5. Malvasia 5 Years Old:** Clear, gold colour; honey, raisin, fig, roasted tones, dry fruits. Very balanced wine with good acidity and an extended finish in spite of the youth. We can feel the woman’s subtlety in this wine!
- 6. Listrão 5 Years Old Reserve:** 100% Listrão from the island of Porto Santo. Clear, gold colour; honey, dry fruits, orange peel, dried yellow fruits. Very harmonious and balanced wine, with an extended finish in spite of its youth.

Producer contact details: Nelson Calado

Contact email: ncalado@madeirawinecompany.com

Contact telephone: +351 291 740 113

Address: www.madeirawinecompany.com

Contact in the UK: Michael Oppenheim

Contact email: mo@fells.co.uk

Contact telephone: 01442 870900

Address: www.fells.co.uk

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.

This year at the BFT to celebrate 20 years since the launch of the COLHEITA Madeira category Blandy's are only showing COLHEITAS! Blandy's were pivotal in bringing this new category of single harvest Madeira to the market. Aged for a maximum of 18 years these "baby vintages" display a balance of vibrant, fresh fruitiness alongside a complexity maturity.

1. Leacock's Colheita Tinta Negra 2001

2. **Blandy's Colheita Sercial 2002:** Golden colour with green reflections. Characteristic bouquet of Madeira with exotic wood, dry fruits, dates, vanilla and cacao. Medium sweet and full bodied, with a long, fresh aftertaste of vanilla and toffee.

3. **Blandy's Colheita Verdelho 2000:** A crystal clear and intense topaz colour with green and golden nuances. A characteristic bouquet of intense citric, spice, wood and dried fruits like hazelnut, aromas. Medium dry, exuberant and fresh with a very long and ethereal finish with strong notes of dried fruits mashed with old brandy and spice.

4. **Blandy's Colheita Bual 2003:** Topaz colour with a golden green nuance. Complex and intense aromas of figs, dried fruits, spices, toasted wood and old brandy. Medium dry, very fresh and vibrant with a long luxurious finish with salty tanginess and spicy notes with a hint of exotic wood and candied fruits.

5. **Blandy's Colheita Malmsey 2004:** Bright crystalline, topaz colour with golden highlights. Bouquet characteristic of Madeira, intense, with notes of marmalade, toasted nuts, crystalized fruit, honey and brandy spice. In the mouth it's sweet, soft and dense, with a long aftertaste, fresh and alcoholic, with notes of marmalade, candied fruit and toasted wood.

6. **Blandy's Colheita Sercial 1998:** This Sercial has a clear, golden colour. On the nose, notes of honey, nutmeg and toasted almonds. On the palate, well balanced and structured acidity giving it a fresh feel that lingers.



Barbeito

Table

MADEIRA

Producer contact details:

Ricardo Diogo Freitas

Contact email: info@vinhosbarbeito.com.pt

Contact telephone: 00 351 291 761829

Address: www.vinhosbarbeito.com

Contact in the UK: Raymond Reynolds

Contact email: info@raymondreynolds.co.uk

Contact telephone: 00 44 1663 742230

Address: www.raymondreynolds.co.uk

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"

- 1. Boal Reserva 5 Years Old:** Honey colour. Aromas of dried fruit, floral, honey and yellow fruit jam. Round medium body wine, lightly smoked, finishing fresh and tangy.
- 2. Sercial Reserva Velha 10 Years Old:** Gold with green highlights. Aromas of dried fruits, pine, woody, resin and orange leaf. Mineral, salty and heady acidity, finishing dry savoury.
- 3. Verdelho Reserva Velha 10 Years Old:** Gold colour. Light polished wood, ripe citrus, floral notes, white sultanas and honey. Smooth texture, mineral touch with a fresh and energetic acidity and a lingering finish.
- 4. Single Harvest 2008 - Tinta Negra –Med. Dry:** The wine is soft, easy, with good freshness and a well tied set. From "Revista de Vinhos" magazine.
- 5. Bastardo Duas Pipas Reserva – Med. Dry:** Gold/amber-coloured, unusual aroma, raisin grape, some figs and a touch of honey along with light dried fruit and hay. In the mouth there is dryness and sweetness in perfect balance A Madeira for any occasion. From "Grandes Escolhas" magazine.
- 6. Sercial 1993 – Frasqueira MEF:** Powerful and with great aromatic impact. Dried fruits, cloves, cigar box, light vinegar, resin, varnish. Very dry and cutting in the mouth dry and salivating, very deep, saline and iodized, very wide and lingering finish. A hard bearded Sercial. In "Grandes Escolhas" magazine.
- 7. Verdelho 1995 – Frasqueira MEF:** Delicate and complex aroma, dried fruit and figs, rubbed vanilla, English cake, softly honeyed, black tea. In the mouth it has a lemonade balsamic nuance, very good acidity, elegant character, softly spiced with a very long, super-delicate and slightly salty finish. In "Grandes Escolhas" magazine.
- 8. Malvasia 50 Years Old – O Japonês:** "(...) such is its intensity, phenomenal length and complexity. Bright amber in hue (...) biscuity tufa edge to the nose and palate, which reveals fresh cut, zingy pink grapefruit, smoky guava, peach tea, iodine, smelling salts and a lively, mineral character – a volcanic bounce (...) dark basalt, mineral, sulphur-edged resonance (...)" Sarah Ahmed, "Wine Detective".



HENRIQUES & HENRIQUES
SINCE 1850

Henriques & Henriques

Table

MADEIRA

Producer contact details:

Maria da Luz Aguiar

Contact email :

maria.aguiar@henriquesehenriques.pt

Contact telephone: +351 291 941 551

Contact in the UK: Bryonie Grieveson

Contact email : bryonie@mentendorff.co.uk

Contact telephone: 0207 840 3600

Address: www.mentendorff.co.uk

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.

- 1. Medium Rich Single Harvest 1998:** A dark golden colour with greenish nuances. Developed and complex aroma of honey, dried fruits and particularly hazelnuts and vanilla. A medium sweet palate of dried fruit, caramel and wood. Great balance between sweetness and acidity. 17/20
JancisRobinson.com
- 2. Single Harvest Sercial 2001:** A dry wine, fresh wine with significant oxidative notes. Aromas of green fruits and, on the palate, a gentle acidity together with a soft astringency, typical of this varietal. NEW
- 3. Verdelho 10 years old:** An amber coloured medium dry wine, with rich aromas and flavours of dried fruits, nuts and caramel How to serve Served slightly chilled as an aperitif or with smoked fish and/or spicy oriental style dishes. DWWA – Silver Award
- 4. Single Harvest Verdelho 2007:** Produced from grapes grown at H&H vineyard at Quinta Grande, it is very elegant with excellent acidity, showing a sublime blend of flavours of candied orange peel and passion fruit with aromatic nutmeg and soft ginger finish. NEW
- 5. Single Harvest Boal 2000:** A darkish golden wine, with greenish nuances. Well-developed and complex, with intense aroma of dried fruits, namely raisins and walnuts, but also honey and vanilla. Medium sweet on the palate with complex flavours, including toffee and a touch of old wood. A wonderfully long finish. DWWA & IWC – Gold Award
- 6. Terrantez 20YO:** A brilliant, old gold colour with green nuances. Aroma of dried fruits namely raisins, hazelnuts and walnuts and some wood in very good balance. Complex, medium dry palate of bitter almond, dried fruits, spices, green pepper and some wood. Tannins and acidity in good balance. A lasting aftertaste with the slight tang typical of this varietal. DWWA & IWC - Gold award
- 7. Malvasia 20 Years Old:** Brilliant and dark coloured wine with gold hues. Complex aroma of dried fruits, toffee and honey with some subtle wood. A sweet and velvety flavour of dried fruits, namely raisins, and honey. Good acidity and an excellent finish. IWC – Gold Trophy winner
- 8. Tinta Negra 50YO:** Deliciously sweet and freshly balanced with expressive acidity, this TN shows smooth concentration, having been aged in old wooden casks. Flavours of candied fruits, black monukka raisins, toffee and molasses. At this age, it is “the belle of the ball”. 96 Points DWWA - Gold



AÇORES



Coop. Vitivinícola da Ilha do Pico

Table

PICO

Producer contact details:

Email: geral@picowines.com

Phone: + 351 912 546 062

Address: www.picowines.com

Pico Island, the youngest island in the Azores archipelago, is around 250 000 years old, which in the history of islands is relatively short time of existence. What this promotes geologically is a very rocky island, with perhaps 90% of the soil being made up of volcanic rock, little of which is weathered, meaning the wine and vineyard production grows in those rocks.

Historically, Pico Island is known and recognized as having sent fortified wines to several places in the world. Records show us that our wines were sent to the United States of America and Russia. Because of this history, in 1949 a group of 21 winemakers decided to join forces and create the “Cooperativa Vitivinícola da Ilha do Pico” with the aim to enhance, safeguard and improve Pico wines, both white and fortified. The continuity of this work is still seen today, but now with more than 250 associates! We continue to produce high quality fortified wines, an example of which are the “Licoroso 10 Anos” and “Licoroso 20 Anos”. We are a group of passionate people that wants to continue growing and to put Pico and its fortified wines, once again, throughout the world because of their wonderful quality.

1. **Licoroso 10 Anos:** A 10-year blend white aperitif wine – Verdelho, Arinto dos Açores and Terrantez do Pico

2. Licoroso 20 Anos

A 20-year blend white aperitif wine – Verdelho, Arinto dos Açores and Terrantez do Pico



Czar

Table

PICO

Producer contact details: Fortunato Garcia

Email: verdelhoczar@yahoo.com

Phone: +351 914 253 646

Address: www.czarwine.pt

Licoroso wines from Pico have a long history, even being mentioned in Tolstoy's War and Peace. Sadly mildew, oidium and phylloxera devastated the industry in the late 1800s and islanders turned away from wine production and instead lived off the ocean's oil rich resource of sperm whales.

Most islanders including José Duarte (Fortunato's father) continued to make table wine for family and friends. In the 1960's José bought the Criação Velha vineyard (for the equivalent of five euros) and began making licoroso wines that are naturally more than 18% by volume. After José read about the discovery of Pico wine in the last Czar's cellars, he decided that "Czar" would be the perfect name for his wine and from 1970 he started bottling his wines under the Czar brand. The informal approach to wine-making continued for several decades with bottles often being scavenged and re-purposed. Vintages did not appear on labels until 2000 and sales were mainly to locals and tourists.

After finishing university in 1989, Fortunato started making the wine with his father. He took over the business completely after his father passed away in 2007. As with his father and many islanders, winemaking has remained a part-time job.

Over the years, Czar has grown with the addition of three more vineyards as well as reinstating the rest of the original vineyard – the youngest part, closest to the ocean. Production is now 2,000 bottles on average although there are years with less.

Czar has distributors on the islands of Faial, Terceira and São Miguel as well as on the mainland, in Lisbon and Porto. The company also sells directly to individuals in many other countries, mostly central and northern Europe, but also Canada, USA and China.

1. **Czar:** Amber colour, with raisins, dry figs, nuts, caramel and orange peel on the nose and very fresh in the mouth with strong acidity, salt, herbal with some sweetness and a very persistent finish. Very easy to pair with strong cheeses — or just drink it with a book.



AUSTRALIA

Contact email: uk@wineaustralia.com

Contact telephone: +44 207 438 4671

Address: www.wineaustralia.com

Australia's fortified wines have been winning international awards since the 1870s. In 1950, fortified wine was the most important style of Australian wine, accounting for 86 per cent of total global sales. However, from the 1960s onwards preferences switched from fortified styles to table wines and today fortified wine only accounts for 2 per cent of global sales of Australian wines. Despite this, fortifieds are among Australia's most unique and interesting wines with styles found nowhere else in the world.

1. Chambers Rosewood, Old Vine, Rutherglen, Muscat à petits grains rouges NV

Stockist: Liberty Wines | Marloes Klinjsmit | Marloes.Klijnsmit@libertywines.co.uk

RRP £21.99

2. Morris of Rutherglen, Old Premium Rare Liqueur, Rutherglen, Muscat à petits grains rouges, Muscat d'Alexandrie NV

Stockists: Liberty Wines | Marloes Klinjsmit | Marloes.Klijnsmit@libertywines.co.uk

RRP £99.99

3. Grant Burge, Aged Tawny, Barossa Valley, Riverland Grenache, Shiraz, Mataro NV

Contact: Fine Wine Partners | Karolina Tyczkowska-Skotarek |

karolina.tyczkowska-skotarek@accoladewines.com

RRP £14.99

4. Woodstock, Very Old Fortified 20 Years Old, McLaren Vale, Grenache, Syrah NV

Stockist: Amathus Drinks | Jeremy Lithgow | jeremy@amathusdrinks.com

RRP £24.60

5. Stanton & Killeen, Classic, Rutherglen, Muscat à petits grains rouges NV

Stockists: Awin Barratt Siegel Wine Agencies | Lesley Gray | lesley@abs.wine

RRP £22.75

6. Stanton & Killeen, Classic Topaque, Rutherglen, Muscadelle, NV

Stockists: Awin Barratt Siegel Wine Agencies | Lesley Gray | lesley@abs.wine

RRP £22.75

7. Penfolds, Father Grand Tawny, South Eastern Australia, Grenache, Shiraz, Mataro NV

Stockists: Treasury Wine Estates | Vickie Smith | vickie.smith@tweglobal.com

RRP £25.00

8. Seppeltsfield, Para Grand Tawny, Barossa, Grenache, Shiraz, Mourvèdre NV

Contact: Bancroft Wines | Lianne Gray | lgray@bancroftwines.com

RRP £44.99



ITALY



Italian Fortified Wines

Table

ITALY

Sella e Mosca contact details:

Contact email: welcome@sellaemosca.com

Cantine Intorcia contact details

Contact telephone: +39 0923 999133

Contact email: info@intorcia.it

Fratelli Nistri contact details

Contact telephone: +39 0574 592025

Contact email: info@nistri.it

Contact in the UK: Gianni Segatta

Contact email: London@alivini.com

Contact telephone: 0208 880 2526

Address: www.alivini.com

Sella e Mosca (Sardinia), located on the beautiful island of Sardinia, was founded in 1899 by two Piedmontese adventurers: Mr Sella (an engineer) and Mr Mosca (a lawyer) purchased land in order to establish a nursery for rootstocks of phylloxera-free baby vines. The rocky soil was worked to plant vines as well as to build a winery, worker housing, a school house, a small church and 12.5-acre nature reserve maintained for Mediterranean botanical species. Today the 1,600-acre estate is one of the largest wine estates in Europe.

Cantine Intorcia (Sicily) was founded in 1930 and is still run by the Intorcia family. The company has always distinguished itself through the production of "Marsala" and is a member of the Volunteer Consortium for the protection of Marsala wine. Culture, history, passion and tradition are just some of the intrinsic elements of Marsala and the Intorcia family.

In addition to preserving traditional standards, the company's investments in recent years have been aimed at optimising production processes, renewing the image and promoting Marsala in the world of local wines.

The **Fratelli Nistri (Tuscany)** winery is one of the oldest in Tuscany, dating back to 1865 when Francesco Nistri set up a wine trading business in Mezzana. Today Fratelli Nistri is run by Mario and Piero Nistri (fourth generation) and Massimo and Fabrizio Nistri (fifth generation). Radical changes have been made at the winery in recent years with investments in new technology and mechanisation, and intensified focus on the production and bottling of fine quality wines.

SELLA E MOSCA - Sardinia

- 1. Anghelu Ruju DOC Riserva:** features a garnet red colour with orange highlights, and a bouquet with notes of blackberry jam and dried wild berries, as well as hints of tobacco and cocoa. Very thick and soft to the palate, its spiced after taste is incomparably caressing. (1979, 1987, 1995 and 2005 vintages are available.)

CANTINE INTORCIA from the Terre Le Libertane range - Sicily

- 2. Cremovo:** A particularly sweet Marsala-based fortified wine infused with egg yolk and natural flavours. Bursting with flavour, this wine is at its best when served with any kind of pastry and especially with ice-cream. Perfect for cooking purposes also.
- 3. Marsala Fine Ambra DOC Semi-Secco:** A special meditation wine that is best served with any kind of pastry, especially those made using almonds and ricotta. It is perfect for cooking purposes.

FRATELLI NISTRINI - Tuscany

- 4. Il Santo Vino Liquoroso:** With its honey-like colour, presenting aromas of caramel, chocolate and ripe fruit. Crisp and soft, this unforgettable wine experience is a delight when served post dinner.

Strong, Sweet & Dry

A Guide to

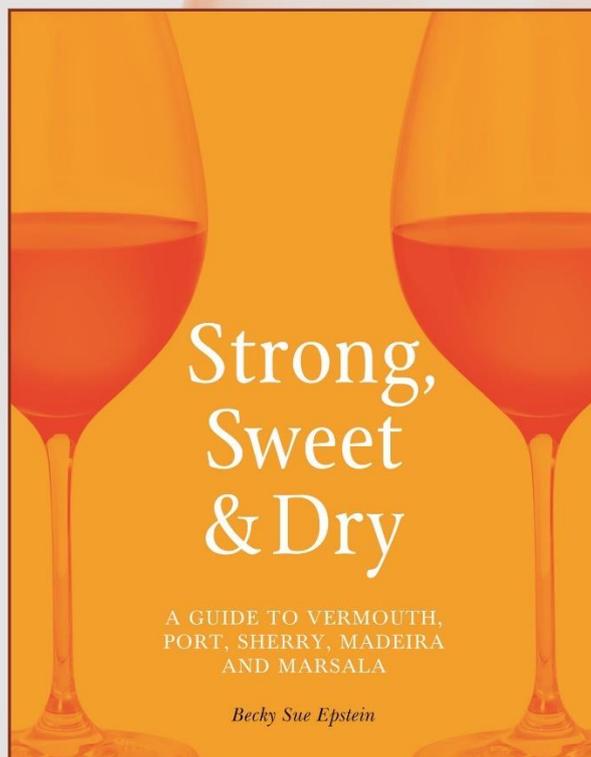
VERMOUTH, PORT, SHERRY, MADEIRA AND MARSALA

‘The drinks [in] Becky Sue Epstein’s book . . . have, in recent years, made a comeback among bartenders and mixologists. Epstein narrates their history while also liberating them from the dusty drinks cabinet.’ – *TLS*

‘*Strong, Sweet and Dry* inspired us . . . Highly recommended.’
– *The Wine Economist*

Becky Sue Epstein will be signing copies of her stimulating new book at the BFT with a special discount

To receive 20% discount online, order *Strong, Sweet and Dry* at www.reaktionbooks.co.uk and enter the code BFT20 at checkout



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REAKTION BOOKS



PORT



Casa Santa Eufémia

Table

PORT

Producer contact details:

Contact email: casasantaeufemia@gmail.com

Contact telephone: +351 254 331 820

Contact in the UK:

Gianni Segatta

Contact email: London@alivini.com

Contact telephone: 0208 880 2526

Address: www.alivini.com

Established in 1864 by Bernardo Rodrigues de Carvalho, great-grandfather of the current owners, Casa de Santa Eufémia is located in the heart of the Douro. His passion for port wine passed from generation to generation and the farm now belongs to the fourth generation of this family.

The wines produced here are born of the attention, care and affection of the people who work on them, and this is reflected in a quality that speaks for itself. And then there is a rare port wine, the Reserva Especial Branco - white - which is from the 1973 harvest. Each of our wines has its own style and is a unique moment of enjoyment!

- 1. Port LBV 2009:** Purple in colour with red fruit aromas of very ripe blackberries, red plum and figs. The palate is full-bodied and round with a long and persistent finish.
- 2. Port Vintage 1999:** Purple in colour, with aromas of very mature red fruit (blackberries, red plum, figs), and in the mouth it is full-bodied and round with a long and persistent finish.
- 3. Port Tawny 20yrs:** This 20-year aged Tawny has an amber colour with greenish hues, revealing the many years this wine has spent ageing in wooden barrels. Sublime aromas of dry fruit and spice lead way to its long and distinct finish.
- 4. Port Tawny 40yrs:** This 40-year aged Tawny is truly exquisite – its amber colour with greenish hues reveals the many years it has spent ageing in wooden barrels, the bouquet reveals hints of nuts and spice, vanilla, cocoa and coconut, and in the mouth it is smooth and soft but with good structure.
- 5. Port Tawny 10yrs:** This 10-year aged Tawny has a blonde colour, and aromas of red and dry fruits that create beautiful harmony between the youth of the fruit and the ageing in barrels. In the mouth it is reminiscent of dry figs, nuts and raisins with a fresh yet warm and long finish.

Producer contact details: Zoe Graham
Contact email: zoe@churchills-port.com
Contact telephone: 00 351 22 370 3641
Address: www.churchills-port.com

Contact in the UK: Jamie Churchill Graham
Contact email: Jamie@newgenwines.com
Contact telephone: 020 7928 7300
Address: www.newgenwines.com
@NewGenWines

Although Churchill's is considered a baby of the Port trade both in scale and age, its roots are deeply embedded in Port history. The company was founded in 1981 by winemaker Johnny Graham, who carries on his family's name as its fifth generation to make port in the Douro Valley. In starting Churchill's at the age of 29, Johnny wanted to make his own distinctive style of port by combining traditional Portuguese winemaking techniques with his personal blending style. All of Churchill's ports are sourced from Grade A grapes, that are hand-picked, foot trodden in granite *lagares* and fermented using only native yeast. The result is a uniquely elegant, dry house style and a range of ports that showcase a deep respect for Port's past and a passion for shaping its future.

Johnny is now joined by his daughter and son-in-law in running Churchill's, ensuring that the Graham family thrives for a 6th generation in the Douro.

- 1. Churchill's Dry White Port:** Vibrant golden in colour with grated nutmeg and eucalyptus on the nose. On the palate this wine is fresh and complex with a hint of orange peel and a long peppery finish.
- 2. Churchill's 10 Year Old Tawny:** Combines well with soft cheeses like Brie and Camembert and fruit cake.
- 3. Churchill's 20 Year Old Tawny :** Combines well with dried fruit, roasted almonds and mature cheeses.
- 4. Churchill's Late Bottled Vintage 2016:** Black Cherry in colour with a nose of rich blackberry aromas with resinous undertones. The palate is smooth and complex, with juicy flavours of wild berries and black chocolate.
- 5. Churchill's Late Bottled Vintage 2005:** A full matured ruby colour with violet tones. A complex nose, combining herbal and resinous notes with touches of mint and white pepper. On the palate, it opens to reveal flavours of pomegranate and black chocolate, supported by firm tannins and well-defined acidity.
- 6. Churchill's Crusted Port 2006:** A rich garnet colour with a violet hue. Fresh resinous notes on the aroma. Complex and elegant on the palate, combining cherry flavours with dark chocolate notes in a well-balanced finish.
- 7. Churchill's Vintage Port 2017:** Very deep violet colour. Intense and focused on the nose, with layers of fresh blueberry aromas upfront. Exuberant and vinous on the palate, with fresh flavours of crushed blackberries in combination with a gravelly tannic structure and a vibrant natural acidity in a long-lasting finish.
- 8. Churchill's Quinta da Gricha Vintage Port 2017:** Black core with a violet rim. On the nose, intense floral aromas of violets with fresh blackberries undertones. Rich and complex on the palate, with firm tannins and a mineral grip on the finish.



Barros

Table

PORT

Producer contact details: João Belo
Contact email: joao.belo@sogevinus.com
Contact telephone: +351 915 848 272
Address: www.sogevinus.com

Importer: Hallgarten & Novum Wines
Contact in the UK: David Morrison
Contact email: david.morrison@hwnwines.co.uk
Contact telephone: 07720 295304
Address: www.hdnwines.co.uk

Barros. Portuguese Talent.

Now more than 100 years old, Barros Port is undoubtedly one of the most prestigious companies producing and trading in Port, with 100% Portuguese DNA.

If you want to discover the surprising new Portuguese way of life, taste Barros.

- 1. Barros 1964 Colheita:** With a pleasant amber colour, its nose reveals engaging aromas of dried fruit, with notes of fig, almond and honey. Similarly, on the palate its flavour is intense, its texture is smooth and creamy and its acidity is impeccable. A delicious Colheita, very generous and deliciously appealing. A long and persistent finish.

- 2. Barros Very Old Tawny 102 Special Edition:** Amber colour with greenish hues. The prolonged ageing in very old wooden barrels provides aromas of apricot and dried fig, toasted almond, nutmeg and hazelnut, with notes of spice and smoke. Silky, elegant and sophisticated, it develops into a deep finish, with flavours of dried fruit and curry and excellent acidity and freshness.



BURMESTER

Burmester

Table

PORT

Producer contact details: João Belo
Contact email: joao.belo@sogevinus.com
Contact telephone: +351 915 848 272
Address: www.burmester.pt

UK Importer:
Seeking representation

Burmester. A matter of character.

Burmester is renowned for its British roots and the quality of its Port wines, which honour their terroir and give the brand one of its distinctive traits, elegance.

The brand is unique for its connection to Quinta do Arnozelo, located in the Douro Superior region, on the border with Cima Corgo. The vineyard has 100 hectares of vines planted in predominantly schist soil.

- 1. Burmester “Jockey Club” Special Reserve Tawny:** A bright garnet colour with orangey hues. A broad, perfumed nose, with intense aromas of dried fruit and spice, notes of toffee and a hint of toast. In the mouth it is full-bodied, unctuous and complex, while revealing remarkable elegance that extends into a persistent finish.
- 2. Burmester “Tordiz” 40 Years Old Tawny:** A vivid brown colour with greenish hues. On the nose it shows intense aromas of dried fruit, delicate notes of spice and sweet hints of honey. On the palate it is full-bodied, unctuous and velvety. This wine exudes appeal and great charm, which extend into a long and complex finish.
- 3. Burmester Colheita 1989:** An attractive intense golden colour. Excellent aromatic character - a complex blend of dried fruit, spice and notes of vanilla. Smooth and velvety in the mouth. A wine of great elegance and freshness, with remarkable body and structure that develop into a long and lively finish.



Cálem

Table

PORT

Producer contact details: João Belo

Contact email: joao.belo@sogevinus.com

Contact telephone: +351 915 848 272

Address: www.calem.pt www.sogevinus.com

UK Importer: Amathus Drinks

Contact in UK: Jeremy Lithgow MW

Contact email: jeremy@amathusdrinks.com

Contact telephone: +447712520481

Address: www.amathusdrinks.com

Cálem. An ambassador of Port.

Established in 1859, Cálem is one of the most popular Port Wine Houses and the market leader in Portugal. Founded by António Alves Cálem, this Port Wine House quickly achieved an enviable reputation. Like the Portuguese navigators, Cálem conquered new worlds while remaining faithful to its origins in the Douro. Today, Cálem is Portugal's ambassador to the world, admired for its diversity and ability to innovate.

Cálem Port wines epitomise this adventurous spirit.

- 1. Cálem White & Dry:** Pale straw colour. A delicate and very aromatic nose, on which the liveliness of fresh fruit and floral notes prevail. On the mouth, it is slightly dry yet smooth and well balanced. A fresh, engaging and enduring finish.
- 2. Cálem 10 Year Old Tawny:** An appealing golden colour, with a topaz rim. A powerful nose, with aromas of dried fruit, notes of wood and delicious hints of chocolate. On the palate, it is smooth and velvety. A wine of great intensity, with powerful tannins and sumptuous elegance. A long and engaging finish.
- 3. Cálem 20 Year Old Tawny:** Brown colour, with green hues. Concentrated and voluptuous nose, with dominant aromas of wood, notes of honey and delicate hints of spice. On the mouth, it shows excellent structure, with firm and polished tannins. Smooth texture, enticing sweetness and a long, spicy finish.
- 4. Cálem 30 Year Old Tawny:** Golden colour, with greenish hues. Magnificently aromatic nose, remarkably elegant, with notes of wood, spice and dried fruit. A perfect example of the style of Cálem, this 30-Year-Old Tawny is a great wine with extraordinary structure. Smooth and silky in the mouth, it reveals remarkable character and length.



Kopke

Table

PORT

Producer contact details: João Belo
Contact email: joao.belo@sogevinus.com
Contact telephone: +351 915 848 272
Address: www.kopke1638.com
www.sogevinus.com

UK Importer: Hayward Bros.
Contact in the UK: Robert Hayward
Contact email: wine@haywardbros.co.uk
Contact telephone: +44 2072370576
Address: www.haywardbros.co.uk

Kopke. The Oldest Port Wine House.

We are craftsmen of unique moments. Our house was founded in 1638, many years before the establishment of the Douro Demarcated Wine Region.

Kopke is renowned for its impressive stock of very old wines, including rare Tawny and White Ports.

- 1. Kopke 2003 White Colheita:** Intense golden-yellow colour. On the nose, it is discreet and delicate, laden with notes of dried fruit, cherries in syrup and subtle molasses. Vivid and rich in the mouth, it shows excellent structure and assertive vigour. Its elegance lingers into an unctuous and distinct finish.
- 2. Kopke 10-Year-Old White:** An appealing gold colour. Elegant and complex, with aromas of spice, prevailing notes of dried fruit and elegant hints of wood. Smooth and round on the palate, it shows complexity amidst intense flavours of dried fruit. An excellent finish.
- 3. Kopke 30-Year-Old White:** A vibrant yellow-straw colour. Deep and rich nose, with notes of walnut and dried fig that sharpen the style of the wine. Delicate, complex and velvety in the mouth, with polished, round tannins balancing its acidity. The exceptional character of this ensemble justifies the wine's limited edition. A powerful and persistent finish.
- 4. Kopke 2000 Colheita:** Intense brown colour with brick-coloured hues. Rich and concentrated bouquet, laden with dried fruit aromas and a refined note of spice. In the mouth, it is smooth and velvety. It is harmoniously structured and closed. A long and delicate finish.
- 5. Kopke 1980 Colheita:** Amber in colour with golden hues. Intense and enveloping on the nose, with prevailing aromas of dried fruit, and a refined hint of spice. In the mouth, it is concentrated, firm and elegant. A wine with great depth and noble character. Impressive and persistent finish.
- 6. Kopke 1960 Colheita:** A deep brown colour, with a garnet rim. An elegant and complex nose, with prevailing notes of dried fruit, cocoa and subtle hints of snuff and wood. In the mouth, it is silky, enveloping and slightly unctuous. Powerful and deep, with extraordinary structure and a long, delicious finish.

Producer contact details: Joao Monteiro

Email: joaomonteiro@pocas.pt

Phone: 00 351 223 771 070

Address: www.pocas.pt

Contact in the UK: Gavin Ritchie

Contact email: gavin.ritchie@cachetwine.co.uk

Contact telephone: 01482 63 88 77

Address: www.cachetwine.co.uk

Poças is the Portuguese side of the history of the Douro region. Founded in 1918 by Manoel Domingues Poças Junior, it is a family-owned and independent company producing Port and DOC Douro wine, which is exported to the four corners of the world. It is one of the few Port wine companies that was born Portuguese and has belonged to the same family since its foundation. With eyes set on the future, but never forgetting the past, Poças believes that making wine is creating something truly unique, like a work of art. The assets of the company include three properties in the Douro Demarcated Region, with more than 100 hectares of vineyard.

- 1. 10 Year Old White:** High-quality White Port made out from different white Colheita Port that, when blended, have an average age of 10 Years. Just like the aged tawnies, this wine ages in oak casks.
- 2. Late Bottled Vintage 2015:** Matures in wood for 4 years, followed by a stage in the bottle until the moment of release. Without any filtration or stabilisation, it may throw sediment along the years. Full-bodied, with black fruit and spices. Silky and elegant tannins in a long-lasting finish.
- 3. Vintage 2017:** Great aromatic intensity with a predominance of floral aromas with ripe fruit and jam. Well balanced with strong tannins and a marked acidity providing freshness. A silky and elegant wine, fruity and with an expressive and persistent finish.
- 4. Colheita 2004:** Aged in oak casks for a period of 16 years. During maturation the wine mellows by oxidization similarly to Old Port Wines, and presents characteristics that are unique of the harvest year. Silky and well-balanced with some spice and a light hint of cinnamon are some of the unique characteristics of this wine.
- 5. Colheita 2010:** This wine aged in oak casks for 10 years before being bottled. Characterized for a hazelnut and dried fruit flavours, with scents of vanilla its palate is fresh, elegant and well-integrated with wood. The flavours of Caramel and cocoa notes are the highlights of the wine that has a long and silky finish.
- 6. 10 Year Old Tawny:** This Port is the result of a combination of different wines, from various harvests throughout the years, matured in wood, equalling an average age of 10 years.
- 7. 20 Year Old Tawny:** Excellent digestive wine, it should be served at room temperature (18°C/63°F) or slightly chilled. Splendid with cheese, pastry, sweets, nuts, light puddings and cakes. Ready to drink when bottled.
- 8. 30 Year Old Tawny:** This exquisite wine has an intense and concentrated aroma of honey and dried fruits flavours. In the palate is concentrated and smooth, showing a good balance between sweetness and typical acidity associated with aged Tawnies. An involving wine with a long-lasting finish.

Producer contact details: Oscar Quevedo

Contact email: Oscar@quevedoportwine.com

Contact telephone: +351 964 494 115

Address: www.quevedoportwine.com

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 121 hectares of vines including some of the most desirable vineyard estates across the region. Claudia Quevedo, the wine maker, makes the 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 S. João da Pesqueira.

1. **Organic Reserve Ruby:** The quality of the fruit coming from our organic vineyard is amazing. This wine burst with black fruit flavours, intense and pure, it also has some spices and dark chocolate notes.
2. **Crusted:** This crusted was bottled in 2016. It is a blend of high-quality Ruby from different years. It displays great depth of flavours, dark fruit, full bodied. It does not have the precision of our Vintage but it is a great wine that can age many years while you wait for our Vintage to be fully mature.
3. **Vintage 2017:** This 2017 is a perfect example of Quevedo's signature in Port, Balance, Complexity, Freshness, Purity. Claudia's finest, so intense yet so elegant. Keep 30+ years to get the full reward on this wine or drink now.
4. **Colheita 1992:** This Colheita keeps on aging beautifully in our cellar, it still looks so young with classic notes of toffee, grilled nuts, candied figs, orange peel and spices.
5. **30 Years Old White:** A hidden gem that my father and grandfather left to me and my sister. This Port has a beautiful amber/gold colour with amazing depth, complexity with layers of flavours lingering on your palate. Ranging from roasted coffee beans, grilled nuts, honey, all spices. Enjoy!
6. **White Colheita 1970:** Amber/fawn colour, clear and uniform. Expressive and complex aromas of caramel, toffee, citrus peel, red pepper. Palate is caressing yet bold and nervous with great citrus notes, long finish, perfectly balanced between acidity, alcohol and sweetness. The notes of citrus, pepper and toffee keep on lingering! Very special Port wine, not many producers have such old whites, rare and exclusive!

We are pleased to present a sample of our Christmas 2020 Port Advent Calendar.





Port Wine Advent Calendar

24 Port Wine miniature bottles (50 ml)



 **QUEVEDO**

Available online in the UK from [Vintage Wine & Port](#)

Producer contact details: Messias

Contact email: mail@cavesmessias.pt

Contact telephone: +351 231 200 970

Address: www.cavesmessias.pt

Caves Messias is an historic family owned producer renowned for their Colheita and Vintage Ports. Founded in 1926 by Messias Baptista, the company has remained a family owned business to the present day. The company's most famous estate is Quinta do Cachão which has its slopes adjacent to the River Douro, in the sub-region of Cima Corgo. The vineyard was first planted in 1845 by the Barão do Seixo and later acquired by the family of Alfonso Cabral, who in turn sold it to the Messias family. In order to increase production capacity, in 1958 Messias acquired the adjoining property, Quinta do Rei, then belonging to Gonzales Byass.

- 1. LBV 2013:** A very deep ruby coloured wine, fresh and fruity with a delicious hint of black liquorice notes and a chemical touch. On the palate is perfectly balanced, has a good concentration with a very present firm tannins, with a long and pleasant finish.
- 2. Vintage Messias 2016**
- 3. Vintage Quinta do Cachão 2016**
- 4. 10 Years Old:** Tawny colour. Rich and complex aroma, with notes of dry fruits. Velvety and full at taste, retaining a pleasant freshness. Long final.
- 5. 30 Years Old:** Tawny colour with greenish hints. Good aromatic intensity, predominating hints of wood mixed with spice aroma, like nutmeg and pepper. In the mouth is very well balanced and persistent
- 6. Colheita 2008**



Quinta das Lamelas

Table

PORT

Producer contact details: Quinta das Lamelas

Contact email: geral@lamelaswines.pt

Contact telephone: +351 964 620

Address:

Casa da Quinta das Laranjeiras

Portelo de Cambres,

Rio Bom – 5100-421

Lamego, Portugal

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 2016 Vintage Port**
- 2. Quinta das Lamelas Rosé Port**
- 3. Quinta das Lamelas 10 Years Old White Port**
- 4. Quinta das Lamelas 20 Years Old White Port**
- 5. Quinta das Lamelas 30 Years Old White Port**
- 6. 4 Gerações Very Old White Port 60 Years**

Producer contact details: Miguel Braga
Email: miguel.braga@quintadomourao.pt
Contact telephone: +351 96 238 22 98
Address: www.quintadomourao.pt

Contact in the UK: FINE+RARE Wines Ltd
Contact email : Corentin.Margier@frw.co.uk
Contact telephone: +44 (0)20 7089 7458
Address: www.frw.co.uk

Miguel Braga, together with his 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 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 wine making enterprise.

The firm's Port wines go by the name S. Leonardo and include Vintage and 10, 20, 30 and 40-year-old Tawnies and old Whites.

1. Porto S. Leonardo 10 Years Old Tawny Port:

Versatile

2. Porto S. Leonardo 20 Years Old Tawny Port:

With Dessert

3. Porto S. Leonardo 30 Years Old Tawny Port:

The Dessert

4. Porto S. Leonardo 40 Years Old Tawny Port:

Selfish

5. Porto S. Leonardo Very Old White – “90 Years”:

Contemplation

6. Porto S. Leonardo Very Old Tawny – “100 Years”:

The Experience



Offley Port

Table

PORT

Producer contact details: Pedro Matos
Contact email: pedro.matos@sogrape.pt
Contact telephone: +351 227 838 104
Address: www.sogrape.com

Contact in the UK: Peter Methven
Contact email:
Peter.methven@libertywines.co.uk
Contact telephone: 020 7720 5350
Address: www.libertywines.co.uk

Founded in London in 1737 by William Offley, initially as wine merchants, Offley was soon exporting wines and later began to produce its own Port. A decisive moment in its development was the arrival of Joseph James Forrester as partner in the company in the 1830's – a charismatic man who would later be known as the Baron Forrester and who played a key role in expanding Offley and the Port Wine industry in the nineteenth century. Spending his entire adult life in Portugal he was devoted to the Douro and Port wine. In addition to contributing to the growth of Port wine's international trade links, Forrester was the first to chart the Douro River and Valley, an accomplishment that earned him recognition from and entry into various European Geography and Art societies.

- 1. Offley Rosé:** has a light pink hue, with shades of violet, and a fine bouquet of tropical fruits. The palate is balanced and fresh, with tropical fruit flavours continuing into a long and elegant finish.
- 2. Offley Forrester Ruby Reserve:** has an intense red ruby hue and an elegant bouquet dominated by red ripe fruit with some floral and spicy notes. On the palate, it is a finely balanced wine with a rich body. Ripe and enveloping tannins persist on the long and harmonious finish. This is the ideal choice for those that seek elegance and freshness in a mature wine.
- 3. Offley 10-Year-Old Tawny:** has an intense tawny colour with brick-like tones. Its elegant and complex bouquet is characterised by flavours of ripe fruit, marmalade and nuts, along with notes of vanilla and raisins. On the palate, the balance between rich sweetness and fine tannins provides the wine with an excellent structure and a delicate yet complex finish.
- 4. Offley 20-Year-Old Tawny:** has a well-defined tawny hue with orange tones. Its aroma is intense and complex, with notes of vanilla, cinnamon, pepper, ginger, cedar, plum and hazelnuts - the result of careful evolution over many years in cask. On the palate, there is a fine balance between sugars and tannins. The finish is delicate and lingering, showing excellent harmony between concentrated fruits and flavours of extended oak maturation.
- 5. Offley 30-Year-Old Tawny:** is amber in colour with greenish hints. Its bouquet is particularly intense and complex, with notes of caramel, mocha, walnut and tobacco leaf, harmoniously fine-tuned over the years of careful evolution in oak. On the palate, it is very well-balanced showing a delicate structure and a sublime finish. It is produced in very limited quantities and represents the pinnacle of Offley's age indicated Tawnies.



Offley Port

Table

PORT

Producer contact details: Pedro Matos
Contact email: pedro.matos@sogrape.pt
Contact telephone: +351 227 838 104
Address: www.sogrape.com

Contact in the UK: Peter Methven
Contact email: Peter.methven@libertywines.co.uk
Contact telephone: 020 7720 5350
Address: www.libertywines.co.uk

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- 6. Offley Colheita 2001:** is brick-red in colour with a complex nose exhibiting spicy notes of black pepper and cinnamon. Mature tobacco aromas mingle with spicy oak, underpinned by a concentrated core of stewed black fruits and dried fruits. The palate is full-bodied with perfectly balanced acidity. Spice and roasted nut flavours complement the intense savoury-sweetness on the elegant finish. This impressive Colheita perfectly combines maturity and vibrancy.
 - 7. Offley LBV 2014:** is deep, almost opaque, ruby red in colour. It has intense and complex aromas of red and black fruits and undertones of tobacco, resin and chocolate, On the palate, it is full bodied with a balanced acidity, good quality tannins and notes of sweet spices and red fruit that invite a harmonious finish.
 - 8. Offley Vintage 2016:** has a dense, almost black colour. Intense and complex aroma with balsamic notes of resin, cedar and tobacco box, complemented by spicy tones of black pepper, clove and well-matured black fruit. Powerful on the palate, well-integrated acidity, very good tannins and some floral aromas that invite an excellently balanced and long finish.



Sandeman

Table

PORT

Producer contact details: Pedro Matos
Contact email: pedro.matos@sogrape.pt
Contact telephone: +351 227 838 104
Address: www.sogrape.com

Contact in the UK: Peter Methven
Contact email:
Peter.methven@libertywines.co.uk
Contact telephone: 020 7720 5350
Address: www.libertywines.co.uk

The House of Sandeman has been a true pioneer in the Port world since its foundation in 1790. There are few more iconic images across the world of wine than the instantly recognisable 'Don' logo, created for the Sandeman family in 1928 by George Massiot Brown. The cape was modelled on the attire worn by university students in Porto, while the wide-brimmed hat was a nod to the family's presence in Jerez. In 2017, Sandeman was announced as the world's most awarded Port house by the most significant international competitions: Decanter World Wine Awards (DWWA), International Wine Challenge (IWC) and International Wine & Spirit Competition (IWSC).

- 1. White Port:** is pale straw in colour with tropical fruit aromas, gentle vanilla notes and light floral characters. On the palate, crisp acidity balances the residual sweetness. The finish is fresh, concentrated and elegant.
- 2. Founders Reserve Ruby Port:** is intense ruby red in colour. With rich red fruit aromas on the nose giving way to a powerful concentrated body, nicely balanced sweetness and smooth tannins, this is a delicious Ruby.
- 3. Imperial Reserve Tawny Port:** is amber colour and perfectly balances youthful fruits with more mature notes of dried fruits, nuts and fresh vanilla aromas. Rich in the mouth, its complex layers are long lasting on the finish.
- 4. 2015 Late Bottled Vintage Port:** is almost opaque, ruby red in colour. Intense and complex aromas of red and black fruits and undertones of tobacco, resin and chocolate. On the palate, it is full bodied with a balanced acidity, good quality tannins and notes of sweet spices and red fruit that invite a complex finish.
- 5. 1999 Vau Vintage Port:** with its deep ruby colour and an intense and complex bouquet on the nose with a prevalence of bright red fruits such as strawberries. This continues into rich plummy flavours with hints of strawberry on the palate which are supported by structured tannins which give a firm backbone to the wine and will allow it to age for many years.
- 6. 2000 Classic Vintage Port:** show deep crimson right up to the rim. On the nose it entices with aromas of blueberry, cassis, cedar and cigar box as well as hints of nutmeg, saffron and black pepper. On the palate, the powerful tannins and elegant acidity support ripe red and black berry flavours and cedar notes from time in oak. The finish is persistent and memorable.



Sandeman

Table

PORT

Producer contact details: Pedro Matos
Contact email: pedro.matos@sogrape.pt
Contact telephone: +351 227 838 104
Address: www.sogrape.com

Contact in the UK: Peter Methven
Contact email:
Peter.methven@libertywines.co.uk
Contact telephone: 020 7720 5350
Address: www.libertywines.co.uk

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- 7. 2016 Classic Vintage Port** is opaque with an almost black colour, the wine has an intense, complex nose. Ripe black fruit, cocoa and chocolate flavours continue on to the palate where some floral notes of rockrose are also apparent in a long, lingering finish. Firm tannins, full-bodied and with fresh acidity, it has structure that will allow the wine to age comfortably for decades.
 - 8. 10-Year-Old Tawny Port** is an intensely, bright tawny colour with shades of brick red. The aroma is elegant and complex, combining ripe fruit and nuts, with hints of vanilla and raisins. It is full-bodied with a tremendous length.
 - 9. 20-Year-Old Tawny Port** is rich tawny in colour with hints of brick. The palate, an elegant combination of flavours; dried apricots, honey, roasted nuts, spices and vanilla. An endlessly complex wine that unfolds smoothly and develops in the mouth. The finish, exceptionally concentrated, balanced and long. Serve this chilled in a Jancis Robinson wine glass to allow the perfumes to express themselves.
 - 10. 30-Year-Old-Tawny-Port** is rich tawny in colour with amber hints in the glass. Intense aromas of honey, spices, dried apricots, hazelnuts and vanilla. The palate balances rich sweet and savoury characters with wonderful elegance, great intensity and an exceptionally long finish.
 - 11. 40-Year-Old Tawny Port** has a bright tawny colour in the glass. The nose has a massive bouquet of vanilla, spice and honey. The palate is a mouthful of spiced dried fruits and roasted nuts. The wine unfolds smoothly and reveals a superb balance of wood ageing and vibrant fruits.



Ferreira Port

Table

Port

Producer contact details:

Contact email:

Contact telephone: +351 227 838 104

Address: www.sogrape.com

Contact in the UK: Peter Methven

Contact email:

Peter.methven@libertywines.co.uk

Contact telephone: 020 7720 5350

Address: www.libertywines.co.uk

Built by a family of winemakers from the Douro, in 1751, Ferreira possessed a rich tradition and a prominent role in the history of Porto Wine. It became particularly prominent under Dona Antónia Adelaide Ferreira - a legendary woman with a unique personality, who became a symbol of strength, facing the adversities of nineteenth century Douro.

1. **Ferreira Ruby**

2. **Ferreira D. António Reserve Tawny**

3. **Ferreira 10 Years Old White**

4. **Ferreira 10 Years Old Tawny**

5. **Ferreira 20 Years Old Tawny**

6. **Ferreira LBV 2014**

7. **Ferreira Quinta do Porto Vintage 2015**

8. **Ferreira Vintage 2016**

Producer contact details: Amanda Lloyd
Contact email: amanda.lloyd@gavb.com
Contact telephone: +351 22 374 2800
Address: www.krohn.pt

Contact in the UK: Christina Cavender
Contact email: christinac@boutinot.com
Contact telephone: 0161 908 1314
Address: 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.

- 1. Lágrima White Port NV:** An intense yet elegant sweet wine with notes of caramel, honey, and nut - all balanced by fresh acidity and leading to a long and appealing finish.
- 2. LBV 2013:** Deep ruby colour with spicy black fruit aromas. The palate has vibrant plum and blackberry characters layered with more spice, fresh acidity and firm tannins. A full and rich style with impressive length.
- 3. Vintage 2016:** A nose of vibrant red fruit, with cranberry, raspberry and cherry; plus notes of plum and spice - black pepper and nutmeg, mocha, cedar wood and balsamic herbs. The palate has dense, mouth-filling tannins to give both body and firmness, and notes of rich black woodland fruit on the lengthy finish.
- 4. Tawny NV:** Tawny-red in colour with aromas of caramel, butterscotch, currants and spice. The palate is sweet and smooth with rich red fruits backed by a nutty character. Full and textural balanced by an elegant finish.
- 5. Colheita 2007:** Intense tawny-brown core with a broad brick coloured rim. The nose is complex with notes of molasses and butterscotch mingling with plum and raisin, black tea, cigar box and subtle floral scents. The palate is ripe and round with lively acidity and juicy plum flavours on the mid-palate. The finish is mellow and opulent yet with an attractive dryness.
- 6. Colheita 1996:** Brick red in colour with a spicy nose of dates and caramel. The palate has rich dried fruit and candied peel characters, and tremendous length.

Producer contact details: Fernando van Zeller

Contact email: export@vinkowines.com

Contact telephone: 00 351 223 773 330

Address: www.vinkowines.com

Producer contact details: Andre Nerve

Email: andre.neves@ehrmanns.co.uk

Contact telephone: 0203 227 0700

Address: 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.

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- 1. Feuerheerd's 10 years Old** offers an intense acidity, bitter chocolate flavours and dried raisins. Full of complex aromas and flavours, it's full in the mouth, finishing dry with an intense aftertaste.
 - 2. Feuerheerd's 20 Years Old** has a fragrant nose of raisins, prune and dried figs. Beautiful unctuous on the palate with a long and satisfying finish.
 - 3. Feuerheerd's LBV 2014** shows spicy floral notes with excellent intensity of dark cherry and chocolate on a sweet but harmoniously balanced palate.
 - 4. Feuerheerd's Colheita 1999** was matured in seasoned oak casks, has a brownish red colour and spiced fruit flavours. Complex and balanced sweetness and fresh aftertaste.
 - 5. Feuerheerd's Vintage 2017** with deep ruby colour and violet shades, intense aromas of berries, mainly blackberries and blueberries, jam, figs and light notes of mint, pointing out the freshness in the end. On the palate is well bodied and round with smooth texture, revealing all the evidences of great complexity.
 - 6. Feuerheerd's Colheita 1970** with its dark orange colour and the nose of refined smoky aromas, dried fruits and jelly. The structure is beautiful and together with the concentrated taste is makes a very harmonious wine.

Producer contact details: João Vasconcelos

Contact email:

Joao.Vasconcelos@Symington.com

Contact telephone: +351 223 776 300

Address: www.symington.com

Contact in the UK: Anthony Symington

Contact email:

Anthony.symington@fells.co.uk

Contact telephone: +44 789 019 2146

Address: www.fells.co.uk

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, Cockburn, Dow and Warre, as well as the 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 the 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.

1. **Graham Blend Nº 5 White Port:** Designed for mixing. A blend of Moscatel Galego and Malvasia Fina, two of the Douro's most aromatic varieties this Meio-Seco White Port is full of primal aromas of elderflower, white fruit and fresh citrus tones.
2. **Graham 2015 LBV – 200th anniversary edition:** With a deep red hue, this wine has distinctive floral aromas of violets and rock rose. On the mouth it exudes ripe black fruit flavours that marry perfectly with fresh, spicy notes. The finish is typically Graham with the signature balance between complexity and elegance.
3. **Graham Single Harvest 1990 Tawny Port:** A deep golden-amber, tawny colour. A floral elegance backed with spice and honey. On the mouth it is certainly full and shows off its candied fig and dried berry flavours. Finishing delicately with toasted coffee. An intense tawny of 30 years in barrel that shows superb freshness, balance and finesse.
4. **Graham 30 Year Old Tawny Port NV (20cl):** Graham's 30 Year Old Tawny shows a light, orange-tinted amber colour. Magnificent nose showing an array of dried fruits. On the palate, it is concentrated with full honeyed fruit. Gorgeously mellow, with an amazing, long finish. This wine was blended with the consistently Graham's Port House Style in mind. The 20cl format is perfect for a quite night in alone!
5. **Dow 10 Year Old Tawny Port NV (Tappit Hen):** This Port's colour has a deep russet centre with a distinctive garnet edge. Aromas of red cherry and almonds with toffee and vanilla notes balance the nose. On the palate this wine is mouth-filling, with peppery spice and a touch of marmalade. The finish is full, with Dow's trademark dry edge.

Producer contact details: João Vasconcelos

Contact email:

Joao.Vasconcelos@Symington.com

Contact telephone: +351 223 776 300

Address: www.symington.com

Contact in the UK: Anthony Symington

Contact email:

Anthony.symington@fells.co.uk

Contact telephone: +44 789 019 2146

Address: www.fells.co.uk

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- 6. Warre 2007 Bottle Matured LBV:** Floral bouquet of fresh lavender and violets. Multi-layered on the palate with liquorice and cassis coating the succulent dark cherry and blackberry flavours. Broad and taught with tannins and fresh lifted acidity giving the wine structure, balance and elegance.
 - 7. Cockburn Special Reserve:** Cockburn's Special Reserve has a youthful nose packed with rich and concentrated red fruit aromas, predominantly red cherry with hints of plum and strawberry. On the palate it's sweet, well rounded, medium length and with luscious red berry flavours leading to a distinctive peppery finish.
 - 8. Cockburn 2010 Quinta dos Canais Vintage Port:** Lovely floral nose with the sweetness of intense ripe berry fruit aromas and a touch of fig and mint/eucalyptus dark fruit flavours (black plums) and a touch of pepper. Beautifully balanced by polished, round silky tannins, which follow through to a long and slightly drier finish.



The Fladgate Partnership

Table

PORT

Producer contact details: Amanda Lloyd

Email: amanda.lloyd@gavb.com

Phone: + 351 223 742 800

Address: www.fladgatepartnership.com

Contact in the UK: Bryonie Grieveson

Contact email: bryonie@mentendorff.co.uk

Contact telephone: 0207 840 3600

Address: www.mentendorff.co.uk

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 and Taylor's is also the leading producer of Aged Tawnies. This year Taylor's releases the 1970, the seventh in a series of Single Harvest Ports aged in oak casks.

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 no.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.

- 1. Taylor Chip Dry White Port NV:** Pale, straw colour. Delicate nose combining fresh fruit fragrances with the mellow aromas and hints of oak of a traditional white port. Fresh, lively palate, with good flavour and crisp, dry finish.
- 2. Taylor LBV 2015:** Deep ruby-black core and narrow red rim with purple highlights. The intense and youthful nose displays very fine, complex red and black berry fruit aromas. Ripe strawberry notes and discreet leafy, herbal scents are suffused in a powerful redolence of dark brambly woodland fruit and blackcurrant jam. As is typical of Taylor's, the nose is beautifully delineated with very fine, focused fruit.
- 3. Taylor's Historical Collection Reserve Tawny:** A core of deep brick red fading to russet on the rim. A beautifully mature and complex nose, full of evocative, subtle nuances. Aromas of plum, fig and sultana blend with a mellow redolence of marzipan and butterscotch. Hints of cigar box, cedarwood and leather add an exotic dimension to the nose. The wine is full of rich, fruit cake flavours with some fresh plum character emerging on the long finish.
- 4. Taylor 10 Year Old Tawny:** Deep brick colour with amber rim. Rich and elegant nose combining aromas of ripe berry fruit with a delicate nuttiness and subtle mellow notes of chocolate, butterscotch and fine oak wood. Smooth, silky on the palate; full of ripe figgy, jammy flavours; persistent long finish.
- 5. Taylor 20 Year Old Tawny:** Intense amber tawny colour. Opulent and voluptuous nose of complex spicy, jammy and nutty aromas, hints of orange flower and a fine oakiness coming from the long period of aging in cask. The palate is full of very rich and concentrated flavour and has a long mellow finish.
- 6. Taylor Very Old Single Harvest Tawny 1970:** Pale mahogany core surrounded by a broad pale gold rim with subtle olive highlights. On first impression, the wine is lifted and ethereal but soon begins to unfurl layer after layer of multi-dimensional aroma. First to emerge are notes of sawn wood and cigar leaf, against a background of cedar, balsam and citrus. These are followed by a warmer, mellow redolence of marzipan, walnut and coffee, notes of sultana and plum and spicy hints of black pepper and cardamom. Finally, the nose opens up a discreet savoury dimension, with hints of toast and wild herbs. On the palate, the wine has a smooth, velvety texture. Rich, dense and sumptuous, it coats the tongue with opulent mellow flavour, coffee and butterscotch with hints of walnut and candied orange peel, but with a remarkable freshness from the current of lively acidity which runs through the palate into the extraordinary long finish. A wonderfully elegant, finely constituted and beautifully matured port delivering a surge of rich flavour with every sip.



The Fladgate Partnership

Table

PORT

Producer contact details: Amanda Lloyd

Email: amanda.lloyd@gavb.com

Phone: + 351 223 742 800

Address: www.fladgatepartnership.com

Contact in the UK: Bryonie Grieveson

Contact email: bryonie@mentzendorff.co.uk

Contact telephone: 0207 840 3600

Address: www.mentzendorff.co.uk

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- 7. Taylor Quinta de Terra Feita Vintage 2005:** Deep purple black colour with magenta highlights. Classic black fruit aromas of cherry and cassis provide a dense and impenetrable backdrop for wild scents of mint, resin and gumcistus. On the palate the same intense black fruit character merges with rich dark flavours of and liquorice and chocolate. The tannins are muscular but well integrated and the wine finishes with an explosion of berry fruit and spice.
 - 8. Taylor Quinta de Vargellas Vintage 2004:** Inky black colour with a narrow purple rim. The nose is built on a sturdy foundation of rich and potent blackcurrant, cherry and blackberry aromas interlaced with notes of apricot and plum. On the palate the first impression is supple and restrained but the finish reveals a tightly knit fabric of sinewy tannin and unleashes a powerful surge of rich black fruit flavour.
 - 9. Taylor Vintage 2003:** Inky purple black with narrow magenta rim. The 2003 Vintage Port shows a stylish and racy palate, displaying a tight fabric of sinewy tannins and packed with concentrated grapey flavours which intensify through the seemingly endless finish. Like many other great Taylor vintage this wine is an archetype of restrained power, its elegance and breeding concealing massive inner strength and stamina.
 - 10. Fonseca Siroco Dry White Port:** Pale, straw colour. A superb balance of ripe fruit, delicate acidity and elegant notes of wood aging. Full and fruity on the palate this wine has a glorious lingering finish and an attractive, refreshing crispness.
 - 11. Fonseca Bin 27 Reserve Ruby:** Deep youthful ruby colour. An intense rich fruity nose of blackberry, cassis, cherry and plums, interwoven with notes of spice. The palate is full bodied and round, with a smooth velvety texture and mouth filling tannins. The juicy black fruit flavours of cherry and blackcurrant linger into the rich luscious finish.
 - 12. Fonseca Terra Prima Organic Reserve Ruby:** A wonderfully rich, concentrated Port with great flavour and texture. It has an opulent black fruit nose which is followed through on the palate showing layers of intense berry, plum and cherry fruit flavours supported by firm, but well integrated tannins. A deliciously textured Reserve Port which is velvety, smooth, succulent and plump.



The Fladgate Partnership

Table

PORT

Producer contact details: Amanda Lloyd

Email: amanda.lloyd@gavb.com

Phone: + 351 223 742 800

Address: www.fladgatepartnership.com

Contact in the UK: Bryonie Grieveson

Contact email: bryonie@mentzendorff.co.uk

Contact telephone: 0207 840 3600

Address: www.mentzendorff.co.uk

13.Fonseca Unfiltered LBV 2014: Very deep purple black with a narrow magenta rim. The base of brooding dark berry fruit is laced with liquorice and dark chocolate. Fleeting balsamic, plummy notes emerge as the nose gradually opens up. Luscious blackberry jam and plum flavours surge through into a seemingly endless finish.

14.Fonseca Crusted – bottled in 2015: Impenetrable purple-black colour with a narrow magenta rim. Elegant and understated, still youthful and tight, with impressive depth and background. The nose opens with a surge of pure brambly woodland fruit and hints of apricot and prune. Although still relatively closed and austere, it gradually opens up to reveal discreet notes of leather and exotic wood and delicate scents of violet. A beautifully harmonious wine, displaying all the fine quality of fruit which marks the Fonseca house style.

15.Fonseca 10 Year Old Tawny: Russet colour with brilliant crimson highlights and a fragrant, ripe-fruit bouquet. Its smooth, silky texture and subtle oak nuances are balanced by a fresh acidity and tannic 'grip' that culminate in a long, elegant finish.

16.Fonseca 20 Year Old Tawny: Deep amber colour with russet highlights. The bouquet's complex marriage of ripe, plummy fruit, warm cinnamon and butterscotch notes and subtle oak nuances are confirmed on the palate, which is full and voluminous, with a velvety texture carrying into a long, elegant finish.

17.Fonseca Quinta do Panascal Vintage 2004: A fat, plump, luscious wine. Full of rounded, ripe jammy fruit aromas. Almost warm 'marmalada' like note to the nose. The ripeness and richness of fruit is reinforced in the mouth with flavours of plump, bursting plums and cherries. Great notes of tobacco, smoky tea (lapsang) and spice.

18.Fonseca Guimaraens Vintage 2004: The fresh, intoxicating blackberry fruit aromas are enhanced by a wonderfully aromatic, scented quality. A huge amount of depth and backbone to this finely tuned Port. Everything is in harmony and perfect balance. The dark berry fruit flavours marry exquisitely with the tannins.

19.Fonseca Vintage 1985: Enormous colour. Deep inky ruby with a broad red rim. Opaque. Huge ripe, rich, blackcurrant nose. Attractive, extremely powerful bouquet. Full, concentrated, powerful palate. Great richness, depth, complexity. Lovely intense chocolate and blackberry flavours. Good length.



The Fladgate Partnership

Table

PORT

Producer contact details: Amanda Lloyd

Email: amanda.lloyd@gavb.com

Phone: + 351 223 742 800

Address: www.fladgatepartnership.com

Contact in the UK: Bryonie Grieveson

Contact email: bryonie@mentendorff.co.uk

Contact telephone: 0207 840 3600

Address: www.mentendorff.co.uk

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- 20.Croft Pink NV:** Attractive floral notes underline the pungent, aromatic raspberry fruit aromas. The palate is full of deliciously ripe cherry and raspberry fruit flavours with lovely nuances of honey and grapefruit.
- 21.Croft 430th Anniversary Limited Edition Reserve Ruby:** Deep ruby black colour with a narrow purple rim. The nose opens with a fine crisp fruitiness, black cherry, blackberry and cassis, and aromas of fresh plum. Delicate floral notes of rose petal and violets emerge to provide elegance and complexity.
- 22.Croft LBV 2013:** Deep purple back colour surrounded by a narrow purple rim. A sumptuous, dense coulis of blackcurrant predominates at first but then merges gradually with subtle herbal and balsamic notes, hints of rock rose and aromas of mocha and liquorice. On the palate the wine is round and richly textured with beautifully integrated, velvety tannins.
- 23.Croft Quinta da Roêda Vintage 2004:** Characteristic complexity of spices and clove aromas seduce the senses, with fat, ripe raisins, fresh fruity raspberry, gum cistus and violet undertones. A rich opulent wine with great tannic structure. Dark plums, blackberry jam, raspberry and spice flavours on the mouth; finishing with dark bitter chocolate.
- 24.Croft Vintage 1994:** Deep ruby colour with a hint of brick on the rim. Aromatic, plummy, dark chocolate nose. Smooth, luscious, ripe fruit flavours with a velvety chocolate edge. Good structure and nicely held length.



Niepoort

Table

PORT

Producer contact details: Susana Ferraz
Contact email: susana.ferraz@niepoort.pt
Contact telephone: +351 934 420 886
Address: www.niepoort-vinhos.com

Contact in the UK: Raymond Reynolds
Contact email: raymond@raymondreynolds.co.uk
Contact telephone: + 44 1663 742230
Address: www.reymondreynolds.co.uk

Niepoort has been an independent family business since 1842. Through five generations the business has passed successfully from one generation to the next and in most cases older and younger generations worked side by side for a long period. The fifth generation, Dirk Niepoort, is now leading the company with the sixth generation starting to become involved in the business. Niepoort's mission is to maintain its position as a "niche player", continuing to produce distinctive Ports and wines, combining centuries-old traditions with innovation.

1. **Dry White Rabbit**
2. **10 Year Old White**
3. **Ruby Dum**
4. **LBV 2015**
5. **Crusted Port (Bottled 2014)**
6. **Bioma Crusted (Bottled 2014)**
7. **Bioma VV Vintage Port 2013**
8. **Tawny Dee**
9. **The Senior Tawny**
10. **20 Years Old Tawny**
11. **30 Years Old Tawny**
12. **Colheita 2008**



ANDALUSIA

**Sherry, Manzanilla, Montilla-Moriles and
Malaga**



SUPPORTING ANDALUSIAN FORTIFIED WINES AT

THE BIG FORTIFIED TASTING 2020





Fernando de Castilla

Table

ANDALUSIA

Producer contact details: Jan Pettersen

Contact email: bodegas@fernandodecastilla.com

Contact telephone: +34 956 18 24 54

Address: www.fernandodecastilla.es

Contact in the UK: Christina Cavender

Contact email: christinac@boutinot.com

Contact telephone: 0161 908 1314

Address: www.boutinot.com

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.

- 1. Classic Fino:** Powerful and aromatic, absolutely bone dry, and very poised. The palate has classic savoury and nutty characters, crisp acidity and saline characters, and a mouth-watering finish.
- 2. Fino En Rama:** Straw-coloured - darker than a standard fino as it has not been carbon-filtered. The aroma is yeasty with notes of apples and almonds. Intensely nutty and savoury on the palate with a distinct character of fresh bread and a salty tang. Dry, with a bitter twist.
- 3. Antique Fino:** Incredibly rich and long with great depth and complexity - Jan refers to this as his 'Winter' fino! Very fresh and pure with an appealing salty tang and a long citrus finish.
- 4. Antique Amontillado:** A serious and austere sherry with the classic greenish amber tint typical of aged amontillado. There is a real tang to both nose and palate with orange peel, eucalyptus, varnished wood, fennel – incredibly dry and complex, with vibrant acidity.
- 5. Antique Oloroso:** A very pure and classic style, finely polished and beautifully crafted. Earthy and aromatic with walnut, spices, and orange peel notes leading to a long, dry finish.
- 6. Antique Pedro Ximénez:** Rich and opulent, as you would expect from a sherry aged for up to 30 years with 450 g/l residual sugar! There is coffee, liquorice, sweet tobacco, prunes, figs, raisins, tea and a dozen other aromas and characters, yet it carries off this complexity with a surprising lightness and delicacy. Luscious and seductive.



Williams & Humbert

Table

SHERRY

Producer contact details: Edward Butler

Contact email:

edward.butler@williams-humbert.com

Contact telephone: 0034 956 35 34 10

Address: www.williams-humbert.com

Contact in the UK: Andre Neves

Contact email: andre.neves@ehrmanns.co.

Contact telephone: 020 3227 0723

Address: www.ehrmannswines.co.uk

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 traditional Solera methods of production are maintained.

1. **“Alegría” Manzanilla:** Brilliant hues of old gold. Intensely pungent nose with a hint of the yeast layer and a note of almond. Delicate yet full-bodied, assertive while elegant. A very long finish.
2. **Fino En Rama Vintage 2012:** Pale Golden colour, sharp aromas, dry on the palate, very mineral, elegant and with body. From the vintage of 2012 and following biological ageing, this was classified as a Fino in 2016.
3. **“Collection” Amontillado 12yr:** Brilliant hues of old gold and amber. Pungent, intense and complex on the nose, with a subtle note of the fino sherry it had once been and a hint of dried nuts and filberts. Dry, with excellent acidity; a long, full-bodied and elegant palate. A delightfully expressive and unforgettable finish.
4. **“Collection” Oloroso 12yr:** Bright amber. Intense aromas characteristic of this type of wine and a hint of dried nuts and fruits. Dry, rich, with smooth tannins, it is luscious and balanced. A long finish.
5. **Dos Cortados Palo Cortado 20yr;** Bright hues of very old gold and amber. Pungent, intense and complex on the nose, with a subtle note of filberts and dried fruits. Dry, with excellent acidity; a long, full-bodied and elegant palate. An incredibly expressive and unforgettable finish. Sherry with an amontillado nose and an oloroso palate.
6. **“Jalifa” Amontillado 30yr;** Bright hues of very old gold and amber. Pungent, intense and complex on the nose, with a subtle note of the fino sherry it had once been and a hint of dried nuts and filbert. Dry, with excellent acidity; a long, full-bodied and elegant palate. A delightfully expressive and unforgettable finish.
7. **“As You Like It” Amontillado (Medium Sweet)** Ambar in colour, tremendously expressive, typical Amontillado aromas reminiscent of hazelnuts, nuts, vanilla and noble woods. Surprisingly agreeable sweetness on the palate, full, silky, round, harmonious and very elegant. This Sherry has been kept in a Criadera and Solera of only 27 casks, without bottling, for over 25 years before its recent reintroduction.
8. **“Canasta” Cream 20yr:** Dark mahogany in colour with bright copper highlights. Very intense aroma, characteristic of tobacco, cedar, spices, toasted sugar, toffee, dried peaches, prunes, figs and walnut, with faint notes of vanilla. Sweet, elegant, high acidity due to concentration, fresh, velvety and very well balanced in the mouth. Very persistent retronasal sensation, complex, pleasant and generous. A tremendously expressive and elegant wine.



Viniberia

Table

SHERRY

Producer contact details: Peter Dauthieu
Contact email: p.dauthieu@viniberia.com
Contact telephone: 00 34 956 33 86 00
Address: www.viniberia.com

Contact in the UK: Andre Neves
Contact email:
andre.neves@ehrmanns.co.uk
Contact telephone: 020 3227 0723
Address: www.ehrmannswines.co.uk

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 specialists, Viniberia SA strives to supply the best at the different quality levels from basic entry level to true treasures.

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

- 1. Sanchez Romate Hnos Fino Perdido 1/15 Butts**
- 2. Sanchez Romate Hnos Amontillado Olvidado 1/5 Toneles**
- 3. Sanchez Romate Hnos Oloroso Encontrado 1/5 Butts**
- 4. Cayetano del Pino & Cia Palo Cortado Solera**
- 5. Cayetano del Pino & Cia Palo Cortado Viejísimo 1/15 Butts**
- 6. Pedro's "Almacenista Selection" Fino**
- 7. Pedro's "Almacenista Selection" Amontillado**
- 8. Pedro's "Almacenista Selection" Oloroso**



Toro Albalá

Table

ANDALUSIA

Producer contact details: Antonio Sorgato
Contact email: exportceo@toroalbala.com
Contact telephone: + 34 697179680
Address: www.toroalbala.com

Contacts in the UK: Indigo Wine – Alvaro Ribalta
Winetraders – Michael Palij
Contact email: alvaro@indigowine.com /
michael@winetraders.eu
Contact telephone:
0044 7990 035 528 / 0044 7715 422 515
Addresses:
www.indigowine.com / www.winetraders.eu

The Toro Albalá winery began in the heart of Southern Cordoba in 1922, which is famous for its 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 was to give the brand an identity of its own. From then on, its focus was the recovery of the art of the tradition of ageing wines and adherence to the old ways of the “crianza” system. The founder’s nephew, the now well-known Antonio Sanchez, was to bring fresh ideas from his training, which he undertook primarily 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 their own, but also an understanding of viticulture, surrounded by works of literature, archaeology and paintings, as well as 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.

- 1. Fino Eléctrico en Rama:** Straw yellow. Clean entry of medium intensity, with pungent aromas of acetaldehyde from the yeast adding to the complex nuances of almond, toast and baking. Dry entry, moderate acidity and slightly bitter mid-palate. Easy to drink, with a persistent subtle saline finish.
- 2. Palo Cortado Marqués de Poley en Rama:** Amber colour with copper and green hues. Aromatic intensity, noble and elegant; aromas of tobacco, wood and spices. Mineral scent gives way to citrus skin notes. Dry and voluminous entry, enjoying the tenacity of time in the old botas. Velvety and glyceric texture masks a high acidity that appears gradually to leave in the mouth a long salty sensation.
- 3. Don PX Cosecha 2018:** Clean and bright, copper-coloured hues. Medium intensity with aromas of sun-dried Pedro Ximenez grapes: raisins, figs and honey, alongside a liqueur background. Sweet entry, silky on the palate with a moderate acidity balancing the sweetness. Caramelised and honey finish.
- 4. Don PX 1994:** Clean, luminous black and iodine when swirled. Great intensity. Aromas of candied fruit, dates and fig bread in a still glass, a background of orange peel. Swirling releases toasted aromas, coffee, tobacco and a vegetal touch of plant stems. Voluminous but not very sweet. Tannins balance the high acidity and bitterness of the wood and plants. A round wine with a persistent finish.
- 5. Don PX Viejas Cosechas 1973:** Iodine tone on a dark mahogany background. Elegant and persistent, aromas of candied orange stand out from sweet spices, toffee, chocolate, desiccated fruit and coffees with a cardamom base. Very silky, balanced, fresh with a very balanced acidity.
- 6. Don PX Convento Selección 1958:** Wine with great depth, black with iodine hues. Very slow movement in the glass. Very intense, aromas of bitter orange marmalade and balsamic notes all in a liqueur wrapper. Very sweet entry, fresh mid-palate thanks to the disguised acidity. This has everything: sweetness, acidity and a significant bitterness. High aromatic persistence with orange, cocoa and raisins.

Producer contact details: Maarten Van Dam
Contact email: maarten.vandam@osborne.es
Contact telephone: +34 670 922 191
Address: www.osborne.es

Contact in the UK: Jeremy Rockett
Contact email: Jeremy@craftwork.uk.com
Contact telephone: 07841 421198
Address: www.spiritswithcharacter.com

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.

- 1. Capuchino – VORS Palo Cortado:** Appearance: A very deep, almost opaque mahogany colour.
Nose: A wine with enormous aromatic potential, a great bouquet of oxidation, in which notes of wood from its prolonged contact with oak during the ageing process are perfectly integrated with notes of roasted coffee, nutmeg, toasted caramel and raisins. Palate: A well-structured wine, rich, unctuous, velvety, slightly saline, very expressive and tannic on the palate with a very long finish.
- 2. Sibarita – VORS Oloroso:** Appearance: A intense, bright topaz colour, with very beautiful reddish reflections. Nose: Mature aromas of nuts, such as walnuts, with profound and interesting touches of spice and oak. Palate: Rounded, it fills the mouth and is both smooth and well balanced, with a long, persistent finish.
- 3. Venerable – RROS Pedro Ximenez:** Appearance: A very deep, almost opaque mahogany colour.
Nose: A wine with enormous aromatic potential, a great bouquet of oxidation, in which notes of wood from its prolonged contact with oak during the ageing process are perfectly integrated with notes of roasted coffee, nutmeg, toasted caramel and raisins. Palate: A well-structured wine, rich, unctuous, velvety, slightly saline, very expressive and tannic on the palate with a very long finish.
- 4. Solera BC200 – Medium:** Appearance: A bright, transparent wine, deep mahogany in colour with reddish reflections. Nose: A very powerful wine of great class and extraordinary aromatic complexity. The tertiary aromas resulting from extended ageing in very fine oak dominate. It is rich in aromas of toasted oak, vanilla, walnuts, chocolate and raisins. Palate: A very expressive wine, smooth and soft from the outset, slightly off-dry, velvety, it has plenty of body, is broad, solid and flavourful. The notes of old oak and raisins appear once again. The finish is almost endless.
- 5. Solera India – Medium Oloroso:** Appearance: A very deep, almost opaque mahogany colour.
Nose: A wine with enormous aromatic potential, a great bouquet of oxidation, in which notes of wood from its prolonged contact with oak during the ageing process are perfectly integrated with notes of roasted coffee, nutmeg, toasted caramel and raisins. Palate: A well-structured wine, rich, unctuous, velvety, slightly saline, very expressive and tannic on the palate with a very long finish.
- 6. Solera PDP – Medium: Appearance:** A bright, transparent wine, of a deep mahogany colour.
Nose: Very complex and aromatic, elegant and rounded, with notes of toasted oak and touches of wax and cocoa. Palate: Very expressive and flavourful, it is broad, well-balanced and persistent, with flavours of walnuts, a spectacular passage through the mouth and a very long, slightly off-dry finish.



Bodegas Malaga Virgen

Table

ANDALUSIA

Producer contact details:

Lucas Bricout de Burgos

Contact email:

lucas.bricout@bodegasmalagavirgen.com

Contact telephone: +34 952 319 454

Address: www.bodegasmalagavirgen.com

Contact in the UK for Málaga Virgen –

Sweet and P.X. Reserva de Familia:

david@canddwines.co.uk

Contact telephone: 020 8778 1711

Address: www.canddwines.co.uk

We are a successful entrepreneurial, historical, traditional and innovative family winery from Malaga in Southern Spain. With over 130 years of experience, the current fourth and fifth generation of the family continue to focus on producing wines of the highest quality which can be differentiated from their competitors. We produce Fortified D.O Malaga, Still D.O Sierras de Malaga, Aromatized wines and Brandies.

All of our wines are made from Pedro Ximenez, Muscat Alexandria, Chardonnay, Verdejo and Syrah grape varieties. Our focus is on being environmentally friendly: the better the nature, the better the grape and so the better the wine, whilst continuing to introduce innovative practices such as night harvesting to take advantage of lower temperatures.

- 1. Malaga Virgen – Sweet:** Dark mahogany in the glass with a purplish-blue edge, clean and brilliant. Aromas from its maturity and Pedro Ximenez grape variety. On the palate it is tasty, sweet and elegant.
- 2. Malaga Virgen – Dunkel:** Deep ebony colour with iodine trims, wide and sluggish tear. Sweet aromas of raisins, dates and caramel, on a background of toasted, dark chocolate and coffee. On the palate it is complex and harmonious, sweet and smooth entrance, with a long and enveloping aftertaste, very persistent.
- 3. Trajinerio – Dry:** Between amber and topaz colours, copper background with Purplish-blue highlights. On the nose: Oxidative ageing aroma with hints of fine woods and nuts. On the palate: smooth, strong with well-integrated Woods.
- 4. Chorrera – Cream:** An amber colour with touches of caramel. On the nose: strong with hints of fine Wood, toast and walnuts. On the palate: tasty, balance, velvety and round. Long lasting with touches of nuts
- 5. P.X. Reserva De Familia:** Dark mahogany colour with amber highlights. On the nose: intense with aromas of dried fruit (dates) with a Wood and toast background. On the palate: sweet and elegant followed by a velvety, oily taste with a long-lasting finish.
- 6. Moscatel Reserva De Familia:** Dark amber with hints of old gold, clean and brilliant. Very complex aromas, highlighting notes of ripe fruit, Rosemary honey, quince, fresh tobacco and tea. Complex and mineral. On the palate: fresh and powerful, with a Good sweetness-acidity balance with a long-lasting finish and slate lingering aftertaste.
- 7. Moscatel Naranja:** Pale yellow, clean and brilliant. On the nose: flower and fruity with a predominance of oranges. Light and delicate. On the palate: smooth and fresh with a slightly bitter background that is elegant and original.
- 8. Pimpillo - Vermouth:** Amber colour with orange highlights. Clean and brilliant. Aromas of old Malaga wines where highlighting the muscat with orange notes, cinnamon, nutmeg, honey, incense and soothing ... On the palate: sweetness-acidity balance. Long and elegant aftertaste.



Bodegas Barón

Table

ANDALUSIA

Producer contact details:

Email: info@Bodegasbaron.es

Phone: +34 956 360 796

Address: www.bodegasbaron.es

Contact in the UK: John Critchley

Contact email: j.critchley@morgenrot.co.uk

Contact telephone: 0161 925 9140

Address: www.morgenrot.co.uk

Bodegas Barón is a traditional family company with almost 400 years of history in wine and the finest of investments in the image, quality and innovation of their products. The family respects the environment by using 100% ecological products, maintaining a commitment to the future and to sustainable development while also maximising the quality in all our wines.

Currently the Rodriguez Carrasco Family has two vineyards: El Poedo and El Hato. The Barón wineries are located in the upper quarter of the city, opposite the mouth of the Guadalquivir River and exposed to the breeze from the Atlantic. The main warehouses date from 1631 and still use the ancient screeds of put there by Don Anselmo Paz. The gloom of the cellar is strong and intimate and the soil moisture is constant, meaning spraying is sparing and infrequent. The long aging in American oak barrels make these wines a treat to taste.

Since 2011, Don José Rodríguez Carrasco and Don Juan Luís Rodríguez Carrasco have continued the work of maintaining the winemaking tradition of almost four centuries.

- 1. Micaela Manzanilla:** Pale straw colour. Clean and intense aroma with attractive notes of fresh, fruity and deep grass. Tastes fresh, with soft bitterness, good acidity and a simple but pleasant mouthfeel.
- 2. Xixarito Manzanilla Pasada en Rama:** Pale yellow colour. Intense smell with old wood notes, a touch of faded flowers and hints of nuts. Delicate hints of biological aging. In the mouth this is fleshy, very dry but with enough weight, excellent acidity and a nice transition to the slightly bitter finish.
- 3. Micaela Fino:** Yellow gold with copper tones. Sharp smell, aromas of biological aging, nuts (hazelnut, almond), acetic and medicinal background smell. Dry, tasty, good acidity, volume and breadth. Very expressive and balanced. Step along with aromas of dried fruits and end with saline memories from its biological aging. Elegant bitterness.
- 4. Micaela Amontillado:** Old golden colour, the smell uncovers the sense of a praline chocolate box, liquor chocolates, toasted caramel, nuts, bitter almonds, natural woods and a characteristic salt mixture of acetaldehydes puncturing the pituitary gland. The wine delivers a powerful entry and fills the palate with a silky sensation. An iodine and bitter almond taste appears, with a spicy and warm feeling that if held in the mouth you will squeeze the most out of this flavour. It leaves a fresh taste during the long finish.
- 5. Xixarito Amontillado:** A stylish wine of a topaz amber colour. Its aroma is subtle and delicate, with an ethereal base softened by aromas of dried hazelnuts and vegetables reminiscent of herbs and black snuff. Friendly entry and a balanced acidity in the mouth; its development is complex and suggestive, highlighting a dry finish and a long aftertaste returning to the notes of nuts and wood.



Bodegas Barón

Table

ANDALUSIA

Producer contact details:

Email: info@Bodegasbaron.es

Phone: +34 956 360 796

Address: www.bodegasbaron.es

Contact in the UK: John Critchley

Contact email: j.critchley@morgenrot.co.uk

Contact telephone: 0161 925 9140

Address: www.morgenrot.co.uk

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6. **Micaela Oloroso:** Fragrant, powerful, pungent scent of fine wood, woodwork, lacquer, varnish, orange peel, bitter notes, nuts, almond and hazelnut. Dry and powerful entry, delicious salty sharpness, nice appearance; fine, lively and juicy acidity binds the wine together.
 7. **Xixarito Oloroso:** Wine of an amber to mahogany colour, its aromas are warm and round. With pronounced aromas of dried nuts, such as walnuts, toasted notes, vegetables and balsamic reminiscent of hardwood, blond snuff and dry leaves. You can note spicy and reminiscent aromas of truffles and leather. On the mouth this is tasty and a very structured wine. Powerful, round and full-bodied, with a long aftertaste and retro nasal complex aromas.
 8. **Xixarito Medium:** From amber to dark brown, liqueur aromas of amontillado with its own notes and inclusions, lightly sweetish and pastries, quince or roast apple. The wine has a slightly dry entry, becoming sweet on the finish with an aftertaste that is airy and soft.
 9. **Micaela Cream:** A dark amber and very clean colour with an ochre rim. Intense smell of caramel and sweet almonds. The taste is sweet, of raisins and candies. Memories of nuts and a very accomplished salinity and remarkably well-balanced aftertaste.
 10. **Xixarito Moscatel:** Dark mahogany colour, almost iodine darkness with dense tears that stain the glass. On the nose it shows raisin, burnt, honeyed and liqueur notes. In the mouth it has a certain density, a good combination of sweetness and acidity and a predominance of raisin and toasted notes.
 11. **Micaela Pedro Ximenez:** Ebony coloured wine with hints of iodine and pronounced tears on the side of the glass. The smell offers extremely rich aromas, dominated by the sweet notes of dried fruits like raisins, figs and dates. Aromas of honey, syrup and fruit compote. Accentuating the toasted tones (coffee, chocolate) by the time spent aging. The taste is velvety and creamy, with an acidity that mitigates the extreme sweetness and warmth of alcohol, and a long, delicious finish.
 12. **Xixarito Pedro Ximenez:** Wine of more or less intense ebony colour with iodine iridescence, with a very wide teardrop and a visual sensation of great density. On the nose it offers extremely rich aromas, with a predominance of sweet notes of dried fruits such as raisins, figs and dates, accompanied by scents of honey, syrup, compote and candied fruits combined with the toasted tones of aging (coffee, dark chocolate and cocoa) and liquorice. The palate is velvety and creamy, with an acidity that mitigates the extreme sweetness and warmth of alcohol, and a very long and tasty finish.



Pérez Barquero

Table

ANDALUSIA

Producer contact details: Rafael Delgado

Contact email: r.delgado@perezbarquero.com

Contact telephone: +34 957 65 05 00

Address: www.perezbarquero.com

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.

- 1. Gran Barquero Fino:** Pale, bright and crystalline appearance with a pungent, intense and harmonic aroma. Rich in aldehydes. Wood and nuts. It is an exceptional Fino. Dry, slightly bitter. Dried fruit (almond) and roasted flavours. Intense aftertaste and finish.
- 2. Gran Barquero Fino en Rama:** Clear yellow, bright colour with a pungent, intense and harmonic aroma. Very fresh. Rich in aldehydes aroma. Wood and dry fruits, intense yeast. Dry but a bit more glycerine than usual. Slightly bitter. Dried fruit (almond). Intense aftertaste and finish.
- 3. Gran Barquero Oloroso:** Brilliant colour. Mahogany tears on the glass. Very intense and penetrating aroma with the complexity from long aging. Structured taste, powerful and warm without excess, dry and velvety at the same time, fleshy, full-bodied. Smooth. Slight bitterness in the elegant finish.
- 4. Gran Barquero:** Clear and transparent. Amber yellow colour with golden hues. Very sharp and intense aroma. Complex aromas with hints of wood, nuts (hazelnuts), spices and overripe fruit. Very consistent taste, structured, warm, tasty, powerful, large and persistent. Elegant aftertaste.
- 5. Gran Barquero Palo Cortado:** A rarity among fortified wines, coming from a careful selection of atypical barrels of old wines aged oxidatively. Structured taste, powerful and warm without excess, dry and velvety at the same time. Slight bitterness in the elegant finish.
- 6. Pedro Ximenez de Cosecha:** Bright, dense colour, pronounced tears in the glass. Golden-amber colour. Intense, fruity aroma; an elegant mix of evolved Pedro Ximénez raisined grapes with figs, prunes, dates and molasses. Sweet, broad, dense yet at the same time fresh and light, nice acidity.
- 7. Pedro Ximenez Viejo:** Dark mahogany colour with iodine reflections. Languid. Intense aroma revealing oxidative aging and raisins. Toasty aromas. The taste is sweet, silky, velvety, intense. Balanced, with a great tactile feel. Persistent.
- 8. La Cañada PX:** Very dense, almost creamy appearance with persistent iodine traces in the glass. Impenetrable black colour. Long aging gives intense aromas, deep and complex. Dense and powerful yet gentle and balanced with dried fruit on the structured palate with coffee, cocoa and exotic wood.

“La Guita”

La Guita

Table

Sherry

Producer contact details: Silvia Menacho

Email: smv@grupoestevez.com

Phone: 0034 956321004 ex 1302

Address: www.grupoestevez.es

Contact in the UK: Harriet Kininmonth

Email: h.kininmonth@enotria.co.uk

Phone: 020 8961 4111

Address: www.enotriacoe.com

Situated in Sanlúcar de Barrameda, the winery was founded by Domingo Pérez Marín in 1852. Since 2007 it has been part of Grupo Estevez Jerez, joining other members of the group, Valdespino and Real Tesoro.

From 1526 until mid-19th Century, the building that is currently the Winery headquarters was the site of the most important hospital in Sanlúcar run by the Dominican religious order. The Bodega is situated in the Barrio Alto, the highest point of the city, receiving the humid western winds from the sea which are essential to the ageing of this unique wine.

La Guita is entirely produced from Palomino grapes grown in Pago of Miraflores, a plot of vineyards in Sanlúcar with a very special terroir which provides this Manzanilla with its personal style. Today La Guita is the undisputable national market leader and has conquered the palate of international consumers around the world.

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- 1. Manzanilla La Guita:** Bright yellow colour with greenish hues. Sea salt, very mineral, extremely delicate with zesty citric hints on the palate and a saline aftertaste.
 - 2. La Guita En Rama:** Intense amber colour. Shows the quintessential character of “La Guita style”: An unmistakable minerality, almost a delicate saline touch which provides this wine with great finesse and complexity.



Valdespino

Table

Sherry

Producer contact details: Silvia Menacho

Email: smv@grupoestevez.com

Phone: 0034 956321004 ex 1302

Address: www.grupoestevez.es

Contact in the UK: Adam Black

Email: marketing@libertywines.co.uk

Phone: 0207 720 5350

Address: www.libertywines.co.uk

Valdespino is one of the oldest and very few family-owned bodegas in Jerez, with a history of Sherry producing going back six centuries. Alfonso Valdespino was one of 24 knights who fought for the city of Jerez with King Alfonso X, against the Moors in 1264.

Today the Bodega belongs to the Estevez family, who have preserved the boutique philosophy of this highly reputed Sherry House. Valdespino is today one of the very few bodegas currently producing single vineyard Sherries and their Pago Macharnudo provides the grapes for their single vineyard wines, which include the Fino 'Inocente', the 'Amontillado 'Tio Diego' and the Palo Cortado 'Viejo CP. Valdespino is also renowned for their VOS (Very Old Sherries) with over 20 years of ageing and VORS (Very Old Rare Sherries), with over 30 years of ageing.

- 1. Manzanilla Deliciosa En Rama:** Pale golden colour, with subtle saline aromas and delicate notes of yeasts. The palate is deliciously crisp, savoury with delicate mineral hints and a very well balance, lingering finish.
- 2. Fino Inocente:** Yellow straw colour, with golden hues. Pungent, delicate and complex, with roasted almonds. Delicate but round (buttery) palate, with complex character and firm structure. It has a long, mineral aftertaste.
- 3. Amontillado Tío Diego:** Medium amber with bright intensity. Clearly showing its biological ageing under veil of yeast, nutty (hazelnut), with an elegant touch of toffee and butterscotch and sweet spices. Very dry, slight tangy palate with bitter bite in the aftertaste.
- 4. Palo Cortado Viejo CP:** Light mahogany colour. Intense nutty aromas (hazelnuts, walnuts). Vibrant spicy tones, very delicate. Very dry, mineral long and round and elegant palate with smoky hints.
- 5. Oloroso Don Gonzalo:** Mahogany with bronze glints. Nutty aroma, walnut, cocoa and smoky hints. Very intense and complex. Round, full bodied but smooth and elegant. Very dry, long and very intense on the palate.
- 6. Pedro Ximénez El Candado:** Intense mahogany colour. Deep aroma of dried fruits (raisins, figs, sultanas) and subtle notes of roasted coffee beans (mocha) and sweet liquorice. The palate is smooth and velvety with a silky, long and rich aftertaste.
- 7. Moscatel Promesa:** Light mahogany colour with amber notes. Floral aroma, honey and citrus. The palate is fresh, long, rich and unctuous, a perfect balance between richness and fresh fruity acidity.



Emilio Lustau

Table

SHERRY

Producer contact details:

María del Valle Barranco

Contact email: export@caballero.es

Contact telephone: 0034 666 584 792

Address: www.lustau.es

Contact in the UK: Lenka Sedlackova MW

Contact email: Lenka.sedlackova@fmv.co.uk

Contact telephone: 020 78190360

Address: www.fmv.co.uk

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 sheries. 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 sheries, one from each of the three towns of the sherry triangle. The House of Lustau has won many prestigious awards for its sheries over the years, including 'Best Fortified Winemaker of The Year' at the International Wine Challenge.

- 1. 3 en Rama Manzanilla de Sanlúcar, saca 2020:** Straw in colour. Intense on the nose, fruity and complex. Aromas of sweet apples and cake dough that remind tarte tatin, with a pinch of sea salt. Notes of hay and camomile arise too. Flavoursome on the palate, with a touch of saltiness. Pleasant acidity and a lingering finish.
- 2. 3 en Rama Fino del Puerto, saca 2020:** Bright yellow in colour with greenish hints. Very aromatic, with notes of seaweed and green olives, reminiscent of its ageing under "flor". On the palate it is fresh, full and pleasantly bitter, with flavours of almonds, yeast and a touch of saltiness.
- 3. 3 en Rama Fino de Jerez, saca 2020:** Bright straw in colour with golden reflections. Elegant and delicate on the nose, with aromas of roasted almonds, yeast and mineral notes of the chalky "albariza" soils of the Sherry area. Pungent, bone dry and fresh on the palate, slightly bitter, with a tangy acidity and a delicious nutty aftertaste.
- 4. Aged Fino de Jerez en Rama, saca 2020:** Straw-yellow colour with a green rim. Predominating aromas of white and yellow flowers (daisies) accompanied by notes of white fruit (apples and pears) that contribute freshness. The palate is dry and vibrant, with hints of wood and a touch of fruit.
- 5. Amontillado del Castillo, Almacenista Antonio Caballero y Sobrinos:** A beautiful bright amber color with coppery reflections. This wine shows aromas of hazelnut praline and candied orange zest with nuances of furniture polish and smoked wood in the background. Dry, pungent, with a refreshing acidity. Enormously nutty with a delicious salty spiced touch and an extremely long aftertaste.
- 6. Oloroso Emperatriz Eugenia, Solera Gran Reserva:** Dark gold in color with khaki hues. Penetrating aromas of noble woods, varnish and nuts with a great concentration. A rich and mellow wine, with immense flavors of smoky wood, of prunes and bitter chocolate. Complex and ample on the palate, smooth and warming with a lingering aftertaste.
- 7. East India Cream, Solera Familiar:** Dark mahogany in color with green-amber edge. It offers vibrant notes of maple syrup, brown sugar, shoe polish, raisin and chocolate beer nuts, all very well integrated. On the palate it is smooth and rich at the beginning, full of prune and burned oranges peel flavors. Provocative spicy notes appear just before its nuttiness and terrific acidity cuts through the sweetness. A truly unforgettable finish.



Bodegas Yuste

Table

Sherry

Producer contact details:

Email: africa.romero@bodegasyuste.com

Phone: +34 956 38 52 00

Address: www.bodegasyuste.com

Contact in the UK: Top Selection

Contact email: alastair@topselection.co.uk

Contact telephone: +44 (0) 7931 927 248 /
+ 44 845 410 3255

Address: www.topselection.co.uk

Bodegas Yuste was founded by Francisco “Paco” Yuste, a successful beverage distributor in Andalucía. In 1991 he purchased and renovated the historic Bodega Santa Ana in Sanlúcar’s Barrio Bajo, including its 100+ year old Manzanilla solera.

New wines arrive at Bodega Miraflores. Just 800 meters from the Guadalquivir estuary, Miraflores offers ideal conditions for sobretablas selection and the first stages of Manzanilla development. After five years, the Manzanilla Fina passes to Bodega Los Ángeles for aging as Aurora Manzanilla before entering the solera at Bodega Santa Ana in the Barrio Bajo where La Kika (Manzanilla Pasada en Rama, well over 10 years old: “The Pearl of Sanlúcar”) is bottled by hand from selected individual botas.

Yuste’s treasures include the 18th Century soleras of the Conde de Aldama, who preserved his pre-phylloxera wines by covering the botas in plaster, preventing their contamination by later wines made from grafted vines.

1. Manzanilla Aurora

2. Amontillado Aurora

3. Oloroso Aurora

4. PX Aurora

5. Manzanilla La Kika

6. Moscatel Pico Plata



Alvear

Table

ANDALUSIA

Producer contact details: Alvaro Ruiz López

Contact email: export@alvear.es

Contact telephone: +34 659 60 37 41

Address: www.alvear.es

Contact in the UK: Matthew Clark, Bibendum

Contact email:

buying@bibendum-wine.co.uk

Contact telephone: 0845 263 6924

Address: www.bibendum-wine.co.uk

Alvear is one of the most prestigious and internationally renowned wineries in Andalusia, boasting extensive vineyards (300 hectares) that are located in the most famous and highest estates in the Sierra de Montilla and Moriles (Córdoba) enabling them to produce exceptional wines.

Throughout its 285-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 striving towards state-of-the-art technology, as well as in its determination to preserve its architectural 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. Fino CB:** A subtle delicate wine with pale straw colour. Evocative of the floral tones, this wine presents a delicate almondly salty fresh flavour. Tangy with a refreshing finish and softness which makes it delightfully easy to drink.
- 2. Amontillado Carlos VII:** Light chestnut bright gold colour. Pungent and complex bouquet, inimitable nutty and dried fig deep flavour and character, both soft and strong. Silky dry on palate with a long, complex and elegant finish.
- 3. Pedro Ximenez Añada 2015**
- 4. Pedro Ximenez Solera 1927**
- 5. Fino Capataz:** A pale colour with olive green hues. Slightly pungent, somewhat tangy salted almond like aroma and a flowery touch. Full, dry, savoury and slightly bitter with hints of salted nuts. Very long and elegant in the finish.

Producer contact details: Eduardo Davis
Contact email: edavis@bodegastradicion.com
Contact telephone: +34 690 01 56 81
Address: www.bodegastradicion.es

Contact in the UK: Mark Dearing
Contact email:
mark.dearing@justerinis.com
Contact telephone: 020 7484 6400
Address: www.justerinis.com

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.

- 1. Fino Tradición (Viejo, en Rama):** A breath-taking Fino, complex large scaled but also balanced, as impressive as it is drinkable. Bottled without fining or filtration, from sherries averaging 10 years old with the oldest from the late 1960s.
- 2. Amontillado Tradición VORS:** Incredibly complex, dry wines of intense yeastiness which also possess a wonderful rancio aged character. Intensely saline with rapier like cut and power, etching flavours of rock salt, singed orange peel, pistachio, toffee and smoked meat across the palate.
- 3. Oloroso Tradición VORS:** Average age of 42 years, the oldest wines in the solera date back to the 1860s. The emphasis is on nutty, deep dark complexity, while caramel, cocoa and roasted coffee flavours linger long on the impressively endowed, intense and concentrated finish.
- 4. Palo Cortado Tradición VORS:** Purrs with long complex supple flavours and a strong suggestion of olive and sea salt on the finish. Rancio complexity in a silken glove of a wine; of 150 fino casks, 8 are selected for Palo Cortado, a number whittled down to just 2 after one year in the solera.
- 5. Cream Tradición VOS:** 70% old Oloroso, 30% younger PX. Remarkable fresh raisin and fig notes, with plum, toast and nuts. Ground coffee, hints of peach and butterscotch lead in to a wonderfully vibrant, crisp finish. Average age of 25 years.
- 6. Pedro Ximenez Tradición VOS:** 100% dried Pedro Ximenez, pressed in a traditional press. Exceptional sweetness and intensity, but finishes clean. Seriously malty at first then deep notes of coffee, dark chocolate and raisin – before sliding across the palate with amazing poise for a wine of such intensity. Dried apricots, figs, dark brown muscovado sugar and liquorice last on the finish for minutes.

Producer contact details: Tim Holt
Contact email: Timholt@barbadillo.com
Contact telephone: [+34 627 015 763](tel:+34627015763)
Address: www.barbadillo.com

Contact in the UK: Marcus Parry
Contact email: marcus.parry@fells.co.uk
Contact telephone: 01442 870900
Address: www.fells.co.uk

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 Sanlúcar 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.

- 1. 'Solear' Manzanilla:** Pale in colour with delicate but complex aroma indicating its time under flor with hints of the sea air and yeast. Very dry but silky smooth and balanced on the palate with hints of pistachio.
- 2. 'Pastora' Manzanilla En Rama Pasada:** Pastora is a true 'Pasada' with its golden hue, pungent yeast, nutty aroma and marked chamomile flavor. It is dry and remarkably smooth on the palate with an undercurrent of nuts.
- 3. 'Principe' Amontillado 12-year-old:** Wonderful bright chestnut colour, characteristic of well-aged Amontillados. Intense and elegant aromas of hazelnut and caramel. Very dry on the palate with good acidity and full complex nutty flavour and hints of old oak.
- 4. 'La Cilla' Pedro Ximénez:** Very dark almost iodine black with complex aromas of plums, raisins, dates and figs and even a suggestion of chocolate. On the palate it is opulently sweet with a velvety smoothness and good acidity. Its long finish has further hints of raisin and molasses.
- 5. 'Obispo Gascon' Palo Cortado VORS 30-year-old:** Deep mahogany in colour with a powerful but delicate aroma of toasted almonds, walnuts, dried orange peel and a hint of antique oak. Dry, full complex flavour of dried fruits and old oak with an ethereal sweetness, very long and intense on the palate.
- 6. Ataman Vermut:** Walnut colour with an incredibly complex pungent aroma of orange peel, nuts rosemary and other herbs. On the palate it is uncompromisingly bitter with some sweetness and full of flavour from its many ingredients including wormwood, absinthe, elderberry, Seville orange, Quassia tree bark, quinine, and the Manzanilla base wine.



Bodegas Hidalgo-La Gitana

Table

ANDALUSIA

Producer contact details: Maria Perez

Contact email: bodegashidalgo@lagitana.es

Contact telephone: +34 956 385304

Address: www.lagitana.es

Contact in the UK: Bryonie Grieveson

Contact email: bryonie@mentzendorff.co.uk

Contact telephone: 0207 840 3600

Address: www.mentzendorff.co.uk

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.

- 1. La Gitana Manzanilla:** Dry and refreshing, with apple, straw and nutty flavours all underscored by a salty tanginess. Lightweight, subtle and balanced. A perfect introduction to sherry. One of the best aperitifs served chilled in a wine glass. Ideal as an accompaniment to tapas, sea food, white meats, mild cheeses and nuts
- 2. La Gitana En Rama Manzanilla:** Intense, complex and balanced on the nose. Matured using the traditional “Criaderas y Solera” process in American oak casks, under a layer of “flor” integrated by the yeasts, the wine is intensely gold with green tints. Complex, spicy and delicate aroma, on the palate, this wine is elegant, light and fresh underscored by a salty tanginess. Influenced by the close proximity of the cellars to the sea. A touch of citrus bitterness gives this wine a fresh finish.
- 3. Pasada Pastrana Manzanilla:** Lean, delicate and faintly yeasty on the nose. Dry, light, crisp but tremendously complex on the palate. Classic notes of salted almonds and orange peel. Power and refreshment combine to create the most complex and cerebral Manzanilla.
- 4. Amontillado Seco Napoleón:** Amber colour with Hues of mahogany. Rich, soft and toned, with hints of hazelnuts, nuts and wood. Full and long on the palate with subtle nuttiness and a dry and refined, elegant finish.
- 5. Palo Cortado:** Wellington burnt gold colour, clean, bright. Intense dry wood hazelnuts and fruits, incredible finesse. The palate is full rich and rounded. Soft, dry toast aromas of pastries, nuts and pasificada. Superb on its own or as an aperitif, but is also recommended with soups and other well flavoured foods.
- 6. Oloroso Seco Faraón:** Beautiful mahogany colour with copper and amber hues. Intensely rich pervading walnut aromas. The palate is dry, intense, rich and deep with a long and powerful flavour
- 7. Cream Alameda:** Deep amber in colour with dried fruit and woody aromas. Full and rich on the palate. Warming flavours of raisins and walnut. Sweet, velvety and full bodied with a lasting, smooth finish.
- 8. Pedro Ximénez Triana:** Deep caramel in colour. Bursting with treacle, toffee, raisins and prunes. The palate is opulently sweet, a velvety texture with flavours of figs and caramel. The ultimate sticky wine.



VERMOUTH

Contact: Dawn Davies

Contact email: london@specialitydrinks.com

Contact telephone: 0208 838944

Address: www.specialitydrinks.com

Speciality Drinks is extremely proud of the unique and extraordinary range of Vermouth available through our trade arm Speciality Drinks and our online and high street retail outlet, The Whisky Exchange.

At the time of writing, we offer a choice of 270 different Vermouth and Aperitivo's, including some very rare bottles from the 1950s, 1960s and 1970s. Today we are proud to present our carefully chosen selection of Vermouth to highlight the range and breadth of the current generation of producers of a style of wine which reflects the wine-makers choices like no other wine.

All of the wines presented today are exclusive to Speciality Drinks and the Whisky Exchange.

- 1. Cocchi Vermouth di Tourino:** Made to a family recipe created more than 100 years ago, Cocchi's rich, intense, well-rounded flavour sets it apart from the competition. This is a versatile vermouth that is delicious served on its own with ice, but also makes a great base for a range of cocktails, including a Manhattan, Martinez or Negroni.
- 2. Cocchi Vermouth Dopo Teatro:** Based on the original recipe of Guilio Cocchi, this vermouth amaro is a blend of wormwood, rhubarb, cassia bark, chiretta and cinchona with red wine. This works well at all times – as an aperitif, a digestif and in cocktails.
- 3. Chazalletes Vermouth Bianco della Regina:** White vermouth with intense floral and fruit aromas. This is named Vermouth della Regina (the Queen's vermouth) because Queen Margherita of Savoy - a big fan of this drink - granted Chazalletes the right to bear the Royal coat of arms in 1907
- 4. Chazalletes Vermouth Extra Dry:** A fresh, lively vermouth with notes of citrus peel beautifully balanced by Piedmont alpine herbs, with whispers of juniper and other spices in the finish
- 5. Regal Rogue Vermouth Daring Dry:** A bottle of Daring Dry vermouth from Regal Rogue. This is savoury with notes of anise myrtle, native thyme, juniper, olive leaf and white pepper. Works very well in a wet Martini – garnish with an olive or caper berry.
- 6. Regal Rogue Vermouth Wild Rose:** Regal Rogue's Wild Rosé Vermouth is full of tropical fruit flavours with native Australian illawara plums, strawberry gum and rosella. This is deliciously refreshing and works particular well in a spritzer or long with tonic water.
- 7. Belsazar Vermouth Summer Riesling Edition 2019:** A tropical-tinged vermouth from the experts at Belsazar, melding Riesling from Ernst Loosen's vineyards with a mix of botanicals including the decidedly untraditional Azores pineapple.

Contact: Dawn Davies

Contact email: london@specialitydrinks.com

Contact telephone: 0208 838944

Address: www.specialitydrinks.com

- 8. Belsazar Dry Vermouth:** A bottle of Belsazar Dry Vermouth – made using wines made in the Baden region of Germany, fortified with fruit eau de vie from legendary producer Schladerer, and flavoured with herbs including wormwood.

- 9. Belsazar Red Vermouth:** A bottle of Belsazar Red Vermouth – made using wines made in the Baden region of Germany, fortified with fruit eau de vie from legendary producer Schladerer, and flavoured with herbs including wormwood.

- 10. Quaglia Berto Vermouth Classico Superiore:** A Piedmontese bianco vermouth from Quaglia in Italy, bottled for the Berto Superiore range. Aromatic and bittersweet, it marries wormwood, lemon balm, cinnamon, nutmeg, ginger sage and turmeric.

- 11. Quaglia Berto Vermouth Rosso Superiore:** A vermouth rosso from Quaglia in Italy, bottled for Berto's Superiore range, it uses herbs and spices to create an aromatic and bittersweet character, including wormwood, liquorice, juniper and vanilla.

- 12. Baldoria Bianco Vermouth:** Baldoria is the brain child of the people behind the World Famous Red Door Bar in Paris. With a base of wormwood and layers of lavender and sweet spices this is a lovely combination of floral and spice.

