

# Whitewater Valley Wine Society

**Tasting Report: July 2016**

## **The wines of Portugal**

### **Presented by the General Wine Company Ltd**

Report by Barbara Jones

This month we are delighted to welcome Hampshire based General Wine Company, for their first presentation to our Society. They've had a shop in Liphook for over 34 years, so it's all the more surprisingly that they haven't presented to us before. Their Liphook shop is a wine lover's Aladdin's cave, with a huge range of really interesting wines. Their second shop in Petersfield was opened 6 years ago and is going from strength to strength, winning the Best New Business award from Life Magazines.

The theme for our tasting was wines from Portugal. The fantastic improvement in Portuguese wines continues, producing wines now much more suited to the modern palate. At the cutting edge are some brilliant winemakers making both everyday wines of great value and character and also exciting new wines of unprecedented quality for this ancient wine producing country.

Our presenters were Victoria Ivanyushkina and Jose Oldroyd. Victoria is a Russian lady who has experience as a winemaker in Portugal. She currently works across Europe representing a consortium of wineries. Jose is manager of the Liphook store.

This evening we tasted wines from two small wineries which choose not to have many of their wines classified as this is a rather expensive process with the cost being passed on to the customer. As a result we were able to taste a range of good wines at lower cost! And to boot were impressed with their quality! The evening started with a Terras Do Litoral Branco, Vidigal Wines, Lisboa 2015 [£7.99, 12.5%]. This wine, a blend of Arinto, Fernao Pires and a little Muscatel, had a pale lemon colour, sweet fruit on the nose, a lively acidity and hints of apple on the palate – a Gold Medal Winner in Class in California. It was followed by another white wine – a Marques de Montemor Branco Domina Lindmann Alentejano 2015 £8.99, 13%], a blend of Alvarinho, Arinto and Gouveio that was slightly paler than the first wine with a subdued nose but decidedly floral and fruity on the palate with hints of peach and pineapple and a good mineral finish.

Our third wine was the start of the reds - a Terras Do Litoral Tinto Vidigal Wines, Lisboa 2015 [£7.99, 13%] dominated by 70% Tempranillo. Reminiscent of Pinot Noir in both colour and weight this un-oaked wine was soft on the palate with hints of tobacco and smoke and most acceptable! Next we tasted a Terras Do Litoral Douro Vidigal Wines 2013 [£9.49, 13%] that had a deep blackcurrant colour - a blend 50/50 blend

of Jaen and Touriga Nacional. This wine was jammy, with a compote flavour with balsamic notes. We moved region for our fifth wine – Terras Do Litoral Dao Vidigal Wines 2102 [£9.49, 12.5%] that was again deeper in colour, a blend of Touriga Nacional, Touriga Franca and another two indigenous grape varieties. This was an elegant and approachable wine with raspberries and plums on the nose and palate and fairly smooth tannins. We returned to Marques de Montemor for the remaining wines – our sixth being a Marques de Montemor Tinto Domina Lindmann Alentejano 2014 [£8.99, 14%]. This wine a blend of Tempranillo, Touriga Nacional and Trincadeira had a subdued nose with tobacco hints on the palate with smooth and subtle tannins in the mouth. The penultimate wine was a Marques de Montemor Reserva Dorina Lindmann Alentejano 2013 [£12.99, 14.5%] was a blend of Aragonez, Tinta Barocca and Touriga Nacional and had a dense blackcurrant colour. This was a complex wine that had been aged in oak barrels and had chocolate, cherry, plum and blackberry notes with spice in the mouth – most enjoyable! Our last wine of the evening was made from a single grape variety– Marques de Montemor Touriga Nacional Alentejano 2012 [£15.29, 15.5%]. This wine had been aged for 16 months in French oak and was quite voluptuous; dense black cherry in colour it had extravagant aromas of fruit mingled with violets and orange blossom and a long fruit-laden finish. What better way to end an evening of good and interesting wines!

Our grateful thanks are extended to Victoria and Jose for this most interesting tasting and presentation. No doubt members will have been sufficiently impressed to make a trip to the Aladdin's Cave in Liphook?