



The Big Fortified Tasting

3rd April 2025

Church House Conference
Centre, London

Welcome to the Big Fortified Tasting 2025

Welcome to the 15th year of the BFT!

Every year we get such pleasure in discovering new styles or new producers of fortified wines and this year continues that passion. In 2025 we are very happy to have our first fortified Rueda from Bodegas de Alberto and to welcome for the first time to the show Martinez from Marsala and António Saramago from Setúbal.

We have a great choice of Masterclasses from Blandy's, Setúbal and Taylor's and are also delighted to have Adam Odor from the School of Port, who will be sharing a selection of Port cocktails. Please drop by table C13 to see how this remarkable wine can be more versatile than you might imagine.

In the centre of the room, facing the main door, you will find our Feature Table. This year we are using it to showcase a wide selection of 10 Year Old Tawny Ports. With the recent increase in price in the UK of the older blends, market attention is turning to the 10 Year Olds for their value for money as well as their ability to last several weeks in the fridge once opened.

As always thanks go to the IVBAM for their continued support in helping many of the producers from Madeira to bring their wonderful wines to share with you today and to Vintage Wine & Port who have been a sponsor of the BFT since we took over the show in 2018.

Enjoy today's event; we look forward to seeing you again in 2026 for the next Big Fortified Tasting.

Alex Bridgeman

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www.thebft.co.uk

[#thebft2025](https://twitter.com/thebft2025)



@thebft



@thenewbft



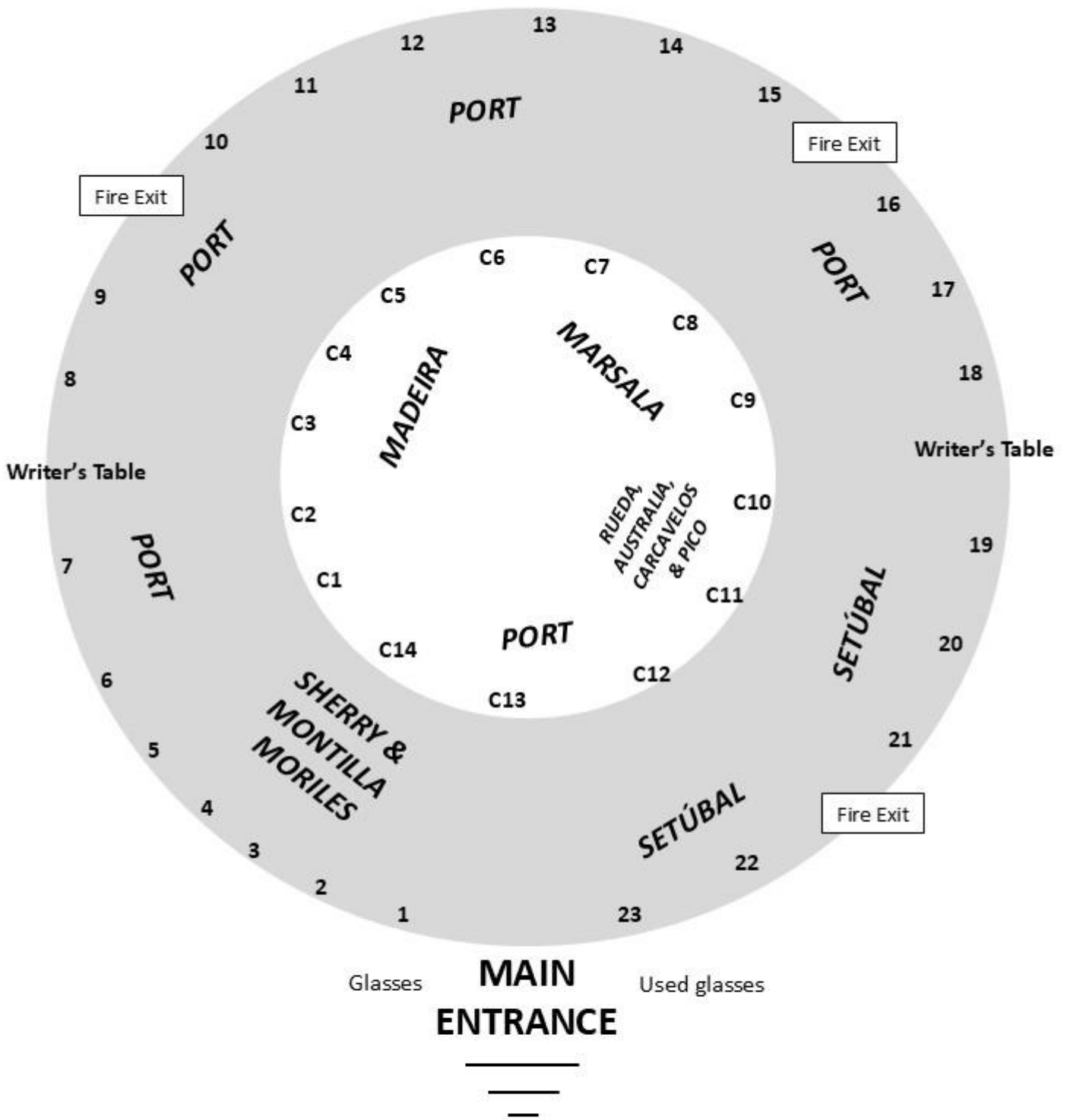
@Big_Fortified_Tasting

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	MASTERCLASSES – Bishop Partridge Hall	
11.00 am	Blandy's – Unconventional Madeira	
12.45 pm	Setúbal Peninsula Wines – Terroir vs House Style	
2.30 pm	Taylor's – Port & Chocolate	

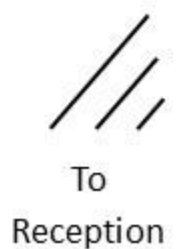
Tables marked C are in the centre of the room.

Show Floorplan



Seating Area

Masterclasses
Bishop Partridge Hall





Williams & Humbert

Table 1 SHERRY

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Phone: 020 3227 0723

Website: www.ehrmannswines.co.uk

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

1. **“Alegria” Manzanilla:**
2. **“Pando Fino”:**
3. **Don Zoilo Collection" Fino:**
4. **“Don Zoilo Collection" Amontillado 15yr:**
5. **“Dos Cortados” Palo Cortado VOS 20yrs:**
6. **“As You Like It” Amontillado (Medium Sweet) 30yr:**
7. **“Solera Especial Dry Sack” (Medium Sweet) 15 Yrs:**
8. **“Don Zoilo Collection” Pedro Ximenez 15yr:**



Viniberia

Table 2 SHERRY

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



Bodegas Hidalgo-La Gitana

Table 3 SHERRY

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Website: www.mentzendorff.co.uk

Bodegas Hidalgo-la-Gitana 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:**
2. **La Gitana En Rama Manzanilla 2025 Spring bottling:**
3. **Hidalgo Pasada Pastrana Manzanilla:**
4. **Hidalgo Amontillado Seco Napoleón:**
5. **Hidalgo Oloroso Seco Faraón:**
6. **Hidalgo Palo Cortado Wellington VOS 20 years:**
7. **Hidalgo Pedro Ximénez Triana:**
8. **La Gitana Vermouth:**



Barbadillo

Table 4 SHERRY

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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. **“Solear” Manzanilla: 37.5cl** – RRP £22.99
Awarded Decanter, IWSC and IWC Silver Medal 2024
2. **“Pastora” Manzanilla En Rama Pasada: 37.5cl** – RRP £22.99
Awarded Decanter and IWC Silver Medal 2024
3. **“Criadera” Amontillado En Rama: 75cl** - RRP £22.99
Awarded IWC Gold Label 2024
4. **“Criadera” Oloroso En Rama 75cl** - RRP £22.99
5. **“Criadera” Palo Cortado En Rama: 75cl** - RRP £22.99
Awarded IWC Gold Label 2024
6. **“San Rafael” Medium Sweet Oloroso: 37.5cl** – RRP £18.49
7. **“Cuco” Oloroso VORS 30-Year-Old: 37.5cl** – RRP £60.00
8. **“Ataman” Vermut: 100cl** – RRP £35.49
Awarded 18/20 points by Tamlyn Currin of Jancis Robinson



Alvear

Table

C14

MONTILLA-MORILES

Producer contact:

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UK contact: Ultracomida

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Website: www.ultracomida.co.uk

Also available through Basco Fine Foods

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

Throughout its 294-year long history, Bodegas Alvear has managed to hold on to its family traditions, passing ownership from parent to child so that the business is now in the hands of the eighth generation. Over the years, successive generations of the family have contributed to the development of the business; both in the winery's edge for social and environmental sustainability, as well as in its determination to preserve its viticultural heritage and their status as the highest quality brand of each category; from dry Solera Wines, to gold-standard sweet Pedro Ximenez soleras to, (since 1999), Vintage PX.

1. **3 Miradas Rio Frío Alto 2021**

2. **Alvear's Fino**

3. **Alvear's Amontillado**

4. **Oloroso Catón**

5. **Palo Cortado N7**

6. **PX Solera 1920**

7. **PX Sacristía 2008**

8. **PX Sacristía 1998**

Producer contact:

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Website: www.quintadonoval.com

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

1. **Quinta do Noval Black :**
2. **Quinta do Noval Unfiltered Late Bottled Vintage 2018:**
3. **Noval 10 Year Old Tawny:**
4. **Quinta do Noval Vintage 2015**
5. **Quinta do Noval Colheita 2012:**



Quinta do Mourão

Table

6

PORT

Producer contact: Filipa Nabeiro

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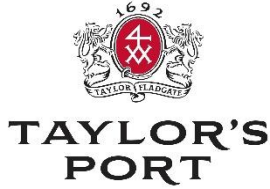
Website: www.falua.pt

Contact in the UK:

Seeking representation

In 2023 Quinta do Mourão became part of Falua, a renowned wine producer based in three different Portuguese wine regions. Founded in 1994, Falua has evolved into a prominent player in the Portuguese wine industry. Initially rooted in the Tejo region, Falua has expanded its footprint into Vinhos Verdes and Douro regions, solidifying their position as a global ambassador for exceptional Portuguese wines.

1. **São Leonardo 10 Years Old Tawny:**
2. **São Leonardo 10 Years Old White:**
3. **São Leonardo 20 Years Old Tawny:**
4. **São Leonardo 20 Years Old White:**
5. **São Leonardo 30 Years Old Tawny:**
6. **São Leonardo 30 Years Old White:**
7. **São Leonardo 40 Years Old White:**
8. **São Leonardo Mother Wine 1972:**



The Fladgate Partnership

Table
7
PORT

Producer contact: Joao Vasconcelos

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Best known for their elegance and poise, as well as for their restrained power and longevity, Taylor's Vintage Ports are blended from the finest wines of Taylor's own quintas: Quinta da Vargellas, Quinta de Terra Feita, Quinta do Junco, Casa Nova and Eira Velha.

Taylor's is also a respected producer of wood-aged ports and holds one of the most extensive reserves of rare cask-aged wines. Also known as the originator of Late Bottled Vintage and pioneer of Taylor's Chip Dry White Port, which has been an industry leader since its introduction in 1934. Taylor's has recently been instrumental in the creation of two new Port categories by releasing the 50YO Aged Tawny, and the Very Very Old Tawny Port with over 80 years of age. In 2024, Taylor's released a new vintage, Taylor's Sentinels Vintage Port, a unique blend crafted from wines produced on Taylor's historic properties in and around the Pinhão Valley.

1. **Taylor's Chip Dry White Port:**
2. **Taylor's LBV Vintage 2020:**
3. **Taylor's Sentinels Vintage 2022:**
4. **Taylor's Quinta de Vargellas Vintage 2019:**
5. **Taylor's Vintage 2007:**
6. **Taylor's Historic Collection Reserve Tawny IV - The Globe:**
7. **Taylor's 20 YO Tawny:**
8. **Taylor's Golden Age 50 YO Tawny:**
9. **Taylor's Single Harvest Tawny Port 1975:**
10. **Taylor's Port x Vinte Vinte Chocolate Pairing Pack:**
11. **Taylor's Port x Vinte Vinte Chocolate Port Cup Pack:**



The Fladgate Partnership

Table 7 PORT

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Website: www.fladgatepartnership.com

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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.

Fonseca has belonged in the first rank of Vintage Port producers since the 19th century. The House is particularly well known for its Vintage Ports, noted for their luscious fruitiness which display great opulence and complexity, and its Reserve Bin 27 which is a perfect example of the house style.

Fonseca's three estates, Panascal, Cruzeiro and Santo António, with their distinctive terroirs, have a key role in defining the unmistakable character of the Fonseca ports. Fonseca also became a pioneer of organic and sustainable viticulture, helping to conserve the unique ecosystem and landscape of the valley for future generations.

1. **Fonseca Siroco Dry White Port:**
2. **Fonseca Bin 27:**
3. **Fonseca Terra Prima Organic Reserve Ruby:**
4. **Fonseca Unfiltered LBV 2019:**
5. **Fonseca Crusted – bottled in 2017:**
6. **Fonseca Guimaraens Vintage 2012:**
7. **Fonseca Vintage 2003:**
8. **Fonseca 10 Year Old Tawny:**



The Fladgate Partnership

Table

7

PORT

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

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.

Quinta da Roêda, the jewel of Douro Valley vineyards acquired by Croft in 1889, is integral to the House's vintage wines and contains some of the oldest vineyards in the Douro Valley.

Croft's time-honoured styles refined by skill and experience have been passed down through generations.

1. **Croft Pink NV:**

2. **Croft Quinta da Roêda Vintage 2005:**

3. **Croft Vintage 2003:**

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Website: [@churchills_port](http://www.drinkchurchills.com)

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Churchill's is a boutique producer of premium Port and Douro wines founded in 1981 by Johnny Graham, the fifth generation of his family to make wine in the Douro Valley. Johnny started the company with his two brothers and his wife, Caroline Churchill, who gave the company its name. Johnny still makes the wine today. He is now joined by his daughter Zoe Graham and son-in-law Ben Himowitz, who run the business in its second generation.

Quinta da Gricha in the Cima Corgo has 40 hectares of Grade-A vineyards and granite lagares in which port has been trodden by foot since 1852. The vineyards are 150 to 400 metres above sea level and have a wind exposure that naturally regulates humidity with some vines over 80 years old.

We use minimal intervention winemaking and sustainable agriculture to ensure that we can continue to make excellent wines in this region for centuries to come. Our Ports are fermented for an extended period using only native yeast to allow the purest expression of fruit as more grape sugar is converted to alcohol and less brandy is required in fortification. The result is our signature drier, fresh style.

1. **Churchill's Dry White Port:**
2. **Churchill's 20 Year Old Tawny Port:**
3. **Churchill's 30 Year Old Tawny Port:**
4. **Churchill's 2019 Late Bottled Vintage Port:**
5. **Churchill's Cellar Aged 2003 Late Bottled Vintage Port:**
6. **Churchill's Crusted Port 2016:**
7. **Churchill's 2003 Vintage Port:**
8. **Churchill's Quinta da Gricha 2023 Vintage Port:**



Porto dos Santos

Table

9

PORT

Producer contact: Alexandre Antas Botelho

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Contact in the UK:

Seeking representation

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

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

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

1. **Porto dos Santos Reserve Ruby:**
2. **Porto dos Santos Reserve Tawny:**
3. **Porto dos Santos Reserve White:**
4. **Porto dos Santos 10 Year Tawny:**
5. **Porto dos Santos 10 Year White:**
6. **Porto dos Santos 20 Year Tawny**
7. **Porto dos Santos 20 Year White:**
8. **Porto dos Santos LBV 2019:**

Niepoort

Table
10
PORT

Producer contact: Susana Ferraz
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1. **Moscatel 5 Years Old:**
2. **10 Years Old White:**
3. **The Senior Tawny:**
4. **10 Years Old Tawny:**
5. **20 Years Old Tawny:**
6. **Colheita 2008:**

Niepoort

Table
10
PORT

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7. **Colheita 2003:**

8. **Trudy Port:**

9. **LBV 2020:**

10. **Crusted (Bottled 2021):**

11. **Vintage Port 2005:**

12. **Vintage Port 2022:**



Ferreira

Table

11

PORT

Producer contact : Rute Monteiro
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Founded in 1751, Ferreira is the only Port house to have stayed in Portuguese hands since inception. It was in the second half of the 1800s under the guidance of Dona Antónia Adelaide Ferreira that the house's historic reputation was cemented. Dona Antónia was ahead of her time, developing viticulture in the Douro Superior and maintaining the house's impressive holding of older wine stocks. By her death in 1896, Ferreira had become the largest Douro landowner.

Today, award-winning winemaker Luís Sottomayor continues Ferreira's legacy, making critically acclaimed Ports that rank among Portugal's greatest wines. Ferreira's flagship vineyard is the 27-hectare Quinta do Porto, which was first planted in 1771. On the north bank of the Douro, downstream from the village of Pinhão the micro-climate and old-vine parcels — described Luís Sottomayor as “over retirement age” — produce low yields of intensely flavoured grapes and form the core of many of the Ferreira's top Ports.

1. **Ferreira 'Dona Antónia' 10YO White Port:**
2. **Ferreira 'Dona Antónia' 10YO Tawny:**
3. **Ferreira 'Dona Antónia' 20YO Tawny:**
4. **Ferreira 'Dona Antónia' 30YO Tawny:**
5. **Ferreira 'Quinta do Porto' Vintage 2022:**



Sandeman Port

Table

11

PORT

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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. Today, under the leadership of Luís Sottomayor, crowned Fortified Winemaker of the Year at the 2022 International Wine Challenge, Sandeman has cemented its reputation as one of the world's leading Port houses.

Following acquisition by the Guedes family in 2002, significant investments were made in both the vineyards and a new state-of-the-art Sandeman winery, built in 2007, at the beautiful Quinta do Seixo on the south bank of the Douro. The winery is perched on top of a hill, surrounded by vast terraces of vines, some of which are over 100 years old, and many plots boast the highest 'A' classification under the 'Cadastro' (or 'vineyard register') system.

1. **Sandeman 10YO Tawny Port:**
2. **Sandeman 20YO Tawny Port:**
3. **Sandeman 30YO Tawny Port:**
4. **Sandeman 40YO Tawny Port:**
5. **Sandeman 50YO Tawny Port:**
6. **Sandeman LBV 2020:**
7. **Sandeman 'Quinta do Seixo' Vintage 2022:**

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Of Scottish, English and Portuguese descent, the Symingtons have been port producers since 1882. For five generations they have combined their passion for producing fine wines with a deep commitment to the region's land and people. Today, nine Symingtons work across the four main Port houses: *Graham's, Cockburn's, Dow's and Warre's*.

Symington Family Estates, *B Corp* certified since 2019, is the leading vineyard owner in the Douro Valley with 26 Quintas covering 2,490ha. Vineyards are sustainably managed under minimum intervention certifications with 130ha organically farmed, the largest area of organic vineyard in northern Portugal.

The family have invested significantly to adapt to climate change and have an ambitious sustainability plan. *Adega do Ataíde*, the new winery in the Upper Douro, was awarded GOLD level *Leadership in Energy and Environmental Design (LEED)* certification: the first winery in Europe to reach this standard and only the fourth globally. For this achievement, Symington Family Estates won the *Green Wine Company of the Year Award* at the *Drinks Business Awards 2024*.

Today, the company is recognised as the world's leading producer of premium ports in the Douro Valley.

1. **Graham's Six Grapes**
2. **Graham's Malvedos 2018**
3. **Warre's 2003 'Library Release' Vintage Port**
4. **Graham's 2003 'Library Release' Vintage Port**
5. **Dow's 2003 'Library Release' Vintage Port**
6. **Graham's 2011 Single Harvest Tawny Port**
7. **Graham's 20 Year Old Tawny Port**
8. **Graham's 40 Year Old Tawny Port**

POÇAS

Poças

Table

13

PORT

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Phone: 07712 676 466

Website: www.cachetwine.co.uk

Poças is the Portuguese side of the history of the Douro region. Founded in 1918 by Manoel Domingues Poças Junior, it is a family-owned and independent company producing Port and DOC Douro wine, which is exported to the four corners of the world. It is one of the few Port wine companies that was born Portuguese and has belonged to the same family since its foundation.

1. **10 Years Old White:** silky, compelling and very elegant
2. **10 Years Old Tawny:** perfectly balanced Port
3. **Colheita 1996:** very delicate and fresh
4. **Colheita 2014:** silky texture and a long-lasting finish
5. **Colheita White 2014:** intense, very fresh, and compelling
6. **Vintage 2020:** made only in very exceptional years
7. **LBV 2020:** selected from high quality lots and natured in oak for 4 to 6 years
8. **Soberbo Vermouth:** inspired by company records from the thirties and forties



Kopke

Table

14

PORT

Producer contact: João Belo

Email: joao.belo@sogevinus.com

Phone: +351 915 848 272

Website: www.kopke1638.com www.sogevinus.com

Contact in the UK: Robert Hayward

Email: wine@haywardbros.co.uk

Phone: +44 207 237 0576

Website: www.haywardbros.co.uk

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

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

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

1. **Kopke 10 Year Old White:**

2. **Kopke 10 Year Old Tawny:**

3. **Kopke 20 Year Old White:**

4. **Kopke 20 Year Old Tawny:**

5. **Kopke 50 Year Old White:**

6. **Kopke Colheita 2010 White:**

7. **Kopke Colheita 2005 Tawny:**

8. **Kopke Colheita 1975 Tawny:**

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- ✓ Next-day UK delivery available
- ✓ All bottles held in our own cellars



Talk to our team to discuss pricing and provenance on individual bottles.



[+44 \(0\) 1425 837177](tel:+44201425837177)



www.vintagewineandport.co.uk





BURMESTER

Burmester

Table

15a

PORT

Producer contact: Teresa Brandao

Email: Teresa.brandao@sogevinus.com

Phone: +351 917 999 864

Website:

www.burmester.pt www.sogevinus.com

Contact in the UK: Vintage Wine and Port

Email: customercare@vintagewineandport.co.uk

Phone: +44 1425 837177

Website: www.vintagewineandport.co.uk

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 LBV 2019:**
2. **Burmester 10 Year Old Tawny:**
3. **Burmester 20 Year Old Tawny:**
4. **Burmester Quinta do Arnozelo Vintage 2022:**
5. **Burmester Colheita 1967:**
6. **Burmester Colheita 1975:**



Porto Quevedo

Table
15b
PORT

Producer contact: Oscar Quevedo

Email: oscar@quevedo.pt

Phone: +351 964 494 115

Website: www.quevedo.pt

Contact in the UK: Vintage Wine and Port

Email: customercare@vintagewineandport.co.uk

Phone: +44 1425 837177

Website: www.vintagewineandport.co.uk

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 102 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. **10 Years White:**

2. **50 Years White:**

3. **Late Bottled Vintage 2019:**

4. **Vintage 2022:**

5. **Colheita 2003:**

6. **Colheita 1995:**



QUEVEDO PORT WINE *Advent Calendar*

(24 x 50 ml)



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

The Calendar includes 24 bottles of our best selling Port Wines: White, Rosé, Lágrima, 10 Year Old White, Ruby, Reserve Ruby, LBV 2017, Tawny, Tawny Reserve, 10 Year Old Tawny, 30 Year Old Tawny, and Colheita 1997.

Technical information

24 x 50ml bottles

2 x White
2 x Rosé
2 x Lágrima
2 x 10 Year Old White

2 x Ruby
2 x Reserve Ruby
2 x LBV 2017
2 x Tawny

2 x Tawny Reserve
2 x 10 Year Old Tawny
2 x 30 Year Old Tawny
2 x Colheita 1997

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: Filipe Marinho

Email: filipemarinho@quintadadevesa.pt

Phone: +351 919 895 019

Website: www.quintadadevesa.pt

Contact in the UK: Vintage Wine and Port

Email: customercare@vintagewineandport.co.uk

Phone: +44 1425 837177

Website: www.vintagewineandport.co.uk

A historic vineyard, Quinta da Devesa was already included as a quality grape growing plot in the first map of the Douro Demarcated Region, created by Baron Forrester in 1844.

The most important history of the property began in 1941 when Jose Fortunato Junior and his wife, Antonia Soares Fortunato acquired Quinta da Devesa and decided to pour their lifetime passion for port wine into the property through great investment in port and, later, dry wine production.

Over seventy years later, harvests of superior quality have been kept and stored in wooden casks in the winery cellars. These are used today to produce the famed tawny port blends of Quinta da Devesa alongside some exceptional colheita ports dating back to 1944.

1. **Devesa LBV Unfiltered 2020:**
2. **Devesa 20 Year Old Tawny:**
3. **Devesa 40 Year Old Tawny:**
4. **Devesa 20 Year Old White:**
5. **Devesa 50 Year Old White:**
6. **Devesa White Colheita 2000:**
7. **Devesa Colheita 1976:**
8. **Devesa Very Very Old Tawny 80 Year Old:**

Producer contact: Miguel Pereira

Email: mail@cavesmessias.pt

Phone: +351 231 200 970

Website: www.cavesmessias.pt

Contact in UK: Vintage Wine & Port

Email: customercare@vintagewineandport.co.uk

Phone: +44 1425 837177

Website: www.vintagewineandport.co.uk

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. **Messias LBV 2019**
2. **Messias Vintage 2022**
3. **Messias LBV Unfiltered 2019**
4. **Messias Colheita 2012**
5. **Messias Colheita 2013**
6. **Messias Colheita 2005**

QUINTA DAS
CARVALHAS



Quinta das Carvalhas

Table
17b
PORT

Producer contact: Tiago Silva Reis

Email: tiagosilvareis@realcompanhiavelha.pt

Phone: +44 7852 885 870

Website: www.realcompanhiavelha.pt

Contact in the UK: Vintage Wine and Port

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customercare@vintagewineandport.co.uk

Phone: +44 1425 837177

Website: www.vintagewineandport.co.uk

Located in prime position on the banks of the Douro River opposite Pinhão, Quinta das Carvalhas is one of the most emblematic and spectacular properties in the Douro valley. With a rich history dating back to 1759, Carvalhas is one of the jewels of the Douro. Now owned and cherished by the Silva Reis family, Carvalhas has benefited from considerable investment and undergone a transformation in recent years to adopt sustainable, modern viticultural practices whilst preserving the historic century-old vines that go towards making their best wines.

1. **Carvalhas LBV 2019:**

2. **Carvalhas 10 Year Old Tawny:**

3. **Carvalhas 20 Year Old Tawny:**

4. **Carvalhas 30 Year Old Tawny:**

5. **Carvalhas 40 Year Old Tawny:**

6. **Carvalhas Vintage 2007:**

Producer contact details: Ana Rato

Email: arato@ramosinto.pt

Phone: +351 935 503 131

Address www.ramospinto.pt

Contact in UK: Lucy Bingham

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Phone: 0208 812 3380

Address: www.mmdltd.com

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

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

1. **Ramos Pinto Adriano White Reserva: RRP: £25.00**
2. **Ramos Pinto Unfiltered Late Bottled Vintage 2018: RRP £29.00**
3. **Ramos Pinto Vintage Port 2000: RRP £93.00**
4. **Ramos Pinto 10 Year Old Tawny Porto – Quinta de Ervamoira: RRP £44.00**
5. **Ramos Pinto 20 Year Old Tawny Porto – Quinta do Bom Retiro: RRP £80.00**
6. **Ramos Pinto 30 Year Old Tawny Porto: RRP £125.00**



Quinta do Vale Meão

Table
C11
PORT

Producer contact: Luisa Olazabal

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Address: www.quintadovalemeao.pt

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Phone: 01663 742 230

Address: www.raymondreynolds.co.uk

The Olazabal family, proud owners and descendants of the estate's founder, Dona Antonia Adelaide Ferreira, are now writing a significant chapter for this iconic estate and the Douro region. Since 1998, winemaker Francisco Xito Olazabal has worked tirelessly to understand the vast potential he has in his hands, a passion reflected in the character of his wines.

For 20 years he has been keeping wine back to be able to make Aged Tawny Ports which come exclusively from the property's vineyards. It is with pride that the 5th and 6th generations re-establish the family's tradition after patiently waiting for the right moment to present these Port wines to the world.

The range of Ports is now comprises of Vintage Port, Finest Reserve and 10 Year Old Tawny.

- 1. Quinta do Vale Meão Finest Reserve:**

- 2. Quinta do Vale Meão 10 Years Old Tawny:**

- 3. Quinta do Vale Meão 2001 Vintage Port:**

- 4. Quinta do Vale Meão Colheita 1999:**



Setúbal Peninsula Wines is proud to present fortified wines from the following producers:

19. **Setúbal Peninsula Wines**
 - **Adega Camolas**
 - **Adega de Pegões**
 - **Casa Ermelinda Freitas**
 - **Herdade de Gâmbia**

20. **José Maria da Fonseca**
- 21a. **Adega de Palmela**
- 21b. **Venâncio da Costa Lima**
- 22a. **Quinta do Piloto**
- 22b. **Sociedade Vinícola de Palmela**
- 23a. **António Saramago Vinhos**
- 23b. **Bacalhôa**

Website: www.vinhosdapeninsuladesetubal.org/en

Facebook: [@vinhosdapeninsuladesetubal](#) @omoscatedsetubal

Instagram: [@vinhosdapeninsuladesetubal](#)

YouTube: [@vinhosdapeninsuladesetubal](#)



Setúbal Peninsula Wines

Table
19
SETÚBAL

Contact: Luís Narciso

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Phone: +351 265 739 102

Website: www.vinhosdapeninsuladesetubal.org/en

Facebook: vinhosdapeninsuladesetubal

Instagram: @vinhosdapeninsuladesetubal

Youtube: vinhosdapeninsuladesetubal

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

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

1. **Adega Camolas – Moscatel de Setúbal, Reserva, 2020, DO Setúbal**

Seeking distribution

2. **Adega Camolas – Moscatel Roxo, 2019, DO Setúbal**

Seeking distribution

3. **Adega de Pegões, Moscatel de Setúbal, DO Setúbal**

Imported by Hallgarten & Novum Wines

4. **Adega de Pegões, Encostas da Arrábida Moscatel Roxo, DO Setúbal**



Setúbal Peninsula Wines

Table
19
SETÚBAL

Contact: Luís Narciso

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Facebook: [vinhosdapeninsuladesetubal](https://www.facebook.com/vinhosdapeninsuladesetubal)

Instagram: [@vinhosdapeninsuladesetubal](https://www.instagram.com/vinhosdapeninsuladesetubal)

Youtube: [vinhosdapeninsuladesetubal](https://www.youtube.com/vinhosdapeninsuladesetubal)

5. Casa Ermelinda Freitas - Moscatel de Setúbal NV, DO Setúbal :

Imported by The Wine Society www.thewinesociety.com

6. Casa Ermelinda Freitas - Moscatel Roxo Superior, 2010, DO Setúbal:

Imported by Atlântico UK Ltd info@delicias-uk.com

7. Herdade de Gâmbia - Moscatel de Setúbal NV, DO Setúbal:

Imported by Oakley Wine Agencies nick@oakleywineagencies.co.uk



José Maria da Fonseca

Table
20
SETÚBAL

Producer contact: Maria Barros

Email: maria.barros@jmfonseca.pt

Phone: +351 914 821 744

Website: www.jmf.pt

Contact in the UK:

Seeking Representation

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

1. **Alambre Moscatel de Setúbal, 2021, DO Setúbal:**
2. **Alambre Moscatel Roxo de Setúbal 5 Years, DO Setúbal:**
3. **João Pires Moscatel de Setúbal 10 Years, DO Setúbal:**
4. **Alambre Moscatel de Setúbal 20 Years, DO Setúbal:**
5. **Alambre Moscatel de Setúbal 40 Years, DO Setúbal:**
6. **Domingos Soares Franco Coleção Privada Moscatel de Setúbal Superior Armagnac, 2007, DO Setúbal:**



Venâncio da Costa Lima

Table
21b
SETÚBAL

Producer contact: Eric Auriault

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Phone: +351 919937673

Website: www.venanciodacostalima.pt

Contact in the UK: Victoria Rogers

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Phone: +44 (0)7764 610072

Website: www.wine.gauntleys.com

Venâncio Costa Lima is one of the oldest wineries in the Palmela region, with its activity dating back to 1914.

As a family business, this winery is already in its fourth generation.

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

Every year, wineries from all around the world, passionate about the muscat grapes, send their best wines to France for the Muscats du Monde competition. Venâncio Costa Lima achieved the highest score in show in 2011, 2017, 2020, 2022 and 2023, which is more than any other winery.

1. **VCL Moscatel de Setúbal Rubrica, NV, DO Setúbal:**
2. **VCL Moscatel de Setúbal 5 Year Old (0.5lt), DO Setúbal:**
3. **VCL Moscatel de Setúbal 10 Year Old (0.5lt), DO Setúbal:**
4. **VCL Moscatel de Setúbal Reserve, 2010, DO Setúbal:**
5. **VCL Moscatel Roxo de Setúbal 2016 (0.5lt), DO Setúbal:**
6. **VCL Moscatel de Setúbal Reserve 30 Year Old, (0.5lt), DO Setúbal:**

Producer contact: Filipe Cardoso

Email: info@quintadopiloto.pt

Phone: +351 212 333 030

Website: www.quintadopiloto.pt

Contact in the UK: Raymond Reynolds

Email: info@raymondreynolds.co.uk

Phone: 01663 742230

Website: www.reymondreynolds.co.uk

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

1. **Quinta do Piloto Moscatel Setúbal 2021 Concrete Ânforas, DO Setúbal:**
2. **Quinta do Piloto Moscatel de Setúbal Superior, 2018, DO Setúbal:**
3. **Quinta do Piloto Moscatel Roxo, 2018, DO Setúbal:**
4. **Quinta do Piloto Moscatel de Setúbal Superior 10 Years, DO Setúbal:**
5. **Quinta do Piloto Moscatel Roxo 10 Years, DO Setúbal:**
6. **Quinta do Piloto Moscatel de Setúbal Superior 20 Years, DO Setúbal:**

Producer contact: Pedro Dias

Email: pedro.dias@vinalda.pt

Phone: +351 910800637

Website: <https://www.vinalda.pt/marcas/soc-vinicola-de-palmela/>

Importer: Looking for new solutions and importers for our wines

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

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

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

1. **Moscatel de Setúbal Terras do Sado, DO Setúbal:**
2. **Moscatel de Setúbal SVP Superior 5 Years Old, DO Setúbal;**
3. **Moscatel de Setúbal SVP Superior 10 Years Old, DO Setúbal:**
4. **Moscatel de Setúbal Roxo SVP Superior 10 Years Old, DO Setúbal:**
5. **Moscatel de Setúbal SVP Superior 20 Years Old, DO Setúbal:**
6. **Moscatel de Setúbal SVP with Decanter, DO Setúbal;**

Producer contact: Ana Leitão
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Website: www.bacalhoa.pt

Contact in the UK: Andre Neves
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Website: www.ehrmannswines.co.uk

Bacalhôa Group is one of Portugal's largest and most innovative wine producers, known for exceptional wines enjoyed worldwide. With vineyards in six regions, we cultivate 935 hectares with 33 grape varieties and operate four advanced winemaking centers, ensuring 85% production autonomy. Our entities—Bacalhôa Vinhos, Aliança Vinhos, Quinta do Carmo, and Quinta dos Quatro Ventos—blend tradition, technology, and expertise. With 103 years of excellence and a legacy of over 500 years, Bacalhôa continues to redefine the art of winemaking.

1. **Bacalhôa Moscatel de Setúbal, 2022, DO Setúbal:**
2. **Bacalhôa Moscatel de Setúbal 5 Years (No Harvest), DO Setúbal:**
3. **Bacalhôa Moscatel de Setúbal Superior 10 Years D.O., 2009, DO Setúbal:**
4. **Bacalhôa Moscatel Roxo de Setúbal Superior 10 Years D.O., 2007, DO Setúbal:**
5. **Bacalhôa Moscatel de Setúbal Superior 20 Years D.O., 2000, DO Setúbal:**
6. **Bacalhôa Moscatel Roxo de Setúbal Superior 20 Years D.O., 2003, DO Setúbal:**



Pereira d'Oliveira

ibam
INSTITUTO DE BODEGAS
E DO APELADO DA MADEIRA, I.P.A.M.

C1
MADEIRA

Producer contact: Luis d'Oliveira

Email: geral@doliveiras.pt

Phone: 00 351 291 220 784

Address: www.doliveiras.pt

Contact in the UK: Lesley Adams

Email: madeira@boveywines.co.uk

Phone: 07796 953716

Address: www.boveywines.co.uk

6. **1985 Verdelho:**

7. **Aged 15 Years Old Tinta Negra Medium-Sweet:**

8. **1999 Boal:**

9. **1968 Boal:**

10. **2002 Malvasia:**

11. **1998 Tinta Negra Sweet:**

12. **1910 Malvasia Candida:**



H. M. Borges



Producer contact: Helena Borges

Email: info@hmborges.com

Phone: +351 291 223 247

Website: www.hmborges.com/en/

Contact in the UK: Ollie Swan

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Phone: 020 8819 1458

Website: www.clarkfoysterwines.co.uk/

Founded in 1877 by Henriques Menezes Borges the company H.M. Borges is one of the great names of Madeira. Today, the company is run by the fourth generation, Helena and Isabel Borges, and is still located in the centre of Funchal. All the wines are made and stored here, and the company holds significant stocks in barrel stored on three levels in the cellars. The wines of ten years old and above are made with the noble varieties, but the 1998 (Medium Dry) is the first Frasqueira wine from the Tinta Negra grape – bottled in 2024, a new chapter in tradition.

Traditional values associated with the great wines of Madeira are balanced with modern understanding of wine making and maturation. These are unique wines from an independent family business.

1. **Sweet 5 years old**
2. **Sercial 10 years old**
3. **Boal 10 years old**
4. **Malmsey 15 years old**
5. **Frasqueira Sercial 1993**
6. **Frasqueira Boal 1986**
7. **Frasqueira Tinta Negra 1998 – Medium Dry**
8. **Single Harvest Tinta Negra 2015 - Sweet**



HENRIQUES & HENRIQUES
SINCE 1850

Henriques & Henriques

ivbam
INSTITUTO VITÍCOLO DE BORDO
E DO ALENQUILHA DA MADEIRA, I.P.A.M.

C3

MADEIRA

Producer contact: Fernanda Martins

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Phone: +351 291 941 551

Website: www.henriquesehenriques.pt

Contact in the UK: Lisa O'Donnell

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Phone: 0207 840 3600

Website: www.mentendorff.co.uk

The benchmark of quality Madeira since 1850, Henriques & Henriques is one of the most famous names on the Portuguese island.

Currently under the leadership of Master Blender, Humberto Jardim, it is the only House to have consistently owned vineyards in Madeira, allowing them to control every aspect of the production process. They were the first producer to construct a purpose-built winery on the island and are innovative in both product development and design. The company uses the most recent technical innovations but maintains the family tradition of almost 200 years of producing finest Madeira wines.

1. **5 Year Old Verdelho Single Vineyard:**
2. **Sercial 10 Year Old:**
3. **Verdelho 10 Year Old:**
4. **Malvasia 10 Year Old:**
5. **Single Harvest Boal 2000:**
6. **Single Harvest Sercial 2001:**
7. **Verdelho 20 Year Old:**
8. **Medium Rich Single Harvest Maderia 1998:**



Justino's Madeira



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Address: www.libertywines.co.uk

Justino's Madeira Wines S.A. was established on Madeira in 1870 and is one of the oldest producers and exporters of Madeira wine. They are also one of the most dynamic. In 1993 they joined forces with one of the largest wines and spirit distribution companies in France, allowing them to build new, spacious and modern facilities. Justino's Madeira owns a large supply of high-quality wines and keeps considerable stock in the winery, where the wines are aged in oak casks and bottled only on demand. As a testament to their commitment to quality and their high number of medal-winning wines, Justino's Colheita Tinta Negra 1999 won the Silver Medal at the Sommelier Wine Awards 2024.

1. **Justino's Madeira Verdelho 10 Years Old**
2. **Justino's Madeira Boal 10 Years Old**
3. **Justino's Madeira Sercial Single Cask 2007**
4. **Justino's Madeira Malvasia Single Cask 2007**
5. **Justino's Madeira Colheita Boal 2008**
6. **Justino's Madeira Colheita Tinta Negra 1999**
7. **Justino's Madeira Frasqueira Sercial 1998**
8. **Justino's Madeira Frasqueira Verdelho 1999**



Barbeito



Producer contact: Ricardo Diogo Freitas

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Address: www.raymondreynolds.co.uk

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

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

1. **Rainwater Reserve (5YO):**
2. **Sercial Old Reserve (10 YO):**
3. **Verdelho Old Reserve (10 YO):**
4. **Sercial Curtimenta 2015 - Single Cask & Single Vineyard:**
5. **Boal 20 years old Ribeiro Real:**
6. **Vinho do Reitor Malvasia 40 years old:**
7. **Verdelho 1994 MEF Frasqueira:**
8. **O Americano Malvasia 50 years old:**



Madeira Wine Company



Producer contact details: Nelson Calado

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Contact in the UK: Michael

Oppenheim

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Contact telephone: 01442 870900

Address: www.fells.co.uk

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

1. **Blandy's 5 Year Old Reserva – RRP £19.99**
Awarded Decanter, IWSC and IWC Silver Medal 2024
2. **Blandy's 10 Year Old Sercial: 75cl – RRP £41.00**
Awarded Drinks Business Fortified Masters Gold Medal 2024
3. **Blandy's 10 Year Old Verdelho: 75cl – RRP £41.00**
Awarded Drinks Business Fortified Masters Gold Medal 2024
4. **Blandy's 10 Year Old Bual: 75cl – RRP £41.00**
Awarded Drinks Business Fortified Masters Gold Medal 2024
5. **Blandy's 10 Year Old Malmsey: 75cl – RRP £41.00**
Awarded Drinks Business Fortified Masters Master Medal 2024
6. **Blandy' Colheita 2011 Verdelho – RRP £97.00**
Awarded 91/100 points, Vinous, Neal Martin
7. **Blandy' Colheita 2011 Bual – RRP £97.00**
Awarded 93/100 points, Wine Enthusiast, Roger Voss
8. **Blandy's 1978 Terrantez – RRP £320.00**
Awarded 97/100 Points, Wine Enthusiast



Pellegrino

Table
C7
MARSALA

Producer contact: Giuseppe Fiannaca

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It all began in 1880, when the notary Paolo Pellegrino, a passionate wine grower, founded the winery destined to become one of the most important in Sicily. Over the last 145 years, they have acquired a deep knowledge of their territory, of the methods of cultivation of native vines and of the best techniques of vinification of the grapes. The Pellegrino family themselves continue to oversee the work in the vineyards, the winery, and the daily management of the company.

The Pellegrino vineyards are found in the westernmost part of Sicily, which is characterized by a great variety of microclimates. The territory is some of the most mountainous vineyard area in Italy – which means it benefits from high sunshine intensity, a dry climate, and ideal soils for the cultivation of grapes. With regular winds from the south and a wide atmospheric temperature range you have perfect growing conditions.

1. **Marsala Superiore Garibaldi Dolce:**
2. **Marsala Superiore SOM Secco:**
3. **Old John Marsala Superiore Riserva Ambra Semisecco DOC 1998:**
4. **Bip Benjamin Marsala Superiore Riserva Oro Dolce DOC 2013:**
5. **Uncle Joseph Marsala Superiore Rubino Dolce 2015:**
6. **Marsala Vergine Riserva 2000:**
7. **Passito di Pantelleria Liquoroso 2023:**

Producer contact: Alexandra Curatolo

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Phone: 0039 0923 989400

Website: www.curatoloarini.com

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Phone: 020 7720 5350

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 tradition that only a winery with more than century of history 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, make a great alternative to Sherry. The Zibibbo, Sicilian name for Muscat d'Alexandria, completes the range of fortified wines giving a touch of freshness and novelty. The favourable climate in Sicily means the consistency in quality can be assured from vintage to vintage.

1. **Marsala Superiore Dolce 5 Years Old**
2. **Marsala Superiore Secco 5 Years Old**
3. **Marsala Riserva 10 Years Old**
4. **Marsala Riserva 20 Years Old**
5. **Marsala Vergine Riserva 1995**
6. **Marsala Zibibbo Liquoroso**
7. **Passito Coralto**



Martinez

Table C9a MARSALA

Producer contact: Agnese Aureli

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Phone: +44 7768 270374

At the westernmost tip of Sicily, the Martinez winery takes its name from the family that founded it in 1866. For six generations, through the succession of faces and personalities, the family has remained committed to producing Italy's most prestigious fortified wine.

Over 150 years ago, Carlo Martinez, alongside his brother Francesco, recognized the vibrant city of Marsala—then a thriving centre of trade and wine production—as the perfect place to bring his entrepreneurial dream to life.

Today, the Martinez winery continues to grow, nurturing its wines with patience and dedication, allowing them to mature at their own pace.

1. **Marsala Superiore Garibaldi Dolce:**

2. **Marsala Superiore S.O.M . Secco:**

3. **Marsala Vergine Riserva 2003:**

4. **Laus Zibibbo:**

5. **Laus Malvasia:**

6. **RossoMandorla:**

Email: uk@wineaustralia.com

Address: www.australianwine.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, fortified wines are among Australia's most unique and interesting wines with styles found nowhere else in the world.

- 1. Chambers Rosewood Vineyards Rutherglen Muscat NV 17.5%**
Liberty Wines | Lizzie Walker | lizzie.walker@libertywines.co.uk RRP £17.99
- 2. Chambers Rosewood Vineyards Rutherglen Old Vine Muscat NV 17.5%**
Liberty Wines | Lizzie Walker | lizzie.walker@libertywines.co.uk RRP £27.99
- 3. Woodstock, Very Old Fortified 3 Generations, McLaren Vale, Grenache, Shiraz NV 20%**
Amathus Drinks | Jeremy Lithgow MW | jeremy@amathusdrinks.com RRP £31.50
- 4. Stanton & Killeen, Classic Muscat, Rutherglen, NV 18%**
Awin Barratt Siegel Wine Agencies | Lesley Gray | lesley@abs.wine RRP £26.05
- 5. Campbells Classic Topaque, Rutherglen, Muscadelle, NV, 17.2%**
Awin Barratt Siegel Wine Agencies | Lesley Gray | lesley@abs.wine RRP £27.00
- 6. De Bortoli Black Noble Barrel Aged 10 Year Old Botrytis Semillon 17.5%**
North South Wines | Rachel Osborne | rachel@northsouthwines.co.uk RRP £25/£30



Villa Oeiras

Table
C11
CARCAVELOS

Producer contact: Alexandre Eurico Lisboa

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The fortified wines of the Carcavelos DO (1908) were world famous in the 18th and 19th centuries, mostly produced from the Marquês of Pombal's estate around Oeiras. During the 20st century, the area suffered serious depletion to the point of near extinction from Lisbon's urban sprawl.

In 2001 the Municipality of Oeiras rescued and has protected the winery and vineyards and now manage 18 hectares of vines, making them the region's leading producer. The committed and enthusiastic team, led by Alexandre Lisboa, have maintained the respect for the wine's traditions, exploring the essence of this unique terroir and grapes. These wines are now winning many deserved awards. Visit the historic cellars and tasting room at the **Palácio do Marquês** in Oeiras.

1. **Carcavelos 7 Year Old:**
2. **Carcavelos Superior 15 Year Old:**
3. **Carcavelos Tinto 12 Year Old:**



Coop. Vitivinícola da Ilha do Pico

Table
C11
PICO

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Website: www.raymondreynolds.co.uk

Pico Island, is the youngest island in the mid Atlantic Azores archipelago. Geologically it's a rocky island, with very little topsoil. Vines eek out a precarious existence on old lava flows at the edge of the ocean.

In the 18th and 19th centuries the wines of Pico were fortified wines shipped around the world, United States of America and Russia their frequent destinations.

In 1949 a group of local vigneron founded the Cooperativa Vitivinícola da Ilha do Pico (Pico Wines). The aim was and still is to preserve and develop this special heritage for future generations. Today it numbers more than 250 associates. Pico wines continue to produce high quality fortified wines, examples of which are the "Licoroso 10 Anos" and "Licoroso 20 Anos" ..

1. **Lajido Meio Seco 2008, D.O. PICO**
2. **Licoroso 10 Year Old, D.O. PICO**

10 Year Old Tawny

Table
C12
PORT

	<p>TABLE 13 Contact in the UK: David Archibald Email: david.archibald@houseoftownend.co.uk Phone: 07712 676 466</p>
	<p>TABLE 6 Seeking UK representation</p>
	<p>TABLE 8 Contact in the UK: Alexander Darley Email: darls@churchills.pt Phone: +351 223 703 641</p>
	<p>TABLE 5b Contact in the UK: Robert Markham Email: rmarkham@gonzalezbyassuk.com Phone: 01707 274790</p>
	<p>TABLE 9 Seeking UK representation</p>
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	<p>TABLE 7 Contact in the UK: Lisa O'Donnell Email: lisa@mentendorff.co.uk Phone: 0207 840 3600</p>
	<p>Contact in the UK: Francis Flavin Email: sales@davy.co.uk Phone: 020 8858 6011 Website: www.davywine.co.uk/wholesale</p>

10 Year Old Tawny

Table
C12
PORT

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 <p>QUINTA DO VALE MEÃO</p>	<p>TABLE C11 Contact in UK: Raymond Reynolds Email: rr@raymondreynolds.co.uk Phone: 01663 742 230</p>
 <p>BURMESTER</p>	<p>TABLE 15a Contact in the UK: Vintage Wine and Port Email: customercare@vintagewineandport.co.uk Phone: +44 1425 837177</p>
<p>QUINTA DAS CARVALHAS</p> 	<p>TABLE 17b Contact in the UK: Vintage Wine and Port Email: customercare@vintagewineandport.co.uk Phone: +44 1425 837177</p>
 <p>RAMOS PINTO PORTO & DOURO</p>	<p>TABLE 18b Contact in UK: Lucy Bingham Email: lucy.bingham@mmdltd.co.uk Phone: 0208 812 3380</p>
 <p>SANDEMAN PORTO PORTUGAL</p>	<p>TABLE 11 Contact in the UK: Rui Santil Email: Rui.Santil@libertywines.co.uk Phone: 020 7720 5350</p>
<p>FERREIRA</p>  <p>PORTO</p>	<p>TABLE 11 Contact in the UK: Rui Santil Email: Rui.Santil@libertywines.co.uk Phone: 020 7720 5350</p>
 <p>KOPKE</p>	<p>TABLE 14 Contact in the UK: Robert Hayward Email: wine@haywardbros.co.uk Phone: +44 207 237 0576</p>

10 Year Old Tawny

Table
C12
PORT

<p>Quinta de Val da Figueira desde 1789</p> 	<p>Contact in the UK: Liam Dufraisse Email: liam@charlestaylorwines.com Phone: 020 7821 1772 Website: www.charlestaylorwines</p>
 <p>QUINTA DO VALLADO</p>	<p>Contact in the UK: Jo Lory Email: sales@hnwines.co.uk Phone: 01582 722538 Website: www.hnwines.co.uk</p>

SCHOOL OF PORT.

MEET SCHOOL OF PORT

School of Port is an educational platform by Symington Family Estates with courses, workshops, and content about port & the Douro Valley.

We provide essential port knowledge for wine trade professionals and wine lovers alike.

With School of Port, you can learn how to talk about the port category with confidence, covering subjects such as history and provenance, production methods and styles, storage, serving and pairing suggestions.



ALL CONTENT AVAILABLE AT
schoolofport.com



MASTER CLASSES



Unconventional Madeira

11.00am, Bishop Partridge Hall

Under the guidance of CEO and 7th generation family member Chris Blandy, together with award-winning winemaker Francisco Albuquerque, the new 10-year-old range has been created using techniques refined over Blandy's 200-years of heritage combined with detailed knowledge borne of extensive research and a thorough understanding of the region. Each varietal undergoes a meticulously tailored aging process in Blandy's 16 different ageing rooms located across two distinct sites.

Designed to challenge existing conceptions of Madeira and attract new consumers to the category, this new 10-year-old range has had a radical packaging redesign that is unique to these wines. New sleek clear bottles are used to show off the wonderful hues of the four varietals and colourful labels create a great shelf standout. An unconventional range, this launch marks another milestone in Blandy's two centuries of history, and a step-change in Madeira DNA.

Alongside the new range of 10 Year Old wines, Chris Blandy will also present the second selection of the Blandy family's Heritage Collection of wines – the astonishing 1965 Sercial.

1. Blandy's 10 Year Old Sercial
2. Blandy's 10 Year Old Verdelho
3. Blandy's 10 Year Old Bual
4. Blandy's 10 Year Old Malmsey
5. Blandy's Heritage Collection Sercial 1965



Moscatel de Setúbal: Terroir vs House Style – the Winemaker’s Perspective

12.45pm, Bishop Partridge Hall



For centuries the toast of kings and, nowadays, a regular feature of the annual Muscats du Monde® Top 10 Award List, Moscatel de Setúbal is the jewel in the crown of Portugal’s Península de Setúbal region. Famously floral, Moscatel gains hugely in sensory complexity, richness and intensity with barrel age. In conversation with Filipe Cardoso of Quinta do Piloto, Portuguese wine expert Sarah Ahmed will explore the building blocks of house style and the role of terroir in a comparative tasting of 10-Year-Old Moscatel de Setúbal wines from seven leading producers. The masterclass will interrogate the art and science of fortification, maceration, maturation and blending, teasing out those factors which account for the unique personality of each wine from this premium D.O. Setúbal category.

1. José Maria da Fonseca, João Pires Moscatel de Setúbal 10-Year-Old (DO Setúbal)
2. António Saramago, Moscatel de Setúbal 10-Year-Old (DO Setúbal)
3. Quinta do Piloto, Moscatel de Setúbal 10-Year-Old Superior (DO Setúbal)
4. Sociedade Vinícola de Palmela, Moscatel de Setúbal 10-Year-Old (DO Setúbal)
5. Adega de Palmela, Moscatel de Setúbal 10-Year-Old (DO Setúbal)
6. Venâncio da Costa Lima, Rubrica Moscatel de Setúbal 10-Year-Old Reserva (DO Setúbal)
7. Bacalhôa, Moscatel de Setúbal 10-Year-Old Superior, 2009 (DO Setúbal)

Port Wine and Chocolate - a match made in heaven

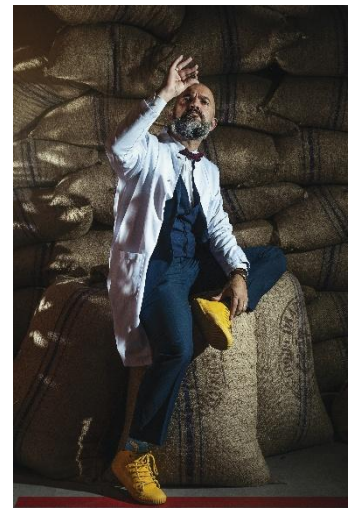
2.30pm Bishop Partridge Hall



Presented by João Vasconcelos, Sales Director for the Fladgate Partnership and Pedro Martins Araújo, Master Chocolate Maker of Vinte Vinte.

Embark on a unique journey of aromas and flavours where one can learn how to taste Port wine and Chocolate, appreciate its quality and understand the production methods involved in crafting these unique products.

During the journey you will discover why Port wine and Chocolate are a match made in heaven, by tasting and pairing:



1. Fonseca Bin27 with Vinte Vinte Dark Chocolate 70%
2. Taylor's Late Bottled Vintage 2019 with Vinte Vinte Dark Chocolate 58%
3. Taylor's 10-Year-Old Tawny Port with Vinte Vinte Milk Chocolate 35%
4. Taylor's Chip Dry White Port with Vinte Vinte White Chocolate
5. Taylor's Vintage Port 2007 with Vinte Vinte Grand Cru Dark Chocolate 70% Mexico
6. Taylor's 50-Year-Old Tawny Port with Vinte Vinte Limited Edition Dark Chocolate 65% Peru



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