

Spring 6

Join us for a tasting! May 3rd, 2020 @ 5pm (EST)

Zoom link code: <https://us02web.zoom.us/j/4521432722>

2010 Raposeira Super Reserva Rosé Bruto, DOC Távora-Varosa, Portugal

Varieties: 50% Touriga Franca and %50 Tinta Roriz

Tasting Note: Salmon in hue, with an appealing mousse. A lovely brioche and nutmeg overlay to the strawberry bouquet and weight to either stand alone or pair with fresh salads, sushi, soft cheese or seafood as well as greasy, fatty, fried and spicy dishes.

Technical:

Alcohol: 12.5% alc./vol.

Sugar: 7g/l (Dry)

Acidity: 3.05 pH



2018 Ribafreixo Pato Frio Cashmere Rosé, VR Alentejano, Portugal

Varieties: 100% Touriga Nacional

Tasting Note: Bright Light Salmon hue with a mixture lychee and ripe currants. Soft in the mouth with lush freshness with fresh floral strawberry notes and mineral notes like wet stone. A perfect match with sushi, sashimi or seafood.

Technical:

Alcohol: 12.5% alc./vol.

Sugar: 1.6g/l (Dry)

Acidity: 3.24 pH



2018 Remhoogte First Light Chenin Blanc, W.O Stellenbosch, South Africa

Varieties: 100% Chenin Blanc

Tasting Note: The nose is clean, clear loaded with fresh melon, passion fruit and citrus with light notes of ginger bringing balance to the fruit. The palate is zesty with a creamy acidity. The notes of ginger follow through on the palate and into the lengthy finish.

Technical:

Alcohol: 13% alc./vol.

Sugar: 5.2g/l (Dry)

Acidity: 3.3 pH



2016 Ribafreixo Grande Escolha Antão Vaz, DOC Alentejo, Portugal

Varieties: 100% Antão Vaz

Tasting Note: Intense on the nose, exotic spiciness, slightly balsamic with mint, ripe herbs, citrus and white fruits. Lots of freshness and juicy acidity, notes of lemon zest and crushed apple with an exotic spiciness all along. Long finish and lots of character. A superb food wine, perfect for a Portuguese style cod, exquisite fish dishes, seafood or light poultry dishes. Great with soft cheeses.

Technical:

Alcohol: 13% alc./vol.

Sugar: 1.2g/l (Dry)

Acidity: 3.18 pH



2014 Ribafreixo Gaudio Classico, DOC Alentejo, Portugal

Varieties: Touriga Nacional 40%, Alicante Bouschet 40%, Tinta Miúda 10%, Aragonez 10%

Tasting Note: Notes of black fruits, some floral hints, mint, toast and green coffee. It shows structure and balance in the mouth, with a set of solid and robust tannins that will assure you pleasure and longevity. Pair with steak cuts, stewed or oven baked full-flavoured game (venison, pheasant) as well as matured cheese.

Technical:

Alcohol: 14% alc./vol.

Sugar: 0.8g/l (Dry)

Acidity: 3.39 pH



2016 Le Riche Richesse, W.O Stellenbosch, South Africa

Varieties: Cabernet Sauvignon 53%, Cinsault 15%, Petit Verdot 12%, Malbec 10%, Cabernet Franc 9%

Tasting Note: Aromas of fresh plums and red cherries, balanced with a touch of oak on the nose. Juicy mouth filling flavours of red berries are supported by a fine, silky tannin structure and a rounded long finish. Great perfume and accessibility to this versatile wine. Perfect for grilled red meat on the BBQ.

Technical:

Alcohol: 14% alc./vol.

Sugar: 1.64g/l (Dry)

Acidity: 3.62 pH

