

February 2023

It was Portuguese night at our recent wine tasting which was presented by Jeremy and John. Portugal's wine culture developed in relative isolation; many grape varieties do not grow anywhere else in the world. If you don't recognize the grape variety on a Portuguese wine label, it's a good thing. There are over 250 indigenous varieties!

We started with three whites:

- Casal de Ventozela Vinho Verde 2020/21 (12%) £7.99 discounted from £9.99
- Mimo Moutinho Dao Limited Edition 2020 (12.5%) £2.69 discounted from £5.49
- Adega de Pegões 'Selected Harvest' White 2020/21 (13%) £8.99 discounted from £9.99

The first was well received, light with a slightly fizzy feel to it, the second was drinkable (just) but lacked any redeeming features. Whilst the third was well received; aged in oak and a great value alternative to white Burgundy. The voting was evenly split between the first and third wine.



Onto the reds:

- S&R Douro Red 2019 (13.5%) £8.99 discounted from £11.99
- Herdade De Gambia 2021 (13.5%) £7.99 discounted from £9.99
- Marques De Borba Vinhas Velhas 2021 (14.5%) £11.99 discounted from £14.99

The first red was quite dry and the least popular, the second had notes of plum, dark cherry and a subtle spice, whilst the third had been foot trodden in traditional lagares tanks and tasted of black fruit and eucalyptus. Voting was evenly split between the second and third reds.

Finally, as an extra treat we sampled a Taylors White Port (20%) £9.99 for 50cl discounted from £12.99; which everyone agreed was delicious. Best served chilled (ideally from a freezer).