



PORTUGAL

2013 & 2014 VINTAGES, EN PRIMEUR

The wine world is fickle, fashion conscious and always thirsty for something new. From time to time however, it is worth revisiting countries and regions which have given us enjoyment in the past or which, for whatever reason, passed us by first time around.

I would venture that Portugal is one such country.

It is clear to me that the best wines of Portugal combine top quality with excellent value for money, particularly in the UK where prices are much less than in Portugal itself. All of the wines here, if available at all, are in many cases on the high security top shelves and are priced in euros more expensively than we offer in sterling.

In increasingly fashionable 'green' terms we have, in Portugal, a world class producer on our doorstep, 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.

In this offer we are restricting ourselves to the Douro, arguably one of the world's most beautiful wine destinations. Here the winemaking history is extraordinarily long-lived.

The Romans, greedy for the country's minerals, planted the first vines and, as ever, the Church played an important role in viticulture history. Seeds have been discovered which are between 3000 and 4000 years old – so today's growers have ancient foundations on which to build the reputation of modern wines.

In 2001, the beautiful Douro Valley was deservedly made a Unesco World Heritage Site. Arrestingly dramatic, the region is almost impossibly difficult to work, with vertiginous slopes and hard schist soils. Planting having been based on instinct, there is extraordinary diversity of grape varieties and a spellbinding, hugely complex, array of high quality vines. Respecting and harnessing this individuality has been key to the Douro's renaissance. The best producers are inspired by the ingredients they nurture throughout the growing season and by the *terroirs* they aim to translate.

The new generations of talented winemakers which have emerged, combine the best of tradition and modernity to produce slick, rich, balanced wines with a classical feel.

These are world-class wines, by anyone's standards.

ALISON BUCHANAN

February 2016

2013 VINTAGE REPORT

“Our family has worked in the Douro for more than 15 generations. There have been three main valleys where we have grown grapes, the Pinhao, Torto and Douro where we have found vineyards that we feel express the Douro we have known for many centuries.”

CRISTIANO VAN ZELLER
November 2015

The winter of 2012/2013 was rather wet, particularly at the beginning of the year, a welcome replenishment to the water reserves which had suffered from two decidedly dry years. April and May were unseasonably cool, delaying the growing season somewhat. June, July and August, both hot and dry, encouraged the vines' roots to delve deeply for nourishment. Harvest began in mid-September, under glorious sunshine initially, being delayed by a little rain at the end of the month. Eastern winds soon dried up the vineyards and picking resumed under sunny skies.

QUINTA DO VALE DONA MARIA

Cristiano Van Zeller is a tireless ambassador not only for his own wines but for the Douro Valley in its entirety. We have been working together for a great many years and have witnessed the evolution of Cristiano's portfolio first hand, as wine after wine is regaled on the world stage.

He began with Quinta do Vale Dona Maria, a wonderful, dramatically sited property, overlooking the Rio Torto, a tributary of the Douro. The estate belonged to Cristiano's wife Joana's family and had been let out to the Symington family on an extended lease, much of it destined for Quinta do Vesuvio. Cristiano bought the property in 1996, having parted company with Quinta do Noval in 1993. South/southeast facing, there are 17 hectares of vines ranging between 60 and 80 years old, 10 hectares of 30 year old vines and 5 hectares of new plantings.

Some 41 different vine varieties have been identified which provide a remarkable palate of flavours, textures and aromatics, with which to create a blend. Vale Dona Maria has been producing award winning table wine and port, both LBV and vintage, from the outset and we are delighted to follow this impressive estate.

The grapes were foot-trodden in *lagares* for one to three days before fermentation and separated into individual parcels. Fermentation lasted between seven and ten days with *pigeage* by hand. The wine was then raked into new French oak barrels for malolactic fermentation. The wine is then aged for 21 months in oak (75% new oak and 25% 1 year old), the individual fermentations kept apart until the final blending, a month before bottling. Only 17,798 bottles were produced in 2013.

QUINTA DO VALE DONA MARIA 2013

Jet-cherry in colour, almost opaque, this presents a heady nose, rich in cherries, berries and blueberry fruit melded with earthy minerals, crushed rock and aromatic notes, violet and rose. This is a rather pretty, gentle translation of the vintage, fresh on attack and on the mid-palate, elegant and poised throughout - the hallmark of Dona Maria.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2017-2027+)

17.5+

£145/CASE OF 6 BOTTLES, IN BOND UK

QUINTA DO VALE DONA MARIA VINHA FRANCISCA 2013

From 1996, Cristiano and his team had been plotting the Dona Maria vineyard, identifying individual parcels of exceptional quality. In 2004, when Cristiano's daughter Francisca reached 18, they planted a new plot, with a number of varietals, including Tinta Francisca. Jet-shot plum in colour, opaque, the nose suggests red and black fruit, cherries, berries and crushed slate minerals, with hints of dark chocolate. There is lovely weight here and a perfumed purity on the palate – sprightly and very attractive on the finish.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2016–2026+)

17.5 – 18+

£235/CASE OF 6 BOTTLES, IN BOND UK

CV CURRICULUM VITAE 2013

The grapes for CV, Curriculum Vitae come from very old vines which, year on year, surpass expectations. From north-facing parcels, around 85 years old, a field blend is produced, foot-trodden before fermentation, 50% in *lagares* 50% in stainless steel vats. Thereafter the ageing is for 22 months in 75% new French oak, 25% one year old. 6,790 bottles were produced in 2013.

Opaque, jet-plum, this has a rather restrained, nose, adroit with mere hints of ripe, rounded black fruit. The palate, in contrast, is much more ebullient, violet scented, with dark chocolate notes and rich in old vine fruit intensity, suggesting this CV's future. Crushed stone minerals punctuate a silky fluidity throughout the palate and add definition to a protracted finish.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2020–2029+)

17

£245/CASE OF 6 BOTTLES, IN BOND UK

WINE & SOUL

Wine & Soul 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, their iconic wine, 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. 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.

2013 VINTAGE

"The wines show rich and fresh aromas of berries and spices, good volume on the palate and lovely tannins. All the wines have great aging potential and structure"

SANDRA TAVARES
November 2015

RED

MANOELLA 2013

The Quinta da Manoella was established in 1838 by Jorge's ancestors and has remained with the family for 5 generations. This is the only entry level wine. Refreshingly honest, upfront, red and black berried fruit – very pure, bright and crisp, with an aromatic floral backdrop and mineral undertones. There is lovely purity here, pretty balance and no hard edges – excellent value.

CORNEY & BARROW SCORE

17

(RECOMMENDED DRINKING FROM 2016 – 2019+)

£65/CASE OF 6 BOTTLES, IN BOND UK

PINTAS CHARACTER 2013

In order to meet increasing demand, whilst protecting the integrity of Pintas, 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 *barrisques*.

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

18

(RECOMMENDED DRINKING FROM 2016 – 2019+)

£100/CASE OF 6 BOTTLES, IN BOND UK

PINTAS 2013

An intense, shimmering, plum-purple in colour, this is dominated on the nose by intense, black fruit, set off by a heady dash of pepper. The palate is very attractive, ripe, rounded and layered. Dark chocolate, blueberry and cherry prevail, layered with crushed stone minerals. Super-complex, there are swathes of fruit, flowers and pepper through to an upbeat, fresh, focused finish. Richly-textured, this presents a generous, complex nose, an inviting blend of flowers, blackberry and cherry, liberally spiced. Poised and elegant, there is real freshness here and a firm tannic grounding - beautifully balanced, long and upbeat on the finish.

CORNEY & BARROW SCORE

18 - 18+

(RECOMMENDED DRINKING FROM 2017 – 2027+)

£225/CASE OF 6 BOTTLES, IN BOND UK

QUINTA DA MANOELLA VINHA VELHAS 2013

From a vineyard housing of over 100 years, this darkly fruited wine, is rich in intense old vine fruit intensity. This presents layers of black cherry, kirsch and dark chocolate on the nose. The palate reveals more red fruit aromatics, raspberries to the fore, giving an attractive lift. Elegant,

with great finesse and balance, there is nonetheless power here and a firm, ripe, fruit-coated tannic structure which drives a long, poised finish – impressive.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2017 – 2022+)

18

£225/CASE OF 6 BOTTLES, IN BOND UK

WHITE

Guru made its debut 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 Códega do Larinho. The wine is fermented at low temperatures in new French oak before being aged for 6 months, with *batonnage* (lees-stirring).

2014 VINTAGE

“The viticulture year 2013/2014 was very rainy, which provided good water reserves. This wet winter was followed by a mild spring and summer with significant temperature variations between day and night- perfect for gaining intensity and achieving a balanced ripeness. This was perfect for our Guru 2014.”

JORGE SERÔDIO BORGES
November 2015

GURU 2014

As ever, this surprises with a luscious, toasted, balanced attack, rich in orchard and stone fruit with hints of vanilla. The palate is luscious in texture, layered and ripe, rounded, with pleasant, harmonious acidity and an attractive mineral backdrop. This would fool anyone in a blind tasting – a serious food wine which is made with the precision and care of a *grand cru* Burgundy.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2016– 2019+)

17+

£115/CASE OF 6 BOTTLES, 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.

Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity.

We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a ‘+’ is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.

TO ORDER

PLEASE CALL

020 7265 2430

LONDON

01638 600 000

EAST ANGLIA

01748 828 640

NORTH OF ENGLAND

01875 321 921

EDINBURGH

OR EMAIL

SALES@CORNEYANDBARROW.COM