

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Nortico Alvarinho



Ask anyone for the best Alvarinho in Portugal and people will point to the northwestern villages of Moncao and Melgaco, just on the border with Spain. Nortico Alvarinho is a superb example of the grape's hallmark traits: fresh citrus, peach and tropical aromas paired with clean, juicy fruit and vibrant minerality. Here, on the south bank of the Minho River, farming is as it was centuries ago, with the grapes planted on granite pergolas in plots so small they are called “jardins”--or “gardens” in Portuguese. This humble yet serious wine showcases the best of northern Portugal’s commitment to artisan production in all things. In the words of Rui Abecassis, founder of Obrigado, “Nortico Alvarinho is one of those projects that has been in the making for quite some time. It started in my family's small tile atelier, where I learned to love tiles. The traditional ceramic tile atelier was more a labor of passion and tenacity than business ... [and] to this day, tiles are produced exactly like in the 18th century, each shaped from scratch and painted by hand. Walking the streets of Oporto or Lisboa you may encounter tiles on both modest and important buildings. Tiles are a durable building material, and an early form of storytelling and graphic design. We wanted the Nortico label to evoke those tiles to capture that spirit and Portuguese aesthetics.”

WHAT MAKES THIS WINE UNIQUE?: Nortico is from tiny vineyard plots in Moncao and Melgaço, on the border with Spain's Galicia province - the best Alvarinho-growing area in Portugal. Unlike other wines from the larger Vinho Verde area, Nortico has no added CO2, making for a richer, fuller, well-balanced wine that showcases its maritime influence with a kiss of salinity on the finish. Albarino/Alvarinho is the grape to watch for ageworthy, world-class wines, and this is a perfect introduction.

RATING HISTORY: 2020 Best Buy W&S

GRAPE: 100% Alvarinho. Sustainably grown vines (small plots called jardins) planted from 1910-2005 in granite soil at 20-250 m (68-820 ft) elevation.

PAIRING SUGGESTIONS: This is a fresh white wine with the characteristic bright acidity and aromas of peach and grapefruit. At only 12.5 % alcohol, Nortico is light and delicate, lovely as a "porch-sipping wine" to drink on its own. Have it simply with corn bread and butter like country folks do in Portugal. Also a terrific seafood wine, particularly with salty, fattier dishes like fish tacos or broiled oysters. Recommended serving temperature is 50F (10C) so the citrus and fruit aromas are still present.

VINIFICATION AND AGING: Grapes are selected at the winery and experience a long, cool fermentation. Racking, primary filtration and cold stabilization. Four months in stainless steel, filtration prior to bottling in February.

LOCATION, SOIL, CLIMATE: Nortico vineyards are located on the southern banks of the Minho river. The vines are tended in granite soil at 20 - 250 m (68-820 ft) elevation. Although it rains a lot (2,000 ml annually) the slightly inland area is a little warmer than the coastal plantings, which allows for perfect ripening.

TASTING NOTES Creamy citrus oil, lime and yellow apple notes are nicely spiced and detailed with saline mineral and floral underpinnings through the long finish. — Gillian Sciarretta

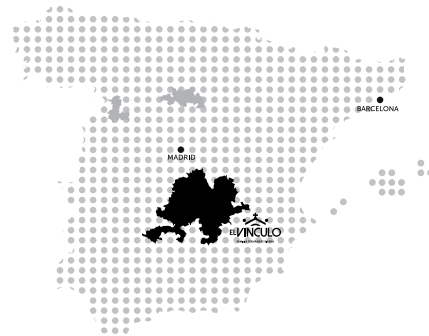
ALCOHOL CONTENT: 13%

UPC CODE: 5601531122121



EL VÍNCULO ALEJAIRÉN CRIANZA 2022

WINERY: **El Vínculo**
 BRAND: **Alejairén Crianza**
 ALCOHOLIC DEGREE: **14.5**
 GRAPE VARIETY: **100% Airén**



The creation of the El Vínculo winery was the realisation of a long-cherished dream to produce great wine in La Mancha. After researching the area's vineyards, we found excellent Tempranillo vines that had become perfectly adapted to the local climate and conditions. Once the red wine production had been consolidated, our focus turned to white wine and in particular to a very special, near-forgotten white grape variety by the name of Airén, which is indigenous to La Mancha. The first vintage was the 2007, made using grapes selected from the Paraje la Golosa estate.



TASTING NOTES

COLOR: Intense straw-yellow. Clean and brilliant.

NOSE: An array of subtle notes on the nose with white flowers and hints of citrus fruit coming to the fore, together with well-integrated balsamic and toasted notes and light, pleasant touches of stone fruit and finally notes of anise.

PALATE: An elegant entry on the palate with a fresh, saline and quite long sensation followed by a luscious finish with notes of stone fruit and roasted coffee beans coming through.

SERVING TEMPERATURE: 12°C.

BEST CONSUMED BY: This wine has been carefully vinified to enable a period of ageing in bottle, which will enhance its development.

FOOD PAIRINGS: Great with starters, such as Iberico ham and foie gras. Also with rice, pasta and fish dishes.



VINEYARD AND WINEMAKING

SOURCE OF GRAPES: The vines are located at altitudes ranging from 650m to 750m on semi-plain terrain and are planted north-south with a southern exposure. The grapes are selected from Paraje la Golosa, considered one of the finest wine estates and renowned for the high quality of its grapes.

SURFACE AREA: 3 hectares (7.4 acres).

AGE OF THE VINES: The average age of the vines from which we produce this wine is 90 years. The vineyards are planted with traditional bush vines and are dry-farmed. These aspects, along with the special characteristics of the area, result in very low yields but wines of excellent quality.

SOIL-TYPE: A mix of sand and clay in all parts of the vineyard.

HARVEST: Harvested by hand.

CLIMATE: The 2020 growing season began with a mild, rainy winter, which was followed by a warm spring during which rainy conditions continued until the end of June. These conditions brought about an early, explosive budding of the vines due to the large amount of water available to the vines which had built up through continual and abundant rain.

This high level of water reserves enabled excellent vine vegetation growth as well as very good flowering and fruit set. The atmospheric conditions heightened the risk of fungal diseases, but thanks to careful vine canopy management this risk was kept under control. Despite July being very warm, the vines had sufficient resources to cope with any climatic extremes.

The weather conditions in early August were hot, but once this heat-wave had passed temperatures became more moderate, which allowed the grapes to ripen gradually and thus produce a higher level of quality. The harvest took place in normal conditions and revealed healthy, high quality grapes and a crop-size in keeping with the conditions throughout the year.

VINIFICATION: De-stemming and pressing to allow spontaneous fermentation to take place in barrels and stainless steel tanks.

AGEING: The wine was aged 14 months in 225-litre French oak barrels, followed by a period in bottle before being released onto the market.

KORDE

100% TEMPRANILLO
RIBERA DEL DUERO
 SPAIN
2021 VINTAGE



KORDE is a word used by the Vaccean people, original settlers of the Ribera del Duero region in Spain, that translates to: "The connection of hearts through words."

KORDE is a very carefully crafted rosé produced with 100% Tempranillo grapes. The fruit is sourced from the "La Encina" vineyard of our Estate. Located at 3,050 feet elevation - one of the highest in Ribera del Duero-, the grapes benefit from vines that for 30+ years have overcome daunting weather conditions ranging from cold snowy winters to sizzling hot summer days with common 40°F diurnal-nocturnal temperature fluctuations. The "La Encina" vineyard is characterized by light sandy soils with abundant presence of white chalky limestone and hilly slopes that provide 360-degree sunlight exposure. The confluence of elements allows our Tempranillo grapes to develop beautiful and intense fruit flavors and perfumy aromatics with stunning minerality and racy acidity.

HARVEST & WINEMAKING:

Manual harvest in the early hours of the morning and small crates used to protect the fruit allowed us to keep the grapes cool and skins firm until reaching the winery. Upon arrival to the winery, only the best fruit was chosen on the selection table and grapes immediately vatted for around 7 hours. A very light bleed-off allows to extract the lightest colored free-run must, without pressing or overheating. One part is transferred to concrete eggs where it undergoes controlled fermentation and the other part to 500L barrels, where the wine is aged on fine lees for 6 months with periodic batonage. The vigor and complexity of KORDE is obtained from the blend of these two processes providing our wine refined notes of oak and an elegant velvety texture while respecting the abundance of fruit flavors and aromas.



COUNTRY:	Spain	ALCOHOL:	14% vol.
D.O.:	Ribera del Duero	SUGAR:	2.6 g/L
VINTAGE:	2021	AGE OF VINES:	30+ years
GRAPE VARIETAL:	100% Tempranillo	FERMENTATION:	Spontaneous
pH:	3.35	PRODUCTION:	4,819 bottles
ACIDITY:	5.6g/L	FORMATS:	750 mL.
WINEMAKER:	David Ayala	AGING:	6 months, French oak barrels

DESCRIPTION:

Appearance: bright light red color with subtle yellow and orange accents, achieved during aging in oak.

Nose: Fresh red fruit (raspberries and strawberries), citrus (orange peel) and subtle notes of delicate white flowers. Clean toasty notes from new oak barrels also appear, such as brioche, cookies, and pastries. Powerful yet fresh and elegant aromas, full of depth and length.

Palate: An original and modern rosé that is sure to be a talking point for those who enjoy it. Very expressive and fruit-driven, with magnificent beam of raspberry, plum, and cherry pure flavors stitched together seamlessly, while enticing red tea, incense, and red licorice notes fill in throughout. What remains is a gorgeously gentle and savory texture.

TABOADELLA

1255

With Jaen we discover the Iberian Peninsula in Portugal (an identity associated with the Mencia grape variety). The breezy altitudes of the Dão region foster succulent, bluish fruits and white spices. Taboadella's gentle slopes deliver this modernity. Jaen is one of the estate's treasures, offering the delight of fruity and intense aromas, combined with allspice, placing this grape variety in another dimension. The wine's beautiful structure, supported by soft, fine and coated tannins, is perfectly combined with its tense and delicate body.



GENERAL

First Harvest: 2018
Owner: Amorim Family
Winemakers: Jorge Alves & Rodrigo Costa
Viticulture: Ana Mota

VINE

Grape varieties: 100% Jaen
Soils: Granitic
Zone: Silvã de Cima, Castendo
Production mode: Integrated
Harvest: by hand
Average yield: 4500 Kg/Ha

ADDITIONAL WINEMAKING NOTES

100% vibration screening and destemmed
Ageing: 20% in new 500l French oak barrels;
80% in second year barrels for 9 months
Alcohol: 13.5%.
Bottling: April 2022
Production: 30.000 bottles

HARVEST 2020

From 8th of September to the 3rd of October

There was an early spring in the months of January and February. The technical team chose to delay the cycle, and pruned in March, thereby avoiding production losses due to the late April frosts that occurred in the Dão demarcated wine region. During the spring, there was above normal precipitation, which proved to be very positive in restoring the desired water levels in the soil and for perfect development of the remaining vegetative cycle. The summer was mild and cool, which enabled a very balanced maturation of the grapes, without water stress. This harvest proved to be generous in terms of the quantity and quality of the grapes. All the refined technical expertise and the capacity to know how to wait for the right moment, based on the search for the best natural balance of acidity/pH/sugars, combined with careful control of the phenolic maturation of the grapes. This has allowed us to create unique wines. The generous fruit, precision, complexity and concentration, combined with the elegance and fluidity of the musts, has enabled us to produce wines with a profile and richness that mirror this unique terroir.

JAEN RESERVA RED 2020 | DÃO

www.taboadella.com



QUINTA DO CRASTO

SINCE 1615

QUINTA DO CRASTO RESERVA OLD VINES 2016

Appellation

Douro

Viticultural Year

Adverse weather conditions made 2016 a complex year. The winter saw generous levels of rainfall, far above the average for the last thirty years. It was also warmer than usual through the end of January. The rain continued into early spring, but it was accompanied by an considerable fall in temperatures that slowed the growth of the vines. July and August were extremely hot and dry. The rainy winter had provided abundant water reserves that yielded lush vines with excellent canopies. The grapes were ripening well, if slowly. Quinta do Crasto saw 18mm of rain on 24 and 25 August, which was of great benefit to the vines. This, together with a fall in temperatures in early September, gave rise to the perfect ripening of the grapes. The white grape harvest began on 2 September and the first red wine grapes began coming into the winery on 5 September. The good weather continued throughout the harvest, enhancing maturation and this allowed us to pinpoint the exact moment to pick each particular vineyard or variety. As a result, the whites, reds and Ports made this year had excellent colour, deep aromas and serious structure, as well as being elegant and well-balanced. The complexity of this harvest meant the viticultural and winemaking team had to spend considerable time in the vineyards so as to make the most important decisions that would lead to great wines.

Grape Varieties

Old vines (mixed plantings with 25 to 30 different grape varieties)

Winemaking

Following harvesting from the old vines, the grapes are brought to the winery in 22 kg plastic boxes where they undergo strict selection. After complete destemming and slight crushing, the juice is transferred to temperature-controlled stainless-steel tanks. Once the alcoholic fermentation is completed, the grape are gently pressed using hydraulic presses.

Ageing

About 18 months in French (85%) and American (15%) oak barrels.

Tasting Note

Deep ruby in colour. The nose is very expressive, revealing the unique characteristics of our old vines: complex aromas of fresh gum cistus and berry fruit well integrated with light cocoa hints. Elegant on the palate, evolving into a firm wine, with excellent volume and a compact structure made of fresh, velvety-textured tannins. This is a wine with a distinctive identity and a long lingering, balanced finish.



Technical information

Age of Vines

70 years old on average

Aspect, Soil and Altitude

East - South - West - North
120-450 m

Alcohol, ABV

14,5%

Analytical Data

Total Acidity: 5,4 gr/L
pH: 3,63
Residual Sugar: 2,0 gr/L

Winemaker

Manuel Lobo

Serving temperature

16-18°

Landscaping

Socalcos (terraces
supported by stone walls)

Bottling

September 2018



100% TEMPRANILLO
RIBERA DEL DUERO
 SPAIN
2019 VINTAGE



"17 by Pinea", honors the year 2017, an important year in the life of our winery when we celebrated the commercial debut of our flagship PINEA.

The 'mountain' character of our fruit derives from our Estate's privileged location (approx. 3,000+ ft. above sea level) where vines 30, 40 and 70+ years of age overcome daunting weather conditions, from snowy winters to sizzling hot summers, with common 40-degree diurnal-nocturnal temperature fluctuations.

The lifted, complex aromatics of "17" are the result of passionate viticulture following sustainable and organic practices. Then careful grape selection (hand-harvested) and a non-interventionist approach to vinification allows the fruit to be the star. After patient aging for 20 months in French oak barrels, our privileged Terroir and attention to detail followed in every step of the wine-making process, result in one of the very best expressions of the Tempranillo varietal.

HARVEST:

A warm year with little climatic variation resulted in very healthy fruit. The cooler days of harvesting allowed us to better control the temperature of the incoming grapes prior to fermentation.

Grapes were selected and hand-picked in 14kg crates in the vineyard. Once in the winery, we carried out a second selection of grapes, keeping only the best clusters.

COUNTRY: Spain

APELLATION: Ribera del Duero

VINTAGE: 2019 - Crianza

VARIETY: 100% Tempranillo

pH: 3.8

TOTAL ACIDITY: 5.23 g/L

SUGAR: 1.7 g/L

AGING: 20 months in French oak barrels

AGE OF VINES: 30+ years

ALCOHOL VOL.: 15%

PRODUCTION: 40,320 of 750ml, 900 magnum and 40 jeroboam

DESCRIPTION:

Appearance: The wine displays ruby tones in the core with a deep garnet-red rim.

Nose: Highly perfumed with aromas of dark forest berries and cherries; expressive cheerful tones of ripe blackberry, with a fine thread of vanilla aromas and very mild notes of cedar playing a supporting role in the background.

Palate: Medium body with very elegant, velvety texture and a round, deep finish. The wine fills the mouth in a multi-sensory journey that reveals flavors as it traverses by. Acidity regulated by a mineral base that is typical of the chalky soils where of the vineyards grow. Broad shoulders with beautifully integrated tannins with a very long and lingering finish.

SERVICE:

"17" by Pinea captures the elusive combination of intense concentration and lifted, complex aromatics that distinguishes the best Ribera del Duero wines. The elegant tannins of "17" by Pinea are very fine and well integrated, characteristic of attention to detail and use of only the finest woods. To enhance the perfumed aromatics, decant for 15-30 minutes before pouring at cool temperature (60-65 degrees) and use a Burgundy stem.

