



PORTUGUESE WINE TASTING

Saturday, March 14th 2:00pm-4:00pm \$35

2018 Luis Seabra Xisto Ilimitado Branco, Duoro

3rd Corner Retail Price: \$25.99 Member Price To-Go \$22.09

Having spent nearly a decade shaping the wine program at Dirk Niepoort's eminent Douro estate, Seabra's wines are a sublime example of the terroir of his native Douro Valley. His wines are always terroir-driven, and his dedication to expressions of schist-soil is the most important factor in his wine-making. Xisto Ilimitado Branco (a Portuguese analogue to the idea of a "village" level Burgundy) is a field-blend of Rabigato, Codega, Gouveiu and Viosinho from 30-45 year-old vines, planted at high elevation in Cima Corgo, a subregion in the Douro Valley that experiences extreme variances in temperature (allowing an extended hanging period for the fruit). The wine offers the closest expression to Chablis outside of Burgundy: bright acidity, ultra-expressive minerality, with notes of ripe citrus, green apple, slate minerals. Seabra's wines can be aged for another decade, but can be enjoyed today with oysters, scallops, and rock shrimp tempura. JDC

2017 Filipa Pato Nossa Calcario, Bairrada

3rd Corner Retail Price: \$35.99 Member Price To-Go \$30.59

For her trophy white, Filipa uses only her best and oldest Bical grapes from the Ois do Bairro, where stony clay overlays an extremely chalky subsoil. Fermented burgundy-style in 500 liter barrels with batonnage every two weeks until bottling in May, this is always rated one of the top whites in Portugal. A study in contrast, with creaminess balanced by an assertive flinty character - as if Meursault were made in Sancerre

1985 Frei Joao Tinto, Bairrada

3rd Corner Retail Price: \$52.99 Member Price To-Go \$45.04

A classic, well-aged Bairrada red made from the indigenous Baga, considered Portugal's most age worthy red varietal. With its vibrant acidity and minerality, this wine clearly transmits its terroir and cool climatic influence from the Atlantic. This mature Baga is in fine shape, earthy and a bit weedy, but still showing good acidity that gives it a fresh and vibrant feel.

It also has a bit of a tannic kick on the end. Classic and old school, this is a great food wine with a sunny feel and plenty of life ahead of it.

1985 Porta Dos Cavaleiros, Dao

3rd Corner Retail Price: \$52.99 Member Price To-Go \$45.04

Perfectly aged Dão red, exhibiting all the hallmarks of a mature wine that has been impeccably stored. Made in a style that predates the modern push toward big fruit and alcohol, instead exemplifying the elegance and terroir driven wines that predominated Portuguese winemaking prior to the early 1990s. Bright red-garnet. On the nose, dried cherry, rose petal, tobacco, white pepper and flint. On the palate, elegant flavors of dried red berry and fresh Rainier cherry are at the core of a swirling combination of floral notes, mineral, pipe tobacco and forest floor. Balancing acidity and excellent length.

2017 Quinta de Saes Tinto, Dao

3rd Corner Retail Price:\$19.99 Member Price To-Go \$16.99

This is an authentic, unmitigated Dao red - an archetypal expression of the elegance and minerality of this terroir. Explosive aromatics and freshness of fruit are the hallmarks of this entry level red. Bright ruby-garnet. On the nose, bright fresh cherry, pomegranate, candied violet, rose petal and flint. On the palate, elegant and fresh, with floral and spice notes wrapped around a core of fresh cherry fruit. Finishes long, with mouthwatering acidity and a consistent beam of minerality through the finish. 25% Tinta Roriz, 25% Touriga Nacional, 25% Alfrocheiro, 25% Jaen.

2018 Fitapreta Touriga Vai Nua, Alentejano

3rd Corner Retail Price:\$24.99 Member Price To-Go \$21.24

This is an expression of Portugal's most well-known grape, Touriga Nacional, that manages to be both evocative of the terroir of the Alentejo and a uniquely fresh take on the "king of Portugal." Carbonic maceration and careful attention to maintenance of acidity give this wine a beautiful duality. Dark purple. On the nose, fresh boysenberry, blackberry, plum and blueberry are commingled with a ferrous mineral note and sauvage notes of beef blood, anise and rose petals. On the palate, intense and lush, but light on its feet. The blue and black fruit are framed beautifully by fresh flowers and slate-tinged mineral. Finishes long, with a whiff of white pepper.

2016 Luis Seabra Xisto Cru, Douro

3rd Corner Retail Price:\$79.99 Member Price To-Go \$67.99

93 Points Robert Parker's Wine Advocate

On the nose, mineral driven aromas of red berries, forest floor, green herbs and smoke. On the palate, lively acidity cuts through a core of fraise de bois, ripe strawberry and sour cherry, with excellent cut and precision to the wet stone and dusty mineral on the finish. Rather than single vineyard, this is a single soil field blend, from 2 plots planted in the Cima Corgo subregion of the Douro from 1920-1933. It is intended as a clear expression of terroir and place. Sustainably farmed vines, and vinified using only spontaneous fermentation and indigenous yeasts. This way he removes all potential variability other than the soil type as an expression of terroir. Dark ruby.

2015 Quinta do Crasto Reserva Vinhas Velhas Tinto, Douro

3rd Corner Retail Price:\$47.99 Member Price To-Go \$40.79

94 Points Wine Spectator & Robert Parker's Wine Advocate

The 2015 Reserva Old Vines is a field blend from old vines (average age: 70 years) aged for 16 to 18 months in 65% new oak (85% French, the rest American), depending on the lots. It comes in at 14.5% alcohol. This may not be the biggest or most powerful or deepest Old Vines, but it will certainly be considered one of the best. Like the Crasto Superior this issue, it has all the hallmarks of the 2015 vintage—elegance, freshness and big, vivid fruit flavor. Here too, and as with most 2015s, the fruit is never jammy but always well-defined by acidity. This then adds a layer of concentration to the Superior and more caressing texture as well. The finish is longer too. This is a beauty that will be approachable young, but it will hold well—20 years should not be a problem, while more is easily possible. This still has some upside potential, by the way. You can certainly plunge in now, but it may yet develop more. If it does, it might even be entitled to an uptick.