Bookham Wine Club: Monday September 09 2019

Wines of Portugal with Marta Aries Mateus-Bowers

White and Rose Wines

Azulejo Light White 2018, Lisboa (9.5%)

Extremely fresh and aromatic, with tropical and citrus fruit character. Light-bodied, with crisp fresh lemon and other citric notes and a fruity balance. A perfect lunchtime white wine that has flavours distinct enough to partner many dishes. An easy drinking wine, great as an aperitif and can also be enjoyed with light meals such as salads, fish, shellfish, cold courses and Indian food.

UIVO Alvarinho White 2018, Douro (12.5%)

This mineral packed Alvarinho was hand harvested in vineyards located in the sub-region of Cima-Corgo (Alijó). A pale yellow colour with the exuberance typical for an Alvarinho but a great deal of complexity due to the very prolonged fermentation. Ideal to accompany delicate fish and shellfish.

Este Rosé 2017, Vinho Verde (11%)

This rosé is unique in the UK and is intriguing as a light rosé option. Made with red grapes, using a white wine making process to produce rosé in the Vinho Verde style (slightly sparkling). The result is a lovely fresh, versatile wine that is pure Portuguese summer in a glass. Raspberries, strawberries and red apples are very prominent in this wine. Enjoy as an aperitif or with snacks. It matches very well with fresh seafood, white meats, sushi, Chinese and Italian food.

Red Wines

Azulejo Red 2017, Lisboa (13%)

A blend of Tinta Roriz, Casteleo and Pinot Noir. This is an excellent example of a good quality wine for an excellent price. The aromas are of ripe red fruits with a good balance of oak which is the result of 3 months in oak barrels. It is a very well balanced and fresh medium bodied wine that has a long and pleasant finish. Can be enjoyed by itself or with ham, barbeques, pizza and meat / tomato based pasta dishes such as bolognaise.

Porta dos Cavaleiros Red 2012, Dão (13%)

A blend of Touriga Nacional 40%, Alfrocheiro 30% and Aragonez 30%. Picked in vineyards situated in some of the best terroirs of the Dão region. A deep ruby coloured wine with intense aromas of ripe red berries and some hints of oak and a soft well rounded taste. This wine can be enjoyed by itself, with veal fillet in cream sauce or duck breast with fruity sauces.

Grous Red 2017, Alentejo (14%)

A blend of Alicante Bouschet 30%, Syrah 15%, Touriga Nacional 20%, Aragonez 35%. A deep, concentrated wine with plummy-red tones and complex aromas. Mature and well integrated fruit developed in this wine whilst ageing for 9 months in French oak. It's appealing, full-flavoured, with good concentration and a soft tannin structure. A perfect accompaniment to Mediterranean dishes such as Bolognese. It also matches with chicken curry and strong cheeses.