

## Cabecas do Reguengo Vira Cabeças Branco 2021 - Alentejo, Portugal

Retail: \$33.95 | Sale: \$30.56

Professional ballet dancer João Afonso received a book on making wine from his wife in 1983, and since then "he never again stopped thinking about wine, but he did stop thinking about pirouettes." In 2009, when he found the century-old vineyards at the base of the Serra de São Mamede, the agritourism estate of Cabeças do Reguengo was born. Rather than pulling all the vines and replanting, the vineyards are being restored by grafting new vines in to replace those which are no longer able to produce fruit. Mixing several different varieties of vines together in the traditional square formations helps to unify the influences of sun, rain, soil, and wind creating a singular microclimate. This blend of native grapes is hand-harvested from several small, centuries-old plots. Natural fermentation is used, and the wine is aged for 12 months in very old, large oak casks. This wine is unfinned and unfiltered, intended to express the terroir of Serra de São Mamede. The honeyed character is punctuated by flavors of baked pears and apples. Orange and chamomile and just a touch of creaminess on the finish will pair well with clams in a cream sauce or other seafood dishes. **Field blend of indigenous varieties including Fernao Pires, Rabo de Ovelha, Assario Branco, Manteudo, Arinto de Bucelas, Tamarez & Roupeio.**

## Carlos Raposo Touriga Nacional 2021 - Dão, Portugal

Retail: \$21.95 | Sale: \$19.76

The Dão is one of the most unique wine growing regions in the world. Surrounded by mountains, including Portugal's tallest mountain range - Serra da Estrela - the climate is one of the coolest, and relatively dry, regions in Portugal, making it comparable to Burgundy. Carlos Raposo has been actively studying and making wine professionally since he was 15 and has worked in Bordeaux, Burgundy, Napa, and with famed Portuguese winemaker Dirk Niepoort. In 2020, Carlos founded World Wide Wines, a project focused on old vineyards from the Dao, farmed with organic and biodynamic methods, to create elegant wines above all else. Impecavel is an unoaked expression of one of Portugal's most popular grapes, which are then fermented with indigenous yeasts in stainless steel. Fresh, herbal, and floral, this medium-bodied red bursts with fresh cherry and pairs well with red sauce pizza and roast meats. **100% Touriga Nacional**

## Portugal Boutique Winery 'Boina' Red Blend 2019 - Douro, Portugal

Retail: \$23.95 | Sale: \$21.56

The VINO de la Tierra de Castilla y León Red 2021 El Porrón de Lara tries to recover the wines made in this area from Portugal Boutique Winery was born from the desire to preserve and disseminate the Portuguese wine wealth. Fascinated with wine from a young age, Ricardo Sarrazola began the project in the Douro Valley, the first demarcated wine region in the world, and expanded to other wine regions in Portugal. Ricardo has worked in Portugal, Uruguay, Australia, Switzerland, and France, and he incorporates his knowledge of these wine cultures in his winemaking process today, which focuses on the territory and soils of each region. Atlantic, fresh and with character, these are wines that define the Portuguese soul. The Boina grapes come from old vines that grow in schist and granite soils and were fermented with indigenous yeasts in stainless steel vats. Captivating aroma with notes of strawberry and wild red fruits. On the palate, a vibrant acidity with silky tannins and a complex finish. **Field blend of indigenous varieties: Touriga Franca, Tinta Amarela, Tinta Carvalha, Tinta Francisca and Souzão**

## Quinta do Mouro Tinto 2017 - Alentejo, Portugal

Retail: \$19.95 | Sale: \$17.96

In 1979, Miguel Louro won a poker game that eventually led him to buy Quinta do Mouro located in Estremoz in northern Alentejo. Ten years later, Miguel began planting vines on 6 hectares but quickly realized that in order to achieve his goals, he would have to adopt a peculiar viticulture. Combining science and poetry, today the vineyard boasts 33 hectares of vines grown in schist soils with no irrigation and low production. Miguel relies on manual harvesting, foot treading in lagares, spontaneous fermentation, and aging in rustic Portuguese and French oak barrels. This is a wine that has a good aromatic complexity of red fruit with hints of spice. Well structured, fine tannins, with good freshness and well-integrated acidity. A wine with great strength and persistent finish. **45% Trincadeira, 30% Aragonez, 15% Alicante Bouschet e 10% Cabernet Sauvignon.**

