



WINE & SOUL

2011 & 2012 VINTAGES, EN PRIMEUR

PORTUGAL

For many years we have been flying the Portuguese flag, citing the fact that the best wines of Portugal combine high quality with excellent value for money. The country, moreover, is on our doorsteps so that we avoid all those miles of costly travel. We are extremely fortunate to be working with serious people making very serious wines and which, moreover, enjoy considerable third party endorsement.

The new generation of talented winemakers which has emerged combines the best of tradition and modernity to produce slick, rich, balanced wines with a classical feel. Change began in cellars, in the main, so that wines rapidly began to be fresher, cleaner and better balanced. The real secret behind Portugal's burgeoning improvements came with the growing realisation that quality begins in the vineyard, allied to the understanding of the ingredients growers have at hand. Portugal is uniquely endowed with a spellbinding array of high quality, complementary grape varieties. Respecting and harnessing this individuality has been key to today's success and our producers are inspired by their vineyards' complexities, nurturing them throughout the growing season.

These are worldclass wines, by anyone's standards.

WINE & SOUL

Wine & Soul, generally referred to as Pintas, the first wine to be produced, was founded by Sandra Tavares and her husband Jorge Serôdio Borges in 2001 – both established and renowned winemakers. They bought an old port lodge in Vale de Mendiz, rebuilt the lagares and painstakingly selected grapes from the Pinhão Valley. Pintas was launched in 2001 and then, in 2003, the couple bought the vineyard, seriously tying their colours to the mast. Given their combined talent the wines, unsurprisingly, won accolades from the outset.

The vineyard is very special, south-facing, a steeply sloped two hectares of eighty year old vines, covering thirty different Portuguese varietals. The age of the vines and their sheer variety both contribute to the hugely complex palette of aromatics available. They also however set challenges which are not seen in other wine producing regions. Ruthless sorting is essential as the different vines mature at different times – an extraordinarily skilled job, rewarded by the quality of the finished wines.

2011 VINTAGE

"The crop ripened well, with great balance, showing beautiful, pure, fresh, fruit, intense aromatic expression and firm, beautiful tannins which will ensure longevity."

SANDRA TAVARES AND JORGE SERÔDIO BORGES

The 2011 vintage is really exciting, the product of unusual conditions. The foundations were laid, fortunately, by a very wet end to 2010. This, above average, rainfall made for much needed reserves, deep in the schist rock of the Douro, which provided a lifeline during the 2011 growing season.

Moving into the start of the new year, 2011 was extraordinarily dry, with just over half the average rainfall of the past 24 years, in the Douro. There was not a single drop of rain in July. Despite the reserves, there were still concerns about heat stress, particularly when a heat spike on the 25th June inflicted sunburn on some grapes. Unfortunately, when there was a little rain, in April and May, it was also hot, proving the humidity so loved by fungal attacks, oïdium and downy mildew. These proved problematic, demanding a lot of work in the vineyard and setting the scene for a small harvest. Production of many of the wines is very limited. It was by no means all doom and gloom however, with two key elements in the success of these wines.

Firstly, June, July and August, though very dry as outlined, were also cool, by Douro standards. Secondly, the cavalry arrived on the 21st August, and again on the 1st September in the form of rain, 15.4mm and 17.8mm respectively. The rain facilitated a final spurt in the vineyards whereby the tannins were able to ripen and the skins to soften, making for a great deal of enthusiasm about the potential of these wines. The weather at harvest smiled on the growers, delivering mild, dry conditions.

RED

PINTAS 2011

The 2011 harvest began during the second week in September, with perfect weather conditions. The grapes, rigorously selected and de-stemmed, were foot-trodden in the restored *lagares* during the ten day fermentation. The wine was then transferred to 70% new French oak, 30% one year old *barriques* for the malo-lactic fermentation and the 20 months maturation period.

An intense, lustrous plum-purple in colour, richly-textured, this presents a generous, complex nose, an inviting blend of flowers, blackberry and cherry, liberally spiced. The palate reflects the aromatics presented on the nose with additional spice, a clear mineral seam and hints of dark chocolate. Poised and elegant, there is real freshness here and a firm tannic grounding - beautifully balanced, long and upbeat on the finish.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2015 – 2025+)

18 - 18+

£225/CASE OF 6 BOTTLES, IN BOND UK

PINTAS CHARACTER 2011

In order to meet increasing demand, whilst protecting the integrity of Pintas itself, Sandra and Jorge now source old vine fruit from vineyards surrounding Pintas, also field blends of thirty varieties. The grapes as at Pintas are traditionally foot trodden and fermented, spending 18 months in 50% new, 50% one year old French oak *barriques*.

Plum-violet in colour, this offers a complex array of both fresh fruit and warmed compote, rich in cherries, blueberries, plums and summer berries, underscored by minerals. Sweetly fruited and aromatic throughout, there are fresh, floral upbeat notes - a hallmark of the vintage. Richly-textured and silky, the palate is supported by rounded, ripe tannins through to a protracted, focused finish, mineral-rich with a heady dash of spice.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2014 – 2019+)

18

£100/CASE OF 6 BOTTLES, IN BOND UK

WHITE

Guru made its *début* performance with the 2004 vintage. It comes from a 51 year old vineyard in the Cima Corgo, planted with four varieties. Gouveio, Viosinho, Rabigato and Códaga do Larinho. The wine is fermented at low temperatures in new French oak before being aged for 6 months, with *batonnage* (lees-stirring).

2012 VINTAGE

2012 was also a very dry vintage in the Douro, impacting on the start of the growing season, which was about two weeks later than on average. Temperatures were also low, making for measured, balanced growth. As the grapes ripened, the temperatures were, once again, cooler – ideal for Guru where the aim is freshness. As a result of the climatic conditions, acidity levels are attractively pitched, making for a fresh, upbeat style.

GURU 2012

Lustrous, gold straw in colour, this presents an appetising, aromatic nose promising richness - warm buttery pastries - allied to bright citrus refreshment, all complemented by a persistent mineral backdrop. The palate is opulent and ripe with a mid-palate texture which owes much to the new oak and yet vitality dominates - beautifully balanced. This is a serious white which holds its own alongside wines from more classical regions – great food wine.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2014 – 2016+)

18+

£115/CASE OF 6 BOTTLES, IN BOND UK

PORT

5G VERY OLD TAWNY PORT

In 2009, Jorge and Sandra inherited Quinta da Manoella, an extraordinary property in the Vale de Mendiz. The estate, 14 hectares of 80 to 100 year-old-vines, presents Jorge with an exciting and challenging restoration project but, equally exciting, within the cellar are housed three casks of rare tawny port, laid down by Jorge's great-great-grandfather and looked after by successive generations, of which Jorge is the fifth – hence the name - 5G. Jorge associates the wines in particular with stories told by his father and grandfather, their reminiscences of Jorge's great-great-grandfather who remained committed and impassioned by the Douro when so many disillusioned farmers abandoned their vineyards, post-phyloxera. Instead he embarked on buying land and replanting the vineyards. Jorge heard of his great-great-grandfather's habit of sharing 100 year old ports with his family, on special occasions, a custom which prevails today and which is part of the inspiration behind 5G.

Jorge has decided to bottle just 1200 individually numbered bottles, - his means to pass on his family's tradition, culture and passion for the region. The wines are between 100 and 120 years old – very rare, very special and extraordinarily youthful still.

5G FIVE GENERATIONS PORT

Deep tawny to green amber rim, this offers an extraordinary nose, a rare and harmonious blend of bitter, sweet and savoury; raisons, dried fig, dried citrus peel, caramelised nuts, eccles cakes and honeyed fruit. The palate has similar resonances of light and shade, super fresh and upbeat - real vitality with spice too, peppered notes and tobacco - mild cigars nothing too serious, but adding to the overall complexity. Silky, long and citric, this has a tremendously lively finish, tantalising the taste buds again with slightly bittersweet caramelised almond on finish.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM NOW)

19

£875/CASE OF 1 BOTTLE, IN BOND UK

TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

14 - 16 A VERY GOOD TO EXCELLENT WINE

16 - 18 AN EXCELLENT TO OUTSTANDING WINE

18 - 20 AN OUTSTANDING TO LEGENDARY WINE

Wines are judged within their peer group, eg. *Villages, Premier Cru, Grand Cru*. A definitive score of a young wine is almost impossible.

We usually offer a spread (eg. 14-16) that relates to a potential to achieve a higher mark. A '+' adds further to that potential.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes.

TO ORDER

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