



The Big Fortified Tasting

6th May 2015

**Church House Conference Centre
London**



Welcome to the Big Fortified Tasting 2015

This is now the 6th consecutive year that we've staged the b.f.t.; a testament to the importance with which this event is regarded by both exhibitors and visitors alike. Each year the show continues to attract more visitors from the UK and overseas. We very much hope you enjoy our tasting at Church House and received many compliments last year on how the layout of the circular hall allows you to move around these wonderful wines with greater ease. Just remember to take a breather from time to time as this year's line-up is as dizzyingly spectacular as ever!

Once again we would like to congratulate and thank all our supporters: the producers, their agents, retail buyers, sommeliers and opinion formers, who have all come together to make this, undoubtedly, the most significant tasting of Fortified Wines in the world. As ever, we are indebted to the generic promotional bodies that have given their support and help establish the b.f.t..

Today you will find well over 50 of the most famous and renowned names in the category and well over 300 classic and superlative wines on the tasting floor.

Remember that if you have pre-registered, we have five tutored tastings led by some of the greatest names in the business. These will be taking place throughout the day in the Bishop Partridge Hall and the Hoare Memorial Hall, please ask at reception for more details.

Whether you are here today to buy, learn, or write, we hope you are inspired and informed and leave even more fortified with ideas.

On behalf of all our producers and their agents, we warmly welcome you to enjoy today what many are now calling "the Trade's favourite wine tasting".

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Table Number	Producer	Page Number
---------------------	-----------------	--------------------

SHERRY AND MANZANILLA

1	Barbadillo	7
2	Gonzalez Byass	8
3	Hidalgo-La Gitana	9
4	Bodegas Díez-Mérito	10
5	Bodegas Tradición	11
6a	La Guita	12
6b	Real Tesoro	13
6c	Valdespino	14
7	Delgado Zuleta	15
8	Harveys	16
9	Emilio Lustau	17
10	Osborne	18
11a	La Cigarerra	19
12	Viniberia	21
13	Williams & Humbert	22-23
16a	Fernando de Castilla	27
17a	Equipo Navazos	29
18	Sandeman	31
20	Ximenez Spinola	34

MONTILLA

11b	Perez Barquero	20
-----	----------------	----

MOSCATEL DE SETÚBAL

14	Bacalhôa	24
15a	Horácio Simões	25

Table Number	Producer	Page Number
---------------------	-----------------	--------------------

PORT

15b	Quinta da Sequeira	26
16b	Wiese & Krohn	28
17b	Delaforce	30
18	Sandeman	31
19a	Ferreira	32
19b	Offley	33
20	Alves de Sousa	34
21	Churchill's	35
22	C. da Silva (Dalva)	36
23	Barão de Vilar	37-38
24	Ramos Pinto	39
25a	Kopke	40
25b	Cálem	41
26a	Barros	42
26b	Burmester	43
27	Symington Family Estates	44-45
28	Quinta do Noval	46
29	The Fladgate Partnership	47-48
30	Niepoort	49

MADEIRA

31	Barbeito	50
32	D'Oliveiras	51-52
33	Henriques & Henriques	53
34	Blandy's	54
35	Justinos	55

MARSALA

36	Curatolo Arini	56
----	----------------	----

AUSTRALIA

37a	Pfeiffer Wines	57
37b	Talijancich Estate	58

THE BIG FORTIFIED TASTING 2015





Barbadillo

Table
1
SHERRY

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Founded in 1821 and famous for their Manzanilla, Antonio Barbadillo SA remains under family control today. Seventeen bodegas in prime position in Sanlúcar de Barrameda, with reserves of more than 45,000 butts, enable Barbadillo to provide world markets with the highest quality Manzanilla and Sherries. The Barbadillo vineyards are located in the famous Sherry triangle, and qualified as 'Jerez Superior' (the best soil in the area.) On these gently undulating hills Barbadillo has two vineyards called Santa Lucía and Gilbalbín.

1. Manzanilla Solear
2. Manzanilla En Rama Saca de Primavera
3. Amontillado Principe
4. Oloroso Cuco Seco
5. Palo Cortado Obispo Gascon
6. Pedro Ximénez La Cilla
7. Amontillado VORS
8. Palo Cortado VORS



Gonzalez Byass

Table 2 SHERRY

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Gonzalez Byass has been producing high quality sherry in Andalucía for over 175 years. It is best known for its award-winning, ultra-dry Fino, Tio Pepe, the perfect chilled aperitif, but also makes a wide range of other classic styles, including a range of dry to sweet Amontillados and Olorosos and the unctuous Rare Old Soleras, which are a minimum of 30 years old and are available in strictly limited quantities.

1. Tio Pepe Fino
2. Tio Pepe Fino En Rama
3. Viña AB Amontillado
4. Alfonso Oloroso
5. Leonor Palo Cortado
6. Fino Una Palma
7. Fino Dos Palmas
8. Fino Tres Palmas
9. Del Duque Amontillado Muy Viejo
10. Apostles Palo Cortado Muy Viejo
11. Matusalem Oloroso Dulce Muy Viejo
12. Noë Pedro Ximénez Muy Viejo



Bodegas Hidalgo- La Gitana

Table
3
SHERRY

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Bodegas Hidalgo has been producing fine Manzanilla and a range of rare aged sherries in their bodegas in Sanlúcar de Barrameda since 1792. Now in the Seventh 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
3. Pasada Pastrana Manzanilla
4. Amontillado Seco Napoleón
5. Oloroso Seco Faraón
6. Oloroso Abocado Alameda
7. Pedro Ximénez Triana
8. Palo Cortado Wellington VOS
9. Amontillado Napoleón VORS
10. Oloroso Faraón VORS
11. Palo Cortado Wellington VORS
12. Pedro Ximénez Triana VORS



Bodegas Díez-Mérito

Table
4
SHERRY

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SEEKING DISTRIBUTION

Díez Mérito, showcases its two centuries of history to the very best effect. In 1876 the Díez y Pérez de Muñoz brothers began a wine business in Jerez. Another brother, Francisco, joined them a few years later, creating Díez Hermanos. King Alfonso XII of Spain awarded them the honorable title of “Suppliers of the Royal House” allowing them to use the Royal Coat of Arms on invoices and labels. Despite being a medium size bodega, compared to many of its bigger competitors in the region, Díez Mérito was ahead of them in the export figures at the beginning of the 20th Century. This allowed them to acquire a number of smaller bodegas and vineyards. In the late 70’s, the heirs of the original founding members purchased the “Marqués del Mérito” winery and merged it with their own, thus creating Bodegas Díez-Mérito. Later on, in 1985, it became a part of what is today the Eguizabal Group of wineries. The company owns one of the most impressive winery buildings in Jerez, Bodega Bertematti, a majestic building dating back to 1790 which owes its name to its original owner, the Marqués de Misa. It’s marvelous location in the heart of the town of Jerez, it’s arches holding up the high vaulted structure makes it an ideal place for ageing Sherry wines and brandies.

1. Bertola Fino
2. Bertola Amontillado
3. Bertola Oloroso
4. Bertola Cream
5. Bertola Pedro Ximénez



Bodegas Tradición

Table
5
SHERRY

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Bodegas Tradición is the leading boutique bodega in Jerez and specializes exclusively in top quality, traditional aged Sherry. This winery was founded in the last decade of the last century to give continuity to the oldest family tradition in winemaking in Jerez. Its roots go back to 1650 where the original winery was founded and where the origins of the wines bottled today as Bodegas Tradición had a worldwide recognized brand name: J.M Rivero-CZ.

Bodegas Tradición focuses on the purest styles of Sherry; non chill filtered, non stabilized, with no additives where portions of history can be enjoyed in a wine glass. Wines ranging from 25 to 45 years of average age, carefully selected and hand bottled in numbered bottles all qualifies by the regulating authority after severe age and quality analysis which guarantee their standards.

1. Fino Tradición, Spring 2014
2. Fino Tradición, Fall 2014
3. Palo Cortado 1975 Vintage
4. Palo Cortado Tradición VORS
5. Oloroso Tradición VORS
6. Amontillado Tradición VORS
7. Cream Tradición VOS
8. Pedro Ximénez VOS

“La Guita”

La Guita

Table
6a
SHERRY

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Situated in Sanlúcar de Barrameda, the winery was founded by Domingo Pérez Marín in 1852.

Since 2007 it has been part of Grupo Estevez Jerez, joining other members of the group, Valdespino and Real Tesoro.

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

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

1. Manzanilla La Guita



Real Tesoro

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6b
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The history of one of today's largest Sherry houses dates back to 8th March 1760, when King Carlos III of Spain wrote a letter officially appointing His Excellence, Don Joaquin Manuel de Villena, lieutenant-general of the Spanish Royal Armada, as the 'Marques del Real Tesoro'.

This title was bestowed on Don Joaquin by the King as reward for his victory when his fleet was attacked by pirate ships. In order not to lose any Crown treasure that his ships were carrying, Don Joaquin used silver from his own inheritance order to make munitions.

In 1897, the title of Marques Del Real Tesoro, which was left unspoken for, was bestowed by King Alfonso XIII, to the grandson of the first Marques, who founded a brand name after his title Marques Del Real Tesoro.

With the Sherry reserves, stored two centuries beforehand by His Excellence, Mr. Conde of Villacreces who kept an extensive wine cellar with the most select Sherry wines of Jerez, originating from the 'Soleras' that today carry the prestigious name around the world of Marques Del Real Tesoro.

1. Fino Tío Mateo

2. Amontillado del Príncipe

3. Oloroso Almirante



Valdespino

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6c
SHERRY

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Valdespino is one of the oldest and very few family-owned bodegas in Jerez, with a history of Sherry producing going back six centuries. Alfonso Valdespino was one of 24 knights who fought for the city of Jerez with King Alfonso X, against the Moors in 1264. Today the Bodega belongs to the Estevez family, who have preserved the boutique philosophy of this highly reputed Sherry House. Valdespino is today one of the very few bodegas currently producing single vineyard Sherries and their Pago Macharnudo provides the grapes for their single vineyard wines, which include the Fino 'Inocente', the 'Amontillado 'Tio Diego' and the Palo Cortado 'Viejo CP. Valdespino is also renowned for their VOS (Very Old Sherries) with over 20 years of ageing and VORS (Very Old Rare Sherries), with over 30 years of ageing. Their 2015 batch of Manzanilla Deliciosa en Rama will be officially launched at the tasting.

1. Manzanilla Deliciosa En Rama
2. Fino Inocente
3. Amontillado Tío Diego
4. Palo Cortado Viejo CP
5. Oloroso Don Gonzalo
6. Medium Dry Contrabandista
7. Moscatel Promesa
8. Pedro Ximénez El Candado



Delgado Zuleta

Table 7 SHERRY

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Monteagvdo Collection / Quo Vadis:

Borough Wines, Felix Lehman, 07896 746 056

Founded in 1744, Delgado Zuleta is the oldest winery in Sanlúcar de Barrameda and today remains under eighth-generation family control. The bodega's reputation is based on their award-winning Manzanillas and Amontillado, but also produces a fascinating range of other top-quality Sherries worth discovering.

1. Manzanilla La Goya
2. Manzanilla Barbiana
3. Manzanilla En Rama Goya XL
4. Amontillado Zuleta
5. Amontillado Monteagvdo
6. VORS Amontillado Quo Vadis
7. Amontillado Medium Delgado Zuleta
8. Pedro Ximénez Monteagvdo Collection



Harveys

Table
8
SHERRY

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The award-winning Harveys VORS range of fine and rare sherries has been aged for more than 30 years in soleras founded more than 100 years ago. The supreme complexity and balance of these rare sherries attest to our winemaking and blending skills acquired from over 200 years in the sherry trade. Harveys has one of the most complete and sophisticated ranges of sherries in the world, with the VORS wines in particular appealing to the more discerning sherry drinker looking to trade up and enjoy intense, rich flavours. The Harveys vineyards are located in Jerez in southern Spain and the wines are expertly blended by winemaker Manuel J. Valcarel.

1. Fino
2. Signature, 12 Year Old Cream Sherry
3. Bristol Cream
4. Fine Old Amontillado 30 Year Old VORS
5. Palo Cortado 30 Year Old VORS
6. Rich Old Oloroso 30 Year Old VORS
7. Pedro Ximenez 30 Year Old VORS



Emilio Lustau

Table
9
SHERRY

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Emilio Lustau has always placed absolute quality ahead of volume considerations and thus, stand apart from the bland, mainstream wines that many of the large sherry brands promote today. Producing a full range of styles, from clean, pure, bone-dry Finos through to resplendent, unctuous essences such as PX, Lustau never fail to provide us with Sherries of the very highest quality.

Lustau pioneered the concept of Almacenista bottlings – choosing specific lots from the warehouses of small independent Sherry maturers and bottling them separately. The key to quality with Sherry is less where and how the vines are grown but rather where and how the Sherries are matured.

As if the Solera Reserva and Almacenista ranges were not special enough, we would also like to draw your attention to these truly wonderful VORS wines.

1. Solera Familiar Manzanilla Papirusa
2. Solera Familiar Dry Amontillado Los Arcos
3. Solera Familiar Moscatel Emilín
4. Solera Familiar Oloroso Don Nuño
5. Very Rare Oloroso Emperatriz Eugenia
6. East India Solera
7. Almacenista Manzanilla Pasada de Sanlúcar Cuevas Jurado
8. VORS Pedro Ximénez (30 years old)



Osborne

Table
10
SHERRY

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One of the oldest and most prestigious wine and spirit producers in Spain, Osborne was founded in 1772 by Thomas Osborne Mann, with the initial purpose of supplying sheries to Great Britain. The company remains 100% family owned, now by the 7th generation. The company logo, the distinctive black silhouette of a bull is dotted throughout the country, and in 1997, the Spanish Supreme Court decreed that it had become an indispensable part of the Spanish landscape, and declared it part of the national heritage.

1. Amontillado 51-1a, 30 Year Old VORS

The "51 Primera" is named after its solera. A complex combination of fruits - raisins and figs, primarily - and savoury components such as chestnuts, dark bread, and baking spices are accented with a delicate briny note. This sherry unwinds into a long, warm finish.

ABV: 15%

2. Capuchino Palo Cortado, 30 Year Old VORS

This has been naturally concentrated by evaporation during long barrel ageing and has developed extraordinary intensity. Palo Cortados are rare wines with the fragrance of an Amontillado and the body of an Oloroso. Strong aroma of hazelnuts and a slight fragrance of oak. Full bodied, balanced and dry, with a lengthy finish.

ABV: 20%

3. Sibarita Oloroso, 30 Year Old VORS

This is an extraordinarily concentrated, intensely aromatic Sherry which magically combines finesse with power. Swallow the wine and the flavour persists for an age. It is produced by Osborne who have some of the most venerable soleras of all. A superior aperitif with which to whet your appetite for those hearty winter meals.

ABV: 20%

4. Venerable Pedro Ximenez, 30 Year Old VORS

Made by raisining pedro ximénez grapes and partly fermenting the sticky juice, this ebony-coloured, treacly-textured wine is the quintessence of raisins and dried figs. In Jerez they pour a tablespoon over vanilla ice cream. The contrasting black and white colours, warm and cold temperatures, sweet and creamy textures are fantastic.



La Cigarrera

Table
11a
SHERRY

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de Vinos is a UK independent wine importer & distributor focused and specialised in Spanish wines. The company was founded in 2013 by two Spaniards, award winner Sommelier Bruno Murciano (best sommelier of Spain in 2008 & International Silver medal in 2009) and Luis Sanz, wine enthusiast and former Investment Banker.

Bodegas La Cigarrera is located in the heart of historic town of Sanlúcar de Barrameda. It used to function as a Sherry warehouse for wine sold to quality houses, like Lustau, for bottling. Since 1997 they started bottling their own Sherries under the name of La Cigarrera, a tribute to the women who used to sell tobacco on Sanlúcar's sideways (and the feminine image that you can see in their Manzanilla wine nice label). However, their origins as wine warehouse date back to the mid eighteenth century.

Nowadays, La Cigarrera is run by the third generation of the Hidalgo García de Velasco family, one that has many historical bounds to the "Sherry" production. They have a nice "Bodega" (winery) in the centre of Sanlúcar, in a historical building that works as winery and restaurant/tavern offering the best of Andalucía's style tapas.

1. Manzanilla La Cigarrera
2. Amontillado La Cigarrera
3. Moscatel La Cigarrera
4. Pedro Ximenez La Cigarrera



Pérez Barquero

Table
11b
MONTILLA

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At de Vinos, we believe that Spanish wines deliver the best quality and value for money relationship in the world and that they deserve to be better represented in the UK. For this reason, we have selected and sourced a range of hand-picked Spanish wines from family-run wineries, which we proudly represent in this country.

Pérez Barquero is a well established, renowned name for making wines that come from the Pedro Ximénez grape, which has the ideal conditions to grow in Montilla-Moriles D.O. Pérez Barquero is a family owned winery that owns 125 hectares of vineyards in some of the best locations in this appellation, in Sierra de Montilla and in Moriles Alto. They also control a further 400 hectares of vineyards belonging to other vintners. They also stock 10,000 500- to 600-liter American oak barrels, the famous “*botas*” where they age their wines following the “*Soleras and Criaderas*” system. They produce an impressive array of both dry and sweet wines, whose main characteristics are balance, elegance, freshness and finesse. In order to produce their range of sweet wines, they expose the Pedro Ximénez grapes to the sun in open fields, until they get sun dried and raisin, which allows for concentration of sugar in the grapes.

-
1. Fino Gran Barquero
 2. Amontillado Gran Barquero
 3. Pedro Ximénez de Cosecha, 2014
 4. Pedro Ximénez Gran Barquero



Viniberia

Table
12
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, Spain is intimately involved in Sherry, Brandy de Jerez, Sherry vinegar and Montilla. 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. Sacristia AB Manzanilla Saca Primavera 2013
(Selected by Antonio Barbadillo Mateo)
2. Pedro's Almacenista Selection Fino
(Selected by Peter J Dauthieu)
3. Sanchez Romate Hnos Fino Perdido 1/15 Butts
(Selected by Peter J Dauthieu)
4. Pedro's Almacenista Selection Amontillado
(Selected by Peter J Dauthieu)
5. Pedro's Almacenista Selection Palo Cortado
(Selected by Peter J Dauthieu)
6. Cayetano del Pino & Cia Cortado Solera
(Selected by Peter J Dauthieu)
7. Cayetano del Pino & Cia Cortado Viejisimo 1/5 Butts
(Selected by Peter J Dauthieu)
8. Pedro's Almacenista Selection Oloroso
(Selected by Peter J Dauthieu)



Williams & Humbert

Table
13
SHERRY

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

1. Alegria Manzanilla
2. Dry Sack Medium Oloroso
3. Canasta Sweet Oloroso
4. A Winter's Tale Medium Sweet Amontillado
5. Walnut Brown Cream
6. Collection Fino en Rama



Williams & Humbert

Table
13
SHERRY

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-
7. Collection Oloroso, 12 Year Old
 8. Collection Amontillado, 12 Year Old
 9. Collection PX, 12 Year Old
 10. Dry Sack Oloroso Solera Especial 15 Y.O.
 11. Jalifa Rare Old Dry Amontillado, 30 Year Old
 12. Dos Cortados Rare Old Dry Palo Cortado, 20 Year Old
 13. Don Guido Rare Old Sweet Pedro Ximénez, 20 Year Old
 14. As you like it, Amontillado
 15. Fino En Rama 2006 (Williams & Humbert Treasure Selection)



Bacalhôa

Table
14
SETÚBAL

Producer contact details:

Dario Ferreira

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Phone: +351 21 219 80 60

Address:

Bacalhôa Vinhos de Portugal

Estrada Nacional 10

Vila Nogueira de Azeitão

2925-901 Azeitão, Portugal

Contact in the UK:

Andre Neves

Email: andre.neves@ehrmanns.co.uk

Phone: 020 3227 0723

Address:

Ehrmanns,

Unit 23, The Ivories

6/18 Northampton Street

London, N1 2HY

Bacalhôa is our longest serving supplier, and after 30 years of partnership we still find ourselves bowled over by the quality of their wines. Awarded by a string of international competitions, their range of wines from both Alentejo and Setúbal offer unbeatable value for money.

1. Moscatel de Setúbal Colheita 2012

2. Moscatel de Setúbal Reserve 2002



Horácio Simões

Table
15a
SETÚBAL

Contact in the UK:

Victor Amaro

Email: victoramaro@dandfwines.co.uk

Phone: 07802 251786

Address:

D&F Wines

21A Craven Terrace

London

W2 3QH

The house of Horace Simões, was founded by José Carvalho Simões, and is now over a Century old. Since 1910 it has gained in strength, reliability and professionalism and over three generations it has secured a reputation of excellence in the market.

The winery is located in Quinta do Anjo, Palmela , an area of outstanding quality wine production. The vineyards, produce three DOC varieties (Moscatel , Moscatel Roxo and Red Palmela). Vinification of its wines is still carried out in traditional, artisan lagares.

1. Moscatel de Setúbal, 2012
2. Moscatel Roxo, Colheita 2009
3. Bastardo, 2010
4. Excellent, Moscatel Roxo Superior, 2001, 2003, 2007 Blend



Quinta da Sequeira

Table 15b PORT

Contact in the UK:

Victor Amaro

Email: victoramaro@dandfwines.co.uk

Phone: 07802 251786

Address:

D&F Wines

21A Craven Terrace

London

W2 3QH

Quinta da Sequeira is a family owned estate in Vila Nova de Foz Côa in the Douro Superior. It was founded in 1899 by José Joaquim Costa and his wife Maria José Costa and is now owned by their great, great, granddaughter, Maria da Graça and her husband Mário Cardoso. In the 15 hectare vineyard traditional vines are preserved and the oldest are over 100 years old. Quinta da Sequeira's success is the result of passion, devotion and hard work. All the wines are produced, aged and bottled on the Estate.

1. 10 Year Old Tawny
2. LBV 2010
3. Tawny Colheita 1982
4. Tawny Colheita 1970



Fernando de Castilla

Table
16a
SHERRY

Producer contact details:

Jan Pettersen

Email: bodegas@fernandodecastilla.com

Phone: 0034 956 182454

Address:

Bodegas Rey Fernando de Castilla

C/San Francisco Javier, 5

11404 Jerez de la Frontera,

Cadiz, Spain

Contact in the UK:

Christina Cavender

Email: christinac@boutinot.com

Phone: 0161 908 1314

Address:

Boutinot

Brook House, Northenden Road,

Gatley, Cheshire

SK8 4DN

A long-established producer of fine Brandy de Jerez and PX, Fernando de Castilla was revitalised in 1999 by Jan Pettersen, a Norwegian with a passion for top quality sherry and 15 years experience at Osborne. After taking over the cellars of the Sherry shipper Jose Bustamante, located next door to the main bodega, Jan quickly established Fernando de Castilla as masters of the production and ageing of fine, unblended, untreated Sherries. The bodega's reputation is based on the excellence of the Antique range of intensely pure and complex single solera Sherries whose award winning packaging makes them even more impressive.

1. Classic Manzanilla
2. Fino en Rama
3. Antique Amontillado
4. Classic Oloroso
5. Antique Palo Cortado
6. Antique Pedro Ximénez

Producer contact details:

Amanda Lloyd

Email: amanda.lloyd@qavb.com

Phone: +351 22 374 2800

Address:

Wiese & Krohn
PO Box 1311,
4401-501V N Gaia,
Portugal

Contact in the UK:

Christina Cavender

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Phone: 0161 908 1314

Address:

Boutinot
Brook House, Northenden Road,
Gatley, Cheshire
SK8 4DN

Wiese & Krohn, celebrating its 150th anniversary this year, was founded in 1865 by two Norwegians entrepreneurs and is a highly respected specialist Port house. The firm hold extensive stocks of old cask aged Port and has an excellent reputation as a leading producer of colheitas, or tawnies from a single year. The firm draws many of its finest wines from its superb vineyard estate, Quinta do Retiro Novo. The property's grade 'A' vineyards are located on the lower levels of the Rio Torto Valley, one of the best quality growing areas in the Douro noted for its rich, dense, powerful Ports.

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

1. Lagrima White
2. Late Bottled Vintage 2009
3. 20 Year Old Tawny
4. Krohn Colheita 1995
5. Krohn Colheita 1982
6. Quinta do Retiro Novo 2005



Equipo Navazos

Table
17a
SHERRY

Contact in the UK:

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Phone: 07825 278548

Address:

Alliance Wine

2 Elm Court

Royal Oak Yard

Bermondsey St, London, SE1 3TP

Alliance wine is an award winning wine producer, importer distributor and exporter.

A group of likeminded friends decided to select and share out the contents of an old barrel of Amontillado at Sanchez Ayala – and so the Equipo Navazos project began. Those at the centre of Equipo Navazos, with their intimate knowledge of Jerez and its cellars are able to find and select extraordinary wines from the many fine producers with whom they collaborate. Expanding from that first bottling of Amontillado Equipo Navazos have found Manzanillas, Amontillados, Palo Cortados and PXs to fascinate the wine world and continues to identify precious, exciting sources for the La Bota series.

1. I Think, Manzanilla, 'En Rama', 2014 Release
2. La Bota No 55 Manzanilla “Navazos”
3. La Bota No 54, Fino Macharnudo Alto
4. La Bota No 52, Palo Cortado 'Sanlucar'
5. La Bota 46, Oloroso 'Montilla'
6. La Bota No 48, Palo Cortado 'Bota Punta'



DELAFORCE

Delaforce

Table

17b

PORT

Contact in the UK:

Rosie Clarkson

Email: rosie.clarkson@alliancewine.com

Phone: 07825 278548

Address:

Alliance Wine

2 Elm Court

Royal Oak Yard

Bermondsey St, London, SE1 3TP

Alliance wine is an award winning wine producer, importer distributor and exporter.

Run today by Real Companhia Velha, Delaforce has been making port since 1868 and over the years has established a reputation for its outstanding blending and ageing skills which express themselves in the company's renowned aged tawny ports, His Eminence's Choice and Curious & Ancient.

1. Fine White
2. Fine Ruby
3. LBV
4. His Eminence's Choice, 10 Year Old Tawny
5. Curious & Ancient, 20 Year Old Tawny
6. Vintage Port 1994



Sandeman

Table

18

PORT

Producer contact details:

Mafalda Guedes

Email: Mafalda.Guedes@sogrape.pt

Phone: 00 351 227 838 104

Address:

Rua 5 de Outubro, 4527

4430-852 Avintes,

Portugal

Contact in the UK:

Katie Jones

Email: katie.jones@sogrape.uk

Phone: 01865 263300

Address:

Emerald House, 3 Napier Court,

Napier Road,

Reading, RG1 8BW

Sogrape UK is a Brand Agency house and distributor to the UK On and Off Trade. We represent a broad range of global brands including those from our parent company, Sogrape of Portugal. The House of Sandeman was founded in London in 1790. The brand continues to surprise with its innovative character and to strengthen its commitment to combining tradition with the superior quality of its wines. The world's most highly awarded Port house, Sandeman has won more gold medals and trophies than any other over the last five years.

1. White
2. Imperial Tawny Reserve
3. Founder's Reserve Ruby
4. Late Bottled Vintage 2009
5. Vau Vintage 1999
6. Vau Vintage 2011
7. 10 Year Old Tawny
8. 20 Year Old Tawny
9. 30 Year Old Tawny
10. 40 Year Old Tawny
11. Royal Ambrosante Pedro Ximénez Sherry



Offley Port

Table
19a
PORT

Producer contact details:

Mafalda Guedes

Email: Mafalda.Guedes@sogrape.pt

Phone: 00 351 227 838 104

Address:

Rua 5 de Outubro, 4527
4430-852 Avintes,
Portugal

Contact in the UK:

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Phone: 01865 263300

Address:

Emerald House, 3 Napier Court,
Napier Road,
Reading, RG1 8BW

Sogrape UK is a Brand Agency house and distributor to the UK On and Off Trade. We represent a broad range of global brands including those from our parent company, Sogrape of Portugal.

Founded in 1737, Offley represents an established heritage, but the contemporary, fruit-driven style of the wines is designed to bring Offley closer to both current and potential consumers, defining Offley as the choice for the younger, first time port drinker.

1. Rosé
2. Ruby
3. 10 Year Old Tawny
4. Colheita 1997
5. Late Bottled Vintage 2009
6. Vintage Port 2011



Ferreira Port

Table

19b

PORT

Producer contact details:

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Phone: 00 351 227 838 104

Address:

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Portugal

Contact in the UK:

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Phone: 01865 263300

Address:

Emerald House, 3 Napier Court,

Napier Road,

Reading, RG1 8BW

Sogrape UK is a Brand Agency house and distributor to the UK On and Off Trade. We represent a broad range of global brands including those from our parent company, Sogrape of Portugal.

Ferreira is "the Portuguese brand", the benchmark in excellent quality Port, the symbol of a country and a culture it proudly honours.

1. Ruby
2. Late Bottled Vintage 2009
3. Vintage 2011
4. 10 Year Old White
5. Dona Antónia Reserve Tawny
6. Quinta do Porto 10 year old Tawny



Alves de Sousa

Table

20

PORT

Producer contact details:

Tiago Alves de Sousa

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Phone: 00 351 254822111

Address:

Quinta da Gaivosa, 2214,
5030-055 Santa Marta de Penaguião,
Portugal

Contact in the UK:

JP Rabaste

Email: info@topselection.co.uk

Phone: 0845 4103255

Address:

Top Selection
16 Conduit Street,
London W1S 2XL

The Alves de Sousa family have produced wines in the Douro for 5 generations. In the pursuit of finding the best expression of a vineyard, Alves de Sousa only use grapes from the family's estates. The Alves de Sousa family is proud to present a very distinct line up of Douro & Port wines – expressing the unique character of the vineyards and reflecting all the work, care and great respect for the Douro, with Alves de Sousa's very personal touch.

The quality and singularity of the wines have been widely recognized with distinctions and mentions in the most acclaimed national and international publications, with a very special highlight for the "Producer of the Year" award presented in 1999 and again in 2006 by the most important Portuguese Wine Magazine ("Revista de Vinhos"), becoming the first in the history to receive twice the most coveted and prestigious distinction for Portuguese wine producers.

1. Caldas White Port
2. Quinta da Gaivosa 10 Year Old White Port
3. 10 Year Old Tawny
4. 20 Year Old Tawny
5. LBV 2010

Ximénez Spínola (Sherry)

1. Old Harvest Pedro Ximénez
2. Pedro Ximénez
3. Pedro Ximénez Añada 2013



Churchill's

Table

21

PORT

Producer contact details:

Maria Emiliania Campos

Email: mec@churchills-port.com

Phone: 00 351 223 703 641

Address:

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4400-156 Vila Nova de Gaia,

Portugal

Contact in the UK:

Andy Muscat

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Phone: 07500 083400

Address:

New Generation Wines

13 Highpoint Business Village

Ashford Kent TN24 8DH

Although Churchill's is considered a baby of the Port trade both in scale and age, (it was only founded in 1981) it has its roots deeply embedded into quality Port history. Indeed Johnny Graham's family used to own the famous Graham's Port until it was sold in 1970. He and his Wife, Caroline (maiden name Churchill) created the company when Johnny left a job at Taylor's where he had been in the winemaking team, having spent the years before that working for Cockburns. The Churchill's vineyards have been added to since 1999 with the purchase of two grade A properties, Quinta da Gricha and Quinta da Rio, which bring further terrior and depth to the blends. The scale of Churchill's allows Johnny and his team to produce really exciting hand crafted traditional wines, using time-honoured and traditional methods.

1. Dry White Port
2. 10 Year Old Tawny
3. 20 Year Old Tawny
4. Reserve
5. Finest Reserve
6. LBV 2005
7. Quinta da Gricha Vintage 2005
8. Vintage 2003



C. da Silva

Table

22

PORT

Producer contact details:

Jim Reader

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Phone: 00 351 917 523 695

Address:

C da Silva (Vinhos) S A

Rua Felizardo de Lima 247

4400-140 Vila Nova de Gaia

Portugal

Contact in the UK:

Lindsay Talas

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Phone: 01794 329529

Address:

Watermill Wines

Watermill Studios, 48 Middlebridge Street

Romsey,

Hampshire, SO51 8HL

C. da Silva is a traditional Port Wine Company founded in 1862, the current name being acquired at the beginning of the 20th Century, when Clemente da Silva inherited the company through his marriage. Through the Dalva brand, C. da Silva exports to a wide range of markets in Europe, the Americas and Asia. Our experienced winemaker José Sousa Soares and his team produce a complete range of Port Wines with fruit from the best areas and grape varieties of the Douro valley in Portugal, and we are particularly proud of our aged Tawny, *Colheita* and White Ports. The latter include a range of Dry Whites, and our flagship Golden White, a sweet white *Colheita* which we release from one outstanding year in each decade. On show at the BFT 2015 will be the 1971 Golden White, which follows the highly successful examples from 1952 and 1963.

1. Dry White Reserve
2. 20 Years Old Dry White
3. Dalva Rosé
4. Late Bottled Vintage 2008
5. Dalva Vintage Port 2011
6. 20 Years Old Tawny
7. Colheita Tawny 1985
8. Golden White Colheita 1971



Barão de Vilar

Table

23

PORT

Producer contact details:

Fernando van Zeller

Email: export@vinkowines.com

Phone: 00 351 223 773 330

Address:

Barão de Vilar, Vinhos SA

Rua Cândido dos Reis, 575

4400-075 V. N. Gaia

Portugal

SEEKING DISTRIBUTION

The van Zeller's family began to produce wine and port wine in early 18th century. In the 19th century, it was conferred the title of Barão de Vilar (Baron of Vilar) to the ancestors of Fernando van Zeller, who bares the title in present time, and Álvaro van Zeller, the Winemaker. To perpetuate the family wine tradition, promote the winemaking legacy – knowledge and techniques that were improved throughout centuries – and the vineyards planted traditionally on schistous soil in the hills of Douro, the oldest demarcated region, the offspring decided to found the company Barão de Vilar, Vinhos SA with the office in Vila Nova de Gaia and the wine production centres in Douro Region.

According to this, the Barão de Vilar Port wine and Douro wines are unique by its winemaking process, allying the tradition with technology, and the focusing on quality instead on quantity, creating top quality wines.

1. Palmer 10 Year Old Tawny
2. Palmer 20 Year Old Tawny
3. Feuerheerd's 10 Year Old Tawny
4. Barão de Vilar 10 Year Old White
5. Feuerheerd's Colheita 1975



Barão de Vilar

Table

23

PORT

Producer contact details:

Fernando van Zeller

Email: export@vinkowines.com

Phone: 00 351 223 773 330

Address:

Barão de Vilar, Vinhos SA

Rua Cândido dos Reis, 575

4400-075 V. N. Gaia

Portugal

SEEKING DISTRIBUTION

6. Barão de Vilar Colheita White 1989

7. Barão de Vilar Colheita 1990

8. Maynard's Colheita 2005

9. Barão de Vilar LBV 2010

10. Palmer LBV 2011

11. Maynard's Vintage 2011

12. Barão de Vilar Vintage 2012



RAMOS PINTO

PORTO

Ramos Pinto

Table

24

PORT

Producer contact details:

Ana Rato

Email: arato@ramospinto.pt

Phone: 00 351 935 503 131

Address:

Adriano Ramos Pinto,

Av. Ramos Pinto 400,

Vila Nova de Gaia,

Portugal

Contact in the UK:

Christine Allen

Email: christine.allen@mmdltd.co.uk

Phone: 0208 812 3380

Address:

Maisons Marques et Domaines

9A Compass House

Smugglers Way

London SW18 1DB

Founded in 1880 by brothers Adriano and Antonio, this Port house has always had a pioneering spirit. Ramos Pinto is run today by the heirs of these two energetic vintners: Jorge Rosas, Export Director and João Nicolau de Almeida, the enologist who was responsible for officially identifying the five key grape varieties that are best suited to wine production in the Douro region. In 1990 Ramos Pinto became part of the Champagne Louis Roederer group, which shares a similar family owned history and has since enjoyed significant investment and further improvements in quality. Among Port producers, Ramos Pinto enjoys the distinction of holding the largest proportion of vineyards in relation to its production, tending 187 hectares of prime vineyards in the Alto Corgo and Douro Superior areas of the famed Douro region. Year on year this estate produces some of the finest Ports in the Douro, winning two of the four Port Trophies at the Decanter World Wine Awards.

1. Adriano White Reserva
2. Collector Reserva
3. Late Bottled Vintage 2009
4. Vintage 2000
5. Quinta de Ervamoira 10 Year Old Tawny
6. Quinta de Bom Retiro 20 Year Old Tawny



Kopke

Table

25a

PORT

Producer contact details:

Tânia Branco Oliveira

Email: tania.oliveira@sogevinus.com

Phone: 00351 223 746 660

Address:

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4400-111 Vila Nova de Gaia

Portugal

www.sogevinus.com

Contact in the UK:

Email: wine@haywardbros.co.uk

Phone: 020 7237 0576

Address:

Hayward Brothers Ltd

44 Willow Walk

London

SE1 5SF

THE OLDEST HOUSE OF PORT WINE

Established in 1638, even before the demarcation of the Douro Wine Region, Kopke proudly wears the title of eldest Port wine house. It has an extraordinary range of exceptional wines, recognised by some of the most influential wine critics and international press. Kopke is renowned for preserving exceptional harvests, and is the leading brand of Colheitas which, after careful storage, are slowly being revealed to the world. The terroir, the geography, the grapes, the ageing in the cellars and the ancient and traditional methods make these wines real symbols of their time, fascinating wines with fascinating stories.

KOPKE is Ancient ▪ Traditional ▪ Handcrafted ▪ Quality ▪ Unique ▪ Exclusive ▪ Premium.

1. Colheita Tawny 1984
2. Colheita Tawny 1978
3. Colheita Tawny 1965, Special Edition
4. Colheita Tawny 1941
5. Kopke Colheita Branco 2003
6. Kopke 30 Year Old Tawny
7. Kopke 30 Year Old White



Cálem

Table
25b
PORT

Producer contact details:

Tânia Branco Oliveira

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Address:

Av. Diogo Leite, 344

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Portugal

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Contact in the UK:

Alex Down – Wine Brand Ambassador

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Phone: 208 951 9840

Address:

Amathus Drinks

309 Elveden Road

Park Royal

London NW10 7st

PLURAL, LIKE THE WORLD

Cálem is one of most popular brands of Port, with a global presence and indisputable leadership in the domestic market – its positioning is a result not only of wine sales but also tourism revenue, as its cellars are the most visited cellars in Porto. Its emblematic label "Velhotes/Old friends" is part of the collective memory of Port wine drinkers in Portugal and is one of the brand's best sellers.

Founded in 1859 by António Alves Cálem, it quickly achieved a renowned reputation; like the Portuguese adventurers centuries before, Cálem was able to conquer new worlds without ever forgetting its origins: the Douro.

Today, Cálem is Portugal's ambassador to the world, admired for its diversity and ability to innovate, winning new admirers every year that goes by. Cálem wines are made of this adventurous spirit.

CÁLEM is

Universal ▪ Adventurous ▪ Traditional ▪ Portuguese ▪ Intergenerational ▪ Complete ▪
Ambassador of Oporto.

1. 10 Years Old Tawny

2. Colheita Tawny 2000

3. Colheita Tawny 1961



BARROS

PORTO

Producer contact details:

Tânia Branco Oliveira

Email: tania.oliveira@sogevinus.com

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Address:

Av. Diogo Leite, 344

4400-111 Vila Nova de Gaia

Portugal

www.sogevinus.com

Barros

Table

26a

PORT

Contact in the UK:

Email: sales@hallgartendruitt.co.uk

Phone: 01582 722538

Address:

Hallgarten Druitt

Dallow Road

Luton

LU1 1UR

PORTUGUESE TALENT

The Barros brand was created in 1913 and its name and history are genuinely Portuguese. Its wines represent both the art of simplicity and detail, they are deeply representative of the Douro region and show the world the best of Portugal. Barros has been given countless awards and is recognized as a Port wine brand of quality. It expresses a Portuguese way of being, the best of Portugal – the experience, the culture – something unique and irresistible. Barros is Portuguese talent.

BARROS is

A Portuguese Way of Being ▪ Creative ▪ Contemporary ▪ Cultural ▪ Complete ▪ Modern Lifestyle.

1. 20 Year Old tawny
2. Colheita 1996
3. Colheita 1974
4. 101 – Special Edition Very Old Tawny



Burmester

Table
26b
PORT

Producer contact details:

Tânia Branco Oliveira

Email: tania.oliveira@sogevinus.com

Phone: 00351 223 746 660

Address:

Av. Diogo Leite, 344

4400-111 Vila Nova de Gaia

Portugal

www.sogevinus.com

JOIN THE CLUB

Burmester's positioning in the market is modern and sophisticated; its image is of a contemporary and modern brand that suits an urban life style. Its range includes wines of great quality, whose versatile image matches a younger consumer. The brand has strong design and unique packaging, reflecting the dynamics of a city. Burmester wines are ideal to be enjoyed with friends.

BURMESTER is

Trendy ▪ Urban ▪ Exclusive ▪ Sophisticated ▪ Distinguished.

1. Colheita Tawny 1998

2. 40 Years Old Tawny

3. Colheita Tawny 1952



Table
27
PORT

Producer contact details:

João Vasconcelos

Email: jmv@symington.com

Phone: 00 351 223 776300

Address:

Symington Family Estates,
Travessa Barão de Forrester, 86
Apartado 26
443-901 Vila Nova de Gaia

Contact in the UK:

Charlotte Symington

Email: info@fells.co.uk

Phone: 01442 870900

Address:

John E Fells & Sons Ltd,
Fells House, Prince Edward Street,
Berkhamsted,
Herts HP4 3EZ

The Symington Family has been Port producers for five generations since 1882. The family accounts for over 33% of all Premium Port, making it the leading quality Port producer. Today 5 members of the Symington family are actively involved in the family business, from maintaining the vineyards through to making, tasting and blending the wines for four historic Port houses: Graham's, Cockburn's, Dow's and Warre's. The Symingtons are the leading vineyard owners in the Douro Valley in Northern Portugal with 27 vineyard properties, amounting to 1,006 hectares of vines. They are also amongst the pioneers in the development of Douro DOC wines, producing such wines as Chryseia, Post Scriptum, Quinta do Vesuvio and Altano. The family commitment to their wines is stronger than ever after 350 years, an unparalleled tradition in the Port trade.

1. Cockburn's Special Reserve
2. Graham's Late Bottle Vintage 2009
3. Graham's Six Grapes Reserve
4. Graham's 20 Year Old Aged Tawny
5. Graham's Colheita Tawny 1972

Producer contact details:

João Vasconcelos

Email: jmv@symington.com

Phone: 00 351 223 776300

Address:

Symington Family Estates,
Travessa Barão de Forrester, 86
Apartado 26
443-901 Vila Nova de Gaia

Contact in the UK:

Charlotte Symington

Email: info@fells.co.uk

Phone: 01442 870900

Address:

John E Fells & Sons Ltd,
Fells House, Prince Edward Street,
Berkhamsted,
Herts HP4 3EZ

6. Graham's Quinta dos Malvedos Vintage 2001

7. Dow's Quinta do Bomfim Vintage 2004

8. Warre's Quinta da Cavadinha Vintage 1998

9. Quinta do Vesuvio Vintage 2013

10. Dow's Senhora da Ribeira Vintage 2013

11. Graham's Malvedos Vintage 1965

12. Cockburn's Vintage 1977



Quinta do Noval

Table

28

PORT

Producer contact details:

Corinne Michot

Email: noval@quintadonoval.pt

Phone: 00 351 223 770 270

Address:

Quinta do Noval

Av. Diogo Leite, 256

4400-111 Vila Nova de Gaia

Portugal

Contact in the UK:

Louise Bartholdi

Email: lba@gbuk.es

Phone: 01707 274790

Address:

Gonzalez Byass UK

The Hyde, Woodcock Hill,

Coopers Green Lane

St Albans. AL4 9HJ

Quinta do Noval lies in the Douro valley in Northern Portugal where it has produced great port since 1715. 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. Noval Black
2. Noval 10 Year Old Tawny
3. Noval 20 Year Old Tawny
4. Noval 40 Year Old Tawny
5. Quinta do Noval Late Bottled Vintage Unfiltered 2008
6. Quinta do Noval Colheita 2000
7. Silval 2005
8. Quinta do Noval Vintage 2012



Fladgate Partnership

Table

29

PORT

Producer contact details:

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Email: Amanda.Lloyd@qavb.com

Phone: 00 351 937 325 658

Address:

The Fladgate Partnership
PO Box 1311, EC Santa Marinha,
4401-501 Vila Nova de Gaia,
Portugal

Contact in the UK:

Gemma Fleming

Email: gemma@mentzendorff.co.uk

Phone: 0207 8403617

Address:

Mentzendorff
Prince Consort House
27-29 Albert Embankment
London SE1 7TJ

This family run group comprises some of the most distinguished Port houses in Taylor's, Fonseca and Croft, as well as The Yeatman, Oporto's leading luxury hotel.

Taylor's, Fonseca & Croft are all famed for the finest Vintage Ports, while the Aged Tawnies of the Taylor's House are among the best Aged Tawnies in the world.

This year we celebrate the Bicentenary of the House of Fonseca.

The company began trading on 8th April, 1815. To commemorate 200 years of family tradition and achievement, Fonseca has made a limited release of a Bicentenary Edition Crusted Port and a Waterloo Edition Finest Reserve Port to mark Wellington's victory that same year.

True to a tradition of craftsmanship, Fonseca produces one of the most individual range of Ports, including its unique Guimaraens Vintage Ports, an unfiltered LBV, a rare Crusted and the first ever Organic Port, Terra Prima.

1. Croft Pink
2. Taylor's Chip Dry
3. Taylor's Late Bottled Vintage 2010
4. Taylor's 20 Year Old Tawny
5. Taylor's Single Harvest 1964



Fladgate Partnership

Table

29

PORT

Producer contact details:

Amanda Lloyd

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Phone: 00 351 937 325 658

Address:

The Fladgate Partnership

PO Box 1311, EC Santa Marinha,

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Portugal

Contact in the UK:

Gemma Fleming

Email: gemma@mentzendorff.co.uk

Phone: 0207 8403617

Address:

Mentzendorff

Prince Consort House

27-29 Albert Embankment

London SE1 7TJ

6. Fonseca Bin 27

7. Fonseca Waterloo Edition Finest Reserve

8. Fonseca Terra Prima

9. Fonseca Crusted 2008 Limited Edition

10. Fonseca Late Bottled Vintage 2008

11. Fonseca 10 Year Old Tawny

12. Fonseca Guimaraens Vintage 1998

13. Fonseca Vintage 1985



Niepoort

Table

30

PORT

Producer contact details:

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Tel: 00351 223 777 770

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Niepoort (Vinhos) S.A.

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Portugal

Contact in the UK:

Raymond Reynolds

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Phone: 01663 742230

Address:

Raymond Reynolds, Ltd.

Calico Lane,

Furness Vale,

High Peak, SK23 7SW

Niepoort is an independent family business since 1842. Through five generations the business passed successfully from one generation to the other and in most cases older and younger generations worked side by side for a long period. The fifth generation, Dirk and Verena Niepoort are now leading the company. Niepoort's mission is to maintain its position of "niche player", continuing to produce distinctive ports and Douro wines, combining centuries-old tradition with innovation.

1. Dry White Rabbit
2. 10 Year Old White
3. Ruby Dum
4. Tawny Dee
5. The Senior Tawny
6. Late Bottled Vintage 2011
7. Colheita 2000
8. Colheita 2005
9. 20 Year Old Tawny
10. 30 Year Old Tawny
11. Crusted Port (Bottled 2011)
12. Vintage Port 2000



Barbeito

Table
31
MADEIRA

Producer contact details:

Ricardo Diogo V Freitas

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Phone: 00351 291 761829

Address:

Vinhos Barbeito (Madeira) Lda

Estrada Ribeira Garcia

Parque Empresarial de Camara de Lobos, Lote

8, 9300-324 Camara de Lobos, Madeira

Contact in the UK:

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Phone: 01663 742230

Address:

Raymond Reynolds Ltd

Station Road, Furness Vale

High Peak.

SK23 7SW

Vinhos Barbeito was established in 1946 by Mario Barbeito. Today, the company is run by his grandson Ricardo de 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 setting the standard and raising the bar...” **erobertparker**

1. Rainwater Reserva, Medium Dry 5 years old
2. Boal Reserva 5 years old
3. Sercial Reserva Velha 10 years old
4. Verdelho Reserva Velha 10 Years old
5. Single Harvest 2003 Medium Dry
6. Tinta Negra 1996 Colheita Medium Sweet
7. Malvasia 20 Year Old, Lote 14050
8. Malvasia 20 Years Old, Ribeiro Real



Pereira d'Oliveira

Table
32
MADEIRA

Producer contact details:

Luis d'Oliveira

Email: perolivinhos@hotmail.com

Phone: 00 352 292 220784

Address:

Pereira d'Oliveira (Vinhos) Lda,

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9000-082 Funchal,

Madeira Island, Portugal

Contact in the UK:

Geoffrey Cole

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Phone: 01208 862613

Address:

Bovey Wines,

12, Higher Tristram,

Polzeath, Wadebridge,

Cornwall PL27 6TF.

Bovey Wines was established in 1987 as a partnership between Geoffrey and Pamela Cole after visiting the premises of Pereira D'Oliveira. This family company has a unique portfolio of rare old Madeira wines dating back to 1850, and is one of only six producers on the island.

Our target market is principally high quality independent wine retailers, merchants and high quality restaurants and hotels.

The business has grown by virtue of promotional activity, with tastings at wine fairs and by personal visits and private tastings throughout the country, and by regular personal contact with customers. In store tastings are arranged for those retailers who wish to stage promotions.

In 2009 Geoffrey and Pamela's daughter and son in law, Lesley and Tim Adams became partners in the business, thus ensuring its continuity. The current stock comprises a total of 63 different wines, from 3 years old to over 150s year old. Wines from the 19th Century are available by special order.

1. 5 year old Dry
2. Sercial 1981
3. Terrantez 1971
4. 5 year old Medium-Dry
5. 15 year old Medium-Dry



Pereira d'Oliveira

Table
32
MADEIRA

Producer contact details:

Luis d'Oliveira

Email: perolivinhos@hotmail.com

Phone: 00 352 292 220784

Address:

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Madeira Island, Portugal

Contact in the UK:

Geoffrey Cole

Email: boveywines@btconnect.com

Phone: 01208 862613

Address:

Bovey Wines,

12, Higher Tristram,

Polzeath, Wadebridge,

Cornwall PL27 6TF.

6. Verdelho 1994

7. Verdelho 1973

8. 10 year old Medium-Sweet

9. Boal 1982

10. Boal 1968

11. 10 year old Sweet

12. Malvasia 1991



Henriques & Henriques

Table
33
MADEIRA

Producer contact details:

Humberto Jardim

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Phone: 00351 291 941 551

Address:

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Phone: 020 7840 3617

Address:

Mentzendorff
Prince Consort House
27-29 Albert Embankment
London SE1 7TJ

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

1. Full Rich 3 Year Old
2. Single Harvest Sercial 2001
3. Verdelho 15 Year Old
4. Single Harvest Boal 2000
5. Malvasia 15 Year Old
6. Verdelho 20 Year Old
7. Terrantez 20 Year Old
8. Malvasia 20 Year Old



Blandy's

Table 34 MADEIRA

Producer contact details:

Ricardo Tavares

Email: info@madeirawinecompany.com

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Address:

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9000-064, Funchal,
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Contact in the UK:

Michael Oppenheim

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Address:

John E Fells & Sons Ltd,
Fells House, Prince Edward Street,
Berkhamsted, Herts HP4 3EZ

For 200 years, Blandy's Madeira has been synonymous with quality Madeira Wine. The Blandy's are unique in being the only family of all the original founders of the Madeira wine trade to still own and manage their company. The family has played a leading role in the development of Madeira wine throughout its long history and in the economic development of this remote Atlantic Island and members of the family continue to live on Madeira, maintaining a tradition that goes back to 1811. Blandy's Madeira remains totally dedicated to the traditions, care, and craftsmanship of Madeira Wine making and has been owned by the same family for 200 years and seven generations. Michael and Chris Blandy are the 6th and 7th generations of the family to work in the family business.

1. Alvada 5yo
2. Verdelho 10 Year Old
3. Terrantez 20 year Old
4. Sercial Colheita 1998
5. Verdelho Colheita 1998
6. Bual Colheita 2002
7. Malmsey Colheita 1996
8. Frasqueira Verdelho 1973



Justino's

Table
35
MADEIRA

Producer contact details:

Julio Fernandes

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Phone: +351 969 570 878

Address:

Justino's, Madeira Wines, S. A.,
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Contact in the UK:

Adam Black

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Address:

6 Timbermill Way
London
SW4 6LY

Justino's, Madeira Wines, S.A. was established in Madeira in 1870 and is one of the oldest producers and exporters of Madeira wine.

In 1993 it became part of one of the largest French groups of wine and spirits distributors, building new larger and modern installations, and becoming a leader in the international trade.

Justino's has a high quality stock of wine, aged in oak casks, allowing consistent supply to selected markets.

From the several Madeira wine styles that are being exported, Justino's brings your attention to Colheitas, which, without doubt, delight the most discerning connoisseur. The wines are aged in oak casks and bottled only on demand.

1. Fine Dry 5 Years Old
2. Fine Rich 5 Years Old
3. Justino's Sercial 10 Years Old
4. Justino's Verdelho 10 Years Old
5. Justino's Boal 10 Years Old
6. Justino's Malvasia 10 Years Old
7. Justino's Colheita 1998 Fine Rich
8. Justino's Colheita 1996 Fine Rich



Curatolo Arini

Table
36
MARSALA

Producer contact details:

Alexandra Curatolo

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Phone: 020 7819 0317

Address:

Liberty Wines Ltd

6 Timbermill Way

London

SW4 6LY

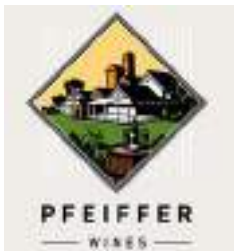
The Curatolo family has been producing Marsala for well over a century, in fact they are the oldest Marsala house in family ownership. The stunning labels were designed by Ernesto Basile, a famous architect in Palermo in the latter part of the 19th Century. The Curatolos also produce the Curatolo Arini wines from their family winery.

1. Marsala Superiore Seco

2. Marsala Superiore Dolce

3. Marsala Superiore Riserva

4. Marsala Superiore Riserva Storica 1988



Pfeiffer

Table
37a
AUSTRALIA

Producer contact details:

Chris Pfeiffer

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Address:

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Australia 3687

Contact in the UK:

Chris Pfeiffer

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Phone: 00 61 2 60332805

Address:

Carlyle Wines UK

PO Box 35

Wahgunyah, Victoria,

Australia 3687

Pfeiffer Wines a family owned and operated winery, located within historic Rutherglen - a region with a rich wine heritage, spanning over 150 years. Our historic winery cellars, and our century old Sunday Creek bridge are situated in an idyllic setting on the banks of Sunday Creek, an anabranch of the mighty Murray River. Pfeiffer wines produce premium, handcrafted wines of elegance - crisp whites, full-bodied reds and the internationally extolled Muscats and Topaques; luscious, intense fortified wines which are the heritage of the Australian Wine Industry.

1. Pfeiffer Wines, Rutherglen Topaque NV, Rutherglen, Victoria

2. Pfeiffer Wines, Rutherglen Muscat NV, Rutherglen, Victoria



Talijancich Estate

Table
37b
AUSTRALIA

Producer contact details:

Hilda Talijancich

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Talijancich Wines

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Contact in the UK:

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Address:

Green Cellar Wines

4 Stanton Gate ,

73-81 Battersea Church Rd,

SW11 3LG

Green Cellar Wines offers premium organic and biodynamic wines. Our wines are sourced out from the award winning wineries that have got a long history of producing certified organic and biodynamic premium quality wines.

Talijancich Estate has got a long reputation of producing premium fortified wines. Their wines are synonymous with great character and complexity and are renowned for producing Verdelho, Shiraz and Luscious aged Liqueurs. They were the first winery in Western Australia to achieve the biodynamic certification.

1. 1980 Solera Liqueur Shiraz, Swan Valley, Western Australia

MASTER CLASSES



Curatolo Marsala Winemaker's Master Class

11:00 a.m. Bishop Partridge Hall

Tutored by Ivan Cappello, Curatolo's head winemaker. A truly unique opportunity to understand this historic appellation's outstanding producer, which includes looking at base wines and components.

1. Base Wine 2014
2. Mistella (Fortified Grape Juice)
3. Mosto Cotto (Cooked Must)
4. Vergine 2010
5. Marsala Superiore Seco
6. Marsala Superiore Dolce
7. Forgotten Marsala, 35 Years Old

Sogevinus

House of Tawnies Masterclass

12 midday, Hoare Memorial Hall

Tutored by Head Winemaker, Carlos Alves

1. Kopke Porto Branco 1935
2. Kopke Porto Colheita 1935
3. Burmester Porto Colheita 1937
4. Barros Porto Colheita 1938





Certified Dated Sherries (Andalucia) Master Class

1pm, Bishop Partridge Hall

Tutored by Beltran Domecq, President of the Consejo Regulador for Sherry and Manzanilla, an in depth study of VOS and VORS.

1. Amontillado:

Napoleón VORS (Hidalgo)

Tradición VORS (Bodegas Tradicion)

2. Palo Cortado:

Dos Cortados VOS (Williams&Humbert)

Barbadillo VORS (Barbadillo)

3. Oloroso:

Faraón VORS (Hidalgo)

Rich Old VORS (Harveys)

4. Cream:

Matusalem VORS (Gonzalez Byass)

5. Pedro Ximénez:

Don Guido VOS (Williams &Humbert)

Lustau VORS (Emilio Lustau)



Instituto dos Vinhos do Douro e do Porto

Vintage Port Master Class, Hidden Gems - Unknown Vintages

3pm Hoare Memorial Hall

Tutored by Paulo Russell Pinto of the Port Wine Institute. A unique tasting for the b.f.t. focusing on Port Vintages which will surprise and delight.

1. Ramos Pinto 1982
2. Fonseca-Guimaraes 1984
3. Warre's Quinta da Cavadinha 1998
4. Sandeman Vau 1999
5. Noval Silval 2001
6. Dalva 2004
7. Niepoort 2005
8. Alves de Sousa 2008

Madeira Master Class - Diversity and Individuality

4pm Bishop Partridge Hall

Tutored by Rui Falcao, featuring rare Madeiras not being shown in the main open tasting.

1. Blandy's Malmsey Colheita 1998
2. Barbeito Tinta Negra Colheita 1996
3. Henriques & Henriques 20 Year Old Verdelho
4. Justinos Boal 1978
5. Perreira d'Oliveira Terrantez 1977



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