

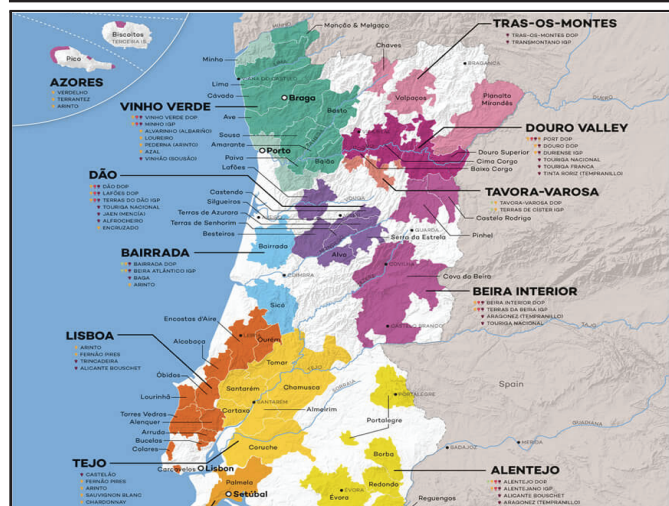
TERROIR BY-THE-GLASS



THE IDEA OF TERROIR ENCOMPASSES MORE THAN JUST SOIL TYPE, CLIMATE, GEOGRAPHY, VEGETATION & VARIETAL CHOICE. IT INCORPORATES THE HAND OF MAN, LOCAL HISTORY, CULTURAL TRENDS, CULINARY TRADITIONS & SOCIAL ECONOMICS.

PORTUGAL. THE MENU

	STEM	GLASS	BOTTLE
FERNAO PIRES - QUINTA DO MONTALTO - "UNCONDEMNED" - LISBON - 2019 <i>[WHITE PEACH, LEMON PITH, GREEN APPLE, RADISH, SORREL, POLLEN, OYSTER SHELL, WHITE FLOWER, MED+ ACID]</i> OLD "BACKYARD" VINEYARDS IN THE RURAL AREAS OF NORTHERN LISBON WERE CONDEMNED & ABANDONED DUE TO THE AGE OF THE OWNERS. ANDRE, THE WINEMAKER AT QUINTA DO MONTALTO, DECIDED TO SAVE THE VINES. THE TWO VINEYARDS ARE BETWEEN 120 AND 150 YEARS OLD. FERMENTED IN THE "PALHETE" METHOD.		16	64
PERRUM/ROUPEIRO/MANTUEDO - BOJADOR - "VINHO DE TALHA" - ALENTEJO - 2016 <i>[BAKED APPLE, POACHED BOSC PEAR, QUINCE, SALTED BUTTERSCOTCH, CANDIED ALMOND, SWEET STRAW, MED+ ACID]</i> PEDRO RIBEIRA PRODUCES HIS WINES AS AN HOMAGE TO THE ROMAN INFLUENCE THAT BIRTHED WINEMAKING IN PORTUGAL. HE FERMENTS THIS WINE IN 200 YEAR-OLD IMPERMEABLE CLAY POTS CALLED TALHA FOR FOUR MONTHS. PEDRO KEEPS THE WINE PROTECTED FROM OXYGEN WITH A SEAL OF OLIVE OIL. SIXTY YEAR-OLD VINES ON AVERAGE		15	60
ALVARELHÃO - APHROS - "OURANOS" - LIMA - 2018 <i>[RED CURRANT, DRIED STRAWBERRY, MUSHROOM, SMOKED GAME, AUTUMN LEAF, WILTED ROSE, LOW TANNIN]</i> ALVARELHAO IS AN ANCIENT VARIETAL ALMOST EXTINCT IN PORTUGAL, USED IN THE PAST TO MAKE WINES FOR THE ARISTOCRACY. THE GRAPES ARE SOURCED FROM THE LIMA SUB-REGION, & THE VINES ARE SITUATED IN A SOUTH FACING AMPHITHEATER NORTH OF THE LIMA RIVER ON GENTLE SLOPES WITH COOL ATLANTIC BREEZES.		19	76
BAGA - FILIPA PATO - "TERRITORIO VIVO" - BAIRRADA - 2020 <i>[RIPE CHERRY, BLACK RASPBERRY, BAKED CRANBERRY, CINNAMON, GARDEN SOIL, HIBISCUS, PEPPERCORN, MED TANNIN]</i> DAUGHTER OF THE FAMOUS LUIS PATO(SEE BELOW), FILIPA STARTED HER OWN WINERY IN 2001. SHE WORKS A TOTAL OF 12 HECTARES OF VINEYARDS SCATTERED IN VARIOUS PLOTS THROUGHOUT THE BAIRRADA. UTILIZING BIODYNAMIC FARMING PRACTICES & MINIMAL-INTERVENTION, FILIPA WORKS WITH THE INDIGENOUS GRAPE, BAGA.		18	72
BAGA - LUIS PATO - "VINHA BARRIO" - BEIRAS - 2001 <i>[WILD CURRANT, DRIED PLUM, RED APPLE SKIN, BRAISED MEAT, BALSAMIC, SAGE, MOSS, CIGAR ASH, MED+ TANNIN]</i> LUIS PATO, FATHER OF FILIPA(SEE ABOVE), IS A LEGEND OF PORTUGUESE WINEMAKING & EASILY ONE OF THE MOST FAMOUS WINEMAKERS IN PORTUGAL. HE SINGLE-HANDEDLY REVITALIZED THE REGION OF BAIRRADA & BEIRAS BY CHAMPIONING THE NEARLY EXTINCT GRAPE VARIETAL, BAGA. HE IS KNOWN AS A NEO-TRADITIONALIST WINEMAKER.		24	96
ALICANTE BOUSCHET/ARAGONEZ - ESPORÃO - "RESERVA" - ALENTEJO - 2017 <i>[BLACK PLUM, RIPE BLACKBERRY, CASSIS, GRILLED MEAT, CEDAR, VANILLA BEAN, CLOVE, VIOLET PETAL, HIGH TANNIN]</i> THIS IS THE FLAGSHIP WINE OF ESPORAO, MADE IN THE HOME VINEYARD OF HERDADE DO ESPORAO AND FIRST FIRST PRODUCED IN 1985. AS IS TYPICAL FOR MOST PORTUGUESE WINES IT IS A FIELD BLEND, CONSISTING OF ALICANTE BOUSCHET, ARAGONEZ, & TRINCADERA. SEPARATE HARVEST. CO-FERMENTED. TWELVE MONTHS IN OAK.		17	68
TOURIGA NACIONAL BLEND - QUINTA DOS MURÇAS - "RESERVA" - DUORO - 2013 <i>[BRAMBLEBERRY, STEWED PLUM, MISSION FIG, SPICED LAMB, BRONZE FENNEL, WET TOBACCO, LEATHER, MED+ TANNIN]</i> THEIR RESERVA WINE ORIGINATES FROM THE TWO OLDEST VINEYARDS AT THE QUINTA, PLANTED AT AN ALTITUDE OF 300 METERS, FACING SOUTH AND SOUTH-WEST, IN SCHIST SOILS, & IS PRODUCED RESPECTING NATURE, FOLLOWING SUSTAINABLE METHODS. FOOT-PRESSED, FERMENTED WITH NATIVE YEASTS, & AGED IN NEUTRAL OAK FOR 12 MONTHS.		20	80



A TASTE OF TERROIR 60

EXPERIENCE MAXIMUM TERROIR EXPOSURE
WITH A FLIGHT OF ALL SEVEN PORTUGUESE WINES

WINE IN PORTUGAL PREDATES THE PHOENICIANS, GREEKS, CELTS, & ROMANS, BUT ITS IDENTITY IN THE MODERN WORLD IS DEFINED BY A HISTORY OF MARITIME TRADE. IN 1386, PORTUGAL SIGNED THE TREATY OF WINDSOR WITH ENGLAND, PAVING THE WAY FOR EXTENSIVE TRADE. IN 1678, TWO ENGLISHMEN ARRIVED IN LAMEGO, A MOUNTAIN TOWN IN THE DOURO VALLEY, & DISCOVERED PORT. THE INTRODUCTION OF PORT COINCIDED NOT ONLY WITH ENGLAND'S DIFFICULTIES WITH FRANCE, BUT ALSO WITH WESTERN EUROPE'S RISING INTEREST IN SWEETNESS. BY THE MID-18TH CENTURY, PORTUGUESE WINE ACCOUNTED FOR NEARLY TWO-THIRDS OF ALL IMPORTED WINE IN ENGLAND. LIKEWISE, THE ISLAND OF MADEIRA ESTABLISHED PROSPEROUS COLONIAL TRADE IN NORTH AMERICA. AFTER PHYLLOXERA HIT IT THE LATE 19TH CENTURY, THE WINE INDUSTRY WAS DEVASTATED & MANY VINEYARDS WERE NEVER REPLANTED. THIS PLACES PORTUGAL IN AN INTERESTING POSITION, IN THAT IT IS BOTH ANCIENT IN ITS RELATIONSHIP TO WINEMAKING, YET MORE LIKE THE NEW WORLD AS IT DISCOVERS ITSELF.