

THE BUTCHER'S POUR: PORTUGUESE WINES

May 2023

Conde Villar Alvarinho... 2021

100% Alvarinho

Tasting Notes: The freshest and elegant Alvarinho ever. It's complex structure combined with a good acidity and minerality and paired with abundant florals, citrus blossoms, and tropical fruits.

Quinta Picouto de Cima Rosé... 2021

100% Espadeiro

Tasting Notes: A fresh, dry, rosé with a hint of effervescence with tons of fresh strawberries, cherries, and ripe melons rounded out with a mild floral finish.

Quinta Picouto de Cima Loureiro... 2021

100% Loureiro... the riesling of Portugal

Tasting Notes: More citron in color this wine has a fruity nose that jumps out of the glass backed with fresh florals.

Vinho Verde- From a small region in northern Portugal; these are fresh, slightly effervescent wines that are driven by acidity. Dry in style; but typically with tons of fresh fruit flavors, and lower alcohol... These are the perfect wines for sipping with fresh summer salads, tacos with zesty salsas, or hanging out on the patio.

Conde Villar Tinto... 2021

Blend of Aragonez, Trincadeira, Alicante Bouschet, Touriga Nacional

Tasting Notes: Dark ruby in color, with aromas of ripe berries and plums with concentrated structure on the palate. There are tannins, but they are soft and help support the berry driven flavors.

Ports...

(Not included, but you can order if you are interested)

Quinta Do Mourao Tawny 10 Year Port (500ml)... \$50 (club member price)

Rich in color and complex on the palate; tawny ports are known for their intense flavors of golden raisins and dried stone fruits. Rich and full bodied in the mouth with a silky long finish. Definitely meant for after dinner with a light to medium chill paired with desserts, roasted almonds, or a cheese board.

Quinta do Mourao White 10 Year Port (500ml)... \$60 (club member price)

All of your usual, beautiful dried fruit flavors with the addition of subtle spices to keep the palate well balanced. This wine can be served with a cheese board as an aperitif or after dinner with fruit compotes & ice cream.