



# **The Big Fortified Tasting**

**Spring 2021**

**Show Guide  
with Tasting Notes**



## Welcome to the virtual Big Fortified Tasting 2021

As we all continue to live with the realities of Covid 19, lockdown and the unprecedented challenges faced by our hospitality sector, our thoughts go out to all those suffering whether through loss, illness or the stress of trying to navigate their way through these difficult times.

Since cancelling our show in 2020, we have been working with producers to enable our “visitors” to experience the diversity of fortified wines in a safe way. Some of the most famous and renowned names in the fortified wine world have joined forces with us to give you the unique experience of tasting their wines at work or at home.

This year sees the welcome return of friends from the past including Quinta de la Rosa, Quinta do Portal and Campbell’s of Rutherglen. We are joined for the first time by Bodegas Dimobe from Málaga, Mora-Figueroa Domecq from Jerez, Pojer e Sandri from Alto-Adige and Mouchão from the Alentejo. New to the UK and seeking a distributor is Quinta da Devesa, who show a selection of their Ports.

Shortly you will have the opportunity to select five wines from the range on offer. These will be sent to you (supplies permitting!) to taste in the comfort and safety of your own home. We will also be running a chat forum with the winemakers for a week or two in April where you will be able to ask questions about the wines you have tasted. Details will follow by email.

Please stay safe and well and we look forward to seeing you again on 31<sup>st</sup> March 2022 at our usual venue of Church House, Westminster for the next Big Fortified Tasting.

*Alex Bridgeman*

[admin@thebft.co.uk](mailto:admin@thebft.co.uk)

[www.thebft.co.uk](http://www.thebft.co.uk)

[#thebft2021](https://twitter.com/thebft)



@thebft



@thenewbft



@Big\_Fortified\_Tasting

<b>Producer</b>	<b>Page</b>
<b>ANDALUSIA</b>	
<b>Sherry, Manzanilla, Montilla-Moriles and Malaga</b>	
Barbadillo	3
Bodegas Dimobe	4
Bodegas Hidalgo-La Gitana	5
Bodegas Málaga Virgen	6
Bodegas Yuste	8
El Palique (from Mora-Figueroa Domecq)	12
Emilio Lustau	9
González Byass	10
Pérez Barquero	11
Tornería (from Mora-Figueroa Domecq)	12
<b>AUSTRALIA</b>	
Campbell's (shown by ABS Wine Agencies)	13
Stanton and Killeen (shown by ABS Wine Agencies)	13
<b>ITALY</b>	
Pojer e Sandri	14
<b>MADEIRA</b>	
Barbeito	15
Henriques & Henriques	16
Blandy's (from Madeira Wine Company)	18
Pereira d'Oliveira	19
<b>PORT</b>	
Barros	21
Cálem	22
Churchill's	23
Croft (from The Fladgate Partnership)	27
Fonseca (from The Fladgate Partnership)	26
Graham's (from Symington Family Estates)	29
Kopke	30
Krohn	32
Niepoort	33
Noble and Murat	35
Poças	36
Porto Quevedo	38
Quinta da Devasa	39
Quinta de la Rosa	40
Quinta do Crasto	41
Quinta do Portal (shown by ABS Wine Agencies)	13
Quinta dos Muros (shown by ABS Wine Agencies)	13
Taylor's (from The Fladgate Partnership)	24
<b>PORTUGAL (OTHER)</b>	
Mouchão (shown by ABS Wine Agencies)	13



# Barbadillo

ANDALUSIA

**Producer contact details:** Tim Holt  
**Contact email:** [timholt@barbadillo.com](mailto:timholt@barbadillo.com)  
**Contact telephone:** +34 627 015 763  
**Address:** [www.barbadillo.com](http://www.barbadillo.com)

**Contact in the UK:** Michael Oppenheim  
**Contact email:** [mo@fells.co.uk](mailto:mo@fells.co.uk)  
**Contact telephone:** 01442 870900  
**Address:** [www.fells.co.uk](http://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. **Barbadillo Fino:** A crisp and fresh fino aged 3 years under flor in the Solera System. 75cl bottle – RRP £10.99.
2. **“Solear” Manzanilla:** One of Spain's biggest and best loved Manzanilla brands. Aged for 6 years in solera, longer than many other Manzanilla's on the market. Crisp and fresh with flavours of brioche and citrus, with a long saline finish. 37.5cl bottle – RRP £6.99.
3. **“Pastora” Manzanilla En Rama Pasada:** A “Pasada” Manzanilla aged for 8 years under the flor for extra complexity. It's also an “En Rama” meaning it's taken from the Cask with no fining for full body and freshness. The classic label is taken from one of Barbadillo's original brands launched in 1827. 37.5cl bottle – RRP £10.49.
4. **“Cuco” VORS Oloroso:** Oxidatively aged in solera for 50 years. Bone dry and intensely concentrated. A real treat and a wine for contemplation. 75cl bottle – RRP £100.00, 37.5cl bottle – RRP £54.00.
5. **Barbadillo Pedro Ximenez:** A luscious and rich sweet sherry produced from sun raisined grapes. 75cl bottle – RRP £15.99.
6. **“Ataman” Vermut:** A small batch\* Vermut (vermouth) made from a 3 year old Manzanilla base, blended with 50 year old Vermuts from the Barbadillo family's collection and 20 different local Andalusian aromatics such as Seville Orange peel. Rich and concentrated but balanced by a citrusy bitterness and fresh acidity. 50cl bottle - RRP £19.99.

\*Just 3x 500L Butts producing a maximum of 1,700 cases per year.



# Bodegas Dimobe

ANDALUSIA

**Producer contact details:** Ignacio Garijo  
**Contact email:** [ignacio@dimobe.es](mailto:ignacio@dimobe.es)  
**Contact telephone:** +34 679 75 27 18  
**Address:** [www.dimobe.es](http://www.dimobe.es)

**Importer:** IberianDrinks  
**Contact in the UK:** Diego Muñoz  
**Contact email:** [diego@iberiandrinks.co.uk](mailto:diego@iberiandrinks.co.uk)  
**Contact telephone:** +44 78 0584 2945  
**Address:** [www.iberiandrinks.co.uk](http://www.iberiandrinks.co.uk)

---

Seven small oak barrels marked the beginning of a family tradition of dedication to the preparation of the exquisite wine of the region of Montes de Málaga and Axarquía from sun-dried grapes grown in the region. Juan Muñoz Navarrete was the founder of the winery, a business that was already consolidated by the 1920s.

Bodegas Dimobe is a 4th generation family business established in 1927 in Moclinejo. Dedicated from the beginning to the creation of muscatel wine with the grapes from its own vineyards, the family currently produce a wide range of wines (dry white, rosé, red, sparkling and sweet wines) and vermouths. It has opted resolutely for a quality product from superior quality grapes, thanks to the care and love the producers give to the grapes in the vineyard. The work is completed with the careful handling in the winery. Characterised by the combination of the best of traditional wine-making with modern entrepreneurship, decisive moments and issues have turned Bodegas Dimobe (A. Muñoz Cabrera) into a unique reference for the production of muscatel wines in the Montes de Málaga and Axarquía regions.

---

7. **Zumbral:** Dark amber. Very powerful nose with dried fruit flavours, toasted grapes, raisins, honey. Sweet in the mouth although not excessively, unctuous, tasteful and a good balance between acidity and sugar content. The final touch is nice and long-lasting.
8. **Maestro Viña Axarkía:** Pale yellow, clean and brilliant colour, fragrances of fresh grapes and notes of white flowers. In the mouth, sweetness and freshness in good company.
9. **Piamater:** Attractive golden colour. Very complex, white flowers, honey, quince, tropical fruit and minerals. Fresh in the palate, powerful (a reflection of the soil in which the vines are grown), very good balance sweetness vs. acidity, long and pleasant.
10. **Arcos de Moclinejo PX dulce trasañejo:** Mahogany colour with iodine borders. The complex aroma reveals hints of sun-dried grapes, coffee, dried fruits, liquorice and honey. Well-balanced in the mouth, with the elegant sweet taste that characterizes the natural sweet wines given a long and slow fermentation, full-bodied with a long and intense aftertaste. This very old wine (40 years ageing) is a reference among the natural sweet wines “trasañejo” from Málaga.
11. **Vermut Dimobe:** Iodine notes with amber background, bright and brilliant. Spicy aromas, freshness in the mouth.



# Bodegas Hidalgo-La Gitana

ANDALUSIA

**Producer contact details:** Maria Perez

**Contact email:** [bodegashidalgo@lagitana.es](mailto:bodegashidalgo@lagitana.es)

**Contact telephone:** +34 956 385304

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

**Contact in the UK:** Bryonie Grieveson

**Contact email:** [bryonie@mentendorff.co.uk](mailto:bryonie@mentendorff.co.uk)

**Contact telephone:** 0207 840 3600

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

---

12. **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.
  
13. **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.
  
14. **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.
  
15. **Hidalgo 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.
  
16. **Hidalgo 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
  
17. **Hidalgo 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.



# Bodegas Malaga Virgen

ANDALUSIA

**Producer contact details:** Lucas Bricout de Burgos

**Contact email:**

[lucas.bricout@bodegasmalagavirgen.com](mailto:lucas.bricout@bodegasmalagavirgen.com)

**Contact telephone:** +34 952 319 454

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

**Contact in the UK for Málaga Virgen – Sweet and P.X. Reserva de Familia:**

[david@canddwines.co.uk](mailto:david@canddwines.co.uk)

**Contact telephone:** 020 8778 1711

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

We are a successful entrepreneurial, historical, traditional and innovative family winery from Málaga in Southern Spain. With over 130 years of experience, the current fourth and fifth generations of the family continue to focus on producing wines of the highest quality which can be differentiated from our competitors. We produce fortified D.O. Málaga, still D.O. Sierras de Málaga, aromatized wines and brandies.

All of our wines are made from Pedro Ximénez, 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.

18. **Málaga Virgen – Sweet:** Dark mahogany in the glass with a purplish-blue edge, clean and brilliant. Aromas from its maturity and Pedro Ximénez grape variety. On the palate it is tasty, sweet and elegant.
19. **Málaga 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 entry with a long and enveloping aftertaste, very persistent.
20. **Trajinero – Dry:** Between amber and topaz in colour, copper background with purple-blue highlights. On the nose: oxidative ageing aromas with hints of fine woods and nuts. On the palate: smooth, strong with well-integrated wood.
21. **Chorrera – Cream:** Amber colour with touches of caramel. On the nose: strong with fine wood, toast and walnuts. On the palate: tasty, balance, velvety and round. Long lasting with touches of nuts.
22. **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.
23. **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 sweet-acid balance, a long-lasting finish and slate lingering aftertaste.
24. **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.
25. **Pimpillo - Vermouth:** Amber colour with orange highlights. Clean and brilliant. Aromas of old Málaga wines highlighting the muscat with orange notes, cinnamon, nutmeg, honey, incense. On the palate: sweet-acid balance. Long and elegant aftertaste.



SUPPORTING ANDALUSIAN  
FORTIFIED WINES AT

---

# THE BIG FORTIFIED TASTING





# Bodegas Yuste

ANDALUSIA

## Producer contact details:

**Email:** [carmen.delapascua@bodegasyuste.com](mailto:carmen.delapascua@bodegasyuste.com)

**Phone:** +34 956 38 52 00

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

## Contact in the UK: Top Selection

**Contact email:** [alastair@topselection.co.uk](mailto:alastair@topselection.co.uk)

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

**Address:** [www.topselection.co.uk](http://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 12 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.

---

26. **Manzanilla Aurora:** Iconic Manzanilla named for the widow Aurora Ambrose Lacave, pioneering female sherry executive of the early 20th century. Yuste has skilfully integrated the 19th-C. Solera with his own to produce a complex, rounded and saline Manzanilla between 6 and 7 years of age, bottled with minimal treatment to preserve an interplay of seaside freshness and full mid-palate.
27. **Amontillado Aurora:** An authentic Amontillado produced from fine Manzanilla, dry and deeply golden in colour. Clearly reminiscent of its late Manzanilla stages with salt air on the nose. Aging has rounded the palate naturally, balanced and long with salt brine lingering throughout the impressively clean finish.
28. **Oloroso Aurora:** Exceptional dry Oloroso, clean and elegant retaining the fresh expression of Palomino grapes grown and aged in close proximity to the sea. Lingering, silky, nutty-salty flavour is clean as a whistle, finesse as only possible in an Oloroso from Sanlúcar de Barrameda.
29. **PX Aurora:** Dessert Pedro Ximénez of exceptionally fine texture and aroma, with silky sweetness that is light on its feet due to long aging in Sanlúcar’s moderate, humid seaside conditions. Flavours of molasses and treacle, alongside notes of raisin and liquorice, yet retains an elegance and refinement that demands a second glass.
30. **Manzanilla La Kika:** Dedicated to Paco Yuste's late mother Caridad ('Kika'). The solera is located at historic Bodega Santa Ana in Sanlúcar's Barrio Bajo, the Yuste residence. La Kika is over twelve years old, concentrated and green-gold, clinging to freshness. Individual botas are selected upon order for bottling directly by hand.



# Emilio Lustau

ANDALUSIA

## Producer contact details:

María del Valle Barranco

Contact email: [exports@caballero.es](mailto:exports@caballero.es)

Contact telephone: 0034 666 584 792

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

## Contact in the UK: Lenka Sedlackova

Contact email:

[lsedlackova@bancroftwines.com](mailto:lsedlackova@bancroftwines.com)

Contact telephone: 02072325450

Address: [www.bancroftwines.com](http://www.bancroftwines.com)

---

Lustau's philosophy has remained the same since its inception in 1896: the pursuit of the highest quality and offering the widest and finest range of sherries. Lustau pioneered the concept of Almacenista bottlings – choosing specific lots from the warehouses of small independent Sherry maturers and bottling them separately – and is the first and only sherry bodega to release three En Rama sherries, one from each of the three towns of the sherry triangle. The House of Lustau has won many prestigious awards for its sherries over the years, including 'Best Fortified Winemaker of The Year' at the International Wine Challenge in 2020.

---

31. **Puerto Fino:** Pale straw in colour. Very aromatic on the nose, with prominent yeasty notes reminiscent of its ageing under “flor” in our cellars, placed next to the mouth of the Guadalete river. Dry and fresh on the palate, with flavours of almonds, yeast and a touch of saltiness.
32. **Amontillado del Castillo, Almacenista Antonio Caballero y Sobrinos:** A beautiful bright amber colour 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.
33. **Palo Cortado, Almacenista Cayetano del Pino:** This Palo Cortado proceeds from a small “solera” of just 22 casks. Bright old gold in colour with amber reflections. Pungent nose, with intense nutty aromas. Velvety and round on the palate, with a glyceric touch. Endless on the mouth, with a comforting aftertaste.
34. **Oloroso Don Nuño:** Mahogany in colour. Intense aromas of noble woods, varnish and walnuts. Elegant and mouth-filling, with intense flavours of smoky wood, roasted nuts, prunes and bitter chocolate. Ample and smooth on the palate, warming, with a lingering aftertaste.
35. **East India Cream:** Dark mahogany in colour with green-amber rim. It offers vibrant notes of maple syrup, brown sugar, raisins and nuts. On the palate it is smooth and rich at the beginning, full of prune and burned oranges peel flavours. Provocative spicy notes appear just before its nuttiness, and terrific acidity cuts through the sweetness. A truly unforgettable finish.



# Gonzalez Byass

ANDALUSIA

**Producer contact details:** Simon Leth-Nissen

**Contact email:** [sleth@gonzalezbyass.es](mailto:sleth@gonzalezbyass.es)

**Contact telephone:**

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

**Contact in the UK:** Helen Yates

**Contact email:** [hya@gbuk.es](mailto:hya@gbuk.es)

**Contact telephone:** 01707 274790

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

---

Gonzalez Byass has been producing high quality sherry in Andalucía for over 180 years. It is best known for its award-winning ultra-dry Fino, Tio Pepe, the perfect chilled aperitif. Gonzalez Byass also makes a wide range of other classic styles including a range of dry to sweet Amontillados and Olorosos.

---

36. **Tio Pepe Fino:** Uncompromisingly dry, refreshing and distinctive, Tio Pepe is the perfect partner for savoury nibbles, olives, fried fish, Spanish ham and of course tapas.
  
37. **Domecq Manzanilla:** Fresh light, lemony aroma. The palate offers notes of crisp apples, zesty limes, and a zing of salinity.
  
38. **Alfonso Oloroso:** Mahogany in colour, and a rich walnut aroma. On the palate it is dry with pronounced nutty flavours that give way to a long, smooth finish. Alfonso partners perfectly for game dishes.
  
39. **Leonor Palo Cortado:** Notes of almonds and a touch of orange zest on the nose. Dry, nutty notes at first on the palate but this is balanced with a delicious sweet note of frangipane on the finish.
  
40. **Solera 1847 Cream:** Dark and intense, with aromas of raisins, vanilla and wood. On the palate it is velvety smooth with sweet fig and caramel followed by a slight nuttiness on the finish.
  
41. **Nectar Pedro Ximénez:** Intense ebony colour with rich aromas of fruits such as raisins and dates with deeper notes of chocolate. The palate is velvety and smooth with a rich raisin sweetness.



# Pérez Barquero

ANDALUSIA

**Producer contact details:** Rafael Delgado

**Contact email:** [r.delgado@perezbarquero.com](mailto:r.delgado@perezbarquero.com)

**Contact telephone:** +34 957 65 05 00

**Address:** [www.perezbarquero.com](http://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.

---

42. **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.
43. **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.
44. **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.
45. **Gran Barquero Amontillado:** 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.
46. **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.
47. **Pedro Ximénez 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.
48. **Pedro Ximénez Dulce 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.
49. **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.



# Mora-Figueroa

## Domecq

ANDALUSIA

### Producer contact details:

Contact email: [contacto@morafigueroadomecq.com](mailto:contacto@morafigueroadomecq.com)

Contact telephone: + 34 626 59 31 41

Address: [www.morafigueroadomecq.com](http://www.morafigueroadomecq.com)

---

Warm, quiet and generous. With soul. A land to which we have passionately given ourselves, because we are part of a great history. An art which is now tradition, cultural heritage relived in the Domecq Palace, our homestead since 1885 and architectonic gem of the Baroque 18th century Jerez, with which for over three centuries, we have been the living legacy of Andalusia.

All art has its artist. And the best advocate of what the Mora-Figueroa Domecq family has been creating for centuries, is found in José Ignacio Santiago Hurtado. Winemaker, self-confessed lover of "Amontillado", José Ignacio Santiago slips into the innermost corners of the liqueur wine cellars to find and reveal to us those long kept secrets.

- 
50. **Tornería Fino:** Fifteen years of ageing make this wine dry, silky and powerful. Elegant salinity and final bitterness. Well balanced with a very pleasant freshness. High concentration and persistence savouriness. Raw almond and yeast at the end.
  51. **Tornería Amontillado:** With an age of 70-80 years, it has an intense amber colour. Old wood, cakes, hazelnuts, orange, smoked tobacco and fresh tobacco leaf. On the palate this has high intensity and saltiness. Eternal persistence in the nose.
  52. **Tornería Palo Cortado:** Around 30 years old. Mahogany and amber tones. Abundant and slow tearing. Serene and elegant with the optimum age for a Palo Cortado to express its personality.
  53. **Tornería Oloroso:** More than 80 years age to this wine, from a unique and historic barrel. Slow tears in the cup and dark mahogany colour. Clean and bright.
  54. **Tornería Pedro Ximénez:** Matured in a very special barrel, preserved for a long time, this Pedro Ximénez wine is jet black, iodized in the upper layer and moves slowly in the glass. A majestic wine.
  55. **El Palique de Jerez Vermut:** Made with 15 years aged Oloroso wines, according to the traditional "criaderas and soleras" method. In El Palique de Jerez, we find nuts, toasted aromas and the mild sweetness of the Pedro Ximénez sweet wine.

**Contact in the UK:** Lesley Gray

**Contact email:** [lesley@abs.wine](mailto:lesley@abs.wine)

**Contact telephone:** 01306 631155

**Address:** [www.abs.wine](http://www.abs.wine)

---

Awin Barratt Siegel Wine Agencies, six times winner of the coveted IWSC Wine Importer of the Year trophy, has been importing and sourcing distinct regional wines exclusively from key wine producing areas across the globe for the independent trade for over 30 years. ABS work with family run wineries to establish long term partnerships for distribution in the UK.

---

56. **Stanton & Killeen Rutherglen Muscat NV, Victoria, Australia:** The colour is deep orange amber with floral aromas of crushed rose petal, lavender and orange blossom. The palate has rich raisins with subtle oak and great length.
57. **Stanton & Killeen Classic Rutherglen Muscat NV, Victoria, Australia:** The colour is like dark, caramelised butter with aromas of Turkish delight, tobacco and espresso. The palate is balanced and complex with flavours of rich raisin fruit, rose petal, dried fig and cumquat. The finish is long but not too sweet.
58. **Campbells Rutherglen Muscat NV, Victoria, Australia:** Bright amber gold with copper tints. With a bouquet of fresh raisin fruit backed by subtle oak characters. Luscious mouth-filling raisined fruit combine with the oak flavours to produce a wine of great length.
59. **Campbells Classic Rutherglen Muscat NV, Victoria, Australia:** Deep amber with tawny hues. Rich fresh raisin fruit aromas with great depth and showing some dry 'aged oak' characters. Powerful with intense fruit but balanced and elegant. There is evidence of mellow oak with the luscious lingering finish.
60. **Mouchão Sobremesa Tonel Aged, 2013, Alentejo, Portugal:** Aromas of deep black fruits, dark sweetness, dry fruits, combined with the freshness of mint and eucalyptus. On the palate it results in complex, full, rich, intense, spicy flavours, with warm notes of cocoa, tobacco and black fruits compote.
61. **Quinta do Portal Colheita 2009, Douro, Portugal:** Aromas of dried fruits, toast, food and spices. Rich, harmonious and complex.
62. **Quinta do Portal Vintage Port 2018, Douro, Portugal:** The wine has an exuberant aroma marked by black fruits, rock rose, black pepper and fig. It's powerful with great acidity and elegance. To age for many years, but also very good to enjoy young.
63. **Quinta dos Muros Vintage Port 2018, Douro, Portugal:** This is the oldest estate of the Mansilha family, located in the East slopes of the Pinhão river valley. The altitude of the vineyards ranges from 200-500m. 2018 has a lot of concentration but also freshness; this wine is the proof. It's packed with purple and dark fruit but without any over-ripeness in a profile extremely and surprisingly fresh.



# Pojer e Sandri

ITALY

**Producer contact details:** Federico Sandri  
**Contact email:** [federico@pojeresandri.it](mailto:federico@pojeresandri.it)  
**Contact telephone:** +39 0461 650342  
**Web Address:** [www.pojeresandri.com](http://www.pojeresandri.com)

**UK Importer:** Fortyfive10  
**Contact in UK:** Massimiliano Jacobacci  
**Contact email:** [masi@fortyfive10.com](mailto:masi@fortyfive10.com)  
**Contact telephone:** 020 8875 1784  
**Address:** [www.fortyfive10.com](http://www.fortyfive10.com)

---

'1975, two young people, two hectares, few resources, some ideas, a lot of courage, a dream.'

The dream was to produce a quality wine from the vineyards between Valle dell'Adige and Valle di Cembra, specifically on the hill of Faedo – a hill which, according to many, was not particularly suited to growing vines. The goal was to create a wine without chemicals, where everything must follow a logical thread towards purity. Absolute purity.

Mario & Fiorentino are heroic viticulturalists, pioneers and visionaries. The high altitude of the vineyards and the fresh breezes from Lake Garda produce beautifully clean and pure aromatics. They truly balance tradition with innovation. They have protected and revived local grape varieties but with a healthy respect for scientific experimentation and testing which they do in conjunction with the prestigious Edmund Mach foundation wine academy based a few kilometres away.

- 
64. **Merlino Rosso Fortificato 16/02:** Produced from Lagrein grapes grown in the Vigneti delle Dolomiti IGT of the Trentino-Alto Adige region of northern Italy. The grapes are harvested when very ripe, with potential alcohol levels of 13.5° and put into cool storage for 1-2 nights to lower their temperature. The bunches are destemmed and then cold macerated for 5-6 days to increase the aromatic extraction. Fermentation is allowed to progress to generate alcohol levels of 4-5° before being stopped by addition of cold (-10 to -15°C) grape brandy to bring the alcohol level to around 20%. The brandy used is made from schiava and lagarino grapes grown on the estate, aged in barrel for at least 10 years to create a smooth spirit. The newly made fortified wine is allowed to blend and settle for a few days before being put into the barrels used to age the brandy. The wine is bottled after 8-10 months, once the wine has settled.

The name of the wine indicates the Lagrein grapes were harvested in 2016 and the brandy was distilled from grapes harvested in 2002.

A very intense purple colour. Great varietal fragrance of small fruits such as marasca cherry, blackberry and currant integrated with spicy notes of vanilla, coffee and cocoa. Warm and sweet on the palate, very structured and with great harmony. Ideal serving temperature is 12°-13°C. 19% alcohol.



# Barbeito

MADEIRA

## Producer contact details:

Ricardo Diogo Freitas

Contact email: [info@vinhosbarbeito.com.pt](mailto:info@vinhosbarbeito.com.pt)

Contact telephone: 00 351 291 761829

Address: [www.vinhosbarbeito.com](http://www.vinhosbarbeito.com)

Contact in the UK: Raymond Reynolds

Contact email: [info@raymondreynolds.co.uk](mailto:info@raymondreynolds.co.uk)

Contact telephone: 00 44 1663 742230

Address: [www.raymondreynolds.co.uk](http://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"*

---

65. **Atlantic Rainwater Reserva 5 Years Old:** Light Gold colour. Aromas of dried fruit, pistachio and lemon zest. Very clean and pure on palate, citric savoury flavours bringing freshness and persistence to the wine.
  
66. **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.
  
67. **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.
  
68. **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.
  
69. **Bastardo Três Pipas Reserva Velha – Med. Dry:** Floral notes, ripe citrus, yellow fruit jam, dried leaf and nuts. Slightly spicy fresh palate, involving the entire mouth with a vibrant and precise acidity. Smooth apricot flavour in a fresh and elegant finish.
  
70. **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. From "[Grandes Escolhas](#)" Magazine.



HENRIQUES & HENRIQUES  
SINCE 1850

# Henriques & Henriques

MADEIRA

**Producer contact details:**

Maria da Luz Aguiar

**Contact email :**

[maria.aguiar@henriquesehenriques.pt](mailto:maria.aguiar@henriquesehenriques.pt)

**Contact telephone:** +351 291 941 551

**Contact in the UK:** Bryonie Grieveson

**Contact email :** [bryonie@mentendorff.co.uk](mailto:bryonie@mentendorff.co.uk)

**Contact telephone:** 0207 840 3600

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

---

71. **Sercial 10 Years Old:** Mid amber in colour, this dry wine has fresh acidity, mineral, saline and a slight touch of old oak. Flavours of dried apricot, lemon zest, white almond and a long finish.
  
72. **Verdelho 10 Years Old:** An amber coloured medium dry wine, with rich aromas & flavours of dried fruits and marmalade. Flavours of apricot kernel, candied orange peel, dried honeycomb & Earl Grey tea.
  
73. **Bual 15 Years Old:** An intense and darkish colour wine with green hues at its edges. This wine presents a deep and intense aroma of toffee & dried fruits, revealing its age. It has a medium sweet palate of complex dried fruit and is full bodied with balance between acidity and sweetness and long aftertaste.
  
74. **Malvasia 15 Years Old:** Bright, with light golden amber nuances. This wine offers a complex aroma of sugar cane honey, dried fruits, jam, coffee, caramel and some wood. Full in body, rich and smooth on the palate, with nutty and honey flavours. A lengthy finish with great mouthfeel.
  
75. **Terrantez 20 Years Old:** 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.



HENRIQUES & HENRIQUES  
SINCE 1850

# Henriques & Henriques

MADEIRA

**Producer contact details:**

Maria da Luz Aguiar

**Contact email :**

[maria.aguiar@henriquesehenriques.pt](mailto:maria.aguiar@henriquesehenriques.pt)

**Contact telephone:** +351 291 941 551

**Contact in the UK:** Bryonie Grieveson

**Contact email :** [bryonie@mentzendorff.co.uk](mailto:bryonie@mentzendorff.co.uk)

**Contact telephone:** 0207 840 3600

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

- 
76. **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. More off-dry than dry, its caramelized apricot, tangerine and almond flavours mask impressive extract, the result of its extended time in canteiro.
77. **Single Harvest Verdelho 2007:** A single-vineyard wine produced exclusively with estate fruit. H&H's Quinta Grande estate is 350-700 meters above sea level. The wine was aged for 12 years in ancient casks at the cellars at Câmara de Lobos. It combines a vineyard signature of shimmering acidity and hints of eucalyptus with the depth of concentration and elegance for which Henriques & Henriques is renowned, showing a sublime blend of flavours of candied orange peel and passion fruit with aromatic nutmeg and soft ginger finish.
78. **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.

**Producer contact details:** Nelson Calado

**Contact email:** [ncalado@madeirawinecompany.com](mailto:ncalado@madeirawinecompany.com)

**Contact telephone:** +351 291 740 113

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

**Contact in the UK:** Michael Oppenheim

**Contact email:** [mo@fells.co.uk](mailto:mo@fells.co.uk)

**Contact telephone:** 01442 870900

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

---

79. **Blandy's 5 Year Old Reserva:** A unique 50:50 blend of the noble grape varieties Bual and Malmsey aged for an average of 5 years in the canteiro system. Gold Medal Winner at the Decanter World Wine Awards. (Available to independent merchants and on-trade only; 50cl bottle – RRP £16.49.)
80. **Blandy's Colheita Sercial 2002:** A single harvest Madeira aged in the canteiro system, where the casks are slowly and gently heated in the lodge by Madeira's sub-tropical climate. Made using the Sercial grape variety. A crisp dry and fresh style. Just 4,000 50cl bottles produced. Individually numbered and gift boxed. RRP £46.00.
81. **Blandy's Colheita Verdelho 2008:** A single harvest Madeira aged in the canteiro system. Made using the Verdelho grape variety. A medium dry style. Just 3,000 50cl bottles produced. Individually numbered and gift boxed. RRP £46.00.
82. **Blandy's Colheita Bual 2003:** A single harvest Madeira aged in the canteiro system. Made using the Bual grape variety. A medium rich style. Just 5,800 50cl bottles produced. Individually numbered and gift boxed. RRP £48.00.
83. **Blandy's Colheita Malmsey 2004:** A single harvest Madeira aged in the canteiro system. Made using the Malmsey grape variety. A luscious rich style. 2,598 50cl bottles produced. Individually numbered and gift boxed. RRP £49.00.
84. **Blandy's Frasqueira 1979:** A very old medium dry Vintage Madeira made from the Verdelho grape. Just 2,051 individually numbered and gift boxed 75cl bottles produced. Also available in 37.5cl, 150cl, 300cl and 1800cl sizes. 37.5cl bottle – RRP £111.00, £75cl bottle - RRP £179.00.



# Pereira d'Oliveira

MADEIRA

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

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

**Contact telephone:** 00 351 291 220 784

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

**Contact in the UK:** Lesley Adams

**Contact email:** [madeira@boveywines.co.uk](mailto:madeira@boveywines.co.uk)

**Contact telephone:** 07796 953716

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

---

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

Bovey Wines was established in 1987 as a partnership between Geoffrey and Pamela Cole after visiting the premises of Pereira d'Oliveira and falling in love with the wines of which they are proud to be the UK agent. In 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 more than one hundred and fifty years old. Their target market is principally high-quality independent wine retailers, merchants and high-quality restaurants and hotels.

---

85. **Aged 5 Years Medium-dry:** An inviting slightly toasty nose with hits of caramel, pleasing nutty finish. Excellent with cheese.
86. **Aged 5 Years Sweet:** Raisins, dates and rich fruitcake on the palate, but with a perfect acid balance.
87. **Aged 10 Years Dry:** An inviting spiry nose, pale amber colour, a complex palate of dried fruits with a long fresh finish. A fine aperitif.
88. **Aged 10 Years Medium-dry:** Hints of mushrooms on the spiry nose, intense flavours of dried apricots and almonds. Superb with medium or strong cheese.
89. **Aged 10 Years Medium-sweet:** Rich aromas of dried fruits and caramel, flavours of sultanas and candied peel. Complements any fruity pudding.
90. **Aged 10 Years Sweet:** A rich caramel nose, with multiple layers of raisins and candied fruits. Rich and full but with a fine clean finish. Try it with dark chocolate!
91. **Aged 15 Years Medium-dry:** Fresh and spiry nose, citrus fruits with a hint of honey on the pallet with a long, long dry finish. A really fine aperitif.
92. **Aged 15 Years Sweet:** Rich aromas of barley sugar and toffee apple, rich and succulent. Christmas pudding in a glass with a fine acid balance leaving the palate clean.



# Pereira d'Oliveira

MADEIRA

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

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

**Contact telephone:** 00 351 291 220 784

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

**Contact in the UK:** Lesley Adams

**Contact email:** [madeira@boveywines.co.uk](mailto:madeira@boveywines.co.uk)

**Contact telephone:** 07796 953716

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

- 
93. **1999 Sercial Dry:** A fresh inviting nose, light, refreshing and dry on the palate, delicate, complex with a fresh citrus finish. An elegant aperitif.
  94. **1981 Sercial Dry:** A slightly floral nose, delicate and refined dryness on the palate. The finish is long, complex and bone dry. A fabulous aperitif.
  95. **1971 Terrantez Medium-dry:** A muted nose, apricots and medium-sweet fruits on the palate followed by a burst of zesty citrus fruits which lingers on and on.
  96. **1994 Verdelho Medium-dry - IWSC Trophy Winner:** Caramel, figs and spices on the nose, intense flavours of dried fruits, almonds and brazil nuts in a very complex, vibrant mix with an almost endless variety.
  97. **1981 Verdelho. Medium-dry:** A spirity very complex nose of forest fruits, dried apricots and hazelnuts on the palate. Very smooth refined and elegant
  98. **2001 Boal Medium-sweet:** Muted aromas of toasted almond and black pepper. Flavours of toffee, fig, caramel and tobacco. A fantastic pudding accompaniment.
  99. **1977 Boal Medium-sweet:** Rich caramel on the nose, barley sugar and toasted nuts on the palate, along with a complex finish and finely balanced acidity.
  100. **1997 Tinta Negra. Medium-sweet:** Delicate aromas of peach and coffee on the nose, peach, toasted almonds and candied fruits on the palate with a long succulent finish.
  101. **2000 Malvasia Sweet:** A classic Malmesey Madeira with flavours of succulent dried fruits, almonds and walnuts, sweet with finely balanced acidity. A perfect accompaniment to spiced fruit puddings or dark chocolate.
  102. **1991 Malvasia Sweet:** Intensely rich nose and a full mouthful of raisins and caramel, with a long powerful finish and finely balanced acidity. A classic representation of Madeira wine at its best.



# Barros

PORT

**Producer contact details:** João Belo  
**Contact email:** [joao.belo@sogevinus.com](mailto:joao.belo@sogevinus.com)  
**Contact telephone:** +351 915 848 272  
**Address:** [www.sogevinus.com](http://www.sogevinus.com)

**Importer:** Hallgarten & Novum Wines  
**Contact in the UK:** David Morrison  
**Contact email:** [david.morrison@hwnwines.co.uk](mailto:david.morrison@hwnwines.co.uk)  
**Contact telephone:** 07720 295304  
**Address:** [www.hdnwines.co.uk](http://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.

---

103. **Barros 1996 Colheita:** With a bright golden colour, with reddish hues, its nose reveals a complex bouquet of fine and mature aromas, against an intense background of dried fruit. In the mouth it is delicate, with balanced acidity. A long and persistent finish.
104. **Barros 2005 Colheita:** Brick red in colour, with golden hues. A refined and delicate nose, with prevailing aromas of plum, dried fig, raisins, sultanas and walnut. In the mouth it is smooth and elegant, with balanced acidity and hints of vanilla and cinnamon. A long and sweet finish.



# Cálem

PORT

**Producer contact details:** João Belo  
**Contact email:** [joao.belo@sogevinus.com](mailto:joao.belo@sogevinus.com)  
**Contact telephone:** +351 915 848 272  
**Address:** [www.calem.pt](http://www.calem.pt)  
[www.sogevinus.com](http://www.sogevinus.com)

**UK Importer:** Amathus Drinks  
**Contact in UK:** Jeremy Lithgow MW  
**Contact email:** [jeremy@amathusdrinks.com](mailto:jeremy@amathusdrinks.com)  
**Contact telephone:** +447712520481  
**Address:** [www.amathusdrinks.com](http://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, along with renown tradition.

Cálem Port wines epitomise this adventurous spirit.

---

105. **Cálem 10-Year-Old Tawny:** With an appealing golden colour this wine is an example of Cálem's superb quality and exceptional profile. It shows 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. Gold medal winner at the Decanter World Wine Awards in 2020.

**Producer contact details:** Zoe Graham  
**Contact email:** [zoe@churchills-port.com](mailto:zoe@churchills-port.com)  
**Contact telephone:** 00 351 22 370 3641  
**Address:** [www.churchills-port.com](http://www.churchills-port.com)

**Contact in the UK:** Jamie Churchill Graham  
**Contact email:** [James@churchills-port.com](mailto:James@churchills-port.com)  
**Contact telephone:** 00 351 91 283 3092  
**Address:** [www.newgenwines.com](http://www.newgenwines.com)

---

Although Churchill's is considered a baby of the Port trade both in scale and age, its roots are deeply embedded in Port history. Churchill's 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 yeasts. The result is a uniquely elegant, dry house style and a range of Ports that showcase a deep respect for Port's past and passion for shaping its future.

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

---

106. **Churchill's 20 Year Old Tawny:** Delicate nose of almonds and red Moreno cherries. On the palate this is savoury and rich without losing its grip; a combination of age and finesse, finishing long and fresh. Rated 91-92 points by Robert Parker, Wine Spectator and Decanter Magazine.
107. **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.
108. **Churchill's Quinta da Gricha Vintage Port 2018:** Intense aromas of blueberries with hints of menthol and lavender. Focused, tight and precise on the palate, showing raw vibrancy and a mineral character with a vein of natural acidity and a firm tannic backbone, resulting in an elegant, pure and long-lasting vintage. Awarded 96 points by Wine Spectator.
109. **Churchill's White Dry Aperitif NV:** Vibrant golden colour with a nose of grated nutmeg and eucalyptus. Fresh and complex on the palate with a hint of orange peel and a long peppery finish.



# The Fladgate Partnership

PORT

**Producer contact details:** Amanda Lloyd

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

**Phone:** + 351 223 742 800

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

**Contact in the UK:** Bryonie Grieveson

**Contact email:** [bryonie@mentendorff.co.uk](mailto:bryonie@mentendorff.co.uk)

**Contact telephone:** 0207 840 3600

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

Taylor's holds extensive reserves of Aged Tawnies and in recent years has released a series of Single Harvest 50 Year Old Tawnies, as well as the latest release, the Limited Edition 60 Year Old 1961.

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

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

---

110. **Taylor's 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. Serve chilled as an aperitif, or over ice with tonic, lemon and a sprig of fresh mint.
111. **Taylor's LBV 2016:** Broad purple black colour with a narrow magenta rim. The character of the 2016 vintage is clearly imprinted on this finely tuned and beautifully balanced LBV. Very bright, intense fruit on the nose, black woodland berry aromas blending with fresher notes of raspberry and plum. On the palate, the fruit character is denser and more luscious but there is also a fresh grapey quality. The taut, linear tannins of great quality are another hallmark of the 2016 vintage, as is the seam of racy acidity which runs through the palate. The finish is extraordinarily long, a seemingly infinite surge of dense berry fruit flavour.
112. **Taylor's 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 and silky on the palate and full of ripe figgy, jammy flavours which persist on the long finish.
113. **Taylor's 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 gum cistus. On the palate the same intense black fruit character merges with rich dark flavours of liquorice and chocolate. The tannins are muscular but well integrated and the wine finishes with an explosion of berry fruit and spice.
114. **Taylor's Quinta de Vargellas Vintage 2012:** Opaque ruby black core with vivid purple rim. The nose is fine and delicate, pure woodland fruit aromas combining with notes of wild herbs and gum cistus and discreet hints of vanilla. The floral scents which are the hallmark of Vargellas are in evidence, the characteristic violet fragrances combining with delicate blossom and wild herb notes. A current of very clean, vibrant berry fruit flavour flows through the palate from start to finish. Typically, lean, wiry tannins emerge on the mid-palate and provide plenty of grip and an attractive touch of austerity. A wonderfully fine and harmonious vintage port, with every element in its place.

Drawn from a reserve of some of the best full bodied red ports produced at the 2015 harvest. Aged in large wooden vats of 27,500 litre capacity and then bottled after five years.



  
**FONSECA**  
PORTO

Created for the true connoisseur, this superb Late Bottled Vintage Port is bottled unfiltered to preserve all of its natural depth and richness of flavour.

Since the release of the legendary 1840, an unbroken succession of highly acclaimed Vintages has established Fonseca as one of the finest Port houses. Fonseca Unfiltered Late Bottled Vintage is an heir to this exceptional legacy.

**Fonseca.**  
**The connoisseurs' choice.**



# The Fladgate Partnership

PORT

**Producer contact details:** Amanda Lloyd

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

**Phone:** + 351 223 742 800

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

**Contact in the UK:** Bryonie Grieveson

**Contact email:**

[bryonie@mentendorff.co.uk](mailto:bryonie@mentendorff.co.uk)

**Contact telephone:** 0207 840 3600

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

- 
115. **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.
116. **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.
117. **Fonseca Unfiltered LBV 2015:** Deep ruby red at the centre fading to a red brick rim. A seductive nose of rich, ripe fruit, with aromas of blackcurrant jam, prune, sultana and fig, blended with notes of liquorice and coffee and wild herbal hints. The palate, which is full of ripe fruit flavour, has a supple, velvety texture supported by a taut sinew of tannin and a thread of lively acidity. A perfectly mature and beautifully balanced Late Bottled Vintage, with the classic Fonseca roundness and opulence, drinking beautifully now.
118. **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.
119. **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.
120. **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.



# The Fladgate Partnership

PORT

**Producer contact details:** Amanda Lloyd

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

**Phone:** + 351 223 742 800

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

**Contact in the UK:** Bryonie Grieveson

**Contact email:**

[bryonie@mentendorff.co.uk](mailto:bryonie@mentendorff.co.uk)

**Contact telephone:** 0207 840 3600

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

- 
121. **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.
122. **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.
123. **Croft Quinta da Roeda 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.



GRAHAM'S



BY APPOINTMENT TO HM THE QUEEN  
PURVEYORS OF GRAHAM'S PORT  
SYMINGTON FAMILY ESTATES  
PORTUGAL

W. & J.  
**GRAHAM'S**  
ESTABLISHED 1820

**2015**  
LATE BOTTLED VINTAGE  
PORT  
1820 **200** 2020  
YEARS

1820 **200** 2020  
YEARS

**BICENTENARY  
COMMEMORATIVE  
EDITION**

**Producer contact details:** João Vasconcelos

**Contact email:**

[Joao.Vasconcelos@Symington.com](mailto:Joao.Vasconcelos@Symington.com)

**Contact telephone:** +351 223 776 300

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

**Contact in the UK:** Anthony Symington

**Contact email:** [Anthony.symington@fells.co.uk](mailto:Anthony.symington@fells.co.uk)

**Contact telephone:** +44 789 019 2146

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

---

W & J Graham's was founded in Porto in 1820. Renowned worldwide for producing outstanding Vintage Ports, Graham's also produces a range of Aged Tawny Ports, Late Bottled Vintage, Reserve and Quinta dos Malvedos Vintage Ports. Graham's growing success in the 19th Century resulted in the acquisition of the famous Quinta dos Malvedos in the Alto Douro and in the construction of the imposing Graham's 1890 Lodge. Overlooking the city of Porto, the Graham's Lodge houses over 3,500 seasoned oak casks, numerous large oak vats, an extensive Vintage Port cellar and Vinum – one of Porto's leading restaurants. Granted a Royal Warrant of Appointment from Her Majesty The Queen in 2017, Graham's is owned by Symington Family Estates.

---

124. **Graham's Six Grapes Reserve Port:** Dark red colour, with a seductive rich perfume of ripe plums and cherries. On the palate, complex, with a good structure and a long lingering finish.
125. **Graham's Bicentenary 2015 LBV Port:** Deep red-black colour. The wine brims with bright aromas of blackberries and liquorice, with background notes of rock rose and mint that are typical of the Touriga Franca, a variety that excelled in 2015. On the palate the wine is full and compact with a plummy, succulent texture that is balanced by the lively freshness and spice element provided by the Sousão.
126. **Graham's 10 Year Old Tawny Port:** Deep tawny colour. On the nose, it shows complex nutty aromas combined with hints of honey and figs. On the palate, rich mature fruit flavours, beautifully mellowed with a luscious long finish.
127. **Graham's 20 Year Old Tawny Port:** Amber, golden tawny colour. On the nose, it shows an excellent bouquet with a characteristic 'nutty' character and delicious mature fruit with hints of orange peel, exquisitely mellowed by careful ageing. On the palate, it is rich, softly sweet and smooth, perfectly balanced, with a long and elegant finish.
128. **Graham's Single Harvest 1994 Tawny Port:** Amber brown tawny colour, amazingly intense and deep. Rose petal, oriental spice and toasted honey, overlaid by sweet balsamic & dried fig aromatics. Full bodied, still with fresh blue & black berry flavours. Delicate toasted coffee finish. Beautifully fresh, very intense & lingering flavours. Shows superb structure, balance and finesse.



# Kopke

PORT

**Producer contact details:** João Belo  
**Contact email:** [joao.belo@sogevinus.com](mailto:joao.belo@sogevinus.com)  
**Contact telephone:** +351 915 848 272  
**Address:** [www.kopke1638.com](http://www.kopke1638.com)  
[www.sogevinus.com](http://www.sogevinus.com)

**UK Importer:** Hayward Bros.  
**Contact in the UK:** Robert Hayward  
**Contact email:** [wine@haywardbros.co.uk](mailto:wine@haywardbros.co.uk)  
**Contact telephone:** +44 2072370576  
**Address:** [www.haywardbros.co.uk](http://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.

---

129. **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.
130. **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.
131. **Kopke 20-Year-Old White:** Bright amber-yellow in colour, with a golden rim. On the nose, it shows engaging and complex aromas of dried fruit, with notes of fig, walnut and toasted almond, delicate hints of candied orange peel and a touch of spice. In the mouth, it is elegant and well-balanced, revealing character, and firm yet smooth tannins. A particularly rich and prolonged finish.
132. **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.



# Kopke

PORT

**Producer contact details:** João Belo  
**Contact email:** [joao.belo@sogevinus.com](mailto:joao.belo@sogevinus.com)  
**Contact telephone:** +351 915 848 272  
**Address:** [www.kopke1638.com](http://www.kopke1638.com)  
[www.sogevinus.com](http://www.sogevinus.com)

**UK Importer:** Hayward Bros.  
**Contact in the UK:** Robert Hayward  
**Contact email:** [wine@haywardbros.co.uk](mailto:wine@haywardbros.co.uk)  
**Contact telephone:** +44 2072370576  
**Address:** [www.haywardbros.co.uk](http://www.haywardbros.co.uk)

- 
133. **Kopke 10-Year-Old Tawny:** An appealing golden colour, with an amber rim. Elegant and complex, it shows aromas of spice, with prevailing notes of dried fruit and elegant hints of wood and honey. Smooth and round on the palate, it shows complexity amidst intense flavours of dried fruit. An excellent finish.
134. **Kopke 20-Year-Old Tawny:** A delicate orange-green colour. Its splendid nose is a complex marriage of dried fruit, spices, and notes of fine wood. On the palate, its flavours are rich and concentrated, with a long and velvety finish.
135. **Kopke 30-Year-Old Tawny:** Amber in colour, with green hues. An intense and complex nose, with prevailing aromas of dried fruit well-balanced with notes of vanilla and honey. On the palate, it is harmonious, concentrated and unctuous. A superb and enduring finish.
136. **Kopke 2001 Colheita:** An appealing golden-red colour. Deep and exuberant aromas of dried fruit. Fine and elegant on the palate, it reveals excellent structure and good unctuousness. Firm yet well-integrated tannins. A delicious and enduring finish.

**Producer contact details:** Amanda Lloyd  
**Contact email:** [amanda.lloyd@gavb.com](mailto:amanda.lloyd@gavb.com)  
**Contact telephone:** +351 22 374 2800  
**Address:** [www.krohn.pt](http://www.krohn.pt)

**Contact in the UK:** Christina Cavender  
**Contact email:** [christinac@boutinot.com](mailto:christinac@boutinot.com)  
**Contact telephone:** 0161 908 1314  
**Address:** [www.boutinot.com](http://www.boutinot.com)

---

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

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

---

137. **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.

138. **Colheita 2005:** Brick red colour. Rich nose of sultanas, dried apricot and lovely rich raspberry; mellow with a touch of spice. On the palate an explosion of butterscotch, hazelnut and macadamia nuts, with soft undertones of spice and cinnamon. Very balanced wine with a generous finish.

139. **Colheita 1999:** Brick red in colour with an appealing nose of spice, dates, caramel and nutty characters. The palate has amazing depth with layers of rich dried fruit and candied peel backed by an appealing palate weight, black fruit acidity and tremendous length.



# Niepoort

PORT

**Producer contact details:** Susana Ferraz  
**Contact email:** [susana.ferraz@niepoort.pt](mailto:susana.ferraz@niepoort.pt)  
**Contact telephone:** +351 934 420 886  
**Address:** [www.niepoort.pt](http://www.niepoort.pt)

**Contact in the UK:** Raymond Reynolds  
**Contact email:**  
[raymond@raymondreynolds.co.uk](mailto:raymond@raymondreynolds.co.uk)  
**Contact telephone:** + 44 1663 742230  
**Address:** [www.reymondreynolds.co.uk](http://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.

---

140. **Moscatel do Douro:** Fresh, vibrant and aromatic, it displays orange peel notes typical of the Muscat variety. On the palate, great body and structure, and an incredible freshness thanks to its high acidity.
141. **10 Years Old White:** Golden in colour, exhibits a complex aroma of dried fruits, dominated by orange peel and dried figs, as well as walnuts and roasted almonds. Vibrant acidity balancing the sweet character.
142. **Late Bottled Vintage 2016:** The wine is drinking beautifully now, with great freshness and primary fruit in evidence, but it will also benefit from further cellaring for a couple of decades.
143. **Crusted Bottled 2015:** Brilliant dark red appearance and good depth on the rim, it shows classic aromas of dark plums, cherries and mint. On the palate, grainy tannins dominate along with dark chocolate notes.
144. **Colheita 2004:** Its incredibly intense and rich aromas feature dried fruit, candied fruit and caramel. The palate offers a smooth and fresh mouthfeel, carried by a beautiful acidity and distinct notes of dried fruit, culminating in a very long, elegant and velvety finish.

*Niepoort*

Niepoort

PORT

**Producer contact details:** Susana Ferraz  
**Contact email:** [susana.ferraz@niepoort.pt](mailto:susana.ferraz@niepoort.pt)  
**Contact telephone:** +351 934 420 886  
**Address:** [www.niepoort.pt](http://www.niepoort.pt)

**Contact in the UK:** Raymond Reynolds  
**Contact email:**  
[raymond@raymondreynolds.co.uk](mailto:raymond@raymondreynolds.co.uk)  
**Contact telephone:** + 44 1663 742230  
**Address:** [www.reymondreynolds.co.uk](http://www.reymondreynolds.co.uk)

- 
145. **Colheita 2008:** A brick-red appearance with some light orange tinges leads into a fine slightly smoky aroma with hints of dried fruits. The palate is refreshing, with wonderful acidity and hints of dried apricots and crystallised fruit.
146. **Colheita 2009:** Smoky/vanilla aroma from the very old seasoned pipes casks follows through with aromas of marmalade, raisins and dried apricots. Medium-bodied on the palate, with a mellow lengthy spirit-driven finish.
147. **20 Years Old Tawny:** Fabulous aromas of crystalized fruit and dried apricots which come through on the palate along with a smooth well integrated nutty character on the finish.
148. **Colheita Branco 1968:** A fantastic old white port surprise.
149. **Bioma Vintage 2017:** The ultimate best kept secret
150. **Garrafeira 1987:** Garrafeira is not just a wine, it means quality far above the traditional canons. It shows a great mix of aromas and flavours with a perfect balance between youth and experience, between fruit and the “good old age” that only long years of ageing can achieve.



# Noble & Murat

PORT

**Producer contact details:** Alexandre Botelho    **Seeking UK representation**

**Contact email:** [noble.murat@gmail.com](mailto:noble.murat@gmail.com)

**Contact telephone:** + 351 96 327 4250

---

Noble & Murat's winery is located in "Quinta do Bragão", on the outskirts of **Celeirós do Douro** in the heart of the top vineyard area of the Pinhão valley. The Port house started in 1831 but was acquired by Alexandre Antas Botelho and António Borges Taveira in June 2012, breathing new life into it.

Both partners of Noble & Murat, Lda. are descendants of families long associated with the world of Port. The family names appear in historic Douro wine export and shipment documents dating back to the 16th century. Both families contributed to some of the top wines bottled by the best known Port shippers prior to 2004.

Noble & Murat produces Port wine from grapes grown in 6 vineyards, 3 of which are owned by the firm's partners. The top-quality vineyards in the Pinhão and Tedo valleys of the Cima Corgo sub-region offer a diversity of microclimates, all constantly monitored and controlled. The process of wine production and vinification is traditional and entirely manual, which the partners believe to be the approach that most respects the grapes and terroir. The company has a strong and evident commitment to superior quality Port wine in the special categories. Wine which is natural, respectful, authentic, without artifice and with a strong identity and character. Serious Port wines whose consistency the future will surely ensure. The Late Bottled Vintage Ports are made as Vintage quality wines but with extended barrel aging to give a more balanced and rounded wine – a wine which can be cellared for decades to develop the flavours of a mature Port.

Noble & Murat is a project growing from the Douro's viticultural roots.

---

151. **2017 Vintage Port:** Blended from four plots of very old field blend vines growing in the Vale de Mendiz, Tedo and Pinhão Valleys. Foot trodden in stone lagares and worked with wooden "macacos" during fermentation. Bottled in the second year after ageing in large Portuguese chestnut vats over 100 years old. 2017 is one of the declarations that will run through history. This vintage shows exuberant floral and black fruit aromas. On the palate, menthol balances the volume of fruit. This wine combines an imposing structure with aromatic exuberance and will age and improve for many decades.
152. **2012 LBV:** A blend from four plots of very old field blend vines growing in the Vale de Mendiz, Tedo Valley and close to Donelo. Vinified in exactly the same way as the Vintage Port. Bottled in the fifth year after ageing in large ancient chestnut vats. The wine has intense aromas of black and red fruit typical of a warmer growing season, balanced by a dryer palate and a lively acidity. The additional time in wood has polished the tannins, rounding the wine without damaging its ageing potential.
153. **2014 LBV:** Also a blend from four plots of very old field blend vines growing in the Vale de Mendiz, Tedo Valley and close to Chanceliros and Gouvinhas. Vinified in exactly the same way as the Vintage Port. Bottled in the fifth year after ageing in large ancient chestnut vats. The wine presents wonderful mineral aromas with black fruit and a eucalyptus scent. Typical of a cooler growing season, the wine is very elegant with a good acidity and structure. Has a long and persistent finish.

**Producer contact details:** Joao Monteiro

**Email:** [joaomonteiro@pocas.pt](mailto:joaomonteiro@pocas.pt)

**Phone:** 00 351 223 771 070

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

**Contact in the UK:** David Archibald

**Contact email :**

[david.archibald@houseoftownend.co.uk](mailto:david.archibald@houseoftownend.co.uk)

**Contact telephone:** 01482 63 88 77

**Address:** [www.cachetwine.co.uk](http://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 wines, which are 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.

---

154. **10 Years Old White:** High-quality White Port made from different white Colheita Ports that, when blended, have an average age of 10 Years. Just like the aged tawnies, this wine ages in oak casks.
155. **10 Years Old Tawny:** This Port is the result of a combination of different wines, from various harvests throughout the years, matured in wood, with an average age of 10 years.
156. **20 Years Old Tawny:** An excellent digestif 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.
157. **Late Bottled Vintage 2015:** Matures in wood for 4 years, followed by time in the bottle until the moment of release. Without any filtration or stabilisation, it may throw sediment over the years. Full-bodied, with black fruit and spices. Silky and elegant tannins in a long-lasting finish.
158. **Vintage 2017:** Deep ruby in colour. Aromas are intense with dense dark fruit, bramble jam and overtones of violets and lavender. Palate is rounded, silky and elegant with good weight and compaction. Rich with plenty of fruit and balance, this wine perfectly expresses the concentration from the old vines, the elegance of Touriga Nacional and the unique structure of Touriga Franca. The wine remains firm, compact and fresh to the long and lingering finish with further development of dried flowers and cocoa.
159. **Colheita 2010:** This wine aged in oak casks for 10 years before being bottled. Characterised by 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 a wine that has a long and silky finish.



# Port Wine Advent Calendar



24 Port Wine miniature bottles (50 ml)



**QUEVEDO**  
WINES & FRIENDS

**Producer contact details:** Oscar Quevedo

**Contact email:** [oscar@quevedoportwine.com](mailto:oscar@quevedoportwine.com)

**Contact telephone:** +351 964 494 115

**Address:** [www.quevedoportwine.com](http://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. Cláudia Quevedo makes the table wines from vineyards located next to the Douro River. The main estates of the family are Quinta Vale d'Agodinho in Ferradosa — one of the best locations for Port production — and Quinta da Trovisca, a remarkable vineyard located in the fresh and sunny foothills of São João da Pesqueira.

---

160. **Organic Reserve Ruby:** The quality of the fruit coming from our organic vineyard is what makes this Port so delicious. This Port bursts with black fruit flavours, intense and pure, enriched with spice and dark chocolate notes.
161. **Late Bottled Vintage 2016:** Our LBVs have been produced from Quinta Vale d'Agodinho in Ferradosa valley. This vineyard was planted in 1983, so was 33 years old in 2016. This is a field blend, dry and sustainable farming vineyard. Average yield per vine of only 1.1 kg.
162. **Crusted 2016:** Our latest crusted was bottled in 2016. It is a blend of high-quality Ruby Ports from different years matured in the bottle for at least 3 years. It displays great depth of flavour, dark fruit and full bodied.
163. **Vintage 2018:** Unoaked and slightly drier in style, this Vintage Port is made from the field blends of Quinta Vale d'Agodinho.
164. **10 Years Old Tawny Port:** After a decade spent in seasoned casks, this Tawny Port combines the freshness of the grapes with the nutty notes developed during the ageing in cask. Smooth and elegant, it is a crowd pleaser.
165. **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 spice. Enjoy!

**Producer contact details:** Filipe Marinho

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

**Contact telephone:** +351 919 895 019

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

---

## THE ORIGINS

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

## THE LOCATION

The rivers Corgo and Douro have been the landscape of Quinta da Devesa for a long time. And what a landscape! From the top of the vineyards and the imposing terraces it is possible to observe the connection of the two rivers, embraced by the hills and valleys of the magnificent Douro region. The property is located on the boundaries of the Baixo and Cima Corgo sub-regions, in the parish of Canelas.

## THE TERROIR

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

- 
166. **LBV 2015:** Intense nose of dark fruits, prune and chocolate. On the palate it's powerful and challenging, full bodied and harmonious, with dark fruits, prune and chocolate flavours. Lovely balance with velvet, firm and ripe tannins, that lead to a luscious, sweet and long finish.
167. **Vintage Port 2018:** Powerful aromas of ripe red fruits, floral, cocoa, pepper, cassis and iodine. On the palate it's dense, velvety and full bodied, with opulent and firm tannins, a well-balanced acidity, which offers balance, harmony and elegance. The finish is long, sweet, refreshing and gourmand.
168. **20 Year Old White:** Complex bouquet, with rich notes of almonds and honey. Fresh, lovely and delectable, perfectly balanced, focused and young. The palate is soft and velvety.
169. **10 Year Old Tawny:** The bouquet is clean and nicely focused, with scents of burnt honey, molasses, dried fig and strong nutty aromas. The palate is smooth and harmonious, mellow in the mouth, gently building toward a caressing walnut, black pepper, bitter orange and marmalade finish, yet with a pleasant elderflower note.



# Quinta de la Rosa

PORT

**Producer contact details:** Sophia Bergqvist  
**Contact email:** [sophia@quintadelarosa.com](mailto:sophia@quintadelarosa.com)  
**Contact telephone:** 00351 254 732 254  
**Address:** [www.quintadelarosa.com](http://www.quintadelarosa.com)

**Contact in the UK:** Jamie Avenell  
**Contact email:**  
[javenell@bibendum-wine.co.uk](mailto:javenell@bibendum-wine.co.uk)  
**Contact telephone:**  
**Address:** [www.bibendum-wine.co.uk](http://www.bibendum-wine.co.uk)

---

La Rosa is a family-owned and run Quinta near Pinhão – a prime Port-producing area in the Cima Corgo region of the Douro. La Rosa's grade A vineyards have always produced fantastic port but, since the 1990s, the Bergqvist family were pioneers in also using these grapes for the development of red Douro table wines. The arrival of Jorge Moreira as winemaker in 2002 has seen a marked improvement to the already very good quality of the wines, made from the great diversity of terroir and microclimate across the 55 hectares, producing top-notch port and table wine, all vinified and aged exclusively at La Rosa.

---

170. **Vintage 2018:** A beautiful, deep ruby colour highlights the vintage's powerful concentration. Very expressive on the nose with aromas of dark and morello cherries, along with rockrose and spices. Extremely rich and complex on the palate this port has a fresh and elegant profile. Incredible structure with vibrant, yet soft and juicy, tannins meaning that this wine will surely achieve decades of longevity.
171. **LBV 2015:** A very pretty and approachable LBV with enticing floral aromas and optimal freshness. A beautiful port, full of round, soft flavours paired with poise and elegance. Highly concentrated and full-bodied wine, it shows well-developed dark berries, as well as hints of dried fig and chocolate.
172. **Finest reserve:** A Vintage Character style blended port of great quality and complexity. Showing beautiful deep ruby colour, the Finest Reserve combines succulent dark fruits, such as black cherries and blackcurrants, along with incredible body, structure, and tannin. As ever, there is a drier finish than usual - something that is typical of La Rosa's house style.
173. **10 Year Old Tawny:** As with all of our ports the 10 Year Old Tawny is fermented slightly longer to guarantee a dry finish and we work hard to ensure that the brandy is well incorporated. Expect notes of powerful dried fruit, including apricot and figs, along with honey, almonds and orange peel.
174. **White:** A first class aperitif wine with a beautiful amber/honey colour, it shows excellent fruit, as well as hints of pear drop, on the palate, all the while maintaining the quintessential La Rosa long, dry finish.



# Quinta do Crasto

PORT

**Producer contact details:** Rita Camelo  
**Contact email:** [rita.camelo@quintadocrasto.pt](mailto:rita.camelo@quintadocrasto.pt)  
**Contact telephone:** 00351 254 920 020  
**Address:** [www.quintadocrasto.pt](http://www.quintadocrasto.pt)

**Contact in the UK:** Elisa Pierato  
**Contact email:** [e.pierato@enotria.com](mailto:e.pierato@enotria.com)  
**Contact telephone:** 020 8963 4257  
**Address:** [www.enotriacoe.com](http://www.enotriacoe.com)

---

Located in a prime spot in the Douro, Quinta do Crasto has been in the family of Leonor and Jorge Roquette for more than a century. Like all the other great Douro estates, Quinta do Crasto dates far back into ancient times. The name Crasto comes from the Latin castrum meaning “Roman fort”.

In the early 20th century, Quinta do Crasto was bought by Constantino de Almeida, founder of the renowned Constantino house dedicated to the production and export of Port wine and brandy. Following the death of Constantino de Almeida in 1923, his son Fernando Moreira d’Almeida took over the management of Quinta do Crasto and carried on the tradition of producing the highest possible quality Port wine.

In 1981, Leonor Roquette, daughter of Fernando Moreira d’Almeida, together with her husband Jorge Roquette, took over majority ownership as well as the management of the estate. With their sons, Tomás and Miguel, they began the process of renovating and extending the vineyards. They also began producing the Douro DOC wines that Quinta do Crasto is now famous for domestically and abroad. They are the fourth generation of the family to manage this emblematic estate that seduces all with the exquisite quality that it confers upon all of its products.

Quinta do Crasto currently produces a full range of products, from Douro white and red dry Wines as well as Port wines and premium Extra Virgin Olive Oils.

---

175. **Quinta do Crasto LBV 2015:** Deep purple in colour, almost opaque. Impressive for its extraordinary intensity, the nose shows blackberry fruit aromas wrapped in light cocoa notes. The palate starts in an engaging way and leads to a serious wine, with excellent concentration and volume, and a structure made of compact-textured tannins very well integrated with fresh wild berry fruit hints. A lovely wine that finishes with perfect balance and great persistence. Bottled without filtration, it will mature for many years in bottle.

176. **Vintage 2017:** Opaque in colour, the nose shows excellent concentration and aromatic expression with ripe wild fruit, delicate notes of spice and hints of cacao. Starting powerfully on the palate, evolving into a wine with a solid structure, made of massive tannins of great quality and freshness. This is a unique wine that enhances the power of Quinta do Crasto's terroir and finishes in a very engaging way, with an almost endless persistence.

