

The Big Fortified Tasting

31st March 2022

Church House Conference
Centre, London



Welcome to the Big Fortified Tasting 2022

Welcome back. It is so lovely to see all our Exhibitors and visitors together at our 10th “physical” show to celebrate the wonderful world of Fortified Wines. It has been a challenging two years for those in the hospitality and wine industries but things seem to be slowly improving.

This year sees the welcome return of friends from the past including Ramos Pinto, Sandeman Sherry, Curatola Arini and Wines of South Africa. We are joined for the first time by Bodegas Altanza from Sherry and by Quinta da Pedra Alta, Quinta do Vale Meão and Quinta da Devesa from the Douro.

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

Our happiness at being together again is tempered by some dreadful events in other parts of Europe. We will be making a donation to the Disaster Emergency Committee Ukraine Appeal and encourage all of our visitors to consider doing the same. Even the smallest gift will help make a difference.

Please stay safe and well and we look forward to seeing you again on 20th April 2023 here at Church House for the next Big Fortified Tasting.

Alex Bridgeman

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#thebft2022



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@thenewbft



@Big_Fortified_Tasting

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Sherry, Montilla-Moriles and Malalga

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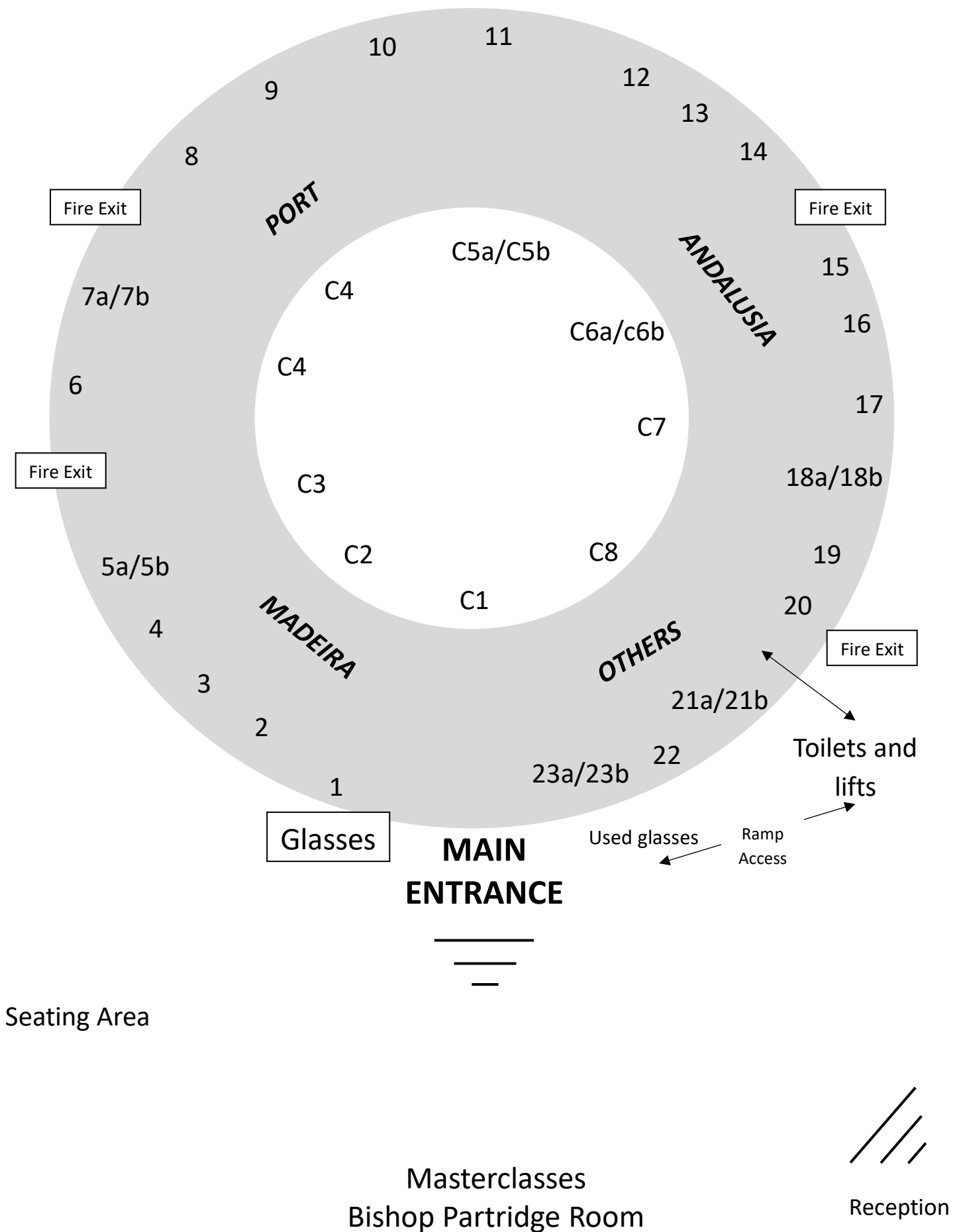
Tables marked C are in the centre of the room.

MASTERCLASSES – Bishop Partridge Room

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11.30am	The Magic of Ageing with André Barbosa of Poças
2.30pm	The Iconic Varieties of Madeira with Rubina Vieira of the IVBAM

Show Floorplan





Barbeito

Table

2

MADEIRA

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

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

1. **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.
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. **Single Harvest 2009 - Tinta Negra –Med. Dry:** Gold Colour. Aroma of dried fruits, walnuts, a hint of ripe quince, dried flower and citrus fruits. Delicate and fresh on the palate, fine and balanced acidity with a very elegant finish.
4. **Bastardo Quatro Pipas Reserva Especial – Med. Dry:** Amber Colour. Fresh bouquet with a hint of tobacco, pine, dried figs, dates and walnuts. Sweetness, acidity and a light spiciness blend in harmony. Polished in the long, silky finish.
5. **Malvasia Cândida Reserva Especial:** Gold Colour. Sophisticated aromas, with a hint of discreet wood, apricot, aniseed, caramel and raisins. Smooth and delicate, with layers of caramel and a precise citrus acidity. It finishes luscious and with a beautiful dryness.
6. **Malvasia 20 years old L21333:** Old gold colour. Fine, fresh bouquet with notes of pine, prunes, figs, tobacco leaf, earthy hints and caramel. Caramelized quince flavour with silky firm tannins. Persistent citrus acidity, smooth and elegant fresh finish.
7. **Malvasia Cândida 1996 Frasqueira:** Dark Colour. Fresh and intense bouquet with hints of coffee, wood, some earthy notes, cloves, nutmeg and molasses. Robust on the palate with a bold citric acidity. Lingering bittersweet in the aftertaste.
8. **Famílias Med. Sweet 50 years old:** Amber colour. Intense and fresh bouquet with notes of polished wood, pungent aromatic spices, light balsamic, salted caramel, prunes and walnuts. Very elegant in the mouth, refined flavours with a fantastic acidity. Finesse in a citrus finish, fresh and long.

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

1. **Blandy's 5 Year Old Reserva:** A unique blend of Bual and Malmsey (50/50) aged for an average of 5 years in small oak casks. Gold Medal Winner – Decanter 2020. 50cl - RRP £16.49
2. **Blandy's 10 Year-Old Sercial:** A dry style made from the Sercial grape. Aged for an average of 10 years in small oak casks. 50cl - RRP £22.99.
3. **Blandy's 10 Year-Old Bual:** A medium-rich style made from the Bual grape. Aged for an average of 10 years in small oak casks (also available in 3L). 50cl - RRP £22.99.
4. **Blandy's 2000 Colheita Verdelho:** A single vintage medium-dry Verdelho aged for 17 years in small oak casks. Just 2,598 50cl bottles produced. Platinum Trophy – Decanter 2018. 50cl - RRP £58.00
5. **Blandy's 2004 Colheita Malmsey:** A single vintage rich Malmsey aged for 15 years in small oak casks. Just 2,598 50cl bottles produced. 50cl - RRP £53.00
6. **Blandy's 20 Year-Old Malmsey:** A rich style made from the Malmsey grape. Aged for an average of 20 years in small oak casks. just 2,000 50cl bottles produced. 50cl - RRP £63.00
7. **Blandy's 30 Year-Old Bual:** Made from a selection of the very best Bual vintages of the last 5 decades. The youngest component is 15 years-old while the oldest is 47. 50cl - RRP £80.00
8. **Blandy's Terrantez 1980:** A medium style made from the incredibly rare and highly prized Terrantez grape. Aged for 36 years in small oak casks. Just 2,239 75cl bottles produced. 75cl btl – RRP £200.00

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Justino's Madeira Wines S.A. was established on Madeira in 1870 and is one of the oldest producers and exporters of Madeira wine. They are also one of the most dynamic. In 1993 they joined forces with one of the largest wines and spirit distribution companies in France, allowing them to build new, spacious and modern facilities. Justino's Madeira owns a large supply of high-quality wines and keeps considerable stock in the winery, where the wines are aged in oak casks and bottled only on demand. As a testament to their commitment to quality and their high number of medal-winning wines 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 Sercial 10 Years Old**
2. **Justino's Madeira Verdelho 10 Years Old**
3. **Justino's Madeira Boal 10 Years Old**
4. **Justino's Madeira Malvasia 10 Years Old**
5. **Justino's Madeira Colheita Sercial 1997**
6. **Justino's Madeira Single Cask Tinta Negra 2000**
7. **Justino's Madeira Terrantez 50 Years Old**
8. **Justino's Madeira Frasqueira Terrantez 1978**



Pereira d'Oliveira

Table C2 MADEIRA

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

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

1. **Aged 5 Years Old Dry**
2. **Aged 10 Years Old Medium dry**
3. **Aged 15 Years Old Medium-sweet**
4. **Aged 20 Years Old Sweet**
5. **1997 Tinta Negra Dry**
6. **1989 Sercial**



Pereira d'Oliveira

Table C2 MADEIRA

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7. **2000 Verdelho**

8. **1988 Terrantez**

9. **2001 Boal**

10. **1997 Tinta Negra Medium -sweet**

11. **2002 Malvasia:**

12. **1992 Malvasia**

Producer contact:

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

1. **Sercial 10 year old:** Mid amber in colour, this is a dry wine. Lightly smoky with nuts, apricots and vanilla. Dry on the palate with slight acidity and flavours of wood and nuts. A complex wine with fresh acidity and an extraordinary long finish.
2. **Verdelho 10 Year Old:** A brilliant amber wine with golden and greenish nuances, with rich aromas and flavours of dried fruits, honey and old wood. Light acidity in perfect balance with its body. A complex wine, showing vivacity and freshness with a long finish.
3. **Boal 15 Year Old:** An intense and darkish colour wine with green hues at its edges. This wine presents a deep and intense aroma of toffee and 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.
4. **Malvasia 15 Year Old:** Bright, with light golden amber nuances. This wine offers a complex aroma of 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.
5. **Verdelho 20 Year Old:** Golden in colour with green hues. Fresh tropical fruits and zesty spicy aromas with a hint of honeydew melon. Full flavoured with refreshing acidity on the palate with up-front mango apricot that leads into pineapple flavours on the textural mid palate, finishing semi-dry and clean.
6. **Terrantez 20 Year 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.
7. **Single Harvest Sercial 2001:** A dry, fresh wine with significant oxidative notes. Aromas of green fruits and 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.
8. **Single Harvest Boal 2000:** A darkish golden wine, greenish nuances. Well-developed and complex, intense aromas 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



Niepoort

Table

1

PORT

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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. **10 Years Old White**
2. **Moscatel 5 Years Old**
3. **Moscatel 20 Years Old**
4. **Trudy Port**
5. **LBV 2017**
6. **Bioma Crusted (Bottled 2014)**
7. **The Senior Tawny**
8. **Colheita 2008**
9. **Tawny Dee**
10. **20 Years Old Tawny**
11. **30 Years Old Tawny**
12. **Quinado**

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

1. **Graham's Blend N 5 White Port:** The first ever White Port designed for mixing, representing a fresh, cutting-edge approach to White Port. RSP £25
2. **Graham's Blend N 12 Ruby Port: **new release**** Blend N°12 challenges traditional ideas of what a ruby port should be. The first ever Graham's ruby port blended specifically for mixing. Picked at night from high altitude vineyards this is an approachable blend for new consumers. RSP £25
3. **Graham's Six Grapes: **new presentation**** Graham's signature Reserve Port. Sourced from Graham's four estates, Six Grapes is a blend of vintage quality wines RSP £14
4. **Graham's 20 Year Old Tawny Port from 4.5L:** The perfect balance: Graham's 20 Year Old is the Master Blender's quest for perfection, capturing the perfect balance between young and aged Port wines RSP £39
5. **Graham's 40 Year Old Tawny Port:** A testament to time: Graham's 40 year Old is a witness to immemorial tradition. Graham's Master Blender composes this blend from wines put to aside in the cellar by his great-grand-father, his grand-father and his father RSP £129
6. **Graham's 1997 Single Harvest Tawny: **new release**** The latest release in the Cellar Master Trilogy series. Charles Symington has selected only a limited number of casks which he feels are showing extraordinarily well for bottling. RSP £100

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7. **Graham's Quinta dos Malvedos 2010 Vintage Port:** Made exclusively with the best fruit from Graham's flagship Quinta dos Malvedos, this is a fine Port showing a hint of age and the hallmark mint-eucalyptus characteristics of Malvedos. RSP £35.
 8. **Warre's Otima Colheita 1995:** Peter Symington laid down some of the finest lots from the 1995 harvest for aging in seasoned oak cask, his son Charles has now selected the very best of those for bottling. RSP £35.
 9. **Graham's 1994 Vintage Port 'Library Release' **new release**:** Limited re-release from the Graham's Vintage Cellars. 1994 is one of the classic Graham's Vintage Ports of the twentieth century and certainly one of the very finest of the post-World War II era. RSP £115
 10. **Dow's 1994 Vintage Port 'Library Release' **new release**:** Limited re-release from the Dow's Vintage Cellars. The 1994 is one of the finest Dow's Vintage Ports of the second half of the twentieth century. It has been widely acclaimed by wine critics and writers earning consistently high scores. RSP £115.
 11. **Warre's 1994 Vintage Port 'Library Release' **new release**:** Limited re-release from the Warre's Vintage Cellars. A very successful Vintage for Warre's with several leading critics singing its praises shortly after the wine's initial en primeur release. In October 1996, Robert Parker wrote, "One of the finest Warre's I have ever tasted [...] This is a profound example of Warre's Vintage Port." RSP £115.
 12. **Cockburn's White Port & Tonic Can **new release**:** Leave any preconceptions at the door and take a moment to treat your senses to this refreshing taste of the Douro. Combining Cockburn's Fine White Port, crisp tonic water, lemon and mint. We've done the hard work so all you have to do is crack it, sit back, and enjoy. RSP £3.

Quinta do Mourão

Table 5a PORT

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Quinta do Mourão

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

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

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

1. **São Leonardo 10 Years Old Tawny – The Versatile**

2. **São Leonardo 20 Years Old White – With Dessert**

3. **São Leonardo 30 Years Old Tawny – The Dessert**

4. **São Leonardo 40 Years Old White – The Selfish**

5. **Mother Wine of 30 – The 1972**

6. **Mother Wine of 40 – The 1948**



Quinta do Vale Meão

Table 5b PORT

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A vineyard steeped in history, this immense Estate is a standard bearer for the Douro and Portugal. Their wines have grace, finesse and boldness.

The Olazabal family, proud owners and descendants of the founder, Antonia Adelaide Ferreira, are now writing a significant chapter for this iconic estate and the region. Since 1998, Winemaker Francisco Xito Olazabal is at pains to understand the vast pallet of grapes and terroirs he has within his estate, a passion reflected in the character of his wines.

In the last two decades he has been selecting Port Wine blends with a view to launching Aged Tawney Ports. For this purpose, he has equipped one of the two wineries that were built at the Quinta by his Ancestor with wooden vats, casks and 'pipas' for the aging of these Ports, which come exclusively from the property's vineyards.

It is with justifiable pride that the fifth and sixth generations recover the family tradition after patiently waiting for the right moment to present these wines to the world.

The range of Ports now consists of Vintage Port, Finest Reserve and the new addition to the range of our 10 Years Old Tawny.

1. **Meandro do Vale Meão Finest Reserve**
2. **Quinta do Vale Meão 2019 Vintage Port**
3. **Quinta do Vale Meão 10 Years Old Tawny**
4. **Quinta do Vale Meão 2001 Aged at the Quinta Vintage Port**



Barros

Table

6

PORT

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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 10 year Old Tawny**

2. **Barros Colheita 1998**

3. **Barros Vintage 1996**



BURMESTER

Burmester

Table

6

PORT

Producer contact: João Belo

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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 Colheita 2004**
2. **Burmester Colheita 1978**
3. **Burmester Quinta do Arnozelo Vintage 2019**



Cálem

Table

6

PORT

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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 20 Year Old Tawny**

2. **Cálem Colheita 1985**

3. **Cálem Vintage Port 1985**



Kopke

Table

6

PORT

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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 50 Year Old Tawny**

2. **Kopke 50 Year Old White**

3. **Kopke Colheita 1975**

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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 2016**
2. **Vintage Messias 2017**
3. **Vintage Messias 2018**
4. **10 Years Old White Dry**
5. **Messias Colheita 2011**
6. **Messias Colheita 2003**

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

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

1. **Ramos Pinto Adriano White Reserva (RRP £20.99)**
2. **Ramos Pinto Collector, Unfiltered Ruby Reserve (RRP £20.50)**
3. **Ramos Pinto Unfiltered Late Bottled Vintage 2017 (RRP £24.99)**
4. **Ramos Pinto Vintage Port 2000 (RRP £79.50)**
5. **Ramos Pinto 'Quinta de Ervamoira' 10 Year Old Tawny (RRP £37.50)**
6. **Ramos Pinto 'Quinta do Bom Retiro' 20 Year Old Tawny (RRP £65.50)**



Porto Quevedo

Table

8

PORT

Producer contact: Oscar Quevedo

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Website: 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 100 hectares of vines including some of the most desirable vineyard estates across the region. Cláudia Quevedo makes the table wines from vineyards located next to the Douro River. The main estates of the family are Quinta Vale d'Agodinho in Ferradosa — one of the best locations for Port production — and Quinta da Trovisca, a remarkable vineyard located in the fresh and sunny foothills of São João da Pesqueira, mainly devoted to organic production.

1. **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.
2. **Late Bottled Vintage 2017:** 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.
3. **Vintage 2019:** Unoaked, slightly drier in style, this Vintage Port ages in stainless steel until bottled.
4. **Vintage 2020 Cask Sample:** A cask sample of our wine from the 2020 harvest.
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 spice. Enjoy!
6. **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.
7. **2002 Colheita Port:** Made in a challenging year for Port production, this 2002 has reached the elegance and complexity of a properly matured Tawny Port
8. **1992 Colheita Port:** An iconic vintage for our family, as this was the first produced by our father's "new" at the time winery. This represents the last bottling – for the next decade or two – of this single harvest tawny.

QUEVEDO PORT WINE Advent Calendar

(24 x 50 ml)

Available in the UK from Vintage Wine & Port
sales@vintagewineandport.co.uk
 0800 690 6135



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

The Calendar includes 24 bottles of our best selling Port Wines: Dry White, White, Rosé, Ruby, LBV 2013, Tawny, Special Reserve Tawny, 10 Year Old Tawny, 20 Year Old Tawny, Colheita 2000 and Colheita 2004.

Available in the UK from Vintage Wine & Port
sales@vintagewineandport.co.uk
 0800 690 6135

2 x Dry White
 2 x White
 2 x Rosé
 2 x Ruby

2 x Reserve Ruby
 2 x LBV 2016
 2 x Tawny
 2 x Special Reserve Tawny

2 x 10 Year Old Tawny
 2 x 20 Year Old Tawny
 2 x Colheita 2002
 2 x Colheita 2005

SIZE (individual calendar): 286 x 195 x 125mm TOTAL WEIGHT: 2,45kg NET WEIGHT: 1,2L
 SIZE (box of 2 calendars): 395,5 x 300 x 135mm TOTAL WEIGHT: 5kg NET WEIGHT: 2,4L



Producer contact:

Pedro Poças Pintão

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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.

1. **10 Years Old White:** When crafting its first age indication white Port, Poças wanted to stand out from the rest, opting for a drier blend and marked acidity.
2. **10 Years Old Tawny:** One of Poças' classic Ports. It is full-bodied, irresistible and complex, with a long-lasting finish of dried plums.
3. **20 Years Old Tawny:** A perfectly balanced Port, with strength and complexity. The opening door for the matured tawny Ports.
4. **Colheita 2006 (Cooper's Edition):** This special edition shows the impact of the type of barrels on the ageing of tawny Ports and pays homage to Port's silent heroes: the coopers.
5. **Colheita 1996:** A demonstration of Poças tradition in making Colheita Ports, it is delicate and fresh, with notes of toast, resin and marzipan. Long and sweet finish.
6. **Colheita 2000:** From an outstanding vintage year, and with a fantastic room for development, this Colheita is showing a remarkable complexity and a silky texture.
7. **Colheita 2004:** A compelling and fresh Port, with hints of dried fruits and acacia. The finish is long and smooth.
8. **Colheita 2010:** A young Colheita showing an aroma of dried fruits, caramel and cocoa. The palate is well-balanced with cocoa and nuts.
9. **LBV 2017:** Poças most recent LBV, bottled in 2022. Intense structure with a dry and elegant finish. Unfiltered, it has a great potential for development in the bottle.
10. **Vintage 2018:** A special edition Vintage Port to celebrate the centenary of Poças. Elegant, with great fruit intensity and firm tannins.
11. **Soberbo:** Inspired by old company records and essences from the thirties and forties, Soberbo Vermouth is made from white Port Wine and 18 different botanicals carefully selected and picked in Poças' Estates in the Douro Valley.
12. **Quinado:** An incredibly rare wine bottled in very limited quantities in 2018 to celebrate the centenary of the foundation of Poças. Quinado is a tawny Port (over 40 years old for this wine) flavoured with quinine and other aromatics as a traditional drink to combat malaria.

Producer contact:

James Churchill Graham

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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 and foot treaded 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 passion for shaping its future.

Johnny is now joined by the next generation in running Churchill's, ensuring that the Graham family name continues to thrive in the Douro.

1. **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. **10 Year Old Tawny:** Combines well with soft cheeses like Brie and Camembert and fruit cake.
3. **20 Year Old Tawny:** Combines well with dried fruit, roasted almonds and mature cheeses.
4. **30 Year Old Tawny:** Elegant and enveloping on the palate, combining freshness with age; notes of dried fruits and orange peel along with floral and menthol undertones, ending in a long velvety finish.
5. **Reserve:** Matured in seasoned oak vats for three years, our signature blend is rich, complex and unusually fruity, with distinctive wild berries. A Port with plenty of natural acidity, balance and pedigree.
6. **Late Bottled Vintage 2017:** Sourced from the best selections of our Douro grade-A vineyards each harvest, this LBV has a real vintage feel and ageing potential to match. Bottled unfiltered after 4 years.
7. **Crusted Port 2014:** A blend of vintage-quality wines of 2 consecutive years, aged for 6 months in oak barrel to facilitate the throwing of sediment — its namesake “crust” — before being bottled unfiltered.
8. **Quinta da Gricha Vintage Port 2019:** Impressive depth of colour. Brooding, inky, the black berry and currant fruit is layered with crystallised ginger, bitter chocolate, liquorice, esteva and bergamot. Powerfully concentrated with well-structured, burly tannins and juicy, leavening acidity. Charismatic. (Sarah Ahmed, thewinedetective.co.uk)

Producer contact: Filipe Marinho

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OUR ORIGIN

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.

OUR 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.

OUR 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.

1. **LBV 2015:** Deep rich ruby colour, dense and opaque. Sensational scents of chocolate cookie dough, mocha, wintergreen and freshly picked wild berries. Mid-palate a seamless presence, an intensity and a terrific mouthfeel that provides greater pleasure. Boysenberry, blackcurrant with a minty finish.
2. **LBV 2016:** Deep rich ruby colour, dense and opaque. Intense nose of ripe dark fruits, cocoa and chocolate. On the palate it's dense, full bodied and harmonious, with dark fruits, prune and chocolate flavours. Lovely balanced with ripe tannins, that lead to a luscious, sweet and long finish.
3. **Vintage Port 2018:** Deep purple colour. Sweet and light at first then a knockout nose of ripe raspberry and strawberry. Chewy with plum, grenadine, tar and later some tart blackcurrant flavours. The mid-palate coming closer to balancing the pure power. The tannins have very nice grip.
4. **Vintage Port 2019:** Deep purple colour. Powerful aromas of ripe red fruits and floral cocoa. Dense palate yet velvety and full bodied with high quality ripe tannins. Well-balanced acidity offers harmony and elegance, anticipating superb ageing in bottle. The finish is long, sweet, refreshing and gourmand.

Producer contact: Filipe Marinho

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5. **10 Year Old Tawny:** Sweet nutty notes of marzipan blended with toasty blanched almonds and a hint of spirit. Soft, smooth and well-rounded with crème caramel and flavours of Frangelico. Creamy on the opening, shows its power and its structure, evolving nicely and finishing with grip and tension.
 6. **20 Year Old Tawny:** Fragrances of praline and a minor medicinal note, notes of toffee, apricot preserves and a candied caramelized nuttiness. Full bodied and well balanced, the finish has a complex medley of flavours and power, with a mouthful and long aftertaste.
 7. **10 Year Old White:** Clear golden colour. Intense aroma of honeysuckle, orange blossom, and caramelized pineapple notes. The palate is intense, with poached pears and tropical notes on. Very nice, long finish with honey, caramel, and citrus.
 8. **20 Year Old White:** Clean, amber colour, with a hint of copper. It has a complex bouquet with rich notes of almonds and honey. The palate is soft and velvety. Fresh, lovely and delectable, this is perfectly balanced, focused and young. Impeccably balanced, lingers endlessly and tastes just great.

Producer contact: Fernando van Zeller

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

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

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

1. **Feuerheerd's 10 years Old:** 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 2017:** Deep and attractive violet colour. Fresh and delicate nose with highly perfumed notes of wild fruit combined with balsamic notes like eucalyptus and mint. Velvety on the palate, full bodied yet soft, maintaining the hastiness of wild berries and ending in a long and delicious sensorial explosion.
4. **Maynard's Finest Reserve Ruby Organic Wine:** Deeper hue and greater aromatic complexity, it is a Porto Reserve Ruby with all its characteristics elevated to a higher level. Dark red and intense aromas of black fruit, mainly cherry. In the mouth it reveals a round and soft texture, with touches of black pepper and wood for its elegant tannins. Persistent aftertaste.
5. **Maynard's Colheita 1962 White Port:** Smooth oak colour with a verdant edge, extolling an age harvest and exceptional quality. Vibrant nose with orange peel, walnuts, figs and a touch of honey. The palate is balanced by good acidity. This Port promises a beautiful flavour that lasts. Unforgettable.
6. **Maynard's Colheita 2012 Port:** Intense brick-orange colour with amber reflections. The nose is elegant and intense, with aromas of nuts, especially walnut, vanilla, citron and smidges of peppermint. In the mouth, it is voluptuous and balanced, with a striking acidity to counterbalance a quasi-overwhelming sweetness, notes of honey and spices, lightly smoked and subtle ripe fruit. Round, long and lasting.



Quinta da Pedra Alta

Table 21b PORT

Producer contact:**Email:** info@qpa.pt**Phone:** +351 259 949 382**Website:** www.qpa.pt**Contact in the UK:** Hannah Van Susteren**Email:** orders@bancroftwines.com**Phone:** 0207 232 5450**Website:** www.bancroftwines.com

Situated above the Pinhão River, in Soutelinho-Favaíes near Alijó in the highest part of the Cima Corgo sub region of the Douro, sits Quinta da Pedra Alta winery. Two of the real strengths of the site are the variety of vineyard altitudes - from 230m to 550m - and the breadth of indigenous varieties planted across the 35-hectare estate. This allows the Pedra Alta team to produce a fantastic range of styles from fresh elegant whites, to richer Douro reds, as well as Ports, which includes an exciting modern interpretation of White Port, and a 10-year-old Tawny.

The vineyards have a long history dating back to at least the late 18th-century and, although the area has always produced high quality fruit for ports, it was only when purchased in July 2018 that the future of the estate began to strengthen. The intention now is working with esteemed winemaker João Pires to realise the full potential of this incredible piece of land. Investment in the vineyard and winery has been instrumental to his craft. It has driven a number of positive changes including grafting and replanting with an increased focus on quality over yield; barrel investment allowing the team to work with smaller, more selected fruit parcels and blending components; and the addition of temperature control in the winery and storage.

João manages the estate with a sustainable approach with minimal, timely interventionism in the vineyard - using minimal fertilisers and sprays and thinning when required. His depth of knowledge in the land and qualities of the different parcels has created wines with focus and approachability, whilst ensuring they retain their individuality and provenance.

1. **Pedra Nº 3 White Port:** a fresh, elegant, versatile White Port, made from a blend of premium white grapes from our highest vineyards.
2. **Alta Nº 10 Ten-Year-Old Tawny Port:** an elegant, luscious, complex Tawny Port, made in our traditional granite lagars, aged in old casks and ready to drink now.
3. **Vintage Port 2018:** Elegance is our raison d'être at QPA, which is embodied in our Vintage Port. Showing complex aromas of red, blue and black fruits, with chocolate, spice notes and lifted aromatics. This is a rich, restrained, elegant style of Vintage Port with a complex, seamless palate.



The Fladgate Partnership

Table
C4
PORT

Producer contact: Amanda Lloyd

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

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

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

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

1. **Taylor's Chip Dry & Tonic Ready-To-Drink Can:** The Perfect Serve – Taylor's Chip Dry White Port mixed with dry tonic water, with a hint of lemon and mint, makes the perfect refreshing and crisp port and tonic cocktail. Serve chilled from the can or over ice with lemon and a sprig of mint.
2. **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 sprig of mint.
3. **Taylor's LBV 2017:** Dense ruby black centre with a narrow brick rim and cerise highlights on the edge. The essence of this superb LBV is the fine red berry and stone fruit character, wonderfully fresh and vibrant, which bursts immediately from the glass. Raspberry, cherry and red plum, subtly infused with richer notes of blackcurrant and liquorice, dominate the nose. Cedary, minty notes and a discreet redolence of violets give the wine a seductive scented dimension.
4. **Taylor's Quinta de Vargellas Vintage 2013:** Deep ruby core surrounded by a narrow red brick rim. As often with Vargellas wines, the nose is formed around a core of very fine berry fruit, raspberry jam, maraschino cherry and blackcurrant with fresh notes of plum and apricot as well as spicier, sweeter undertones of liquorice. On the palate the wine is elegant and racy with taut, linear tannins unravelling into the long finish which delivers an endless supply of fine focused fruit flavour.
5. **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 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.
6. **Taylor's Vintage 2003:** Inky purple black, 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.



The Fladgate Partnership

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PORT

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7. **Taylor's Historical Collection III Reserve Tawny:** Deep reddish-brown hue at the centre with a narrow brick coloured rim. The mature, opulent nose opens with a warm redolence of coffee, butterscotch and dried fruit, with notes of plum and raisin. Around this rich, mellow core are layers of spicy, woody and nutty aroma, as well as discreet floral scents. On the palate it is round and dense, with a smooth silky texture.
 8. **Taylor's 10 Year Old Tawny:** Deep brick colour, amber rim. Rich and elegant nose combining ripe berry fruit with 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.
 9. **Taylor's Very Very Old Tawny Port – Platinum Jubilee Edition:** Rich mahogany with a pale ochre rim. An opulent, heady nose overlaid with cigar box, roasted coffee, pressed rose petals and a hint of ginger. An intense, heather honey bouquet with some singed leather, scents of fine oak, five spice and figs. Beautiful aromatic structure which dances on your nose, enticing you in for your first sip. On the palate wonderful concentration and bright, racy acidity. Notes of anise, marzipan, quince, scorched orange peel, molasses, cardamom and a subtle hint of butterscotch. The symphony of flavours that awaken your senses are precise, in balance and alluring. An astonishingly refined and well-formed mature tawny port. The perfect way to celebrate Her Majesty's Platinum Jubilee.
 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.
 13. **Fonseca Unfiltered LBV 2016:** Deep, inky purple core with a bricking red rim. Rich, luscious and highly perfumed nose. Blackberry, wild plum, logan berry, liquorice and a wonderful tension. On the palate, spice, brambles, assam tea with its traces of dark chocolate, cocoa and an alluring herbaceous hint. Good concentration of dark woodland fruit, silky tannins and a fresh bright finish, with incredible length.



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14. **Fonseca Crusted – bottled in 2015:** Impenetrable purple-black 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. 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 Guimaraens Vintage 2008:** Very deep purple black with violet highlights. As would be expected of a Guimaraens Vintage Port, the first impression on the nose is of a powerful detonation of blackberry, cassis, strawberry and woodland fruit. These exuberant berry aromas are seasoned with notes of coffee, treacle and spice and surrounded by a fragrant balsamic aura of gumcistus and mint. The intense fruit flows through the palate like a thick blackcurrant coulis.
 16. **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.
 17. **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.
 18. **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.
 19. **Fonseca 20 Year Old Tawny:** Deep amber colour, 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.



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Website: www.mentzendorff.co.uk

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20. **Croft Pink & Tonic Ready-To-Drink can:** The Perfect Serve – Croft Pink port mixed with tonic water, with flavours of ripe strawberry, raspberry, cherry with a hint of citrus. Serve chilled from the can or over ice with lemon or orange and a sprig of mint to make a fruity and refreshing pink port cocktail.
 21. **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.
 22. **Croft 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.
 23. **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.
 24. **Croft Vintage 2000:** Good deep purple intensity. Fresh ripe fruit, cassis, chocolate aromas. A nice hint of cedar and spice on the nose. Big, rich, rounded, concentrated blackberry and chocolate flavours. Good, rich, fruit intensity and tannin balance.

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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. [RRP £16]
2. **LBV 2016:** 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. [RRP £18]
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. [RRP £52]
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. [RRP £13]
5. **Colheita 2003:** Deep red with an outer red-brown rim, showing some maturity. The nose is racy and powerful with notes of molasses and raisin combined with 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, and a mellow and opulent finish. [RRP £26]
6. **Quinta do Retiro Novo 2004:** With an intense, deep red colour, aromas of blackcurrant and mulberry, and delicate floral and cedar notes. The palate is beautifully balanced with ripe and supple plum fruit, firm and well-integrated tannins, plus tremendous length. [RRP £25]



Sandeman Port

Table C6b PORT

Producer contact: Afonso de Sousa Coutinho

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Sandeman was founded in 1790 by George Sandeman, a young Scot from Perth.

There are few more iconic images in the world of wine than the 'Don', the logo created for the Sandeman family in 1928 by George Massiot Brown. The cape was modelled on the attire worn by students of the University of Porto, while the wide-brimmed hat was a nod to the family's presence in Jerez.

Today, the Sandeman Ports are becoming every bit as famous as the image of the Don. This hasn't always been the case, but since the Guedes family bought Sandeman in 2002, the major investment that has taken place in the vineyards and the winemaking has seen them rise to the top of the tree in the Port trade.

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

1. **Sandeman White Port**

RRP £14.99 per bottle

2. **Sandeman Imperial Reserve Tawny Port**

RRP £15.99 per bottle

3. **Sandeman 10-Year-Old Tawny Port**

RRP £23.99 per bottle (75cl) / RRP £270.49 per bottle (450cl)

4. **Sandeman 20-Year-Old Tawny Port**

RRP £44.99 per bottle

5. **Sandeman 30-Year-Old Tawny Port**

RRP £76.99 per bottle

6. **Sandeman 40-Year-Old Tawny Port**

RRP £155.99 per bottle

7. **Sandeman 'Quinta do Seixo' 2019 Vintage Port**

RRP £69.99 per bottle

8. **Sandeman 2018 Vintage Port**

RRP £109.99 per bottle



Offley

Table

C7

PORT

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William Offley founded the eponymous wine merchant in London in 1737 and soon began importing Port to the UK. By 1787, Offley was described as 'one of the most considerable English houses at Porto'.

The house became famous for its association with the entrepreneurial, charismatic and pioneering Joseph James Forrester. A scholar and an artist, Forrester was the first person to map the Douro Valley, did extensive research into viticulture, wrote several essays on the Port trade, and painted many of the Douro's stunning landscapes. In recognition of his huge contribution to the Douro, he was granted the title Baron of Forrester by the King of Portugal in 1855. Tragically, he died in a boating accident on the Douro River in 1861.

Since Offley was acquired by Sogrape in 1996 it has undergone a quality renaissance, moving back up the ranks of Port producers. This quality is derived from careful sourcing of grapes from prime sites in the Cima Corgo, including the high-altitude Quinta do Sairrão, combined with the winemaking expertise of Luís Sottomayor.

1. **Offley Rosé**
RRP £15.99 per bottle
2. **Offley Forrester Reserve Ruby Port**
RRP £15.99 per bottle
3. **Offley 10-Year-Old Tawny Port**
RRP £23.99 per bottle
4. **Offley Colheita Port 2001**
RRP £37.99 per bottle
5. **Offley 30-Year-Old Tawny Port**
RRP £79.99 per bottle
6. **Offley 2018 Vintage Port**
RRP £62.99 per bottle



Ferreira

Table

C7

PORT

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

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

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

1. **Ferreira Dry White Port**
RRP £13.99 per bottle
2. **Ferreira ‘Dona Antónia’ 10-Year-Old White Port**
RRP £16.99 per bottle (37.5cl)
3. **Ferreira ‘Dona Antónia’ 20-Year-Old Tawny Port**
RRP £43.99 per bottle
4. **Ferreira 2016 Late Bottled Vintage Port**
RRP £22.99 per bottle
5. **Ferreira ‘Quinta do Porto’ 2019 Vintage Port**
RRP £84.99 per bottle
6. **Ferreira 2018 Vintage Port**
RRP £109.99 per bottle



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

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

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

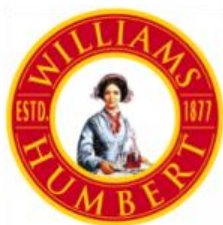
1. **Bodegas Williams and Humbert S.A.**
2. **Viniberia S.A**
3. **Alvear S.A.**
4. **Bodegas Hidalgo La Gitana S.A.**
5. **Bodegas Toro Albala S.L.**
6. **Bodegas Altanza S.A.**
7. **Bodegas Málaga Virgen S.A.U.**
8. **Perez Barquero S.A**
9. **Bodegas Barbadillo S.L.**



SUPPORTING ANDALUSIAN
FORTIFIED WINES AT

THE BIG FORTIFIED TASTING





Williams & Humbert



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

1. **"Alegria" 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. **"Collection Fino":** Old gold in colour. Long ageing, of about 8 to 9 years under flor, giving intense aromas and flavours of yeast and almond notes. Very dry and full bodied on the pallet with the perfect balance of acidity.
3. **"Collection" Amontillado 15yr:** 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 15yr:** 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. **Collection Pedro Ximenez 15yr:** Mahogany-black, with a minimum ageing of 15 years. Characteristic Pedro Ximénez, raisin and fig nose. Very sweet and luscious with low acidity and a long finish.
6. **Dos Cortados Palo Cortado 20yr:** Bright hues of very old gold and amber. Pungent, intense and complex on the nose, with subtle notes of filberts and dried fruits. Dry, full-bodied and elegant palate. An incredibly expressive and unforgettable finish. Sherry with an amontillado nose and an oloroso palate.
7. **"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. Dry, with excellent acidity; a long, full-bodied and elegant palate. A delightfully expressive and unforgettable finish.
8. **"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 in a Criadera and Solera of only 27 casks, untouched and almost forgotten for over 30 years. A precious relic!



Viniberia



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

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

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

Producer contact:

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Also available through Basco Fine Foods

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 En Rama:** A subtle delicate wine with pale straw colour. Evocative of the floral tones, this wine presents a delicate almondy savoury fresh flavour, along with texture and fruit not seen in any other Fino. 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 2018:** A bright clear amber colour. Clean, light and superbly stylish, it is a pure raisin wine that combines a full aroma of raisins and dates with a pleasant fruitiness, a honey backbone and a slight hint of orange rind and figs. Rich in dried fruit nuances and toasty hints of skins, with fresh overtones, rosemary honey. Unctuous palate
4. **Pedro Ximenez Solera 1927:** A naturally sweet wine, of dark, dense mahogany colour. Pronounced rich nose with reminiscences of coffee, dates, prunes and cacao. A sumptuous wine of great intensity, rich concentrated fruit on the palate with pedal-to-the-metal succulence, seemingly unending finish.
5. **Fino Capataz:** Clean, bright gold colour with a pronounced nose, clear "flor" yeast and almond notes. Elegant mineral saline and spice notes with slight oxidation aromas. Full, very dry, a riot of elegant, well-defined spices and minerals, savoury and umami, graciously sour. Nutty undertones for a very long, pure and precise finish

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Also available through Basco Fine Foods

-
6. **Palo Cortado Nº 7:** A wine of great complexity which combines the delicate bouquet of an Amontillado with the body and palate of an Oloroso. Chestnut colour with a complex bouquet which harmonises the characteristic notes of Amontillados and Olorosos, citric notes reminiscent of bitter orange and lactic notes suggestive of fermented butter. It has a deep, ample palate with smooth, delicate aromatic notes appearing in the aftertaste, leading to delicious lingering finish.
 7. **Pedro Ximenez Sacristía 2005:** Dark mahogany with reddish notes when swirled in the glass. On the nose, this sweet wine is intense and wide, notes of aged oak, coffee and toasted caramel. On the palate, it is very dense and rich with silky notes that are reminiscent of dates and marmalade.
 8. **3 Miradas Pago de Riofrío 3er año:** This dry fino-esque white spent 3 months in amphorae followed by 2 years in old casks under a thin layer of flor. Its medium gold hue is followed by beautiful notes of toasted green almonds, parmesan rind, spice, and blue cheese-like aromas. Hitting the palate with medium-bodied richness, it's light on its feet, stays balance, and has solid mid-palate depth and a dry, clean finish. It's a killer meal starter.



Bodegas Hidalgo-La Gitana



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

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. Unfiltered, enjoy as if it has come straight from the barrel.
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. **Hidalgo 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. **Hidalgo Palo Cortado Wellington VOS 20 years:** 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. **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
7. **Hidalgo 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.
8. **La Gitana Vermut** - This vermouth uses Oloroso Faraon and Pedro Ximénez Triana, both of which are aged in hundred-year-old casks. Once the wines are blended, they are infused with aromatic herbs for another 6 months. Mahogany in colour with deep aromas of spices and citrus flavoured with hints of cinnamon. A perfect balance of bitterness, sweetness and acidity with pleasant botanical notes.



Toro Albalá



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

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

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

1. **Poley Fino del Lagar en Rama 10 Años:** A selection of the best Pedro Ximénez musts, aged under flor and then through the solera system for 10 years. Intense and piercing aroma with a dry and mouthfilling presence. Lovely with oysters or jamón.
2. **Poley Palo Cortado en Rama 25 Años:** Specially selected wines are set aside from the ageing fino butts and allowed to age oxidatively for around 25 years. Delicious with roast lamb.
3. **Poley Amontillado en Rama 35 Años:** A wine from original solera started in 1922. Aged under flor for 10 years and then allowed the time for a long, gentle oxidative development. Awarded 92 points by Robert Parker.
4. **Poley Cream 10 Años:** Made From a blend of Don PX and aged Oloroso solera Wines and then aged for a further 10 years. A great wine to accompany pâté, a medium mature cheese or even a berry cheesecake!
5. **Miut Jabonero 2020:** Made from 80+ year old PX vines but not a fortified wine. 85% fermented in French oak barrels, 15% fermented in clay amphorae. A rare chance to taste this wine - only 3,990 bottles produced.
6. **Don PX 1999:** The Don PX range are Toro Albalá’s signature Gran Reserva wines. Made from Pedro Ximénez grapes dried in the sun for 7-9 days to concentrate their flavours before fermentation. Aged in American oak butts for 20 years.
7. **Don PX 1973:** Sweet PX wine made from grapes harvested in the extraordinarily hot 1973 vintage. The wine has been matured in oak barrels. Awarded 95 points by Robert Parker.

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

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

1. **Colección Roberto Amillo Amontillado:** DO Jerez, 21% Alc/ Vol – 95 Pts. R. Parker/ 93 pts J. Suckling wine: +40 years aged, limited production (aprox. 2.000 bt/ year). Dried fruits, toasted aromas, herbal; oily and bitter in the mouth. Peel of apricot and oranges mixed with some toffee and nut, typically present in fortified wines.
2. **Colección Roberto Amillo Oloroso:** DO Jerez, 21% Alc/ Vol – 93 Pts. R. Parker/ 94 Pts. J. Suckling: +30 years aged, limited production (aprox. 2.000 bt/ year). Fragrant nose, intense and complex dried fruit (dried orange peel), nuts with some varnish, cedar, cinnamon. There is a tannic bitterness present from the oak in the undertones. Long spicy finish.
3. **Colección Roberto Amillo Palo Cortado:** DO Jerez, 22% Alc/ Vol - 94 Pts. R. Parker/ 95 Pts. J. Suckling: +35 years aged, limited production (aprox. 2.000 bt/ year). Highly aromatic, loaded with toasted oak, walnuts, leather, citrus, toffee and mocha, spices of cloves. Nice long length in the finish for the complex of sweet spices and pastries.
4. **Colección Roberto Amillo Pedro Ximenez:** DO Jerez, 15% Alc/ Vol – 91 Pts. R. Parker/ 93 Pts. J. Suckling: +25 years aged, limited production (aprox. 2.000 bt/ year). Rich and pleasant bouquet with predominantly sweet notes of dried fruits, accompanied by toasty aromas. Savoury herbal notes combine for a toffee-like taste. Velvety in the mouth with powerful structure. Persistent finish.
5. **Colección Roberto Amillo, Vermut Reserva Especial:** 15% Alc/ Vol. – 92 Pts. J. Suckling: Oloroso 15 years/ PX 6 years; 12 months ageing in French oak. Delicate maceration of more than 30 botanicals.
6. **Amillo Vermut Reserva:** 15% Alc/ Vol. – 90 Pts. J. Suckling: Palomino and PX aged 6 months in French oak; Delicate maceration of more than 30 botanicals, including wormwood, cinnamon, cardamom, thyme, along with sweet cloves, anise, nutmeg etc.



Bodegas Málaga Virgen



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Bodegas Málaga Virgen is a successful entrepreneurial, historical, traditional and innovative family winery from Malaga in Southern Spain. The family control and monitor about 350 ha of vineyard of which they own half and with over 135 years of experience, the current fourth and fifth generation continue to focus on producing fortified D.O. Malaga wines of the highest quality which can be differentiated from their competitors. The family also produce a great variety of still wines within the new D.O. Sierras de Malaga. The focus is on being environmentally friendly: the better the nature, the better the grape and so the better the wine. Innovation is encouraged such as the introduction of night harvesting to take advantage of lower temperatures, meaning the grape clusters are not damaged by the sun and so achieve a higher quality of wine.

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. **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.
3. **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.
4. **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.
5. **P.X. Don Juan (aged over 30 years):** Dark with purplish-blue highlights. Aromas of raisin, liquorice with hints of toast, nuts and coffee. Dense, long and powerful.
6. **Seco Trasañojo P.X. (aged over 30 years):** Mahogany colour. Very intense with notes of hazelnuts, walnuts and fine wood. Round with a hint of sweetness and a very elegant finish.



Pérez Barquero



Producer contact: Rafael Delgado

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Website: 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. **Solera Fina María del Valle en Rama:** Bright and clear, pale-yellow colour. Clean aroma, good intensity, expressive, complete, harmonic union between ageing and varietal impressions. Hints to dry fruits. Light taste, dry. Slightly bitter. Powerful, long, ample, tasty. Dry fruit and roasted flavours aftertaste.
3. **Tauromaquia Oloroso:** Brilliant colour. Mahogany tears on the glass. Very intense and penetrating aroma with the complexity from long ageing. Structured taste, powerful and warm without excess, dry and velvety at the same time, fleshy, full-bodied. Smooth. Slight bitterness in the elegant finish.



Pérez Barquero



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4. **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. 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 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.
 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.



Barbadillo



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

1. **Barbadillo Fino:** A crisp and fresh fino aged 3 years under 'flor' in the Solera System. 75cl – 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 Manzanillas on the market. 37.5cl – RRP £6.49
3. **"Pastora" Manzanilla En Rama Pasada:** Aged 8 years under 'flor' before bottling with no fining for full body and freshness. 37.5cl – RRP £10.49
4. **"Principe" Amontillado 12 Year Old:** Aged for 8 years under 'flor' at which point the wine is then oxidatively aged for a further 6 years. 37.5cl – RRP £19.99
5. **"Obispo Gascon" Palo Cortado 15 Year Old:** Oxidatively aged for 19 years in solera. Barbadillo select only the best and most elegant wines for the Palo Cortado solera. 37.5cl – RRP £25.49
6. **"Laura" Moscatel:** A lusciously sweet Sherry produced from the Moscatel grape variety. A new addition to the Fells portfolio for 2022. 37.5cl – RRP £15.99
7. **"San Roberto" Bota Unica Amontillado 1/2:** A single cask bottling of v.old Amontillado. The wine is 70-80 years old. Awarded 20/20 points by Tamlyn Currin of Jancis Robinson. 37.5cl – RRP £85.00
8. **"Ataman" Vermut:** A small batch Vermut (vermouth) made from a 3 year-old Manzanilla base, blended with 50 year-old Vermuts and 20 different local Andalusian aromatics. 50cl - RRP £19.99



Emilio Lustau

Table

21a

Andalusia

Producer contact: María del Valle Barranco

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Website: www.lustau.es

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Phone: 0207 232 5450

Website: 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.

1. **Manzanilla Pasada de Sanlúcar, Almacenista Cuevas Jurado NV**
2. **Amontillado del Castillo, Almacenista Sobrinos de Antonio Caballero NV**
3. **Palo Cortado Peninsula Solera Familiar NV**
4. **Oloroso Almacenista Pata de Gallina NV**
5. **VORS Pedro Ximénez 30-Year-Old NV**



Fernando de Castilla

Table C5b ANDALUSIA

Producer contact: Jan Pettersen

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Website: 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. [RRP £14]
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. [RRP £12]
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. [RRP £25]
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. [RRP £35]
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. [RRP £33]
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. [RRP £35]



Sandeman Jerez

Table C6a SHERRY

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Website: www.sogrape.com

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Phone: 020 7720 5350 /07778 159 317

Website: www.libertywines.co.uk

Sandeman was founded in London in 1790 by George Sandeman, a young Scot from Perth.

Specialising in wines from Porto and Jerez, Sandeman was the first company to brand its name on a cask with a hot iron in 1805 and was one of the first to label and advertise its wines.

Although the Sandeman name is primarily associated with Port, they have been fully committed to Sherry since George Sandeman first set up an office in Cádiz in 1809. Today, Sandeman concentrates its efforts in Jerez on the production of a handful of premium-quality old solera sherries.

1. **'Don' Fino**
RRP £11.99 per bottle (50cl)
2. **'Character' Medium Dry Amontillado**
RRP £11.99 per bottle (50cl)
3. **'Armada' Rich Cream Oloroso**
RRP £11.99 per bottle (50cl)
4. **'Royal Ambrosante' Pedro Ximénez**
RRP £21.99 per bottle (50cl)

Wines of South Africa

Table
22
South Africa

Email: info@winesofsa.com

Phone: 0208 405 6442

Address: www.winesofsa.co.uk

South African wines are grown in one of the world's most special places – with ancient soils, two oceans, soaring mountains and unparalleled natural beauty. The South African winelands are renowned for their breath-taking scenery and the wines are as full of variety as the myriad of cultures that form this Rainbow Nation. Our wine industry is known for its dynamic and innovative approach as well as its top-notch wines and young, creative winemakers. The industry is progressing and changing at speed, as the country is increasingly recognised for premium wines and world-class wine tourism.

The Cape winelands have a long history of making fortified wines, dating back to the 18th and 19th centuries. This category remains consistently strong in South Africa and the selection on show today highlights the myriad of styles and premium fortified wines available from South Africa.

1. **Daschbosch Old Vine (1900) Gevonden Hanepoot 2016, Breedekloof:**

Contact Pieter Cronje at Uni Wines: pieter@uniwines.co.za

Importer: Boutinot – RRP £15

2. **Swartland Winery Red Jerepigo NV, Western Cape:**

Contact Lize-Marie Nieman at Swartland Winery: lize@swwines.co.za

Importer: Hallgarten & Novum Wines – Not currently listed but RRP £10-12

3. **Namaqua Hanepoot Jerepigo 2019, Elephants River:**

Contact Fanie Augustyn at Namaqua: fanie@namaquawines.com

Importer: World of Patria – RRP £10-15

4. **Van Loveren Red Muscadel NV, Robertson:**

Contact Grethe Kruger at Van Loveren: europe@vanloveren.co.za

5. **Du Toitskloof Red Muscadel 2019:**

Contact Ed Beukes at Du Toitskloof Winery: ed@dutoitskloof.co.za

6. **Upland Cape Tawny 2014, Wellington:**

Contact Edmund Oettle at Upland Organic Estate: info@organicwine.co.za

Wines of South Africa

Table
22
South Africa

Email: info@winesofsa.com

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Address: www.winesofsa.co.uk

7. Swartland Winery Cape Ruby NV, Western Cape:

Contact Lize-Marie Nieman at Swartland Winery: lize@swwines.co.za

Importer: Hallgarten & Novum Wines

8. Upland Cape Ruby 2016, Wellington:

Contact Edmund Oettle at Upland Organic Estate: info@organicwine.co.za

9. Peter Bayly Cape Vintage 2014, Calitzdorp:

Contact Peter Bayly Wines: info@baylys.co.za

Importer: Newton Wines wine@newton-wines.co.uk

10. De Krans Wines Cape Vintage Reserve 2018, Calitzdorp:

Contact Boets Nel at De Krans: boets@dekrans.co.za

RRP: £27.00

11. Beau Joubert Fat Pig Cape Vintage 2018, Breerivier:

Contact Andrew P Hilliard at Beau Joubert: accounts@beaujoubert.com

Importer: Newton Wines wine@newton-wines.co.uk

12. Delaire Graff Cape Vintage 2019, Stellenbosch:

Contact Katherine Harris at Delaire Graff: wine@delaire.co.za

Importer: Armit Wines and Capreo – RRP: £30.50

13. Landskroon Cape Vintage 2020, Paarl:

Contact Ilke Joseph at Landskroon: export@landskroonwines.com

14. Jakkalsvlei Lord Jackal Cape Vintage Reserve 2020, Mossel Bay:

Contact Louis van der Riet at Jakkalsvlei: winemaker@jakkalsvlei.co.za

Email: uk@wineaustralia.com

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. **Morris of Rutherglen, Old Premium Rare Liqueur, Rutherglen, Muscat à petits grains rouges, Muscat d'Alexandrie NV**
 Liberty Wines | Angela Motram Breeze | angela.breeze@libertywines.co.uk RRP £105.00

2. **Grant Burge, Aged Tawny, Barossa Valley, Riverland Grenache, Shiraz, Mataro NV**
 Fine Wine Partners | Sophie McLean | Sophie.McLean@accoladewines.com RRP £14.99

3. **Woodstock, Very Old Fortified 20 Years Old, McLaren Vale, Grenache, Syrah NV**
 Amathus Drinks | Jeremy Lithgow MW | jeremy@amathusdrinks.com RRP £26.50

4. **Stanton & Killeen, Classic Topaque, Rutherglen, Muscadelle, NV**
 Awin Barratt Siegel Wine Agencies | Lesley Gray | lesley@abs.wine RRP £22.75

5. **Penfolds, Father Grand Tawny, South Eastern Australia, Grenache, Shiraz, Mataro NV**
 Treasury Wine Estates | Emily Senn | emily.senn@tweglobal.com RRP £25.00

6. **Seppeltsfield, Para Rare Tawny 18 Years Old, Barossa, Grenache, Shiraz NV**
 Bancroft Wines | Katherine Brown | kbrown@bancroftwines.com RRP £50.99

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Website: www.reymondreynolds.co.uk

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

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

Currently, Sivipa is a renowned society in the production of wines, including Moscatel.

1. **Moscatel Setúbal SVP 2019:**
2. **Moscatel Setúbal SVP Superior 10 Years Old:**
3. **Quinta do Piloto Moscatel Setúbal Superior 2013:**
4. **Quinta do Piloto Moscatel Roxo Superior 2015:**
5. **Quinta do Piloto Moscatel Setúbal Superior 10 Years Old:**
6. **Quinta do Piloto Moscatel Setúbal Superior 20 Years Old**



Curatolo Arini 1875

Table C8 MARSALA

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Website: www.libertywines.co.uk

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

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

1. **Marsala Fine Secco:** A quality Marsala wine made in the traditional way. Dry in style, it has notes of raisins and vanilla. Full-bodied and harmonic on the palate.
2. **Marsala Superiore Riserva 10 Years Old:** With intense notes of wild almonds, dates, sultanas and vanilla, it is soft and elegant on the palate with a pleasant dried fruit and orange finish.
3. **Marsala Superiore Secco 5 years Old:** With balanced notes of roast almonds, dried figs, sultanas, with a touch of vanilla, it is pleasant and moderately dry on the palate. Served cool, it pairs perfectly with medium aged cheese and quince paste, almond biscotti or cakes.
4. **Marsala Superiore Dolce 5 years Old:** Garibaldi's favourite, also known as "Garibaldi Dolce", this wine has notes of dried fruits, figs, almonds, honey and vanilla. Very soft and enveloping at the palate it pairs perfectly with blue cheeses and chocolate or traditional Sicilian cakes or biscotti.
5. **Marsala Vergine Riserva 1995:** Bright amber colour with an intense nose of coconut, toasted bread, apricot jam, honey, vanilla and liquorice, the palate has a very elegant and dry, salty, long finish. Served slightly chilled as an exclusive aperitif, pairs perfectly with cured meat, smoked fish or strong aged cheese.
6. **Zibibbo Liquoroso:** Made from a selected blend of Zibibbo grapes, this light-yellow wine has intense aromas of orange blossom, lemon balm, acacia and honey. Round and full on the palate it has a surprising and lively citrusy finish. Try it as an unusual aperitif or as a long drink with some ice! Perfect pairing with cheese, fruit and desserts.



Masterclass: The Magic of Ageing

André Barbosa
11.30am, Bishop Partridge Room

André Barbosa, head winemaker at Poças Vinhos, will lead participants through a selection of the tools and techniques available to a wine maker and blender as he chooses how to age his wines. This masterclass will show the magic of the cellar as choices are made whether to age in bottle, small casks or large balseiros. The final flight of the masterclass will highlight the skill required of the winemaker and blender as they put together the wine to be bottled.

First Flight

1. 2011 LBV bottled in 2015
2. 2011 Colheita cask sample
3. 2008 Colheita cask sample

Second Flight

4. 2006 Colheita Coopers Limited Edition – aged in small casks
5. 2006 Colheita Coopers Limited edition – aged in large balsiero

Third Flight

6. 1996 Colheita cask sample – aged in small casks
7. 1996 Colheita cask sample – final blend stored in small balsiero
8. 1996 Colheita, final blend bottled in December 2021



Masterclass: The Iconic Madeira Wine Varieties

Rubina Vieira
2.30pm, Bishop Partridge Room

Born with the name of a small island in the Atlantic Ocean, in the XIV century, Madeira Wine is all about history!

There are endless stories to be told about this unique wine through almost 6 centuries of existence. From the famous turn-around-trip to the Indies, during which the wine was enriched, gaining great fame and prestige in Europe; to the attention and appreciation it captured from noble personalities such as William Shakespeare, George Washington, Thomas Jefferson and Winston Churchill. Madeira has been tasted and enjoyed all over the five continents.

Its diversity and versatility contribute to the many occasions at which it can be consumed, and the wide range of foods it can be paired with.

Its very special characteristics are the result of a perfect combination of the grape varieties, the soil, the climate and the unique production process where the wine is affected either by the natural temperature fluctuations of the climate as it matures in barrel (the “Canteiro” method of maturation), or by deliberate heating techniques (known as “Estufagem”) that have been practiced since 1794. But most importantly, these are great wines, because of the persistence of the Madeira Wine producers that strive to maintain and improve the quality of this vibrant, complex and exciting wine that is the longest-lived wine in the world!

Led by Rubina Vieira from the Madeira Wine Institute, this tutored tasting will highlight the four iconic grape varieties, the impact of age and contrast the focus of a single vineyard wine against the richness of a blended wine of the same variety.

1. Verdelho 2007, Henriques & Henriques
2. Malvazia 2002, Pereira D'Oliveira
3. Bual Colheita 1996, Justino's
4. Malvasia Cândida Fajã dos Padres 1996, Barbeito
5. Sercial 1968, Blandy's



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