



Monday August 14 2023 at 8pm
Getting to know Portugal with Pippa Hayward

1. Anselmo Mendes Alvarinho Contacto 2022 (Vinho Verde) 12.5 £13.95

The 'lovely mineral salinity' of the alvarinho grape, vinified by a master, and boosted by a little skin contact as the name implies, delighted our Wine Champions tasting panel on the day. Moreish, but save some for dinner!

2. Symingtons Quinta do Fonte Souto Branco 2021 (Portalegre Alentejo) 14.3% £17.50

Quinta do Fonte Souto White is an exquisite wine made from a blend of local grape varieties in the Beira Interior region. It has a light, refreshing taste with notes of green apple, pear, and citrus fruit. The wine is aged for three months in stainless steel to produce a clean and crisp finish. Its golden yellow colour is inviting and complements a range of dishes, especially seafood and salads.

3. Rui Madeira Beyra Rose 2022 (Beira Interior) 12.5% £11.95

Elegant Portuguese pink from high-altitude vineyards which deliver freshness, pretty red fruits and an appetising salty-savoury tang on the finish.

4. Carlos Lucas Ribeiro Santo Dao 2021 (Dao) 13% £9.50

Medium bodied. Deep in colour, with fresh dark fruit, all unoaked to allow Dão's typical local grapes to display their herb-infused aromas and clean lines. Delicious Portuguese red for roast pork belly.

5. Vadio Bairrada Tinto 2019 (Bairrada) 14.5% £14.95

Light to medium bodied. Elegant Bairrada from a small family-owned estate, where the local Baga grape is tamed to deliver floral fragrance with cherry and savoury fruit and finely honed tannins.

6. Lavradores de Feitoria "Tres Bagos" Douro Tinto 2019 (Douro) 14% £15.50

Full bodied. One of the first wines made by the Lavradores team, this is a rich and generous Douro red that expresses the fragrance, structure and body typical of this Portuguese region's indigenous grapes.