



# **The Big Fortified Tasting**

**23<sup>rd</sup> March 2026**

**2 Savoy Place  
London**



## Welcome to the Big Fortified Tasting 2026

Welcome to the 16<sup>th</sup> year of the bft!

A year of change with us – we hope you like the new venue and the new style of Highlight Sessions giving you time with the producers who create these wonderful wines.

We dedicate this show to Pamela Cole of Bovey Wines (Pereira d'Oliveira), who sadly died last year. She and Geoff have been such a support and inspiration to us over the years we have run the bft. If you get the chance then please raise a glass of Madeira in her honour.

Every year we get such pleasure in discovering new styles or new producers of fortified wines and this year continues that passion. In 2026 we are very happy to have our first fortified wine from Sardinia, welcoming Silvio Carta for the first time. We are also delighted to see Miguel Braga back to the bft with his first UK showing of his new project "208".

Fortified wines are a great way to add complexity to cocktails while at the same time lowering alcohol content and reducing the cost of raw materials. We are delighted to welcome Will Barker who will spend the day doing live demonstrations (and tastings) of 10 different mixes, all featuring at least 1 fortified wine. Will is a 2025 UK finalist of the Graham's Blend Series Cocktail Challenge.

Our Feature Table focus is on En Rama wines from Jerez and Montilla-Moriles. These are wines bottled from cask with little filtration and offer a rich and full-bodied set of flavours. We are hoping to continue the theme next year and explore a little about how en rama Sherry can age and mature in bottle...

Finally, don't forget to look at the great selection of Highlight Sessions this year. So many of them are first times for the UK!

Enjoy today's event; we look forward to seeing you again in 2027 for the next Big Fortified Tasting.

*Alex Bridgeman*

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

[#thebft2026](https://twitter.com/thebft2026)

@thebft



@thenewbft

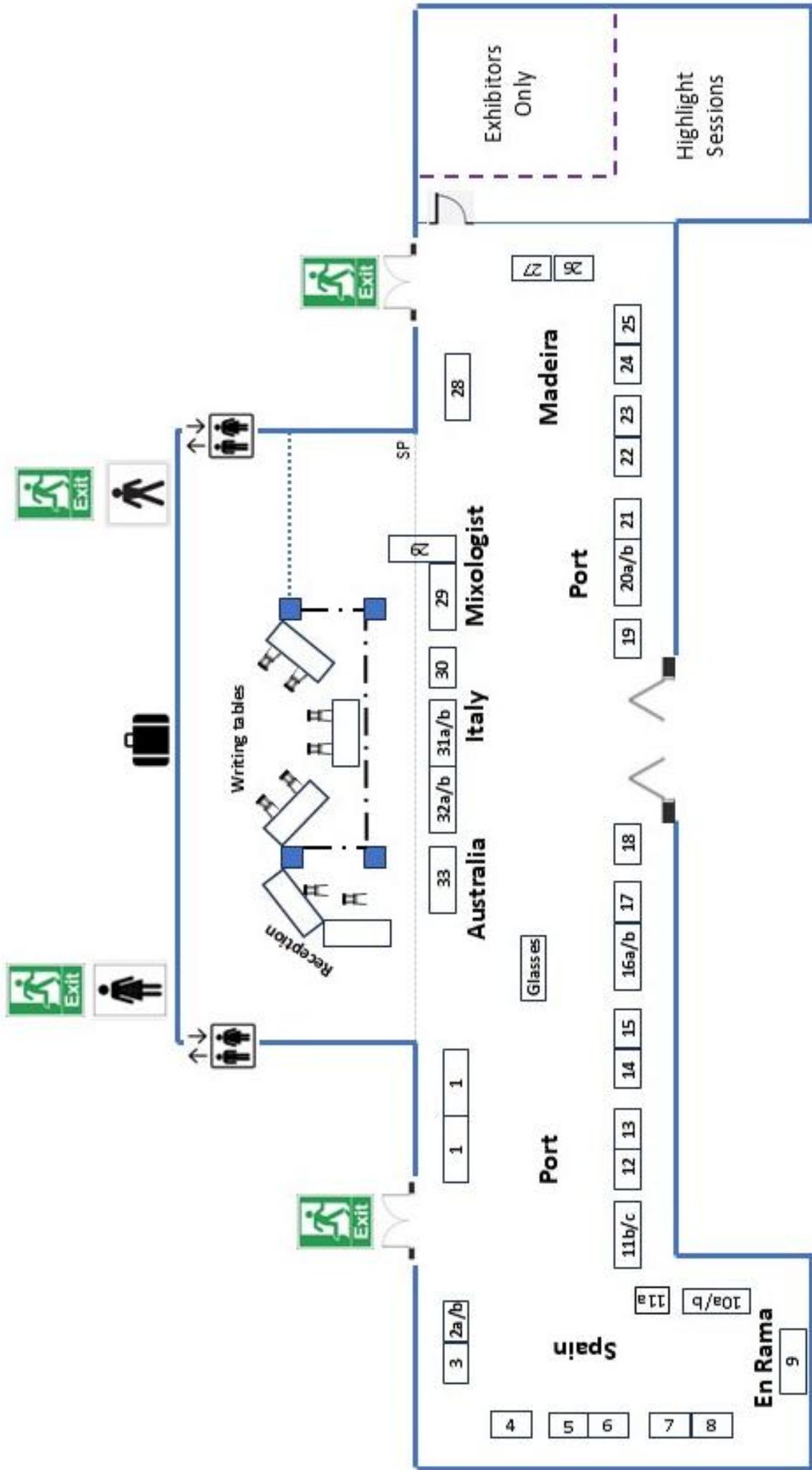


@Big\_Fortified\_Tasting



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10.30	Cash it – don't trash it! Maximise your margins on Port by the glass.	
11.15	VORS – Treasures from the cellars of Alvaro Domecq	
12.00	80 Year Old and Very Very Old Port	
13.30	Kopke's Hidden Gems of 2012	
14.15	Boutique Blending by Porto dos Santos	
15.00	The Versatility of Marsala	



# En Rama

Table

9

ANDALUSIA

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	<p><b>TABLE 5</b> Contact in the UK: Michael Oppenheim Contact email: <a href="mailto:mo@fells.co.uk">mo@fells.co.uk</a></p>
	<p><b>TABLE 6</b> Contact in the UK: Lisa O'Donnell Email: <a href="mailto:lisa@mentzendorff.co.uk">lisa@mentzendorff.co.uk</a></p>
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 <p>ÁLVARO DOMEcq S.L.</p>	<p><b>TABLE 10a</b> Contact in the UK: Will Willis Email: <a href="mailto:will@frederickswine.com">will@frederickswine.com</a></p>



# Will Barker's Mixology

2025 UK finalist of the  
Graham's Blend Series Cocktail Competition.

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Mixing with fortified wines is a great way to maintain complexity and customer satisfaction while improving margins through lower cost – but not lower quality – ingredients. Cocktails made with fortified wine also fit very nicely into the consumer trend towards lower alcohol drinks.

Come and try Will's mixes and think about how you might be able to offer some of them on your drinks list.

am	pm		
11.00	13.40		<p><b>Blend No 12</b> <b>TABLE 21</b> Contact in the UK: Audrey Wong Email: <a href="mailto:audrey.wong@fells.co.uk">audrey.wong@fells.co.uk</a> Phone: +44 7522 946 759</p>
11.10	13.50		<p><b>Criadera Amontillado</b> <b>TABLE 5</b> Contact in the UK: Michael Oppenheim Email: <a href="mailto:mo@fells.co.uk">mo@fells.co.uk</a> Telephone: 01442 870900</p>
11.20	14.00		<p><b>Aperitivo Dry Vermouth</b> Contact: Richard Tring Email: <a href="mailto:rich@theaperitivo.co">rich@theaperitivo.co</a></p>
11.30	14.10		<p><b>Croft Pink</b> <b>TABLE 1</b> Contact in the UK: Lisa O'Donnell Email: <a href="mailto:lisa@mentendorff.co.uk">lisa@mentendorff.co.uk</a> Phone: 0207 840 3600</p>
11.40	14.20		<p><b>Medium Dry</b> <b>TABLE 25</b> Contact in the UK: Lisa O'Donnell Email: <a href="mailto:lisa@mentendorff.co.uk">lisa@mentendorff.co.uk</a> Phone: 0207 840 3600</p>



# Will Barker's Mixology

2025 UK finalist of the  
Graham's Blend Series Cocktail Competition.

Table  
**29**

am	pm		
12.00	14.40		<p><b>Blend No 5</b> <b>TABLE 21</b> Contact in the UK: Audrey Wong Email: <a href="mailto:audrey.wong@fells.co.uk">audrey.wong@fells.co.uk</a> Phone: +44 7522 946 759</p>
12.10	14.50		<p><b>La Gitana Vermut</b> <b>TABLE 6</b> Contact in the UK: Lisa O'Donnell Email: <a href="mailto:lisa@mentzendorff.co.uk">lisa@mentzendorff.co.uk</a> Phone: 0207 840 3600</p>
12.20	15.00		<p><b>Old John Semi-Secco Superiore</b> <b>Riserva 1998 Marsala</b> <b>TABLE 31a</b> Contact in the UK: Jo Moody Email: <a href="mailto:jo.moody@fells.co.uk">jo.moody@fells.co.uk</a> Phone: 07926 268 856</p>
12.30	15.10		<p><b>10 Year Old Tawny</b> <b>TABLE 1</b> Contact in the UK: Lisa O'Donnell Email: <a href="mailto:lisa@mentzendorff.co.uk">lisa@mentzendorff.co.uk</a> Phone: 0207 840 3600</p>
12.40	15.20		<p><b>Blandy's 10 Year Old Sercial</b> <b>TABLE 22</b> Contact in the UK: Michael Oppenheim Email: <a href="mailto:mo@fells.co.uk">mo@fells.co.uk</a> Phone: 01442 870900</p>

# **Sherry & Montilla-Moriles**

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González Byass has been producing high quality sherry in Andalucía for over 180 years. It is best known for its award-winning ultra-dry Fino, Tio Pepe, the perfect chilled aperitif. González Byass also makes a wide range of other classic styles including a range of dry to sweet Amontillados and Olorosos, the unctuous Rare Old Soleras, and limited-edition special releases from the historic cellars.

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1. **González Byass Alfonso 1/6 40-year-old Oloroso**  
(Tim Atkin 2025 Spanish wines of the year – 100 points)
  
2. **González Byass Vintage 1975 Amontillado**  
(Tim Atkin 2025 Spanish wines of the year – 97 points)
  
3. **González Byass Dulce Nombre 1986**  
(Tim Atkin Jerez report 2024 – 93 points)

**Our Tio Pepe En Rama 2026 is on the Feature Table**



# Pérez Barquero

Table

3

MONTILLA-MORILES

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Founded in 1905, with our oldest solera started that year, the great old wines we preserve are the upholders and guardians of a classical, pure and 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, balanced with skilful innovation.

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1. **Sparkling G1 Brut Nature:** Sparkling wine with fortified (wine) soul
2. **Fresquito Vino de Pasto:** Base of Fino wine and aged in old Fino casks but keeping the fresh yeast flavour and taste
3. **Los Amigos Fino:**
4. **Gran Barquero Fino en Rama:**
5. **Gran Barquero Amontillado:**
6. **Gran Barquero Oloroso:**
7. **Pedro Ximenez Cosecha:**
8. **La Cañada Pedro Ximénez:**



# Alvear

Table

4

MONTILLA-MORILES

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Also available through Basco Fine Foods

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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.

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1. **3 Miradas Rio Frío Alto 2021**
2. **Alvear's Fino en Rama**
3. **Amontillado Secular**
4. **Oloroso Catón**
5. **Palo Cortado N7**
6. **Cream Tia Sabina**
7. **PX Solera 1920**
8. **PX Sacristía 1998**



# Barbadillo

Table  
**5**  
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 Sanlúcar de Barrameda. These bodegas hold more than 30,000 butts – some of them over 100 years old – enabling Barbadillo to provide world markets with high quality, unique and fascinating Sherry.

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1. **“Solear” Manzanilla:** 37.5cl – RRP £9.99  
Awarded Decanter, IWSC and IWC Silver Medal 2024
2. **“Pastora” Manzanilla Pasada En Rama:** 37.5cl – RRP £13.99  
Awarded Decanter and IWC Silver Medal 2024
3. **“Solear” Manzanilla Pasada En Rama Saca Estacional:** 37.5cl – RRP £19.99
4. **“Criadera” Amontillado En Rama:** 75cl - RRP £24.99  
Awarded IWC Gold Medal 2024
5. **“Criadera” Palo Cortado En Rama:** 75cl - RRP £24.99  
Awarded IWC Gold Medal 2024
6. **“Criadera” Oloroso En Rama:** 75cl - RRP £24.99  
Awarded IWC Silver Medal 2025
7. **“San Roberto” Bota Unica Amontillado II:** 37.5cl - RRP £95.00  
Awarded 18/20 points by Tamlyn Currin of JancisRobinson.com
8. **“Ataman” Vermut:** 100cl - RRP £38.00  
Awarded 18/20 points by Tamlyn Currin of JancisRobinson.com



# Bodegas Hidalgo-La Gitana

Table  
**6**  
SHERRY

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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.

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1. **La Gitana Triana Manzanilla Spritz:**
2. **La Gitana Manzanilla:**
3. **La Gitana En Rama Manzanilla 2026 Spring bottling:**
4. **Hidalgo Pasada Pastrana Manzanilla:**
5. **Hidalgo Amontillado Seco Napoleón:**
6. **Hidalgo Oloroso Seco Faraón:**
7. **Hidalgo Palo Cortado Wellington VOS 20 years:**
8. **Hidalgo Pedro Ximénez Triana:**
9. **La Gitana Vermouth:**



# Viniberia

Table <b>7</b> 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 strives to supply the best in the market at each different quality level from basic entry level wines to true and rare treasures.

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## **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**



# Williams & Humbert

Table <b>8</b> SHERRY
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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. The winery, which has a Prize of National Architecture, is one of the largest in Europe and has more than 60,000 American oak barrels inside for ageing its wines and spirits.

Our 'en rama' wines, aged between 15 and 30 years, have been transferred from our centuries-old casks to the bottle after undergoing only a light filtration process, which does not affect the organoleptic characteristics of these noble wines. These wines reflect 'Jerez time' in every nuance: natural, vibrant, and authentic wines that showcase all that the passage of years has bestowed upon them, preserving their character, aromatic intensity, and depth of flavour.

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



ÁLVARO DOMEcq S.L.

# Álvaro Domecq

Table

10a

SHERRY

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Bodegas Álvaro Domecq S.L. is one of the oldest in Jerez and dates back to about 1800, the year in which Don António Maria de Aranda y Cardenas started the first soleras. 4 generations later, in 1946, Doña Pilar Aranda y Latorre took over the family business, renaming the Bodega and building her personal status as one of the best Almacanistas in the region. Her reputation was second-to-none, to the extent that in 1975 she became the first female Capataz de Honor of the Harvest Festival, an honour given to very few people.

In 1999, Álvaro Domecq Romero, a well-known mounted bullfighter born in Jerez and a great fan of the wines of his land, took charge of this mythical Jerez winery, bringing with him the utmost respect for the tradition and importance of the original Domecq family heritage he was now responsible for – since 1730.

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1. **Manzanilla La Jaca:**
2. **Fino en Rama 1730:**
3. **Oloroso Alburejo:**
4. **1730 Amontillado VORS:**
5. **Vermut La Janda:**
6. **Pedro Ximenez Viña 98:**

# Port



# The Fladgate Partnership

Table

1

PORT

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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.

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1. **Taylor's Fine White Port:**
2. **Taylor's LBV Vintage 2020:**
3. **Taylor's Sentinels Vintage 2022:**
4. **Taylor's Vintage 2007:**
5. **Taylor's Historic Collection Reserve Tawny IV - The Globe:**
6. **Taylor's 10 YO Tawny**
7. **Taylor's 20 YO Tawny:**
8. **Taylor's Golden Age 50 YO Tawny:**
9. **Taylor's Single Harvest Tawny Port 1976: *New***
10. **Taylor's Port x Vinte Vinte Chocolate Pairing Pack:**
11. **Taylor's Port x Vinte Vinte Chocolate Port Cup Pack: *New***



# The Fladgate Partnership

Table

1

PORT

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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.

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1. **Fonseca Bin 27:**
2. **Fonseca Terra Prima Organic Reserve Ruby:**
3. **Fonseca Unfiltered LBV 2019:**
4. **Fonseca Guimaraens Vintage 2012:**
5. **Fonseca Vintage 2003:**
6. **Fonseca 10 Year Old Tawny:**



# The Fladgate Partnership

Table <b>1</b> PORT
---------------------------

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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:**

**Producer contact:**

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

**Phone:** +351 223 770 270

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

**Contact in the UK:** Robert Markham

**Email:** [rmarkham@gonzalezbyassuk.com](mailto:rmarkham@gonzalezbyassuk.com)

**Phone:** 01707 274790

**Website:** [www.gonzalezbyassuk.com](http://www.gonzalezbyassuk.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.

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**1. Quinta do Noval Unfiltered Late Bottled Vintage 2019:**

**2. Quinta do Noval Vintage 2003:**

**3. Quinta do Noval Colheita 2005:**

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

**5. Noval 50 Year Old Tawny: *New***



# Porto dos Santos

Table <b>10b</b> PORT
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**Producer contact:** Alexandre Antas Botelho

**Contact email:**

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

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

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

**Contact in the UK:** Will Willis

**Email:** [will@frederickswine.com](mailto:will@frederickswine.com)

**Phone:** 07775 713616

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

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Starting activity at the beginning of the 19th century, the wines sold by the dos Santos family managed to reach a level of prominence in both Portugal and the vibrant Brazilian market.

Unfortunately, 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.

But in 2022 Alexandre Antas Botelho, from a family with deep roots in the Douro, restarted blending and bottling Port Wine under the Dos Santos brand. In this way, this great grandchild of Margarida dos Santos Ferreira Pinto intends to revive the family brand, building 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, while also being irreverent and provocative

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1. **Porto dos Santos 10 Year Old Tawny:**

2. **Porto dos Santos Reserva White:**

3. **Porto dos Santos 20 Year Old Tawny:**

4. **Porto dos Santos 20 Year Old White:**

5. **Porto dos Santos 30 Year Old Tawny:**

6. **Porto dos Santos LBV 2020:**

# Quinta de Val da Figueira

Table  
**11a**  
PORT

**Contact in the UK:** Charles Taylor MW  
**Email:** [office@charlestaylorwines.com](mailto:office@charlestaylorwines.com)  
**Phone:** 020 7821 1772  
**Website:** [www.charlestaylorwines.com](http://www.charlestaylorwines.com)

---

Quinta de Val da Figueira is located near Pinhão in the heart of the Cima Corgo region of the Douro. Family owned for five generations, the winery produces wine in the traditional way – foot trodden in stone lagares. The quinta covers 30 hectares of land that includes vineyards, olive groves and other Mediterranean flora. The majority of the vineyards are nearly 30 years old, with 10% more than 70 years old and still planted as traditional low yield vines. João Calém Hoelzer, half-Douro and half-Scottish, selects the best grapes from the estate to use for the wines and Ports that carry the property's name.

We are proud to offer what we consider to be the finest 10 Year Old Tawny currently available in the UK.

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## 1. **10 Year Old Tawny**



**NEW**

# “208” by José Miguel Braga

Table

**11c**

PORT

**Producer contact details:** Miguel Braga

**Email:** miguel.braga@bjmm.pt

**Telephone:** +351 962 382 298

**UK Importer:**

Seeking Representation

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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. He long dreamed of owning Douro vineyards and some-day making Port himself, a dream which he realised in 1972. His son is continuing the family heritage with an exciting new project and is delighted to show his new range of wines for the first time in the UK.

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1. **208 - 10 Years Old White:**
  
2. **208 - 20 Years Old White:**
  
3. **208 - 30 Years Old White:**
  
4. **208 - 10 Years Old Tawny:**
  
5. **208 - 20 Years Old Tawny:**
  
6. **208 - 30 Years Old Tawny:**

**Producer contact:** Ben Himowitz

**Email:** [ben@churchills.pt](mailto:ben@churchills.pt)

**Phone:** +351 912 124 238

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

**Socials:** [@churchills\\_port](https://www.instagram.com/churchills_port)

**Contact in the UK:** Alexander Darley

**Email:** [darls@churchills.pt](mailto:darls@churchills.pt)

**Phone:** +351 223 703 641

**Website:** [www.drinkchurchills.com](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:**
2. **Churchill's 20 Year Old Tawny:**
3. **Churchill's 30 Year Old Tawny:**
4. **Churchill's 2019 Late Bottled Vintage Port:**
5. **Churchill's Cellar Aged 2005 Late Bottled Vintage Port:**
6. **Churchill's Crusted, bottled 2017:**
7. **Churchill's Cellar Aged Quinta da Gricha 2005 Vintage Port:**
8. **Churchill's 2024 Vintage Port: *New***

# Niepoort

Table  
**13**  
PORT

**Producer contact:** Susana Ferraz  
**Email:** [susana.ferraz@niepoort.pt](mailto:susana.ferraz@niepoort.pt)  
**Phone:** +351 934 420 886  
**Website:** [www.niepoort.pt](http://www.niepoort.pt)

**Contact in the UK:** Tim French  
**Email:** [tim@halo-wines.co.uk](mailto:tim@halo-wines.co.uk)  
**Phone:** 020 3633 0310  
**Website:** [halo-wines.co.uk](http://halo-wines.co.uk)



1. **Moscatel 5 Years Old:**
2. **The Senior Tawny:**
3. **20 Years Old Tawny:**
4. **Colheita 2008:**
5. **Colheita 2003:**
6. **LBV 2020:**
7. **Bioma Crusted (Bottled 2017):**
8. **Vintage Port 2024 - Cask Sample:**

# POÇAS

# Poças

Table

14

PORT

**Producer contact:** Óscar Santos

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

**Phone:** 00 351 223 771 070

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

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**Phone:** 07712 676 466

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

---

Poças is the Portuguese side of the history of the Douro region. Founded in 1918 by Manoel Domingues Poças Junior, it is a family-owned and independent company producing Port and DOC Douro wine, which are exported to the four corners of the world.

We are one of the few Port wine companies that was born Portuguese and has belonged to the same family since its foundation. Poças manages three distinct estates across different sub-regions of the Douro Valley to ensure complete control over quality:

Quinta das Quartas (Baixo Corgo) – the production hub and center for aging;

Quinta de Santa Bárbara (Cima Corgo) – known for producing grapes for high-end Vintages and LBV Ports;

Quinta de Vale de Cavalos (Douro Superior) – crucial for their white grapes and still wines due to its unique microclimate.

---

1. **Collector's Edition Special Reserve Tawny:**
2. **Collector's Edition 10 Year Old Tawny:** 91 pts Wine Enthusiast
3. **Collector's Edition 20 Year Old Tawny:** 93 pts Wine Spectator
4. **Colheita 1996:** 92 pts Wine Spectator
5. **Colheita 2005:** 93 pts Robert Parker
6. **White Colheita 2015:**
7. **Vintage 2020:** 93 pts RP, 94 pts Falstaff.
8. **LBV 2021:**



# Kopke

Table

15

PORT

**Producer contact:** João Belo  
**Email:** [joao.belo@sogevinus.com](mailto:joao.belo@sogevinus.com)  
**Phone:** +351 915 848 272  
**Website:** [www.kopke1638.com](http://www.kopke1638.com)  
[www.sogevinus.com](http://www.sogevinus.com)

**Contact in the UK:** Amy Matthews  
**Email:** [Amy.Matthews@jeroboams.co.uk](mailto:Amy.Matthews@jeroboams.co.uk)  
**Phone:** 0207 288 8877  
**Website:** [www.jeroboams.co.uk](http://www.jeroboams.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. **10 Year Old Tawny:**
  
2. **20 Year Old White:**
  
3. **20 Year Old Tawny:**
  
4. **50 Year Old White:**
  
5. **50 Year Old Tawny:**
  
6. **2008 Colheita:**
  
7. **1999 Colheita:**
  
8. **1976 Colheita:**



# 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](mailto:filipemarinho@quintadadevesa.pt)

**Phone:** +351 919 895 019

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

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

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**Phone:** +44 1425 837177

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

---

An 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. **Quinta da Devesa 20 Year Old White**
2. **Quinta da Devesa 30 Year Old Tawny**
3. **Quinta da Devesa 40 Year Old Tawny**
4. **Quinta da Devesa 50 Year Old White**
5. **Quinta da Devesa White Colheita 2000**
6. **Quinta da Devesa Colheita 1976**

### Make Your Customer's Celebration Extra Special

- ✓ Minimum order - 1 bottle
- ✓ 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](http://www.vintagewineandport.co.uk)





# Anniversary Wines



Table  
**17**  
PORT

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

**Email:** [customercare@vintagewineandport.co.uk](mailto:customercare@vintagewineandport.co.uk)

**Phone:** +44 1425 837177

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

---

VWP is an independent, family-owned company specializing in Anniversary Wines. Here's how to use us:

- Take a booking from a customer for a celebratory lunch / dinner
- Offer to supply the customer with a bottle or two from their special year and find out their budget
- Call us or look on our website to see what's available – almost every year is covered
- Take payment from the customer (including your margin)
- Order from VWP for next working day delivery – everything listed is supplied from stock

Enjoy the table's delight with this personalised addition to the wonderful dining experience you already provide!

---

1. **20<sup>th</sup> – 2006 Palmer Colheita:**
2. **30<sup>th</sup> – 1996 Burmester Vintage:**
3. **40<sup>th</sup> in a couple of years – 1978 Burmester Colheita:**
4. **50<sup>th</sup> – Maynard's 50 Year Old Tawny:**
5. **50<sup>th</sup> – 1976 Quinta das Carvalhas Colheita:**
6. **55<sup>th</sup> – 1971 Palmer Colheita:**
7. **60<sup>th</sup> next year – 1967 Burmester Colheita:**
8. **60<sup>th</sup> – 1966 Messias Cachão Vintage:**



# Quinta do Vallado

Table

18

PORT

**Producer contact :** Joao Ribeiro

**Email :** [joao.aribeiro@quintadovallado.com](mailto:joao.aribeiro@quintadovallado.com)

**Phone:**

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

**Contact in the UK:** Lauren Jones

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**Phone:** 01582 722538

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

---

Established in 1716, Quinta do Vallado is one of the oldest and most famous estates in the Douro Valley. Once the property of the legendary Dona Antonia Adelaide Ferreira, to this day it remains in the possession of her descendants João and Francisco. After 200 years of producing exclusively fine Port for the family's Port House, Quinta do Vallado diversified in the early 1990s into the production of dry wines brand. Today, the Quinta has 15 hectares of old, low yielding vines planted between 1920s and 1950s, 55 hectares planted during the 1990s, and 35 hectares of organic vineyard in the Douro Superior. Recently featured in the Top 100 of The World's Best Vineyard Awards 2025, the winery is known for restructuring their vineyards and planting single varietal plots to break the tradition of multiple varieties being co-planted.

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1. **Vallado Porto Branco:**

2. **Vallado LBV Port:**

3. **Vallado Vintage Port:**

4. **Vallado 10 Year Old Tawny:**

5. **Vallado 20 Year Old Tawny:**

**Producer contact details:** Ana Rato

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

**Phone:** +351 935 503 131

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

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**Phone:** 0208 812 3380

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

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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.

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1. **Ramos Pinto Adriano White Reserva:** RRP £25
2. **Ramos Pinto Unfiltered Late Bottled Vintage 2019:** RRP £29
3. **Ramos Pinto Vintage Port 2000:** RRP £93
4. **Ramos Pinto 10 Year Old Tawny:** RRP £44
5. **Ramos Pinto 20 Year Old Tawny:** RRP £80
6. **Ramos Pinto 30 Year Old Tawny:** RRP £125
7. **Ramos Pinto 20 Year Old White:** RRP £75
8. **Ramos Pinto Bom Retiro Vintage Port 2023:** RRP £50



# Ferreira

Table  
**20a**  
PORT

**Producer contact :** Rute Monteiro  
**Email :** [rute.monteiro@sogrape.pt](mailto:rute.monteiro@sogrape.pt)  
**Phone:** +351 937 850 258  
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**Phone:** +44 7919 691 975  
**Website:** [www.libertywines.co.uk](http://www.libertywines.co.uk)

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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.

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1. **Ferreira 'Dona Antónia' 10YO White**
2. **Ferreira 'Dona Antónia' 10YO Tawny**
3. **Ferreira 'Dona Antónia' 20YO Tawny**
4. **Ferreira 'Dona Antónia' 30YO Tawny**
5. **Ferreira 2018 Vintage Port**



# Sandeman Port

Table  
**20b**  
PORT

**Producer contact :** Rute Monteiro  
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**Phone:** +351 937 850 258  
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**Website:** [www.libertywines.co.uk](http://www.libertywines.co.uk)

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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.

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1. **Sandeman 10YO Tawny**
2. **Sandeman 20YO Tawny**
3. **Sandeman 30YO Tawny**
4. **Sandeman 40YO Tawny Port**
5. **Sandeman 2000 Vintage Port**
6. **Sandeman 2018 Vintage Port**
7. **Sandeman 'Quinta do Seixo' 2019 Vintage Port**

# SCHOOL OF PORT

School of Port is an educational initiative by Symington Family Estates dedicated to sharing knowledge about port and the Douro Valley.

We provide essential port knowledge for wine trade professionals and wine lovers alike through courses, workshops and educational content.

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.

LEARN MORE AT  
[schoolofport.com](https://schoolofport.com)



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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.

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1. **Graham's Late Bottled Vintage 2020**
2. **Graham's Quinta dos Malvedos 2018**
3. **Warre's 1994 Vintage Port**
4. **Dow's 1994 Vintage Port**
5. **Graham's 1994 Vintage Port**
6. **Graham's 1997 Single Harvest Tawny**
7. **Graham's 10YO Tawny**
8. **Graham's 40YO Tawny**

# Madeira



# Madeira Wine Company



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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: 50cl** – RRP £19.99  
Awarded Drinks Business Fortified Masters Gold 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's 2007 Colheita Malmsey : 75cl** – RRP £90.00  
Awarded 18.5/20, Tamlyn Currin, JancisRobinson.com
7. **Blandy's 1994 Bual** – RRP £220.00  
Awarded 19/20, Tamlyn Currin, JancisRobinson.com
8. **Blandy's 1965 Sercial Heritage Collection** – RRP £620.00  
Awarded 19.5/20, Tamlyn Currin, JancisRobinson.com





# H. M. Borges



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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.

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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. **Verdelho 20 Years Old: *New***
  
7. **Frasqueira Tinta Negra 1998 – Medium Dry:**
  
8. **Single Harvest Tinta Negra 2015 – Sweet:**



HENRIQUES & HENRIQUES  
SINCE 1850

# Henriques & Henriques

ivbam  
INSTITUTO VITÍCOLO DE BORDADOS  
E DO ATELANADO DA MADEIRA, I.P.A.M.

25

MADEIRA

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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.

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1. **5 Years Old Verdelho Single Vineyard:**
2. **Sercial 10 Years Old:**
3. **Verdelho 10 Years Old:**
4. **Malvasia 10 Years Old:**
5. **Boal 15 Years Old:**
6. **Single Harvest Sercial 2001:**
7. **Single Harvest Boal 2000:**
8. **Medium Rich Single Harvest Madeira 1998:**



# Justino's Madeira



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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, Justino's Colheita Tinta Negra 1999 won the Silver Medal at the Sommelier Wine Awards 2024.

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1. **Sercial 10 Years Old:**
2. **Boal 10 Years Old:**
3. **Sercial Single Cask 2007:**
4. **Boal Single Cask Colheita 2004: *New***
5. **Tinta Negra (Medium Sweet) Single Cask 2007:**
6. **Verdelho Colheita 2008:**
7. **Terrantez (Medium Dry) 30 Years Old: *New***
8. **Verdelho Frasqueira 1997: *New***



# Barbeito

ibam  
The International Bureau of  
Wine and Spirit Analysts

27

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"*

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1. **Sercial Curtimenta 2017 Colheita:**

2. **Rainwater O Navegador:**

3. **Boal Old Reserve (10 YO):**

4. **Malvasia Old Reserve (10 YO):**

5. **Verdelho 1993 MEF Frasqueira:**

6. **Bastardo 20 Years Old Medium Sweet:**

7. **Pai Antonio, Verdelho 50 Years Old:**



# Pereira d'Oliveira

ivam  
INSTITUTO VITÍCOLO DO ALENQUIL  
E DO ATELADO DA MADEIRA IVAM

28

MADEIRA

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

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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.

**Pereira D'Oliveira recently claimed three major 2025 IWSC awards:**

**IWSC – Wine Champion**

**IWSC – Sweet & Fortified Producer Trophy**

**No. 1 in IWSC Top 50 Producers: Wine**

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.

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1. **Aged 10 Years Old Tinta Negra Dry:**
  
  
  
  
  
  
  
  
  
  
2. **2013 Sercial:**
  
  
  
  
  
  
  
  
  
  
3. **Aged 10 Years Old Tinta Negra Medium-Dry:**
  
  
  
  
  
  
  
  
  
  
4. **2001 Verdelho:**
  
  
  
  
  
  
  
  
  
  
5. **1983 Verdelho:**



# Pereira d'Oliveira

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

28

MADEIRA

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

7. **1997 Tinta Negra Medium-Sweet:**

8. **1999 Boal:**

9. **2009 Malvasia:**

10. **Aged 20 Years Old Tinta Negra Sweet:**

11. **1996 Malvasia:**

12. **1920 Sercial:**

# **Sardinia, Marsala & Australia**



# Silvio Carta

Table <b>30</b> SARDINIA
--------------------------------

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In the early 1950s, **Silvio Carta** founded the eponymous company in Baratili San Pietro, immediately devoting himself to the most traditional of the local wine productions: Vernaccia di Oristano. An amber gold that embodies nobility and generosity, which immediately charms and conquers the palate. The skilful vinification, the long resting in a barrel and the careful and loving care by the Maison Silvio Carta have made this incredible wine an authentic glory of Sardinian oenology.

Today Vernaccia still remains a family matter with innovation and a loving care of very deep passions at the heart of the business enabling us to taste their Vernaccia of Oristano's and Vermouths – wines that are precious examples of an ancient and luxuriant land: today, the world smells of juniper, myrtle and citrus fruits from Sardinia thanks to the excellence of Silvio Carta.

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1. **Vernaccia Valle del Tirso IGT Sa Crannatza de Silviu Cata:**

2. **Vernaccia di Oristano DOC Riserva 2006:**

3. **Vernaccia di Oristano DOC Riserva 2004:**

4. **Vernaccia di Oristano DOC Riserva 2002:**

5. **Vernaccia di Oristano DOC Riserva 1968:**

6. **Vermouth Servito Bianco:**

7. **Dry Vermouth Mazzini:**

8. **Vermouth Rosso di Sardegna**



# Pellegrino

Table <b>31a</b> MARSALA
--------------------------------

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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.

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1. **Old John Marsala Superiore Riserva Ambra Semiseco DOC 1998:**

2. **Bip Benjamin Marsala Superiore Riserva Oro Dolce DOC 2013:**

3. **Uncle Joseph Marsala Superiore Rubino Dolce 2016:**

4. **Marsala Vergine Riserva 2000:**

5. **Marsala Vergine Riserva Single Barrel 2005:**

6. **Passito di Pantelleria Liquoroso 2024:**





# Curatolo Arini 1875

Table <b>32a</b> MARSALA
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Established in 1875 by Vito Curatolo Arini, the winery is now run by the fifth generation of the Curatolo family, making it the oldest family-owned Marsala producer. Alberto Antonini is the consultant winemaker, and his influence is evident in the wines, combining the richness that Sicily can easily provide, with the 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.

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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 2010: *New***
  
6. **Passito Coralto:**



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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.

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1. **Chambers Rosewood Vineyards Rutherglen Old Vine Muscat NV 17.5%**  
Liberty Wines | Lizzie Walker | [lizzie.walker@libertywines.co.uk](mailto:lizzie.walker@libertywines.co.uk) RRP £27.99
  
2. **Stanton & Killeen, Classic Muscat, Rutherglen, NV 18.5%**  
Awin Barratt Siegel Wine Agencies | Lesley Gray | [lesley@abs.wine](mailto:lesley@abs.wine) RRP £26.50
  
3. **Morris of Rutherglen Classic Topaque - Muscadelle 17.5%**  
Boutinot Wines | Sarah Rawlings | [sarahr@boutinot.com](mailto:sarahr@boutinot.com) RRP £31.95
  
4. **Campbells Isabella Rare Topaque - Muscadelle, Rutherglen, NV, 18%**  
Awin Barratt Siegel Wine Agencies | Lesley Gray | [lesley@abs.wine](mailto:lesley@abs.wine) RRP £88.75
  
5. **De Bortoli Black Noble Barrel Aged 10 Year Old Botrytis Semillon 17.5%**  
North South Wines | Rachel Osborne | [rachel@northsouthwines.co.uk](mailto:rachel@northsouthwines.co.uk) RRP £22 - £25
  
6. **Woodstock, Very Old Fortified 3 Generations, McLaren Vale, Grenache, Shiraz NV 20%**  
Amathus Drinks | Jeremy Lithgow MW | [jeremy@amathusdrinks.com](mailto:jeremy@amathusdrinks.com) RRP £31.50
  
7. **Penfolds Father Tawny 10 Year Old 18.5%**  
Treasury Wines | John Rogerson | [john.rogerson@tweglobal.com](mailto:john.rogerson@tweglobal.com) RRP £27.00
  
8. **Penfolds Grandfather Rare Tawny 20 Year Old 20%**  
Treasury Wines | John Rogerson | [john.rogerson@tweglobal.com](mailto:john.rogerson@tweglobal.com) RRP £66.00

# Highlight Sessions

# SCHOOL OF PORT®

## Cash it – don't trash it! Maximise your margins on Port by the glass.

10.30am, Highlight Session

Serving Port by the glass is the perfect win-win for your customers and business: a glass of Port rounds off a meal with complexity, depth and a myriad of aromas at a price well below the cost of a bottle. More accessible for diners and better margins for the restaurant.

The key to maintaining this balance is offering Port in excellent condition. In this Highlight Session Adam Odor from School of Port will guide you through a few simple steps on how to keep your Port fresh, avoid wastage and give your wine-loving customers a great and consistent experience.

Adam will come armed with samples he has curated for the past few weeks to show the Good, the Bad and the Fabulous – demonstrating the difference between Port flying off the shelves or going down the drain.

### **Flight 1 – Cockburn LBV 2019**

1. Storage method 1
2. Storage method 2
3. Freshly opened

### **Flight 2 – Graham 20YO Tawny**

1. Storage method 1
2. Storage method 2
3. Freshly opened

*School of Port is a non-profit educational initiative for wine lovers, straight from the port-mad people at Symington Family Estates. Alongside a content rich website with two comprehensive and fun video courses, they run bespoke workshops for wine trade professionals, hospitality students and consumers, delivered online or in person by a professional port wine educator.*



# VORS – Treasures from the cellars of Álvaro Domecq

11.15am, Highlight Session

VORS stands for Vinum Optimum Rare Signatum but very conveniently is also an abbreviation for

## **VERY OLD RARE SHERRY**

These Sherries must be, on average, a minimum age of 30 years old and can only be released in very limited quantities – at least 30 times the volume released must remain in stock for future years.

Although Jerez is home to some historic and prestigious names, Álvaro Domecq stands out for its strong focus on artisanal quality and the promotion of very long-aged wines. The VORS range comes from very old soleras and is produced in extremely limited quantities, highlighting its rarity and exclusivity.

The 1730 range is named after the year in which the Domecq family arrived in the region and began to make their mark. The wines being shown in this Highlight Session are carefully selected from the soleras started in the early 1800s and which have been cared for by, amongst others, Pilar Aranda who was the first woman to be made Jerez's Capataz de Honor, wines which are continuing to mature unhurriedly under the watchful eye of her successor, Ana Real.

The opportunity to taste 3 rare wines with such age side-by-side does not happen often!

1. 1730 VORS Amontillado
2. 1730 VORS Oloroso
3. 1730 VORS Palo Cortado



## 80 Year Old and Very Very Old Port

### 12.00 noon, Highlight Session

Recent changes in regulations created new categories of Tawny and White Port – 80 Years Old.

Alongside their older siblings – VVO (or Very Very Old) Port – these are rare and very expensive treasures for extremely special occasions.

We are delighted to have been able to put together a collection of these immensely rare wines for a walkaround tasting at the bft in March. This is a unique opportunity to taste these extraordinary wines and to hear from the producers the stories behind their creation.

**Quinta da Devesa** – VVO Tawny and VVO White

**Taylor** – VVO Tawny

**DR from Agri-Roncão** – 80 Year Old Tawny and VVO White “90ºAniversário”

**Blackett** – 80 Year Old Tawny

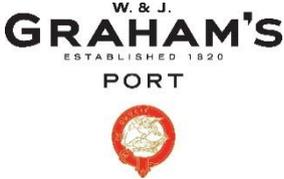
**Graham** – 80 Year Old Tawny

**Jáfoste** – 80 Year Old Tawny and 80 Year Old White

**Kopke** – 80 Year Old Tawny

**Maynard** – 80 Year Old Tawny

# 80 YO & VVO

	TABLE 15
	TABLE 16b
	TABLE 11a
	TABLE 21

# 80 YO & VVO

	<b>TABLE 17</b>
	<b>TABLE 1</b>
	<b>DR from Agri-Roncão – details on next page</b>
	<b>Jáfoste from LR Wines and Experience – details on next page</b>



# Jáfoste

PORT  
80 YO and  
VVO  
Highlight

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Seeking representation

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LR Wines & Experiences is a new project that began in 2018 for myself and my wife Ivone. We both graduated in Oenology in the late 1980s. Since then, we have worked helping our clients care for their wines throughout the Douro Demarcated Region. During our work, we seek out exceptional wines that we purchase and preserve. To date, we have built up a substantial stock of aged Port wines. Under the Jáfoste, Lugar do Rio and Found brands, some of these exclusive blends will be released to the market, where they can finally be enjoyed.

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# DR

PORT  
80 YO and  
VVO  
Highlight

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**Contact in the UK:**

Seeking representation

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Agri-Roncão is a family-owned winery, founded in 2001 by Domingos Ribeiro.

In the heart of the Douro Demarcated Region, Quinta da Levandeira do Roncão, is located on the right bank of the Douro River in the small village of Vilarinho de Cotas in Alijó. Under the brand DR PORT, our Ports are crafted from carefully selected grapes and aged under strict quality control in old oak barrels, ensuring consistency, balance, and distinctive character across all range.

Presenting a wide range of Port Wines, from Ruby to older Tawny style, Agri-Roncão has stood out in recent years for the production of excellent Old Tawny Ports, blended and single harvest, from 10 Years to older than 100 Years; as well as old whites aged between 20 and 90 years. We are focused on building sustainable, long-term relationships with importers and distributors who value quality, consistency, and regional identity.

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## Kopke's Hidden Gems of 2012

### 13.30, Highlight Session

2012 is an overlooked vintage, coming immediately after the high profile harvest of 2011 – but the small harvest and quality of the grapes meant that the winemaker and cellar master could have enormous fun with the jigsaw pieces that nature gave them.

Join us as we guide you through the way Carlos Alves and his team have created a picture of the vintage that is unique to Kopke.

Look for the similarities between styles, like the concentration and freshness, while also examining the contrasts between styles like the way in which the acidity expresses itself.

1. Kopke Quinta de São Luíz 2012 vintage Port

2. Kopke 2012 Colheita

3. Kopke 2012 White Colheita



## Boutique Blending by Porto dos Santos

### 14.15, Highlight Session

Alexandre Botelho comes from a family steeped in the history of the Douro with the story of the firm of Porto dos Santos going back over 200 years. The firm disappeared early in the 1900s but has been revived by the talented blender who is the sixth generation after the original founder.

But Alexandre is also a traditional Port House. He hunts out small parcels of special wines, new and old. These are his raw materials, the ingredients for the masterpieces he creates using his skills and palate honed over the years. Not quite a garage since he works out of a cobweb festooned cellar, Alexandre is able to create small batches of very special wines where quality is always prioritised over volume.

This is an opportunity to taste the 10, 20 and 30 Year Old tawny Ports and spend a little time with the blender discussing his approach to these wines.

1. Porto dos Santos 10 Year Old Tawny
2. Porto dos Santos 20 Year Old Tawny
3. Porto dos Santos 30 Year Old Tawny



## The Versatility of Marsala

### 15.00, Highlight Session

For the first time in living history in the UK, four Marsala producers are pouring their wines side-by-side to show the versatility and diversity of these wonderful wines. Born on the edge of a volcanic island, matured in cellars which are exposed to the smell of the sea in the air, these wines reflect their birthplace – yet such is skill of the wine maker and of the cellar master that the wines cover a whole range of styles from sweet to bone dry; from red to amber to white; everyday drinking or rare aged vintage. Marsala is an aperitif, a food wine, a dessert and a celebration all coming from a tiny corner of the Mediterranean.

This tasting will show you how versatile Marsala can be, starting with the base wine before fortification and showing the different levels of sweetness and the impact of cellar age on the wines.

#### Flight 1

1. Vino Florio – by Cantine Florio
2. Vito Curatolo Arini Vergine Riserva 2010 – by Curatolo Arini 1875
3. “N° 018 Single Barrel” Vergine Riserva 2005 – by Cantine Pellegrino
4. La TP7 Vergine Riserva 2003 – by Cantine Martinez

#### Flight 2

1. Vito Curatolo Arini Riserva Secco 10 Years Old – by Curatolo Arini 1875
2. Superiore Riserva Semisecco 2009 – by Cantine Florio
3. “Bip Benjamin” Superiore Riserva Oro Dolce 2013 – by Cantine Pellegrino
4. La Madre Superiore Dolce Riserva 2010 – by Cantine Martinez



#thebft2026

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 @thenewbft

 @Big\_Fortified\_Tasting