

# *Vinhos Brancos / Weissen Weinen*



## **Quinta dos Roques Encruzado 2004**

“Quinta dos Roques’ white Dão certainly vindicated my initial enthusiasm for another local grape, Encruzado, which can make serious, dry, full bodied whites with every bit as much gravitas as fine white burgundy.” — Jancis Robinson

Encruzado is a specifically Dão variety, now becoming more popular across Portugal. 65% fermented in oak with battonage, rest in steel. A lovely nutty, honeycomb and lightly chabby oak quality, with a touch of caramel and mint humbug. On the palate the oak is pushed into the background by very ripe, pure apple fruit with plenty of bite and freshness. Deliciously tangy and long. Around 12,000 bottles.



## **Thomas Leithner Grüner Veltliner NV**

Thomas Leithner is an estate of 10 hectares in Langenlois with a well established reputation in Austria. It makes spicy Grüner Veltliners that are grown on loess rich vineyards. Thomas Leithner must grow pepper vines alongside his grape vines because this is sizzling with that cool characteristic of Gruner: white pepper, along with minerality and just-ripe white peach flavors.

Grüner Veltliner is Austria’s most widely planted grape variety — ten times more widely planted than Riesling — and thanks to its food friendliness and versatility, it is increasingly gaining the attention that it deserves.

This is a quintessential Austrian celebration wine, in a generously celebratory 1-liter crown cap bottle!



## **Aliança Vinho Verde 2007**

The current vintage produced what some reviewers have called one of the best Vinho Verdes ever in this Aliança, with luscious flavors of lemon meringue pie. The granitic soil, the climactic conditions and the grape varieties — Trajadura, Azal, Padeã and Loureiro — of the Vinho Verde region of Portugal’s northwest give this famous wine its special characteristics of crisp fruit and delicate aroma.

Vinho Verde is a pétillant Portuguese wine from the Minho region in the far north of the country. The name literally means “Green Wine”, referring to its youthful freshness rather than its colour - in fact about 60% is white and 40% red, with a little rosé. All the wines are light, fresh, and intended for drinking within a year. At less than 1 bar of CO<sub>2</sub> pressure they do not quite qualify as semi-sparkling wines but do have a definite pétillance caused by a secondary malolactic fermentation.

# Vinhos Tintos / Roten Weinen



## Quinta dos Roques Reserva Dão 2000

This very limited reserva is only made in the best years from old vines of the Pessegueiro (Peach Tree) vineyard, traditionally planted with classic Dão varieties: predominantly Touriga Nacional, with a bit of Tinta Roriz and Tinta Cão, some Alfrocheiro and a dash of Jaen. Aged in French oak barrels for 10 months and bottled in August 2002.

**Winner, "Criterium 2003" 2nd Prize**

Prova Criterium Atlantis Crystal — Academia Portuguesa de Gastronomia



## Peter Schandl Blaufränkisch 2005

Blaufränkisch, also called Limberger, is a wide spread, with late ripening, red wine variety in Austria. Its wines have a fine race and fruity varietal bouquet; its best form is after the second or fourth aging year.

Grape variety: Blaufränkisch

Quality category: Qualitätswein

Character: dry

Colour: ruby red

Description: very aromatic, spicy elegant, fine tannin, cherry

Sugar: 20° KMW (100° Öchsle)

Vine age: 34 years

Analysis: Alcohol 13 vol %

Residual sugar 1,8 g/l

Acidity 4,7 g/l

Potential: 2010



## Peter Schandl Pinot Noir 2005

Pinot Noir is the french synonym for Blauen Burgunder. It is a very difficult to cultivate variety as the berries are very close to each other and so decay easily. Due to that the red wine grape asks for the whole attention of the wine maker over the whole vegetation period.

The high in quality wines of the Pinot noir are full-bodied, well rounded and velvety, and are very good for storage.

Grape variety: Pinot noir

Quality category: Qualitätswein

Character: dry

Colour: matt ruby red

Description: fine burgundy nose of at peak ripe fruits, raspberries, mushrooms, vanilla, strawberries, fine tannin, smooth at the same time spicily finish

Sugar: 21° KMW (105° Öchsle)

Vine age: 25 years

Analysis: Alcohol 14 vol %

Residual sugar 6,8 g/l

Acidity 4,9 g/l

Potential: 2015

# Vinho do Porto / Beerenauslesen



## **Ramos Pinto — Quinta de Ervamoira Porto 10 Years • Tawny Matured in Wood**

Aged in wood for 10 years, this is a single-quinta port from the winery's experimental vineyard. Here, 240 acres of vines are planted vertically, a departure from the traditional terraced rows stepping horizontally up the steep slopes rising from the Douro river. Grapes: Touriga Nacional (30%), Tinta Roriz (30%), Tinta Barroca (25%), and Touriga Francesa (15%). Around 12,000 bottles.

Quinta da Ervamoira, set in a shallow valley near the River Coa, was the first quinta in the Douro to plant vertical vine rows. Approaching the site in early spring, over a teeth-jarring road, the panorama is vertical rows of green vines, accented by wild lavender, red poppies and yellow asters, all set against a vivid cloudless blue sky. The de Almeida family considers Ervamoira to be a port research station.



## **Bründlmayer Grüner Veltliner Käferberg Beerenauslese 2004**

The soil of this single vineyard is different than any other site on our estate and similar to Chateau Petrus in Pomerol. Situated on a rise of marine deposits 300 m above sea level this exposed soil decomposed over the ages to create sandy clay. This soil produces an extremely potent wine, but is difficult to work. Necessary plowing can be done only during certain periods, when it is neither too dry nor too wet.

The vineyard, although perfectly suited for red wine, bears old Grüner Veltliner vines that produce whites with a unique weight, concentration, and extract sweetness. The altitude of the vineyard contributes to good acidity in the late harvest wines.

Yield: Grüner Veltliner is thick-skinned and thus, does not easily get botrytis. In 2004 we succeeded, with the help of noble rot, to get some hundred pounds of shriveled berries by literally picking them out of the grapes.

Vinification: 36 hours of continuous gently pressing followed by a fermentation in 300-liter new Austrian oak casks. The wine stayed in oak for 12 months.



## **Prinz von Hessen Beerenauslese**

Four First Growths, or Erste Gewächslagen as they are called in German, are owned by the Prinz Von Hessen estate. One of them directly on the Johannisberg, two directly bordering the Johannisberg on its southern slopes, and one at about 20 km in a vineyard often used to produce botrytis affected sweet wines.

Four elegant expressions of the noble Riesling grape grown in an area that literally breathes and thinks wine in every instance, seemingly preserving in a time capsule the beauty of a different, easier living, where a constant smile is owned by everyone of the lucky inhabitants of this extraordinary micro cosmos.

With 70% of all vineyard holdings in First growth position the Prinz von Hessen can be called a truly historical winery. Coming from a long standing tradition of winemaking on Germany's prime vineyard site, this estate has seen with the arrival of the new generation exciting new developments. Now under the guidance of Prinz Donatus Von Hessen many changes were swiftly put into place: New cellar technology was installed allowing for a more natural and complete way of vinification and a new team was assembled to implement the changes with enthusiasm.