

DRINK



MAURICE
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Getting top end taste for a bargain

I'd to buy the smallest child some PE uniform this week which obviously put a right dent in the finances.

If I spent the kind of money I did on his school coloured and embroidered gear on my own running stuff it'd only be on a rare occasion.

Ok, so trainers are, like everything else, going through the roof. But I'd not spend so much on a top and bottoms unless they were seriously top end.

It's as well then that I finally got around to having a good read over all the Decanter and spied some serious bargains in Asda.

A platinum awarded vino, yes platinum, is only £5.50. Not only that but when I flew over to the Asda in the Westwood Centre it was down to a fiver.

Between the platinum white and a red that got a silver I blew a grand total of £11.50.

I have no idea how they manage to sell bottles of wine at a fiver given the amount of taxes and transport costs

there are, but they do and I'm not going to pull back the curtain if it means I can get some nice drink for not much more than a fish supper is coming in at these days.

The pair I went for are from Spain and Portugal - two spots I say are worth taking a closer look at for a bargain.

The first, the platinum, is an Extra Special Palcio de Vivero Verdejo from the Rueda region which was lauded for its

melon and pair characters to great effect".

The judges added that "it stays bright and fresh through the palate, the texture enhancing the pithy flavours and weighty mouthfeel". The "zesty acidity lingers on the finish". All that for a fiver!

Obviously, though, I wasn't for getting a bottle of white, largely for herself, and not treating myself to a little something.

My eyes fell on the rather attractive label of the Extra Special Dao.

I love Portuguese reds and their use of grapes struggle to pronounce.

So when there's one in front of me at £6 which Decantre has lauded for its "intense red plum, ripe strawberry and raspberry compote nose, with a herbal palate, soft tannins and a long finish" I'm all in.

WHITE

- The Verdejo, not a grape I ever recall being disappointed with, is a must.
- I'm a fan of Italy's Fiano and see their Extra Special one got a silver. £6.
- They have an Extra Special Touraine - A nice part of Loire to find Sauv Blanc a bit different from the New World. £8 for an "excellent value for money with ripe pear and gooseberry aromatics, a mouth-filling texture with citrus freshness, and good length".

RED

- The Dao, as said, is just a steal at £6. A nice, and not overpowering, blend of 40% Aragonez, 35% Touriga Nacional, 25% Jaen.
- From further south in Portugal there is an Extra Special Douro. A heftier beast offering "exuberant red and black fruit nose. Fresh and juicy in the mouth with gastronomic tannins.

