

## Discover DWWA 2017 winners from Portugal

### 1. Soalheiro, Alvarinho, Monção e Melgaço, Vinho Verde, Portugal 2016

(12.5%), 100% Alvarinho

Platinum - Best Northern Portuguese White, 95 points

A premium wine. Exotic and inviting with aromas of grapefruit, apples and wild flowers with some steeliness and minerality. Refreshing and dry with an excellent concentration of fruit and a creamy mouth-feel. Elegant and refined.



### 2. Monte da Ravasqueira, Superior, Alentejano, Portugal 2016

(13%), Alvarinho (30%), Arinto (20%), Viognier (30%), Semillon (20%)

Silver, 90 points

Fragrant, perfumed nose with banana notes and a hint of vanilla. Appetising citrus and tropical fruit on palate with fresh acidity.



### 3. Manuel dos Santos Campolargo, Portugal 2015

(11.5%), 100% Alvarelhao

Bronze, 86 points

Rich dark fruit of cherry and berry. Lively and vibrant with purple fruit on palate.



### 4. Rui Roboredo Madeira, By Rui Roboredo Madeira, Beira Interior, Portugal 2014

(14%), 90% Tinta Roriz, 10% Touriga Nacional

Silver, 90 points

Aromas of cassis, blackberries, chocolate, liquorice and exotic spices with new oak evident. Crunchy ripe fruit on palate with a firm structure.



### 5. Quinta do Pessegueiro, Douro, Portugal 2014

(14%), 85% Vinhas Velhas, 15% Touriga Nacional

Platinum - Best Douro Red, 95 points

Interesting, rich nose full of blackcurrant, blackberry jam, red berries, wet stones and flowers. High concentration of dark fruits on palate with a hint of floral. High tannins but retains its freshness.



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### 6. Quinta Do Crasto, Tinta Roriz, Douro, Portugal 2011

(15%), 100% Tinta Roriz

Silver, 92 points

Intense raisin, savoury black fruit nose with hints of black olive. Jammy black fruit on palate with minty vanilla oak.



### 7. Casa Ermelinda Freitas, Superior, Setúbal Roxo, Setúbal, Portugal 2010

(18.5%), 100% Moscatel Roxo

Gold, 96 points

Pure fruit aromas of grapefruit, pear, lemon and guava with honey, rose petal and spice. Palate of orange marmalade and peach tea with something more earthy. Bread and butter pudding on finish.



### 8. Feuerheerd's, Colheita, Port, Portugal 1977

(19.8%), 40% Touriga Nacional, 30% Tinta Barroca, 30% Tinta Cao

Gold, 95 points

Very fine and beautifully developed on the nose with linseed, nuts and dates. Strong structure and surprisingly refreshing with milk chocolate and a barley sugar twist on the finish.



### 9. Blandy's, Terrantez, Madeira, Portugal 1980

(21%), 100% Terrantez

Gold, 95 points

Rich in style with the concentration of age bringing inviting caramel aromas, crystallised fruits on the palate, and an English marmalade tang at the finish.



### 10. Bulas, Vintage, Port, Portugal 2013

(20%), 70% Vinhas Velhas 25% Touriga Nacional and 5% others

Gold, 95 points

Clean herbal essences of rosemary and marjoram as well as chocolate and coffee. Very concentrated and deep with mouthcoating tannins and a long finish.

