

# the Cabaret at the square

Wine Flight  
May 4, 2016

*A Night in  
Portugal*



Somewhere on a bottle of Portuguese wine, you'll likely see the words "DOC" and "Vinho Regional." Within these regions, various DOCs (*Denominação de Origem Controlada*) have stricter laws and more particular geographic boundaries, which will generally—but not always—translate to higher quality wines.

## 2015 Arca Nova Vinho Verde

Vinho Verde is the largest DOP (Protected Designation of Origin) region in Portugal. Home to whites, rosés and reds, it sits in the cool, green, rainy part of northwestern Portugal, next to Galicia, the cool, green, rainy part of Spain. The name translates to "green wine," and though the "green" would seem to apply to the landscape, it refers to the wine itself, which is bottled soon after harvest and meant to be drunk in its fresh, vibrant youth.

Nothing cuts through those muggy days of summer like a nice cold glass of Vinho Verde – super crisp and refreshing, with just a few bubbles.

### Tasting Notes:

This is a light bodied white wine with a pale yellow color and youthful, floral, citrus aromas and a hint of freshly cut grass. In the glass, it is slightly sparkling and in the mouth it is delightfully dry, tasting of grapefruit lemonade with hints of lime, apple and melon. It is the perfect summer drinker's daytime sipper.

### Food Pairing:

Low in alcohol, high in acidity, moderate of flavor, Vinho Verde is the mouse that roars at any food. Nothing bothers it (fat, salt, sugar, acid, chili heat); it enhances all things. Try with young goat cheese and spring vegetables or a vegetable frittata with poached trout and cucumbers, and of course, all manners of seafood and the ubiquitous Portuguese grilled sardines.

PLCB 47645 @ \$8.99  
10.5% ABV

## 2014 Vinhas do Lasso Branco Colheita Seleccionda

Throughout Portugal, winemakers love using Arinto as a blending grape; but in the northern region of the Minho, Arinto shines as a mono-varietal Vinho Verde. The tiny sub-region of Bucelas in Estremadura, devoted exclusively to making white wines, has made Arinto its star mono-varietal wine. Arinto's common blending partners can vary depending on the region. In Terras do Sado, you can find it primarily with Moscatel and Fernão Pires.

### Tasting Notes:

Brilliant citrus yellow in the glass, this white has frisky aromas of pineapple, honeysuckle, kitchen spice and mixed orchard fruits with floral hints. With a creamy texture and a natural acidity, it has green apple and peach on the palate with a balanced aftertaste.

### Food Pairings:

Try with Peixinhos da Horta (batter fried green beans) in which the batter is made with white wine and tempura flour. Can also pair with Camarao com Piri Piri (grilled shrimp with hot sauce), steamed clams with garlic and cilantro, and pan fried white fish with tropical mango salsa.

PLCB 567130 @ \$16.09  
14% ABV

## 2012 Casal da Coelheira Tinto

### Tasting Notes:

With juicy notes of red raspberry, blueberry and earthy aromas, this red is fruit forward with a touch of violet, mocha and balsamic. This is full bodied with a rich tannin structure and a bit of oak on the finish.



### Food Pairings:

Pair with a Portuguese Fisherman's Stew which is based in a fish stock or clam juice. Sauté onion and leeks in olive oil and add garlic for one minute. add spicy sausage and tomatoes with juices and a bit of oregano. Throw in stock, mussels, littleneck clams, and red wine and boil until shellfish opens (discarding ones that do not open). Separately, dust cod fish with cornmeal and sauté in pan until done. Place fish in bowl and cover with stew.

PLCB 566724 @ \$12.59  
13.5% ABV

## 2013 Casa Ferreirinha Papa Figos Red

Of all the birds in the Douro, the golden oriole (papa figos in Portuguese) is one of the rarest. It's a rare and attractive, brightly-colored migratory bird, and thus the perfect inspiration for this lovely wine from Casa Ferreirinha.

Even though Douro is largely a newcomer to the commercial table-wine business, which really got going in the 1990s, the network of vineyards supplying the port trade goes back centuries, providing the fundamental material for making distinctive wines that speak of the region and nowhere else.

This wine is a blend of 30% Touriga Franca (an important blending grape as it lends structure, body, texture, and warmth), 30% Tinta Barroca (imparts color and alcohol), 25% Tinta Roriz (adds acid and tannins), and 15% Touriga Nacional grapes (which imparts tooth staining richness of blueberry, plum and bittersweet cocoa).

### Tasting Notes:

With a deep ruby-red color and intense aromas of violet, plums, strawberries and licorice, this red boasts cedar, balsamic, menthol and a hint of chocolate into the well-integrated oak. It has good acidity and plenty of lively fruit with a long, full bodied finish.

PLCB 536531 @ \$17.39  
13% ABV