



PORTUGUESE WINE TASTING

WINES OF LISBOA

2PM-4PM \$20

SATURDAY, JANUARY 19TH

2016 FOSSIL VALE DA CAPUCHA BRANCO

Third Corner Retail Price \$21.99

Wine Club Member To-Go Price \$18.69

From a 13ha organic vineyard close to the Atlantic, this uses local varieties Arinto, Gouveio and Fernão Pires. Named after the maritime fossils in the limestone soil, it has texture and honeyed complexity with floral and citrus tones. Unoaked, fresh and tangy with fine minerality. Creamy white peach, hints of white asparagus with a lovely mouthfeel that is teased out by lemony acidity. Great value organic white with appeal for Mâcon lovers.

2010 ARENAE MALVASIA COLARES

Third Corner Retail Price: \$44.99

Wine Club Member To-Go Price \$38.24

The native clone of Malvasia gives savory white wines with excellent concentration and acidity with notes of citrus, flowers, and sea salt, serious wines that improve with time in the bottle. Grapes were hand harvested the first week of October, 100% de-stemmed and given 6 hours of skin contact, wild yeast fermented and raised in steel vat for a year, then racked to a 100yr old Brazilian foudre for an additional 6 months of aging. A distinctive and mineral-laden wine that continues to improve over several years in the bottle, and compliments richer seafood, rice dishes, and cheeses.

2015 QUINTA CHOCAPALHA CASTELAO TINTO

Third Corner Retail Price \$14.99

Wine Club Member To-Go Price \$12.74

91 Points & #22 Wine Enthusiast Top 100 Best Buys of 2018

Quinta de Chocapalha Castelão is a radiant purple in color with an alluring nose of fresh raspberries, ripe cherries and subtle nuances of cocoa. The silky tannins and supple body attribute great balance and elegance to the palate.

2013 QUINTA DO PINTO ESTATE VINHO TINTO

Third Corner Retail Price: \$22.99

Wine Club Member To-Go Price \$19.54

91 Points & Editor's Choice Wine Enthusiast

With nine months in wood, this estate-collection wine is rich with spice and has a polished texture. The blend of five grapes works well, giving black fruits, ripe tannins and a juicy aftertaste.

1997 MANUEL JOSE COLARES TINTO

Third Corner Retail Price \$42.99

Wine Club Member To-Go Price \$36.54

Rusty garnet with orange rim. Aromas of leather, fresh and dried cherry and cranberry, dried tobacco and flowers. Bright, clear acidity on the palate informs flavors of dried red cherry, rose petal, black pepper and game. Well-structured, with plenty of acidity and tannin to portend a long life in front of it.

2009 VIUVA GOMES COLARES TINTO

Third Corner Retail Price: \$44.99

Wine Club Member To-Go Price \$38.24

A rich, yet not overly powerful wine, with rolling notes of balsam, cedar, & figs. Still a relatively young wine, with proper cellaring this wine can age for decades.