



### Tasting Notes

#### First Pick-up - August 2016

- **2015 Alvarinho Vinho Regional Minho Branco, Arca Nova** - Arca Nova is the main brand of Quinta das Arcas, a small family-owned wine estate with all estate-grown grapes. This 100% alvarinho is a bright, straw-colored white with complex aromas of peaches, flowers, and exotic fruits. It finishes with hints of spice and citrus and mild acidity. Reg retail: \$15 Smart price: \$13
- **2015 Vinho Verde Branco, Vinhos Norte** - Young and fresh, this delicate pale white wine is delightfully spritzy and just the tiniest bit off-dry. Absolutely perfect before dinner or with salads. Bursting with fruit, with a crisp refreshing finish. Reg retail: \$8 Smart price: \$7
- **2015 Vinho Verde Rosé, Vinhos Norte** - Another opportunity to try a tasty Vinhos Norte wine and compare the rosé with the white. With a gorgeous light pink hue, this one refreshes with a floral and tropical fruit bouquet. Great with seafood. Reg retail: \$8 Smart price: \$7
- **2013 Altano Douro Tinto, Warre's** - A well-balanced and medium-bodied red blend with bright red cherry fruit and a hint of spice. Silky tannins provide a smooth finish. Reg retail: \$12 Smart price: \$10
- **2012 Lisboa Vinho Tinto, Quinta de Chocapalha** - The vineyards of Quinta de Chocapalha date back to the 16th century, but had been abandoned for years when they were re-discovered in the 1980s. After replanting and re-grafting, the vines began producing again around 2000. This luscious, deep violet-colored red blend features intense ripe black fruit, spice, and rose balanced by soft tannins and vibrant acidity. The powerful bouquet leads to a long and expressive finish. Reg retail: \$21 Smart price: \$18
- **2013 Manoella Douro Tinto, Wine & Soul** - Wine & Soul is an innovative winery founded 10 years ago in the heart of the Douro Valley. This red blend includes four of the traditional varietals of that region: 60% Touriga Nacional, 25% Touriga Franca, 10% Tinta Roriz and 5% Tinta Francisca. The grapes are crushed in traditional open granite tanks and aged 16 months in French oak. This medium-bodied wine features pure black currant fruit with hints of dried herbs and pepper. It is great to drink now and over the next couple years. Reg retail: \$25 Smart price: \$22

Since port is, after all, the most famous wine of Portugal, I've found a really lovely and special port that you can purchase if you choose. 2011 was an excellent year for port, and this one does not disappoint. The following bottle is available as an optional add-on to your regular Smart Wine Club pick-up:

- **2011 Ramos Pinto, Porto, Late Bottled Vintage** – A late-bottled vintage (LBV) port is a single-vintage blend that has been aged a bit longer than normal in oak casks before bottling. That means you get more mature fruit flavors at a younger age, and typically at a better price than a regular vintage port. The 2011 LBV is a beautiful intense, opaque red-purple color. It has aromas of red fruits, plums, violets and lavender, balsamic, chocolate and pink peppercorns. Good structure and soft tannins suggest it will age nicely over the next 4-6 years. Pairs well with rich chocolate desserts. Reg retail: \$28 Smart price: \$25

### **Suggested Food Pairings**

All of the Vinho Verde wines in your pick-up are delightful in hot weather, when you're in the mood for something crisp and refreshing. They are light, tart, and low in alcohol so you can drink them on a warm weekend afternoon and not feel like you need to take a nap afterwards. I think the rosé pairs especially nicely with seafood. Get yourself some great quality fish or shrimp at Fitt's and just keep it simple: oil, salt and pepper and throw it on the grill. Pair that with a nice salad and you've got a simple meal to enjoy your new wine.

If you want to do something a little more interesting, how about some fish tacos? I first had fish tacos in Seattle at Taco del Mar, back before it was even a chain restaurant. I thought they were delicious, and to this day, I prefer their style of fish tacos, even though now I make them at home. All you need to make some tasty fish tacos are five things: 1) go to Mercado San Francisco on Lancaster and get yourself some fresh, warm corn tortillas 2) finely shred some green cabbage 3) make or buy your favorite tartar sauce, then slightly thin it with some milk so it is drizzling consistency 4) make or buy your favorite pico de gallo 5) cook some fish – either grilled, sautéed or fried. Put those things together and you've got some simple and tasty fish tacos. I really love the combination of traditional fish-and-chips flavors combined with the pico and corn tortillas. Great British-Mexican fusion – it's a match made in heaven!

Save the reds in your shipment for a bit later when fall arrives and the weather cools off – Portuguese reds are delicious with homey, stewed meat dishes such as braised chicken thighs or a sausage potato and kale soup.

If you've added on the delicious LBV port, it will pair wonderfully with any rich dark chocolate dessert – chocolate mousse is a favorite of mine!