

# Explore the world of Wines with Campbell's

## A Portuguese Wine Tour

It's no secret that Portugal has gifted the world with astounding fortified wines for over 200 years, yet what has remained a well-kept secret, in recent years, is that Portugal's table wines have reached new crescendos of quality, while maintaining a firm grip on vino value. While



fortified wines, largely Port and Madeira, have been the exclusive focus of Portugal's wine scene for centuries, it's the Portuguese table wines that have started garnering some well-deserved notoriety abroad. That's not to say that you can't find high end, high dollar wines from Portugal, just that there are plenty of good bargain wines to be had as well.

For being a relatively small country, Portugal enjoys an immense amount of both geographical and climatic diversity. Situated along the Atlantic ocean and sharing a top to bottom border with Spain, Portugal maintains over twenty distinct DOC wine growing regions. For the majority of consumers there are really only a few wine regions to focus on at this point of the Portuguese table wine story, the Douro and Dao in the north and the Alentejo in Portugal's southeast corner. Over a half million acres are currently under vine in Portugal and these vines host over 250 different grape varieties. Many of Portugal's grapes are indigenous to the Iberian peninsula and the majority are not even known by name to local Portuguese fans. A few international varietal favorites have also been thrown into the Portuguese vineyard mix (think Cabernet Sauvignon, Syrah, Merlot and Chardonnay). Expect to see frequent flyers from Spanish wine regions appear in Portugal's wines as well, just under new names. Take Spain's famous red wine grape, Tempranillo, for starters. In Portugal's Alentejo region, Tempranillo is referred to as Tinta Roriz; however, in Portugal's northern Douro it is often called Aragonez, same grape just three jazzy names.

Stylistically speaking, Portugal's wines cover the gamut. From traditional Port and Madeira to full-bodied, rustic reds and oak-driven whites to vibrant, almost effervescent Vinho Verde, whose acidity and food-friendly nature make it a prime time candidate for all things summer and perfect for seafood.<sup>1</sup>

## **Sogrape Gazela Vinho Verde**

**CSPC: 141432 Price: \$10.95\***

Designation of Origin: DOP Vinho Verde

**The Wine:** Gazela is a soft, light and refreshing Vinho Verde that goes well with life. Gazela is an uncompromising wine, a renewed classic that confirms all the region's potential to create light and engaging wines, ideal for everyday drinking.

**Tasting Notes:** Gazela has a very light yellow citrine colour, with a slight fizz that enhances its bouquet, flavours and freshness. Aromatic and engaging, Gazela adds to its citrine and tropical fruit notes a lively and stimulating acidity, very well balanced by a slight touch of sugar. The end product is a simple, versatile and very attractive wine.

**Varieties:** Loureiro, Pedernã, Trajadura, Azal

**Winemaking:** Gazela is produced at Quinta de Azevedo wine centre, a splendid estate owned by Sogrape Vinhos near Barcelos, in the Vinho Verde Region. Hand-picked grapes undergo soft

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<sup>1</sup> <http://wine.about.com/od/historyandculture/a/Wines-Of-Portugal.htm>

stem-removal and crushing. The resulting must is separated from skins in pneumatic presses and subjected to static decanting for about 24 hours, suitably protected from oxidation, until it reaches the required level of clarity. Fermentation in stainless steel vats then follows, under a controlled temperature of about 16°C.

**Maturation:** Gazela is bottled immediately after fermentation and final blending, so as to guarantee its whole original freshness.

**Store:** Gazela must be kept upright, in a dry and cool place. Given its freshness, Gazela is a wine that is best drunk young.

**Serve:** Gazela should be served well chilled, in a white wine glass or a flute, at a temperature between 8°C-12°C.

**Enjoy:** Gazela is ideal with salads, light fish or seafood dishes, or just as an aperitif.

## Quinta Do Mouro Alento

**CSPC: 727940 Price: \$19.95\***

Located within touching distance of the walled city of Estremoz, this estate is noted for its beauty, history and nowadays for its excellent wines.

The Quinta do Mouro wines - Quinta do Mouro, Casa de Zagalos and most recently, Vinha do Mouro - stand out in the Alentejo region for their singular quality.

They are without doubt a testament to the producer's (Miguel Louro) character and tireless devotion to these special vineyards. Add to this a spirit of innovation and experimentation, which has over the past 30 odd years seen Quinta do Mouro wines gain notoriety and recognition throughout Portugal and the World.

**Climate:** Mediterranean Continental, hot days and cool nights during the maturation.

**Soils:** Schist and clay.

**Grape Varieties:** 30% Aragonez, 10% Cabernet Sauvignon, 45% Trincadeira and 15% Alicante Bouschet.

**Winemaking Process:** Hand harvested fermentation in stainless steel tanks with temperature control.

## Quinta Do Vallado Douro Red

**CSPC: 747148 Price: \$20.95\***

Quinta do Vallado, established in 1716, is one of the oldest and most famous "Quintas" in the Douro Valley.

It once belonged to the legendary Dona Antónia Adelaide Ferreira, and still belongs to her descendents. It lies on both banks of the Corgo River, a tributary of the Douro river, near its mouth, close to the town of Peso da Régua.

For almost 200 years, Quinta do Vallado's main activity was the production of Porto wines, that were commercialized by the Ferreira Port House (belonging to the Ferreira family).

Following Dona Antónia Adelaide Ferreira's great achievement, her Great grand-son Jorge Viterbo Ferreira, and his son Jorge Cabral Ferreira were the main architects of the further development of the Quinta's vineyards and winery.

**Aroma:** Very concentrated, with intense mature red fruit aromas, hints of violets and "esteva" (a local Portuguese resinous bush).

**Taste:** Great structure, full bodied, matured round tannins, with a long persistent finish.

**Vinification:** The grapes from the younger vineyards contributed with 80% of the final blend. The remaining 20% came from the very old parts of the vineyards (over 70 years old). The great majority of the wines, both from the old as from the newer vineyards, were fermented in 10.000 kgs stainless steel tanks for a week. A small part of the grapes from the old vineyards were foot trodden and fermented in 'lagares' for the same period. All wines were fermented under controlled temperature varying between 25° and 27°C. The finest of the press wine, from a traditional basket press, was also used for ageing for the final blend.

**Variety:** Touriga Franca (30%), Touriga Nacional (25%), Tinta Roriz (20%), Sousão (5%) e Vinhas Velhas (20%).

**Ageing:** 80% aged for 14 months in stainless steel tanks. The remaining 20% aged in 225 litres used French Oak barrique for 14 months until final blending.

## Ventozelo Touriga Nacional Cabernet

**CSPC: 741664 Price: \$37.95\***

Quinta de Ventozelo is one of the oldest quintas in the Douro region, as well as one of the biggest and best located. Until the property was bought by Proinsa, it was producing Port wine in bulk for big shippers from Vila Nova de Gaia. In the past, many of the international award-winning Port wines had been made from grapes grown at Quinta de Ventozelo.

**Grape Variety** *Touriga Nacional, Touriga Franca*

**Vintage** Due to this year's dry conditions, with very low rainfall during the year, and rain coming late, there was an early start to our harvest. Ample sunshine hours plus the beneficial effects of cool evenings have made our 2005 wines especially intense and concentrated.

**Vinification/Maturation** Fermentation and maceration take place in stainless steel tanks at a controlled temperature. 100% of the wine ages in oak barrels for 18 months. The wine is bottled unfiltered. It rests in the bottle for a minimum of 6 months before it is released to the market.

**Tasting Notes** Clean, bright and deep dark purple colour. Tempting blackcurrant & blackberry jam notes, with a touch of smoke and dark chocolate, well combined with vanilla and coffee brought from new barrels ageing. Very well structured, intense ripe blackberries fruity in the palate combined with chocolate, great structure well-balanced with a long lasting finish.

**Serve with** Serve at 17-18°C. serve with veal, lamb, and robust, oily-fleshed fish.

## **Dow's Late Bottled Vintage**

**CSPC: 533364 Price: \$22.95\***

Andrew James Symington, a Scotsman, travelled to Oporto in 1882 at the age of 18 to work for the Grahams, another Scottish family long established in Portugal. Not long after, 'AJS' left to work on his own in the Port trade, where he gradually built up a reputation as an expert taster. In 1894 he conducted the famous Burnay Port sale on behalf of the Portuguese Government. By 1905 he had become a partner in Warre & Co, the first and oldest British Port company established in Portugal, and in a few years he became the company's sole owner.

Curiously, at this time the Warre family, who were the principal owners of Dow's, had no remaining interest in the company that bore its name. In 1912, Dow's senior partner, George A. Warre decided to return to England and invited AJS to manage the Douro Valley vineyards of Dow, its lodges and stocks in Gaia. In the same year, a share swap took place whereby AJS took a 30% stake in Dow's and 'GAW' took, in return, shares in Warre & Co.

The successful partnership between the Symingtons as Port producers in the Douro and Gaia and the Warre's in London looking after sales, lasted for half a century until 1961 when the Symingtons finally became the sole owners of Dow's.

Over the last twenty five years the work done in the Dow's vineyards and in the Dow's wineries has resulted in constant improvement to the quality of all the house's premium Ports. Nowhere has this investment been more in evidence than in the quality of Dow's Late Bottled Vintage Ports (LBV). Dow's LBV is full-bodied, rich but perfectly balanced with soft peppery tannins and with a fine acidity that ensure perfect balance on the palate. The classic Dow's dry finish is always present in the house's LBV; it is one of the finest LBV Ports available.

Dow's LBV has consistently won more awards than most other LBV Ports on the market and this wine has become recognized around the world as an industry standard for excellence, it is served in countless fine restaurants, on several major international airlines and most importantly it is widely appreciated by consumers in many countries around the world.