



The Big Fortified Tasting

16th April 2019

Church House Conference
Centre, London



Welcome to the Big Fortified Tasting 2019

As we open our door for the 9th b.ft., we are truly celebrating the diversity of fortified wines. Fifty-four of the most famous and renowned names in the fortified wine world have made the trip today to allow you to taste over 300 superb wines. Our producers from Pico have made an extraordinary journey to be here, taking 3 flights before arriving in London – please drop by their table and try these remarkable and historic wines.

We are also featuring a table dedicated to Vintage Ports from 2015-17 where a number of producers have left bottles for you to try – these are superb wines which are worth tasting; some are appearing in the UK for the first time.

Welcome also to the visitors who have travelled from all corners of the United Kingdom and Europe as well as those from as far away South Korea and United States. It is a testament to the quality of the wines here today that our show draws such a wide range of people all areas of the wine trade and all parts of the globe.

Particular thanks go to Extenda and the IVBAM for their continued support in helping many of the producers from Andalusia and Madeira to bring their wonderful wines to share with you today. The IVDP have also worked hard to enable more producers from the Douro to join us. Philip Rowles deserves special thanks for his support for the show this year. As well as supporting us, he has also offered a discount on his excellent book to anyone who uses the show's discount code. Philip's book has significantly expanded my knowledge of Sherry, for which I am very grateful!

Remember that if you have pre-registered, we have a number of tutored tastings taking place throughout the day in the Bishop Partridge Room.

Finally, I would like acknowledge the help and support that Kate Campbell-Johnston has given to us as we have taken up the challenge of the show which her late husband Ben so ably ran in previous years. The glasses you are using today to sample these wonderful wines are provided by Kate in memory of Ben.

Alex Bridgeman

admin@thebft.co.uk

www.thebft.co.uk

#thebft2019



@thebft



@thenewbft



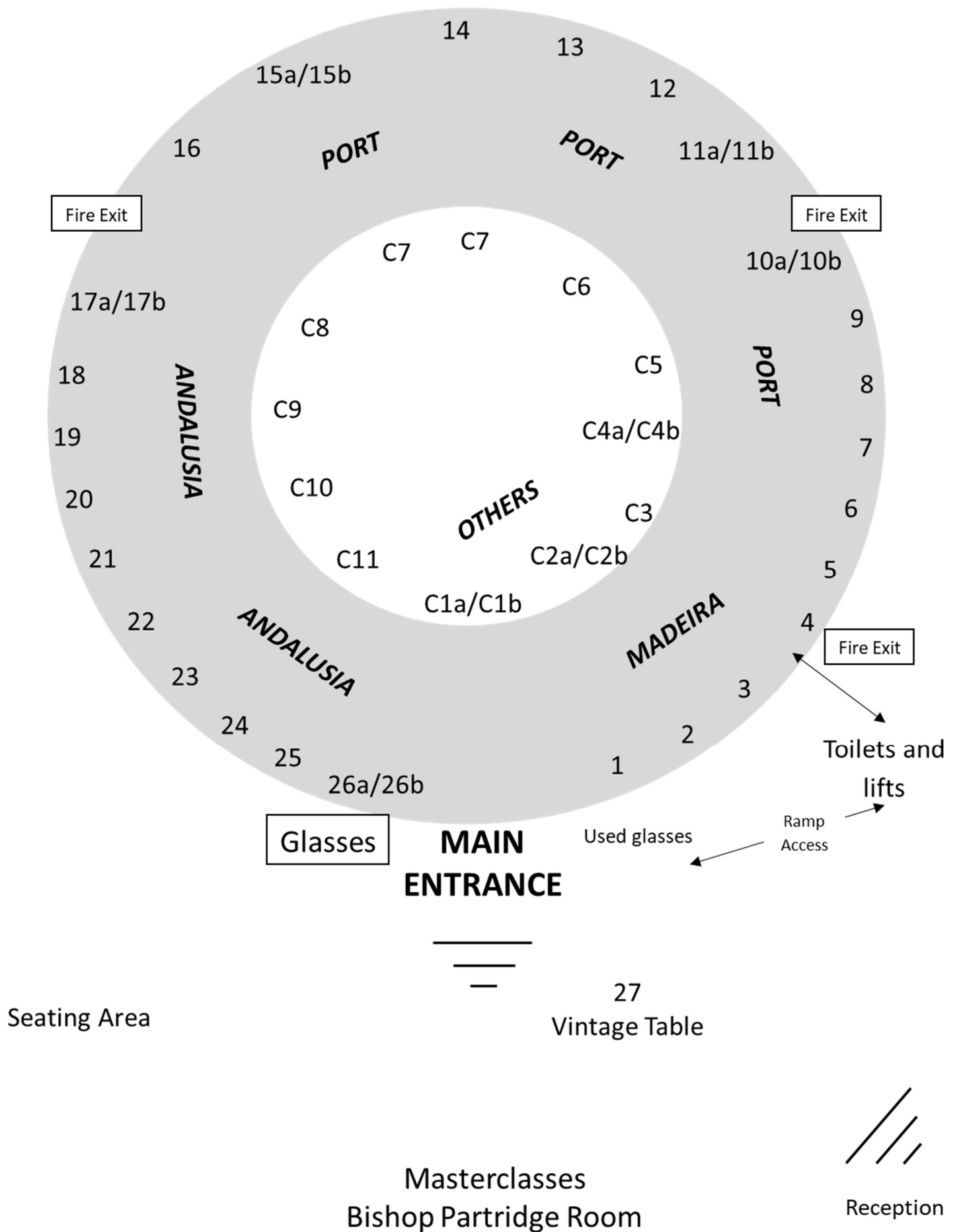
@Big_Fortified_Tasting

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10.45 am	An Exploration of Andalusia	
12.30 pm	The Wonderful World of Kopke's White Ports.	
2.15 pm	Madeira - The Winemaker's Signature.	
4.00 pm	Sandeman Late Bottled Vintages – A Journey Through Time	

Show Floorplan





Justino's Madeira

Table 1 MADEIRA

Producer contact details:

JULIO FERNANDES

Contact email:

julio.fernandes@justinosmadeira.com

Contact telephone: +351 969 570 878

Address:

JUSTINO'S, MADEIRA WINES, S. A.

P. I. Cancela

9125-042 Caniço

PORTUGAL

Contact in the UK:

PETER R. METHVEN

Contact email:

peter.methven@libertywines.co.uk

Contact telephone: +44 777 666 2517

Address:

LIBERTY WINES LTD.

6 TIMBERMILL WAY

LONDON

SW4 6LY

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 wine and spirit distribution companies in France, allowing them to build new, spacious and modern facilities. Justino's Madeira owns a large supply of high quality wines and keeps considerable stock in the winery, where the wines are aged in oak casks and bottled only on demand. As a testament to their commitment to quality and their high number of medal-winning wines during 2018, may highlight the Champion Fortified Wine / Madeira Trophy at the IWC 2019 and the Madeira Trophy at the IWSC 2019.

1. Reserve 5 Years Old - Fine Rich
2. Sercial 10 Years Old
3. Verdelho 10 Years Old
4. Boal 10 Years Old
5. Malvasia 10 Years Old
6. Colheita 1999
7. Terrantez 50 Years Old
8. Boal 1978



Pereira d'Oliveira

Table 2 MADEIRA

Producer contact details:

Luis D'Oliveira

Contact email: geral@doliveiras.pt

Contact telephone: 00 351 291 220 784

Address:

Pereira d'Oliveira (Vinhos) Lda

Rua dos Ferreiros 107

9000-082 Funchal

Madeira Island, Portugal

Contact in the UK:

Geoffrey Cole

Contact email: madeira@boveywines.co.uk

Contact telephone: 00 44 1208 862 613

Address:

Bovey Wines

12 Higher Tristram,

Polzeath,

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 seven 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 three years old to over one hundred and fifty years old. Wines from the 19th century are available by special order.

1. Aged 10 Years Old Dry
2. Aged 10 Years Old Medium Dry
3. Aged 15 Years Old Medium Sweet
4. Aged 15 Years Old Sweet
5. 1999 Sercial



Pereira d'Oliveira

Table 2 MADEIRA

Producer contact details:

Luis D'Oliveira

Contact email: geral@doliveiras.pt

Contact telephone: 00 351 291 220 784

Address:

Pereira d'Oliveira (Vinhos) Lda

Rua dos Ferreiros 107

9000-082 Funchal

Madeira Island, Portugal

Contact in the UK:

Geoffrey Cole

Contact email: madeira@boveywines.co.uk

Contact telephone: 00 44 1208 862 613

Address:

Bovey Wines

12 Higher Tristram,

Polzeath,

Cornwall PL27 6TF

6. 1977 Sercial

7. 1994 Verdelho

8. 1978 Terrantez

9. 1988 Boal

10. 1980 Boal

11. 2000 Malvasia

12. 1929 Tinta Negra Sweet



Madeira Vintners

Table 3 MADEIRA

Producer contact details:

Lisandra Gonçalves

Contact email:

Lisandra.goncalves@cafmadeira.com

Contact telephone: +351 291702440

Address:

CAF-Cooperativa Agrícola do Funchal, Crl
Caminho de Sao Martinho, 56
9000-273 Funchal
Portugal

Contact in the UK:

Seeking representation

CAF was established on April 2 1951 as a wholesaler of products and services for the regional development of agriculture. In 2012, CAF created the MADEIRA VINTNERS brand. This was done partly to support Madeiran grape farmers by giving them a new market and partly to become the first new producer of Madeira since 1946.

MADEIRA VINTNERS is an exclusively female team who manage relationships with the grape farmers, technical decisions, winemaking, control and selection, production and marketing. Everything is carried out by the hands of women. Our success has been recognised by a number of awards including the Great Diamond award at the “Vino y Mujer” competition in Madrid and a gold medal from the Challenge International du Vin.

1. Dry
2. Medium Dry
3. Sweet
4. Dry 5 Years Old
5. Medium Dry 5 Years Old
6. Medium Sweet 5 Years Old
7. Sweet 5 Years Old
8. Malvasia 5 Years Old

Producer contact details:

Helena Borges

Contact email: helena@hmborges.com

Contact telephone: +351 291 223247

Address:

H.M.BORGES,SUCRS.LDA

Rua 31 de Janeiro Nº 83

9050-401 Funchal

Madeira, Portugal

Contact in the UK:

Lance Foyster

Contact email: sales@cfwines.co.uk

Contact telephone: 0044 (0)20 8819 1458

Address:

CLARK FOYSTER WINES LTD

42B the Broadway,

London,

W5 2NP

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 Colheita 2005 is the first single harvest wine from the Tinta Negra grape – bottled in 2017. This year's new wines are the **2005 Colheita Boal** bottled in 2018 and the **1993 Vintage Verdelho** bottled in December 2017.

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

1. 5 Years Old Sweet
2. 10 Years Old Sercial
3. 10 Years Old Boal
4. 2005 Colheita Boal
5. 15 Years Old Verdelho
6. 20 Years Old Malmsey
7. 1993 Vintage Verdelho



Madeira Wine Company

Table C5 MADERIA

Producer contact details:

Nelson Calado

Contact email:

ncalado@madeirawinecompany.com

Contact telephone: +351 291 740 113

Address:

Madeira Wine Company

Avenida Arriaga, 28

9000-064 Funchal

Madeira

Portugal

Contact in the UK:

Michael Oppenheim

Contact email: mo@fells.co.uk

Contact telephone: 01442 870900

Address:

John E Fells & Sons Ltd

Fells House,

Station Road,

Kings Langley,

Herts, WD4 8LH

For over 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. 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 over seven generations. Chris Blandy is the 7th generation of the family to work in the family business.

1. Blandy's 10 Years Old Sercial
2. Blandy's 10 Years Old Verdelho
3. Leacock's Colheita Tinta Negra 2001
4. Blandy's Colheita Bual 2003
5. Blandy's Colheita Malmsey 1999
6. Cossart Gordon Frasqueira Sercial 1985



Henriques & Henriques

Table
C9
MADEIRA

Producer contact details:

Maria da Luz Aguiar

Contact email:

maria.aguiar@henriquesehenriques.pt

Contact telephone: +351 291 941 551

Address :

Henriques & Henriques-Vinhos, S. A.

Av. Autonomia, 10

9300-138 Câmara de Lobos

Madeira Island - Portugal

Contact in the UK:

Bryonie Grieveson

Contact email: bryonie@mentzendorff.co.uk

Contact telephone: 0207 840 3600

Address:

First Floor

Mentzendorff & Co

Woolyard,

52 Bermondsey Street,

London, SE1 3UD

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

1. Finest Full Rich
2. Single Harvest Sercial 2001
3. Verdelho 15 Years Old
4. Boal 15 Years Old
5. Boal 1997
6. Verdelho 1981
7. Malvasia 20 Years Old
8. Terrantez 20 Years Old



Barbeito

Table
C11
MADEIRA

Producer contact details

Contact name:

Ricardo Diogo Freitas

Contact email: info@vinhosbarbeito.com.pt

Contact telephone: 00 351 291 761829

Address:

Vinhos Barbeito (Madeira) Lda

Estrada Ribeira Garcia

Parque Empresarial de Camara de Lobos, Lote 8

9300-324 Câmara de Lobos, Madeira

Contact in the UK:

Raymond Reynolds

Contact email: info@raymondreynolds.co.uk

Contact telephone: 00 44 1663 742230

Address:

Raymond Reynolds Ltd

Station Road, Furness Vale

High Peak

SK23 7SW

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

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

1. Boal Reserva 5 Years Old
2. Single Harvest 2007- Tinta Negra – Med. Dry (cask sample)
3. Verdelho Reserva Velha 10 Years Old
4. Malvasia 2004 Colheita Single Cask 132 a+d
5. Sercial 1988 – Frasqueira
6. Verdelho 1994 – Frasqueira MEF
7. Boal 40 Years Old – Vinho do Embaixador
8. Malvasia 40 Years Old – Vinho do Reitor



Offley Port

Table

5

PORT

Producer contact details:

Pedro Matos

Contact email: pedro.matos@sogrape.pt

Contact telephone: +351 227 838 104

Address:

Sandeman Porto & Offley Porto
Sogrape Vinhos,
Rua 5 de Outubro,
4527, 4430-809 Avintes,
Portugal

Contact in the UK:

Peter Methven

Contact email:

Peter.methven@libertywines.co.uk

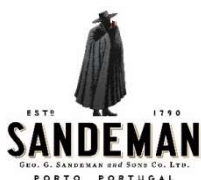
Contact telephone: 020 7720 5350

Address:

Liberty Wines
6 Timbermill Way,
London, SW4 6LY

Founded in London in 1737 by William Offley, initially as wine merchants, Offley was soon exporting wines and later began to produce its own Port. A decisive moment in its development was the arrival of Joseph James Forrester as partner in the company in the 1830's – a charismatic man who would later be known as the Baron Forrester and who played a key role in expanding Offley and the Port Wine industry in the nineteenth century. Spending his entire adult life in Portugal he was devoted to the Douro and Port wine. In addition to contributing to the growth of Port wine's international trade links, Forrester was the first to chart the Douro River and Valley, an accomplishment that earned him recognition from and entry into various European Geography and Art societies.

1. Offley Rosé
2. Offley Forrester Reserve
3. Offley 10 Years Old Tawny
4. Offley 20 Years Old Tawny
5. Offley 30 Years Old Tawny
6. Offley Colheita 1999
7. Offley LBV 2014
8. Offley Vintage 2016



Sandeman

Table

6

PORT

Producer contact details:

Pedro Matos

Contact email:

pedro.matos@sogrape.pt

Contact telephone: +351 227 838 104

Address:

Sandeman Porto & Offley Porto

Sogrape Vinhos,

Rua 5 de Outubro,

4527, 4430-809 Avintes, Portugal

Contact in the UK:

Peter Methven

Contact email:

Peter.methven@libertywines.co.uk

Contact telephone: 020 7720 5350

Address:

Liberty Wines

6 Timbermill Way,

London, SW4 6LY

The House of Sandeman has been a true pioneer in the Port world since its foundation in 1790. There are few more iconic images across the world of wine than the instantly recognisable 'Don' logo, created for the Sandeman family in 1928 by George Massiot Brown. The cape was modelled on the attire worn by university students in Porto, while the wide-brimmed hat was a nod to the family's presence in Jerez. In 2017, Sandeman was announced as the world's most awarded Port house by the most significant international competitions: Decanter World Wine Awards (DWWA), International Wine Challenge (IWC) and International Wine & Spirit Competition (IWSC).

1. White Port
2. Founders Reserve Ruby Port
3. Imperial Reserve Tawny Port
4. 2014 Late Bottled Vintage Port
5. 1999 Vau Vintage Port



Sandeman

Table

6

PORT

Producer contact details:

Pedro Matos

Contact email: pedro.matos@sogrape.pt

Contact telephone: +351 227 838 104

Address:

Sandeman Porto & Offley Porto
Sogrape Vinhos,
Rua 5 de Outubro,
4527, 4430-809 Avintes, Portugal

Contact in the UK:

Peter Methven

Contact email:

Peter.methven@libertywines.co.uk

Contact telephone: 020 7720 5350

Address:

Liberty Wines
6 Timbermill Way,
London, SW4 6LY

6. 2000 Classic Vintage Port

7. 2013 Quinta do Seixo Vintage Port

8. 2016 Classic Vintage Port

9. 10 Year Old Tawny Port

10. 20 Year Old Tawny Port

11. 30 Year Old Tawny Port

12. 40 Year Old Tawny Port



Ferreira Port

Table

7

Port

Producer contact details:

Email:

Phone: 00 351 227 838 104

Address:

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

Contact in the UK: Louise Howles

Contact email:

louise.howles@berkmann.co.uk

Contact telephone: 020 7609 4711

Address:

Berkmann Wine Cellars
10-12 Brewery Road
London N7 9NH

Built by a family of winemakers from the Douro, in 1751, Ferreira possessed a rich tradition and a prominent role in the history of Porto Wine. It became particularly prominent under Dona Antónia Adelaide Ferreira - a legendary woman with a unique personality, who became a symbol of strength, facing the adversities of nineteenth century Douro.

1. Ferreira Ruby
2. Ferreira D. António Reserve Tawny
3. Ferreira 10 Years Old White
4. Ferreira 10 Years Old Tawny
5. Ferreira 20 Years Old Tawny
6. Ferreira LBV 2014
7. Ferreira Quinta do Porto Vintage 2015
8. Ferreira Vintage 2016



Barros

Table

8

PORT

Producer contact details:

João Belo

Contact email: joao.belo@sogevinus.com

Contact telephone: +351 915 848 272

Barros Port

Produced & bottled by:

Sogevinus Fine Wines

Av. Diogo Leite, 344

4400-111 Vila Nova de Gaia

Portugal

UK Importer:

Hallgarten & Novum Wines

Evangelia Tevekelidou

Contact email:

evangelia.tevekelidou@hdnwines.co.uk

Contact telephone: +447717777489

www.hdnwines.co.uk

Barros. Portuguese Talent.

Having celebrated our 100th anniversary of trading in 2013, Barros is undoubtedly one of the most prestigious companies producing and trading in Port, with 100% Portuguese DNA.

If you want to discover the surprising new Portuguese way of life, taste Barros.

1. 2005 Colheita

2. 1996 Colheita



Cálem

Table

8

PORT

Producer contact details:

João Belo

Contact email: joao.belo@sogevinus.com

Contact telephone: +351 915 848 272

Cálem Port & Douro wines

Produced & bottled by:

Sogevinus Fine Wines

Av. Diogo Leite, 344

4400-111 Vila Nova de Gaia

Portugal

UK Importer:

Amathus Drinks

Jeremy Lithgow MW

Contact email:

jeremy@amathusdrinks.com

Contact telephone: +447712520481

www.amathusdrinks.com

Cálem. An ambassador of Port.

Established in 1859, Cálem is one of the most popular Port Wine Houses and the market leader in Portugal. Founded by António Alves Cálem, this Port Wine House quickly achieved an enviable reputation. Like the Portuguese navigators, Cálem conquered new worlds while remaining faithful to its origins in the Douro.

Today, Cálem is Portugal's ambassador to the world, admired for its diversity and ability to innovate.

Cálem Port wines epitomise this adventurous spirit.

1. 10 Years Old Tawny

2. 20 Years Old Tawny

3. 30 Years Old Tawny

4. 40 Years Old Tawny



Kopke

Table

8

PORT

Producer contact details:

João Belo

Contact email: joao.belo@sogevinus.com

Contact telephone: +351 915 848 272

Kopke Port & Douro wines

Produced & bottled by:

Sogevinus Fine Wines

Av. Diogo Leite, 344

4400-111 Vila Nova de Gaia

Portugal

UK Importer:

Hayward Bros.

Robert Hayward

Contact email: wine@haywardbros.co.uk

Contact telephone: +44 2072370576

www.haywardbros.co.uk

Kopke. The Oldest Port Wine House.

We are craftsmen of unique moments. Our house was founded in 1638, many years before the establishment of the Douro Demarcated Wine Region.

Kopke is renowned for its impressive stock of very old wines, including rare Tawny and White Ports.

1. 10 Years Old Tawny
2. 10 Years Old White
3. 2008 White Colheita
4. 1999 Colheita
5. 1989 Colheita
6. 1979 Colheita



Poças

Table

9

PORT

Producer contact details:

Joao Monteiro

Email: joaomonteiro@pocas.pt

Phone: 00 351 223 771 070

Address:

Rua Visconde das Devesas 186

4401-901 Vila Nova de Gaia

Portugal

Contact in the UK:

Gavin Ritchie

Contact email :

Gavin.Ritchie@cachetwine.co.uk

Contact telephone: 01482 63 88 77

Address:

Cachet Wine

Wyke Way,

Melton West Business Park, Hull,

East Yorkshire HU14 3BQ

Poças is the Portuguese side of the history of the Douro region. Founded in 1918 by Manoel Domingues Poças, it is a family-owned and independent company producing Port and DOC Douro wine, which is exported to the four corners of the world. It is one of the few Port wine companies that was born Portuguese and has belonged to the same family since its foundation. With eyes set on the future, but never forgetting the past, Poças believes that making wine is creating something truly unique, like a work of art. The assets of the company include three properties in the Douro Demarcated Region, with more than 100 hectares of vineyard.

1. 10 Years Old White
2. Late Bottled Vintage 2013
3. Vintage 2016
4. Colheita 2008
5. Colheita 2000
6. 10 Years Old Tawny
7. 20 Years Old Tawny
8. 30 Years Old Tawny

Producer contact details : Fernando van Zeller

Contact email: export@vinkowines.com

Contact telephone: 00 351 223 773 330

Address:

Barão de Vilar, Vinhos SA
Rua Cândido dos Reis, 575
4400-075 V. N. Gaia
Portugal

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

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

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

1. Maynard's Vintage 2016
2. Feuerheerd's 10 Years Old
3. Palmer Colheita 1969
4. Palmer 10 Years Old Tawny
5. Palmer 20 Years Old White
6. Palmer 20 Years Old Tawny



Bulas

Table 10b PORT

Producer contact details:Bulas Family Estates Lda

Contact email: bulas.winemakers@gmail.com

Contact telephone: +351 910 791 299

Bulas Wines

Quinta da Costa de Baixo,

5060-057 Gouvinhas

Sabrosa, PORTUGAL

Historical records back to 1256 refer to the production of wine at the confluence of the rivers Ceira and Douro. It is in this UNESCO World Heritage environment of outstanding natural beauty that both Quinta da Foz Ceira and Quinta da Costa de Baixo produce wines combining quality and heritage.

Our wines are made in small batches as we seek to capture the unique character of the different vineyards and varieties. We use traditional techniques combined with the latest technological knowledge and innovations. This helps us achieve continuous improvement in quality but in a sustainable way. By producing wines of exceptional quality, which capture the essence of the Douro, the Bulas family keeps the tradition and preserves the culture and heritage of this extraordinary and unique wine region.

1. Bulas Porto Vintage 2016
2. Bulas Porto Vintage 2011
3. Bulas Porto LBV 2013
4. Bulas Porto Tawny 20 Year Old
5. Bulas Porto Tawny 40 Year Old
6. Bulas Porto White 10 Year dry



Quinta das Lamelas

Table 11a PORT

Producer contact details:

Quinta das Lamelas

Contact email: geral@lamelaswines.pt

Contact telephone: +351 964 620 620

Address:

Casa da Quinta das Laranjeiras

Portelo de Cambres,

Rio Bom – 5100-421

Lamego, Portugal

The beautiful Casa da Quinta das Laranjeiras is located in the wonderful Douro region and has been linked to winemaking since 1836. The family owned vineyards use traditional winemaking methods to produce both red and white wines as well as a variety of Ports including Vintage, White and Tawny ports.

1. Quinta das Lamelas 2016 Vintage Port
2. Quinta das Lamelas Rosé Port
3. Quinta das Lamelas 10 Years Old White Port
4. Quinta das Lamelas 20 Years Old White Port
5. Quinta das Lamelas 30 Years Old White Port
6. 4 Gerações Very Old White Port 60 Years



Quinta do Mourão

Table 11b PORT

Producer contact details:

Quinta do Mourão

Contact email:

miguel.braga@quintadomourao.pt

Contact telephone: +351 96 238 22 98

Address:

Quinta do Mourão

Rua do Mourão 1710

5100-428 Cambres, Portugal

Contact in the UK:

FINE+RARE Wines Ltd

Contact email: Corentin.Margier@frw.co.uk

Contact telephone: +44 (0)20 7089 7458

Address:

Centennium House,

100 Lower Thames Street,

London, EC3R 6DL

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

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

The firm's Port wines go by the name S. Leonardo and include Vintage and 10, 20, 30 and 40 year old Tawnies.

1. Porto S. Leonardo 10 Years Old Tawny Port
2. Porto S. Leonardo 20 Years Old Tawny Port
3. Porto S. Leonardo 30 Years Old Tawny Port
4. Porto S. Leonardo 40 Years Old Tawny Port
5. Porto S. Leonardo Very Old White – “90 Years”
6. Porto S. Leonardo Very Old Tawny – “100 Years”



Quinta do Noval

Table 12 PORT

Producer contact details**Contact email:** noval@quintadonoval.com**Contact telephone:** 00 351 223 770 270**Address:**

Quinta do Noval
Av. Diogo Leite 256
4400-111 Vila Nova de Gaia
Portugal

Contact in the UK: Ben Wyse**Contact email:**info@gonzalezbyassuk.com**Contact telephone:** 01707 274790**Address:**

Gonzalez Byass UK
The Hyde, Woodcock Hill,
Coopers Green Lane,
St Albans, Herts AL4 9HJ

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

1. Noval Extra Dry White
2. Noval Black
3. Quinta do Noval Late Bottled Vintage Unfiltered 2012
4. Quinta do Noval Vintage Port 2016
5. Noval 10 Years Old Tawny Port
6. Noval 20 Years Old Tawny Port
7. Noval 40 Years Old Tawny Port
8. Quinta do Noval Colheita 2005

Producer contact details:

Messias

Contact email: mail@cavesmessias.pt

Contact telephone: +351 231 200 970

Address:

Av. Comendador Messias Baptista 56,
3050-361 Mealhada,
Portugal

Caves Messias is an historic family owned producer renowned for their Colheita and Vintage Ports. Founded in 1926 by Messias Baptista, the company has remained a family owned business to the present day. The company's most famous estate is Quinta do Cachão which has its slopes adjacent to the River Douro, in the sub-region of Cima Corgo. The vineyard was first planted in 1845 by the Barão do Seixo and later acquired by the family of Alfonso Cabral, who in turn sold it to the Messias family. In order to increase production capacity, in 1958 Messias acquired the adjoining property, Quinta do Rei, then belonging to Gonzales Byass.

1. LBV 2013
2. Vintage Messias 2016
3. Vintage Quinta do Cachão 2016
4. 10 Years Old
5. 30 Years Old
6. Colheita 2008



C. da Silva

Table

14

PORT

Producer contact details:

Elsa Couto – Export and Brand Manager

Contact email: elsa.couto@cdasilva.pt

Contact telephone: + 351 22 374 60 40

Address:

C. da Silva Vinhos SA

Rua Felizardo de Lima,

nº 247 4400-140

Vila Nova de Gaia

Portugal

Contact in the UK:

Sarah Mansourian

Contact email: SMansourian@bibendum-plb.com

Contact telephone: + 44 0797 721 2021

Address:

Conviviality Plc

109a Regents Park Rd,

London, NW1 8UR

C. da Silva is a traditional Port Wine Company founded in 1862. We 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.

1. Dalva LBV 2011
2. Quinta de Ventozelo Porto Vintage 2016
3. Dalva 20 Anos
4. Dalva 20 Anos Dry White
5. Dalva Colheita 1985
6. Dalva Colheita 1995
7. Dalva Colheita Branco 2007
8. Dalva Colheita 2007



Martha's Wines & Spirits

Table 15a PORT

Contact: Rita Marta

Email: Rita.marta@marthasgroup.com

Phone: +351 254 828 095

Address:

Martha's Wines & Spirits

Travessa S. Gonçalo nº 2,

S. João de Lobrigos 5030 - 428

Santa Marta de Penaguião

Portugal

Located in the Douro valley, the history of Martha's goes back to 1727 when the family established themselves as grape farmers in the Baixo Corgo, Douro. With a growing knowledge of the region, the generations that followed embarked on a journey of producing elegant and rich wines.

Wine is made through an ancient and complex method that requires careful handling. By being a family owned company, Martha's is able to control and handle each wine with care and attention to detail.

Bottled into charming and modern bottles, Martha's wines express their passion for the land, the Douro river, the vines, the wine and the wine making process.

1. Martha's Vintage Port 2016
2. Martha's Colheita 2006
3. Martha's 40 Years Old Tawny Port



Porto Quevedo

Table

15a

PORT

Producer contact details:

Oscar Quevedo

Contact email: Oscar@quevedoportwine.com

Contact telephone: +351 964 494 115

Address:

Vinoquel –Vinhos Oscar Quevedo, Lda.

Quinta Senhora do Rosário,

5130-326 São João da Pesqueira

Portugal

Quevedo is a family owned Port and Douro winegrower with members of the fourth and fifth generation actively involved in the business, which is based in the north of Portugal. The company owns and harvests a total of 121 hectares of vines including some of the most desirable vineyard estates across the region. Claudia Quevedo, the wine maker, makes the wines from vineyards located next to the Douro River. The main estates of the family are Quinta Vale d'Agodinho in Ferradosa, one of the best locations for Port production and Quinta da Trovisca, a remarkable vineyard located in the fresh and sunny foothills of S. João da Pesqueira.

1. Organic Reserve Ruby

2. White Colheita 1970

3. Colheita 1992

We are also pleased to have one of our Port Advent Calendars at the show for visitors to examine.



Quinta do Javali

Table
15b
PORT

Contact: Lugar da Ribeira

Email: antoniomendes@quintadojavali.com

Phone: +351 93 863 72 04

Address:

Apartado 71

5130-909 São João da Pesqueira,

Portugal

Quinta do Javali is a family company. Our aim is to produce and sell high quality DOC Douro and Port wines (we are the smallest producer of Port wines) and Douro olive oil.

Quinta do Javali is located in a small village near São João da Pesqueira, on the left bank of the Douro river. We have 18 hectares of vines with the traditional grapes of the region across 5 vineyards located in Nagoselo do Douro and Ervedosa do Douro. We produce about 45.000 litres per year.

Our wines represent our passion and vision of what the wines of the Douro and Port Wine should be — with enormous personality and character. We make wines that we like and that give pleasure to drink. We find inspiration in the beauty and tradition of the region. We use that tradition to make rustic, natural and unique wines. 80% of our vineyards are organic; one vineyard is run on biodynamic principles.

Our wines express the terroir and the year's weather. They are dry, dense, full-bodied and most importantly they smell and taste like wine. We are a believer in minimalism in oenology so we try to interfere as little as possible in the winemaking. Only then can we have a genuine and authentic wine. The wine should go its own way and we limit ourselves to just trying to guide it ... as a father does a child. For us the secret of wine is always in the vineyard and having good grapes; not in the technology we use.

1. Quinta do Javali Ruby Port
2. Quinta do Javali 10 Year Old Tawny Port
3. Quinta do Javali Vintage 2016 Port

Contact:

Luisa Borges

Email: geral@vieiradesousa.pt

Phone: +351 259938126

Address:

Vieira de Sousa – Vines and Wines Lda

Casa da Capela

Celeirós do Douro

5060-013 Celeirós SBR, Portugal

The Vieira De Sousa family has been producing Port wine for at least for 5 generations. Our Great Grandfather José Silvério Vieira De Sousa created the brand “Vieira de Sousa” and started the Port Wine bottling business. Some years later, due to the devastation of phylloxera and the financial stress that resulted from years of no production his son, José Ermelindo, made the very difficult decision to sell the brand.

In 2008, with the new generation taking over the business, Luísa with the help of her father António decided to invest again in the bottling and production of Port wine. A new warehouse and equipment were acquired and the family was back in the business of bottling Port and later on added Douro wines to the portfolio.

All our wines are produced with grapes from the 4 family quintas which cover almost 60 hectares in the Douro Valley: Quinta da Água Alta, Quinta do Fojo Velho, Quinta Fonte and Quinta do Roncão Pequeno, all of them located along the Douro river.

1. Vintage 2016
2. Tawny 20 Years Old
3. White 10 Years Old



Churchill's

Table

16

PORT

Producer contact details:

Zoe Graham

Contact email: zoe@churchills-port.com

Contact telephone: 00 351 22 370 3641

Address:

Rue de Font Nova, 5
4400-156 Vila Nova de Gaia
Portugal

Contact in the UK: Hamish Young

Contact email:

hamish@newgenwines.com

Contact telephone: 020 7928 7300

Address:

New Generation,
14 Kennington Road,
London SE1 7BL

www.newgenwines.com

@NewGenWines

Although Churchill's is considered a baby of the Port trade both in scale and age, it has its roots embedded in Port history. Churchill's was founded in 1981 by winemaker Johnny Graham, representing the fifth generation of his family to make wine in the Douro Valley. Joined by his two brothers and his wife Caroline Churchill (the company's namesake), Johnny set out to continue his family's Port wine heritage with a bold and youthful approach. In its four decades, Churchill's has distinguished itself as a rebellious boutique player in a deeply established category.

Churchill's was born out of Johnny's desire to make his own distinctive style of port, combining traditional Portuguese winemaking techniques with his personal blending style. The company's small scale allows Johnny and his team to produce really exciting hand-crafted wines, using time-honoured, traditional methods. Churchill's prides itself on an elegant, dry house style that comes from a commitment to minimal intervention, grapes sourced from grade-A vineyards, and human-centered methods of production.

1. Reserve Port
2. Dry White Port
3. 10 Years Old Tawny
4. 30 Years Old Tawny
5. Late Bottled Vintage 2015
6. Vintage 2016
7. Quinta da Gricha Vintage 2016
8. Crusted Port



Krohn

Table

17a

PORT

Producer contact details:

Amanda Lloyd

Contact email: amanda.lloyd@qavb.com

Contact telephone: +351 22 374 2800

Address:

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

Contact in the UK:

Christina Cavender

Contact email: christinac@boutinot.com

Contact telephone: 0161 908 1314

Address:

Boutinot
Boundary House,
Cheadle Point,
Cheadle SK8 2GG

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

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

1. Lagrima White Port NV
2. LBV 2012
3. Vintage 2009
4. Colheita 2007
5. Colheita 1996
6. Colheita 1982



Symington Family Estates

Table

C6

PORT

Producer contact details:

João Vasconcelos

Contact email:

Joao.Vasconcelos@Symington.com

Contact telephone: +351 223 776 300

Address:

Symington Family Estates
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Contact in the UK:

Anthony Symington

Contact email: Anthony.symington@fells.co.uk

Contact telephone: +44 789 019 2146

Address:

John E Fells
Fells House,
Station Road,
Kings Langley,
Herts WD4 8LH

The Symingtons of Scottish, English and Portuguese descent have been Port producers since 1882, though their lineage in Port dates back fourteen generations and over 360 years.

Eight members of the family, from the 4th and 5th generation, work together in their four historic Port houses: Graham's, Cockburn's, Dow's and Warre's and they are one of the foremost producers of premium quality Port.

The family are the leading vineyard owners in the Douro Valley, a region that is classified as UNESCO World Heritage, with 27 Quintas covering 2,240 ha of which 1,035 ha are under vine. The family's vineyards are managed under a 'minimum intervention' policy that safeguards the natural environment and 112 ha are organically farmed, being the largest area of certified organic vineyard in Portugal. Seven small adegas (wineries) vinify the grapes from these estates, ensuring exceptional quality and vineyard individuality.

1. Graham's Six Grapes Port, Tappit Hen NV
2. Graham's 20 Years Old Tawny Port, Jeroboam
3. Graham's Single Harvest 1994 Tawny Port
4. Dow's 20 Years Old Tawny Port, NV
5. Warre's Otima Single Year Tawny Port, 1995
6. Graham's Quinta dos Malvedos Vintage Port, 2005
7. Dow's Vintage Port 1985
8. Cockburn's Vintage Port 2016



Table

C7

PORT

The Fladgate Partnership

Producer contact details:

Amanda Lloyd

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Phone: + 351 223 742 800

Address:

The Fladgate Partnership
PO Box 1311, EC Santa Marinha,
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Contact in the UK:

Bryonie Grieveson

Contact email:

bryonie@mentzendorff.co.uk

Contact telephone: 0207 840 3600

Address:

Mentzendorff & Co
First Floor
Woolyard,
52 Bermondsey Street,
London, SE1 3UD

This long-established family run group comprises some of the most distinguished Port houses, including the historic firms of Taylor's, Fonseca and Croft. All three are renowned for their Vintage Ports and Taylor's is also the leading producer of Aged Tawnies. This year Taylor's released 1969, the sixth in a series of Single Harvest Ports aged in oak casks.

Fonseca produces one of the most individual range of Ports, including its unique Guimaraens Vintage Port, an unfiltered LBV and the first ever Organic Port (Terra Prima), in addition to its popular reserve blend, Bin no.27.

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

1. Taylor's Chip Dry NV
2. Taylor's LBV 2013
3. Taylor's Historical Collection Reserve Tawny
4. Taylor's 10 Years Old Tawny
5. Taylor's 20 Years Old Tawny



Table
C7
PORT

The Fladgate Partnership

Contact name: Amanda Lloyd
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Telephone: + 351 223 742 800
Address:
The Fladgate Partnership
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4401-501 Vila Nova de Gaia,
Portugal

Contact in the UK:
Bryonie Grieveson
Contact email:
bryonie@mentzendorff.co.uk
Contact telephone: 0207 840 3600
Address:
Mentzendorff & Co
First Floor
Woolyard,
52 Bermondsey Street,
London, SE1 3UD

6. Taylor's Single Harvest Tawny 1969

7. Taylor's Quinta de Terra Feita 2005

8. Taylor's Quinta de Vargellas 2004

9. Taylor's Vintage 2003

10.Fonseca Siroco

11.Fonseca Bin 27

12.Fonseca Terra Prima

13.Fonseca Unfiltered LBV 2012

14.Fonseca 10 Years Old Tawny



Table
C7
PORT

The Fladgate Partnership

Contact name: Amanda Lloyd
Email: amanda.lloyd@qavb.com
Telephone: + 351 223 742 800
Address:
The Fladgate Partnership
PO Box 1311, EC Santa Marinha,
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Contact in the UK:
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Contact email:
bryonie@mentzendorff.co.uk
Contact telephone: 0207 840 3600
Address:
Mentzendorff & Co
First Floor
Woolyard,
52 Bermondsey Street,
London, SE1 3UD

15.Fonseca 20 Years Old Tawny

16.Fonseca Quinta do Panascal 1999

17.Fonseca Guimaraens 2004

18.Fonseca Vintage 1985

19.Croft Pink NV

20.Croft 430th Anniversary Limited Edition Reserve Ruby

21.Croft LBV 2013

22.Croft Quinta da Roeda 2002

23.Croft Vintage 1994



Niepoort

Table

21

PORT

Producer contact details:

Susana Ferraz

Contact email: susana.ferraz@niepoort.pt

Contact telephone: +351 934 420 886

Address:

Niepoort (Vinhos) S.A

Rua Cândido dos Reis, 670

4400-071 Vila Nova de Gaia

Portugal

Contact in the UK:

Raymond Reynolds

Contact email:

raymond@raymondreynolds.co.uk

Contact telephone: + 44 1663 742230

Address:

RAYMOND REYNOLDS LTD

Calico Lane,

Furness Vale,

High Peak, SK23 7SW

Niepoort has been an independent family business since 1842. Through five generations the business has passed successfully from one generation to the next and in most cases older and younger generations worked side by side for a long period. The fifth generation, Dirk Niepoort, is now leading the company with the sixth generation starting to become involved in the business. Niepoort's mission is to maintain its position as a "niche player", continuing to produce distinctive Ports and wines, combining centuries-old traditions with innovation.

1. Dry White Rabbit
2. 10 Year Old White
3. Ruby Dum
4. LBV 2014
5. Crusted Port (Bottled 2014)



Niepoort

Table

21

PORT

Producer contact details:

Susana Ferraz

Contact email: susana.ferraz@niepoort.pt

Contact telephone: +351 934 420 886

Address:

Niepoort (Vinhos) S.A
Rua Cândido dos Reis, 670
4400-071 Vila Nova de Gaia
Portugal

Contact in the UK:

Raymond Reynolds

Contact email: rr@raymondreynolds.co.uk

Contact telephone: + 44 1663 742230

Address:

RAYMOND REYNOLDS LTD
Calico Lane,
Furness Vale,
High Peak, SK23 7SW

6. Bioma Crusted (Bottled 2014)

7. Bioma VV Vintage Port 2013

8. Tawny Dee

9. The Senior Tawny

10. 10 Years Old Tawny

11. 20 Years Old Tawny

12. Colheita 2007



THE BIG FORTIFIED TASTING 2019



LONDON, 16TH APRIL





Fernando de Castilla

Table 17b ANDALUSIA

Producer contact details:

Jan Pettersen

Contact email:

bodegas@fernandodecastilla.com

Contact telephone: +34 956 18 24 54

Address:

Bodegas Rey Fernando de Castilla
C / Jardinillo, 7 to 11
11404 Jerez de la Frontera,
Cádiz, Spain

Contact in the UK:

Christina Cavender

Contact email: christinac@boutinot.com

Contact telephone: 0161 908 1314

Address:

Boutinot
Boundary House,
Cheadle Point,
Cheadle SK8 2GG

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

1. Fernando de Castilla Classic Manzanilla
2. Fernando de Castilla Fino En Rama
3. Fernando de Castilla Antique Fino
4. Fernando de Castilla Antique Oloroso
5. Fernando de Castilla Antique Palo Cortado
6. Fernando de Castilla Classic Pedro Ximenez

Bodegas Tradición

Table 18 ANDALUSIA

Producer contact details:

Eduardo Davis

Contact email: edavis@bodegastradicion.com

Contact telephone: +34 690 01 56 81

Address:

Cordobeses 3, 11408 Jerez de la Frontera, Spain

www.bodegastradicion.com

@BODEGASTRADICION

Contact in the UK:

Louise du Bosky

Contact email: louise@newgenwines.com

Contact telephone: 020 7928 7300

Address:

New Generation

www.newgenwines.com

@NewGenWines

Bodegas Tradición is the leading boutique bodega in Jerez and specializes exclusively in top quality, traditional aged Sherry. The winery was founded in the last decade of the last century to give continuity to the oldest family tradition in winemaking in Jerez. The firm's roots go back to 1650 when 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 certified by the regulating authority after careful age and quality analysis which guarantees their standards.

1. Fino Tradicion (Viejo, en Rama)
2. Amontillado Tradicion VORS
3. Oloroso Tradicion VORS
4. Palo Cortado Tradicion VORS
5. Cream Tradicion VOS
6. Pedro Ximenez Tradicion VOS



Toro Albalá

Table 19 ANDALUSIA

Producer contact details: Claudia Asencio

Contact email: claudia@toroalbalá.com

Contact telephone: + 34 674029998

Address:

Avda Antonio Sanchez 1,
14920 Aguilar de la Frontera,
Córdoba,
Spain

Contact in the UK: Indigo Wine &

Winetraders

Alvaro Ribalta/Michael Palij

Contact email: alvaro@indigowine.com /
michael@winetraders.eu

Contact telephone:

0044 7990 035528/0044 7715 422515

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

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

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

1. Fino Eléctrico en Rama
2. Palo Cortado Marqués de Poley en Rama
3. Cream Marqués de Poley
4. Don PX Cosecha 2017
5. Don PX 1990
6. Don PX Viejas Cosechas 1973
7. Don PX Selección 1968
8. Don PX Convento Selección 1958



Bodegas Málaga Virgen

Table
20
ANDALUSIA

Producer contact details: Lucas Bricout

Contact email:

lucas.bricout@bodegasmalagavirgen.com

Contact telephone: +34 952 319 454

Address:

Finca Vistahermosa Autovía A-2,
KM 132. (Camino de Servicio),
Fuente de Piedra, 29520,
Málaga, Spain.

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

david@canddwines.co.uk

Contact telephone: 020 8778 1711

Address:

C&D Wines Ltd,
25 Metro Business Centre,
Kangley Bridge Road,
London SE26 5BW

Seeking UK representation for the 6 other wines.

We are a successful entrepreneurial, historical, traditional and innovative family winery from Malaga in Southern Spain. With over 130 years of experience, the current fourth and fifth generation of the family continue to focus on producing wines of the highest quality which can be differentiated from their competitors. We produce Fortified D.O Malaga, Still D.O Sierras de Malaga, Aromatized wines and Brandies.

All of our wines are made from Pedro Ximenez, Muscat Alexandria, Chardonnay, Verdejo and Syrah grape varieties. Our focus is on being environmentally friendly: the better the nature, the better the grape and so the better the wine, whilst continuing to introduce innovative practices such as night harvesting to take advantage of lower temperatures.

1. Malaga Virgen – Sweet
2. Malaga Virgen – Dunkel
3. Trajinerero – Dry
4. Chorrera – Cream
5. P.X. Reserva De Familia
6. Moscatel Reserva De Familia
7. Moscatel Naranja
8. Pimpillo Vermouth



Gonzalez Byass

Table 21 ANDALUSIA

Contact in the UK:

Emma Jones

Email: ejo@gbuk.es

Phone: 01707 274790

Address:

Gonzalez Byass UK

The Hyde, Woodcock Hill,

Coopers Green Lane

St Albans. AL4 9HJ

Gonzalez Byass has been producing high quality sherry in Andalucía for over 180 years. It is best known for its award-winning ultra-dry Fino, Tio Pepe, the perfect chilled aperitif. Gonzalez Byass also makes a wide range of other classic styles including a range of dry to sweet Amontillados and Olorosos 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 Dos Palmas, Fino, 2018
3. Vina AB, Amontillado
4. Alfonso, Oloroso
5. Leonor, Palo Cortado
6. Solera 1847, Cream
7. Apostoles, 30 Year old VORS, Palo Cortado
8. Noe, 30 Year old VORS. Pedro Ximénez



Bodegas Argüeso

Table 22 ANDALUSIA

Producer contact details:**Email:** argueso@argueso.es**Phone:** +34 647 76 59 87**Address:**

Calle Mar, 8,
11540 Sanlúcar de Barrameda,
Cádiz,
Spain

Contact in the UK:

Amathus Drinks

Contact email:

melanie@amathusdrinks.com

Contact telephone: 0208 951 9840**Address:**

309 Elveden Road
Park Royal
London NW10 7ST

Bodegas Argüeso was founded by León de Argüeso y Argüeso in 1822. Originally from Burgos in the North of Spain, he settled in Sanlúcar where he opened a small grocery store called *Almacén del Reloj*. A couple of years later, he acquired an old solera from the bodega *San José* in Santo Domingo, believed to be over 250 years old.

León never married and, after his death, he left his business to his nephew Juan and niece Francisca. Hence, the full name of the company: **Los 2 Herederos de Don León de Argüeso** or *The Two Heirs of Argüeso*. The business gradually expanded, adding wineries around the original historic core of the **Bodega San José** in the heart of Sanlúcar. Today, the compound spans almost two blocks with a total area of 13.500m². It includes part of the former convent of Santo Domingo used as the warehouses “El Refectorio” and “La Sacristía”.

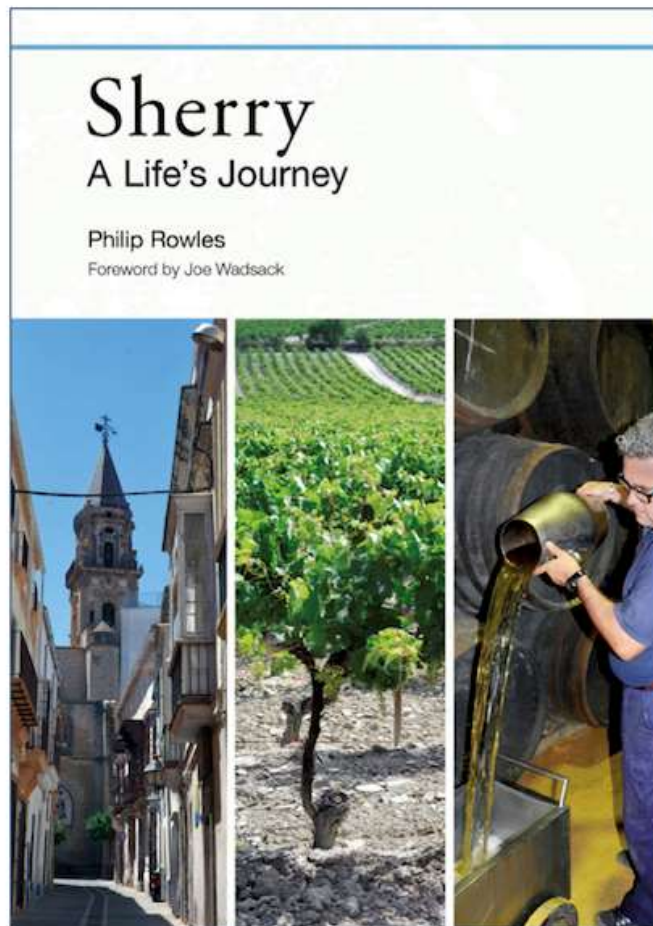
In 2016, Argüeso was acquired by Bodegas Yuste. They now employ their own team of in-house coopers who have been tasked with repairing and upgrading all the barrels within the company. The range of sherries has been overhauled and saw immediate success in 2017 when Manzanilla San León was awarded the Manzanilla Trophy at the International Wine Challenge. The 1822 range is a completely new venture from Argüeso, using much older material than before and more contemporary packaging. This is the first time this range has been put on general tasting in the UK.

1. Argüeso 1822 Fino
2. Argüeso Manzanilla San Leon
3. Argüeso Amontillado
4. Argüeso 1822 Amontillado
5. Argüeso 1822 Palo Cortado
6. Argüeso 1822 Oloroso
7. Argüeso 1822 Pedro Ximenez

Sherry

A Life's Journey

By Philip Rowles



Usual Selling Price
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"Students of wine, whether they be studying for the Master of Wine, MS or WSET Diploma have long needed an authoritative guide to that most fascinating and complex wine that is Sherry. Philip's deep and longstanding knowledge of the

region and its bodegas coupled with his fascination with the wine provides the reader with an insight which is not available elsewhere."

Phil Reedman M.W. - Wine Educator and Consultant, Adelaide, Australia.

<http://www.thesherrybook.co.uk/>



Delgado Zuleta

Table 23 ANDALUSIA

Producer contact details:

Pelayo Garcia

Contact email: exportacion@degadozuleta.com

Contact telephone: 00 34 660384799

Address:

Delgado Zuleta SA

Avda de Rocio Jurado s/n

11540 Sanlúcar de Barrameda

Spain

Contact in the UK:

La Goya Manzanilla, Delgado Zuleta Sherry

Range

C&D Wines, David Benito, 020 8778 1711

Barbiana Manzanilla/PX Monteagudo:

Berkmann , Louise Howles, 0787 9892037

Rare Sherries: SEEKING DISTRIBUTION

Goya XL, Organic Manzanilla,

VOS Amontillado Zuleta

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. Barbiana Manzanilla
2. La Goya Manzanilla
3. Entusiástico Organic Manzanilla
4. Dry Amontillado Delgado Zuleta
5. Palo Cortado Monteagudo
6. Pedro Ximénez Delgado Zuleta
7. Cream Delgado Zuleta
8. Magnum La Goya en rama



Emilio Lustau

Table
24
ANDALUSIA

Producer contact details:

María del Valle Barranco

Contact email: export@caballero.es

Contact telephone: 0034 666 584 792

Address:

c/ Arcos 53,
11402 Jerez de La Frontera,
Cadiz, Spain

Contact in the UK:

Lenka Sedlackova MW

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Contact telephone: 020 78190360

Address:

Fields, Morris & Verdin
24-34 Ingate Place
Battersea, London SW8 3NS

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

1. Puerto Fino, Solera Familiar
2. Manzanilla Pasada, Almacenista Cuevas Jurado
3. Amontillado de Sanlúcar, Almacenista Cuevas Jurado
4. Amontillado del Castillo, Almacenista Antonio Caballero y Sobrinos
5. Palo Cortado, Almacenista Cayetano del Pino
6. East India Cream, Solera Familiar
7. Moscatel Emilín, Solera Familiar
8. Pedro Ximenez San Emilio, Solera Familiar



Bodegas Yuste

Table 25 ANDALUSIA

Producer contact details:**Email:** carmen.romero@bodegasyuste.com**Phone:** +34 956 38 52 00**Address:**

Ctra. Sanlúcar-Chipiona, Km. 9
11540 Sanlúcar de Barrameda,,
Cádiz,
Spain

Contact in the UK: Top Selection**Contact email:**

alastair@topselection.co.uk

Contact telephone: +44 (0) 7931 927
248**Address:**

Top Selection Ltd 3255 23 Cellini Street 4448 London SW8 2FQ	t: + 44 845 410 f: + 44 20 7499
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Bodegas Yuste was founded by Francisco “Paco” Yuste, a successful beverage distributor in Andalucía. In 1991 he purchased and renovated the historic Bodega Santa Ana in Sanlúcar’s Barrio Bajo, including its 100+ year old Manzanilla solera.

New wines arrive at Bodega Miraflores. Just 800 meters from the Guadalquivir estuary, Miraflores offers ideal conditions for sobretablas selection and the first stages of Manzanilla development. After five years, the Manzanilla Fina passes to Bodega Los Ángeles for aging as Aurora Manzanilla before entering the solera at Bodega Santa Ana in the Barrio Bajo where La Kika (Manzanilla Pasada en Rama, well over 10 years old: “The Pearl of Sanlúcar”) is bottled by hand from selected individual botas.

Yuste’s treasures include the 18th Century soleras of the Conde de Aldama, who preserved his pre-phylloxera wines by covering the botas in plaster, preventing their contamination by later wines made from grafted vines.

1. Manzanilla Aurora
2. Amontillado Aurora
3. Oloroso Aurora
4. PX Aurora
5. Manzanilla La Kika
6. Moscatel Pico Plata



Bodegas Cruz Conde

Table 26a ANDALUSIA

Producer contact details:**Contact email:** info@bodegascruzconde.com**Contact telephone:** +34 957 65 12 50**Address:**

BODEGAS Y DESTILERÍAS DEL SUR, SA
Ronda de Canillo, 4 – 14550
Montilla
Córdoba
Spain

Contact in the UK: A&A WINES LTD**Contact email:** info@aawines.co.uk**Contact telephone:** +44(0)1483 274666**Address:**

A&A WINES LTD
Manfield Park
Guildford Road
Cranleigh Surrey
GU6 8PT

Cruz Conde was founded in 1902 by Mr. Rafael Cruz Conde, an army commander, in order to produce, age and commercialize the best wines from the Montilla-Moriles region. His winemaking business grew to become one of the most important wineries of the region. In 1925 the company became an official supplier of Alfonso XIII and the royal family.

The vineyards are mainly "Pedro Ximenez", which represents 90% of the grape production in the DO area. Thanks to the high temperatures and dry environment in the region, the grapes develop a high sugar content and consequently a natural level of alcohol (up to 14.5º) which enables the production of fine and delicate wines.

Today Cruz Conde occupies 14.000 m² of floorspace and holds around 8.000 barrels of wine. One of the most unique aspects of this bodega is its subterranean wine cellar (which was excavated by hand in the 1930's), El Sotano, comprising of 6 distinct vaulted naves.

1. Fino 1902 Cruz Conde
2. Oloroso Cruz Conde
3. Solera Cream 1902 Cruz Conde
4. Pedro Ximenez 1902 Cruz Conde
5. Pedro Ximenez Solera Fundación Cruz Conde
6. Moscatel Cruz Conde



Alvear

Table 26b ANDALUSIA

Producer contact details: Alvaro Ruiz López

Contact email: export@alvear.es

Contact telephone: +34 659 60 37 41

Address:

Bodegas Alvear
Avenida de María Auxiliadora 1,
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Contact in the UK: Matthew Clark Bibendum PLC

Contact email: buying@bibendum-wine.co.uk

Contact telephone: 0845 263 6924

Address:

109a Regents Park Rd
London
NW1 8UR
www.bibendum-wine.co.uk

Alvear is one of the most prestigious and internationally renowned wineries in Andalusia, boasting extensive vineyards (300 hectares) that are located in the most famous and highest estates in the Sierra de Montilla and Moriles (Córdoba) enabling them to produce exceptional wines.

Throughout its 285-year long history, Bodegas Alvear has managed to hold on to its family traditions, passing ownership from parent to child so that the business is now in the hands of the eighth generation. Over the years, successive generations of the family have contributed to the development of the business; both in the winery's striving towards state-of-the-art technology, as well as in its determination to preserve its architectural heritage and their status as the highest quality brand of each category; from dry Solera Wines, to gold-standard Sweet Pedro Ximenez Soleras to, (since 1999), Vintage PX.

1. Fino CB
2. Amontillado Calos VII
3. Pedro Ximenez Añada 2015
4. Pedro Ximenez Solera 1927
5. Fino Capataz



Barbadillo

Table C4b ANDALUSIA

Producer contact details:

Tim Holt

Contact email: Timholt@barbadillo.com

Contact telephone: [+34 627 015 763](tel:+34627015763)

Address:

Bodegas Barbadillo

Luis de Eguilaz, 11

11540 Sanlúcar de Barrameda,

Cádiz, Spain

Contact in the UK:

Michael Oppenheim

Contact email: mo@fells.co.uk

Contact telephone: 01442 870900

Address:

John E Fells & Sons Ltd

Fells House,

Station Road,

Kings Langley, WD4 8LH

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, enabling Barbadillo to provide world markets with the highest quality Sherry. In 2014 Barbadillo launched 'Versos 1891', one of the world's first super luxury sherries. Only 100 bottles were released, each taken from a single cask of old Amontillado which has been ageing in the family's cellars since 1891.

1. 'Solear' Manzanilla
2. 'Pastora' Manzanilla En Rama Pasada
3. 'Principe' Amontillado 12 Year Old
4. 'Obispo Gascon' Palo Cortado 15 Year Old
5. 'Principe' VORS Amontillado 30 Year Old
6. Ataman Vermut



Bodegas Hidalgo- La Gitana

Table C8 ANDALUSIA

Producer contact details:

Maria Perez

Contact email: bodegashidalgo@lagitana.es

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Address:

Bodegas Hidalgo-La Gitana
Banda Playa 42,
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Bryonie Grieveson

Contact email: bryonie@mentzendorff.co.uk

Contact telephone: 0207 840 3600

Address:

Mentzendorff & Co
Woolyard,
52 Bermondsey Street,
London, SE1 3UD

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

1. La Gitana Manzanilla
2. La Gitana En Rama Manzanilla
3. Pasada Pastrana Manzanilla
4. La Gitana Aniversario Manzanilla
5. Amontillado Seco Napoleón
6. Palo Cortado Wellington VOS
7. Oloroso Seco Faraón
8. Pedro Ximénez Triana



SOCIEDADE
VINÍCOLA DE
PALMELA, S.A.

SIVIPA

Table
C1a
SETÚBAL

Producer contact details:

Filipe Cardoso

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Sivipa SA and Quinta do Piloto
Estrada Nacional 379,
Km 34.7 Sitio da Lage 2950-302
Palmela, Portugal

Contact in the UK:

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Contact email: rr@raymondreynolds.co.uk

Contact telephone: 01663 742230

Address:

Raymond Reynolds Ltd,
Calico Lane,
Furness Vale
High Peak, SK23 7SW

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

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

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

1. Moscatel de Setúbal 2017 Sivipa
2. Moscatel Roxo 2011 Sivipa
3. Moscatel Setúbal 10 anos Superior Sivipa
4. Moscatel roxo 10 anos Superior Sivipa
5. Moscatel Setúbal 1996 Sivipa
6. Quinta do Piloto Moscatel de Setúbal Superior 2011
7. Quinta do Piloto Moscatel Roxo Superior 2011



Villa Oeiras

Table
C1b
CARCAVELOS

Producer contact details: Alexandre Eurico Lisboa

Contact email: alexander.lisboa@cm-oeiras.pt

Contact telephone: +351 191 439 1841

Villa Oeiras

Portugal

Website

www.cmoeiras.pt/pt/descobrir/Paginas/villaoeiras.aspx

Contact in the UK:

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Contact telephone: + 44 1663 742230

Address:

RAYMOND REYNOLDS LTD

Calico Lane,

Furness Vale,

High Peak, SK23 7SW

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

Since 2001 the Municipality of Oeiras (CMO), have rescued and protected the winery, land and vineyards and now manage 12.5 hectares of vines, making them the region's leading producer.

Thanks to much vision and investment, **Villa Oeiras** is now synonymous with **Carcavelos**. The committed and enthusiastic team respect the wine's traditions yet explore the essence of this unique terroir and grapes – and have won several awards for their efforts already.

This defines a positive and quality driven new chapter for a special region and a special fortified wine. Visit their historic cellars and tasting room at the **Palácio do Marquês** in Oeiras.

1. Villa Oeiras 7 Years Blend
2. Villa Oeiras Superior (15 Year Blend)
3. Villa Oeiras 2005 Colheita
4. CASK SAMPLE: white fortified wine, able to become Carcavelos, vinified in 2018, currently ageing in wood
5. CASK SAMPLE: 2009 Colheita Tinto
6. CASK SAMPLE: 2009 Colheita Branco, aged on lees



Cooperativa Vitivinícola da Ilha do Pico

Table C2a PICO

Producer contact details:

Email: geral@picowines.com

Phone: + 351 912 546 062

Address:

Cooperativa Vitivinícola da Ilha do Pico - Picowines
Avenida Padre Nunes da Rosa, nº29,
9950-302 Madalena,
Ilha do Pico
Azores.

In the early 1950s, a group of winemakers from the island of Pico decided to form the Pico Island Wine Cooperative. The goal of the cooperative was to support and encourage the sustainable production of table and liqueur wines. Since the early 1990s, following important experimental work, significant steps have been taken to improve the quality of all wines. New varieties have been introduced to supplement the replanting of vineyards with the traditional grape varieties of Verdelho, Arinto dos Açores and Terrantez do Pico. Production quality has also benefitted from technological innovations introduced in our winery.

The market launch of the first fortified dry white aperitif wine Lajido took place at the end of 1997, followed by a Lajido Reserva in 2004. 2004 was the year the Pico Island vineyard culture was recognized and classified by UNESCO as a World Heritage Site, something which gave a new impetus to the 250 co-operative members to continue the farming of quality grape varieties that make high-quality wines.

1. Lajido Dry do Pico 2003

White aperitif wine - Verdelho, Arinto dos Açores and Terrantez do Pico

2. Licoroso 10 anos do Pico

A 10 year blend White aperitif wine - Verdelho, Arinto dos Açores and Terrantez do Pico



Czar

Table C2b PICO

Producer contact details: Fortunato Garcia

Email: verdelhoczar@yahoo.com

Phone: +351 914 253 646

Address:

Zona Industrial de São Roque

9940-202 S. Roque do Pico

Pico, Azores.

Licoroso wines from Pico have a long history, even being mentioned in Tolstoy's War and Peace. Sadly mildew, oidium and phylloxera devastated the industry in the late 1800s and islanders turned away from wine production and instead lived off the ocean's oil rich resource of sperm whales.

Most islanders including José Duarte (Fortunato's father) continued to make table wine for family and friends. In the 1960's José bought the Criação Velha vineyard (for the equivalent of five euros) and began making licoroso wines that are naturally more than 18% by volume. After José read about the discovery of Pico wine in the last Czar's cellars, he decided that "Czar" would be the perfect name for his wine and from 1970 he started bottling his wines under the Czar brand. The informal approach to wine-making continued for several decades with bottles often being scavenged and re-purposed. Vintages did not appear on labels until 2000 and sales were mainly to locals and tourists.

After finishing university in 1989, Fortunato started making the wine with his father. He took over the business completely after his father passed away in 2007. As with his father and many islanders, winemaking has remained a part-time job.

Over the years, Czar has grown with the addition of three more vineyards as well as reinstating the rest of the original vineyard – the youngest part, closest to the ocean. Production is now 2-3,000 bottles on average although there are years with less.

Czar has distributors on the islands of Faial, Terceira and São Miguel as well as on the mainland, in Lisbon and Porto. The company also sells directly to individuals in many other countries, mostly central Europe, but also Canada, USA and China.

1. CZAR

2. CZARINA

Wine Australia Wine Australia

Table C3 AUSTRALIA

Contact email: uk@wineaustralia.com

Contact telephone: +44 207 438 4671

Address:

Wine Australia
The Australia Centre
Melbourne Place
London WC2B 4LG

Fortifieds are among Australia's most unique and interesting wines and until the 1960s, this category accounted for 80% of the Australian wine industry. Nowadays it's a small but really compelling part of the Australian wine offering. Australia is best known for its classic Muscats and Tokays from the Rutherglen region. These age brilliantly and are among the world's greatest fortified wines. A while ago there was a name change for these wines: Tokays made from the Muscadelle grape now either go under this varietal name, or under the new name of Topaque, and the previous Sherry styles are now known as Apera. In 2009 a strategy paper was produced in Australia to encourage a perception change amongst consumers through strong trade endorsement and a dual on- and off-premises focus, including cellar door trade, to halt the decline in fortified wine consumption and generate growth in premium fortifieds. Key activities to achieve this include category knowledge development (customers and consumers), a targeted communications strategy (new consumers) and adoption of a portfolio marketing hierarchy that maximises opportunities from adopting the two new names, Apera and Topaque.

1. Pfeiffer Wines, Rutherglen Topaque, Victoria NV

Stockist: Mr.Wheelerwine.com

RRP £16.00

2. Stanton & Killeen Classic Rutherglen Topaque, Victoria NV

Stockists: Wine Utopia, Shaftesbury Wines, Dartmouth Wine Company, The Horsham Cellar RRP £15.50

3. Chambers Rosewood, Rutherglen Muscat, Victoria NV

Contact: Marloes Klinjsmit, Liberty Wines, Marloes.Klinjsmit@libertywines.co.uk

RRP £12.00

**Wine
Australia**

Wine Australia

Table C3 AUSTRALIA

Contact email: uk@wineaustralia.com

Contact telephone: +44 207 438 4671

Address:

Wine Australia
The Australia Centre
Melbourne Place
London WC2B 4LG

4. 919 Wines, Classic Muscat, Riverland NV

Contact: Jenny Semmler, jenny@919wines.com.au; not currently represented in the UK

5. Stanton & Killeen, Classic Muscat (12 years), Rutherglen, Victoria NV

Stockists: Vin Neuf, Vin Est, Rude Wines, Chesters Wine Merchants, Field & Fawcett, Connollys of
Birmingham, The Guildford Wine Co RRP £12.75

6. Stanton & Killeen, Grand Muscat, Rutherglen, Victoria NV

Stockists: Upton upon Severn Wines, The Halifax Wine Company, Weavers of Nottingham, Grapevine.
RRP £43.25

7. De Bortoli, Show Liqueur Muscat, Riverina, South Australia NV

Contact: Marianne Fillion, North South Wines, marianne@northsouthwines.co.uk RRP £12.99

8. Penfolds, Father Grand Tawny, South Australia NV

Contact: Peter English, Treasury Estate Wines, Peter.English@tweglobal.com RRP £20.00



Pedrino

Table

C4a

OTHER

Producer contact details: Pedrino

Contact email: info@pedrino.co.uk

Contact telephone: +44 7870 353695

Address:

13 Holland Park Mews,
London, W11 3SU

At Pedrino, we are passionate about creating the perfect spritz: a drink made with only the best, all-natural, exacting ingredients and proportions. So, we've been on a Grand Tour of the Mediterranean to bring you a range of terrace-ready spritzers.

To create our range of Pedrino Spritzers, we have raided the drinks cabinets of Spain, Portugal and Italy to marry award winning origin-protected fortified wines Sherry, Port and Vermouth with our artisanal tonic water; hand-made with citrusy botanicals and signature bitters.

Choose from a trio of tastes; Classic, Subtle and Sharp, for a refreshingly original way to start your occasion.

- Sherry & Tonic Spritz 200ml 5.5% abv
 - Citrusy, bitter and sweet. Stone fruits, raisins and orange blossom.
- Ruby & Tonic Spritz 200m 5.5% abv
 - Fresh, tangy and moreish. Red berries, plum and bitter lemon.
- Vermouth & Tonic Spritz 5.5% abv
 - Herby, natural and dry. Melon, floral botanicals and grapefruit.

Our original Pedrino Spritz recipe is lighter than traditional apéritifs and lets you ease into your occasion. Pedrino is a versatile serve:

- Perfect Serve; Simply pour Pedrino over ice and add a citrus garnish. Fast and sophisticated.
 - G&T Enhancer; Mix Pedrino with gin and ice and add a citrus garnish. Easy and high-end.
 - Cocktail transformer; Swap-out heavy spirits with Pedrino and re-imagine classic cocktails. Light and sparkling.
-

1. Sherry & Tonic Spritz
2. Ruby & Tonic Spritz
3. Vermouth & Tonic Spritz



IVDP, I. P.
Instituto dos Vinhos
do Douro e Porto, I. P.

The Vintage Table

Table

27

PORT

We are delighted to welcome the Vintage Table back to the Show for the first time since 2013, when it featured the 2011 vintage.

This year we celebrate three great vintages in a row and have offered producers the opportunity to show Vintage Port from 2015, 2016 or 2017. Some of the 2017 wines will be cask samples and some will be appearing in the UK for the first, possibly the only, time.

We hope you enjoy the chance to taste these young Vintage Ports.

At the time of going to print we are expecting to feature Vintage Ports from:

Casa Santa Eufemia

Croft

Fonseca

Noble & Murat

Quevedo

Quinta da Sequeira

Quinta do Crasto

Quinta do Vallado

Ramos Pinto

Taylor

MASTER

CLASSES



A Journey Through Andalusia

10.45am Bishop Partridge Hall

Winemaking has been an occupation in Andalusia for nearly 3,000 years. The Phoenicians traded in wine produced near Jerez, the Greeks drank the wine, the Romans celebrated with it and the Moors allowed grape cultivation to continue for culinary use.

Sherry from the villages around Jerez is the region's fortified wine most often seen in the UK, but Sherry and Manzanilla come in many styles and forms. Alongside the wines from Jerez are wines from inland Montilla-Moriles, which may be unfortified, and from the more coastal region of Málaga which has a well-deserved reputation for its fortified sweet dessert wines.

César Saldaña from Spain's oldest Consejo Regulador of the Denomination of Origin Jerez, invites you to join him to discover a sample of the wines from the Andalusia covering Manzanilla, Sherry, Málaga and Montilla-Moriles.

1. Manzanilla en Rama Solear. Saca de Primavera 2019 - Barbadillo (Sanlúcar)
2. Fino Tres Palmas - González Byass (Jerez)
3. Amontillado Tio Diego - Valdespino (Jerez)
4. Oloroso de Añada 2003 - Bodegas Williams & Humbert (Jerez)
5. Palo Cortado Lustau VORS - Bodegas Lustau (Jerez)
6. Harveys Signature 12 Years Old Cream - Harveys (Jerez)
7. Moscatel Don Salvador - Bodegas Málaga Virgen (Málaga)
8. Pedro Ximénez La Cañada - Pérez Barquero (Montilla)



The Wonderful World of Kopke's White Ports

12.30pm Bishop Partridge Room

Described by Julia Harding in 2016 as having a treasure trove of older White Ports, Kopke are delighted to present for the first time in the UK, a selection of special wines from their current stocks and their archives to allow you a glimpse of the versatility and unique nature of these exceptional and unusual wines and their rightful place in history. Presented by Carlos Alves, Winemaker and Master Blender.

1st flight – exploring different styles of White Port

1. Dry White
2. Classic Fine White
3. Lágrima

2nd flight – the art of the blend and the expression of the harvest

4. 2008 White Colheita
5. 2003 White Colheita
6. 10 Year Old White

3rd flight – the complexity of Aged White Ports

7. 20 Year Old White
8. 30 Year Old White
9. 40 Year Old White

An Iconic wine unveiled

10. Very Old Dry White (Special Edition, limited release)

“Madeira - The Winemaker’s Signature”

2.15pm Bishop Partridge Hall

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

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

It has travelled all around the world and showed an admirable ability to encounter different cultures and markets such as America, where it was particularly admired and sought after during the celebrations marking its Independence; the United Kingdom, where several tales and stories are said about this Wine, and many other markets.

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

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

Led by Rubina Vieira from the Madeira Wine Institute, this tutored tasting includes a fascinating range of wines.

1. 5 Year old Malvasia, CAF – Madeira Vintners
2. 1997 Sercial, Justino's Madeira Wines
3. 20 Year old Terrantez, Blandy's Madeira Wine Company
4. 20 Year old Malvasia, H.M. Borges
5. 1981 Verdelho, Henriques & Henriques
6. 40 Year old Boal, Barbeito Madeira
7. 1978 Terrantez, Pereira D'Oliveira



Sandeman Late Bottled Vintage Port

presented by Luís Sottomayor

Head Winemaker of Sogrape Vinhos

4.00pm Bishop Partridge Room

Featuring a specially selected vertical tasting of some of the finest Late Bottled Vintage Ports from the Sandeman wine archive. Luís will guide you through each vintage, showing the versatility and capacity to age and mature of these wines. Luís will also discuss the difference in the characteristics the wine acquires from being held in the barrel for an extra 2-4 years before late bottling.

The following vintages will be shown:

2015 cask sample

2014

2013

2009

2007

2005

2000



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