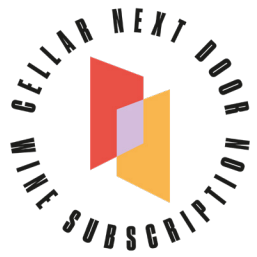


NEW ARRIVALS FROM PORTUGAL



I've said it before, and I'll say it again – for me, Portugal is the world's most exciting wine region right now, and we've got some tasty new arrivals to prove it. Looking at the geography of the country, it's easy to see why there is such diversity in styles – lots of variation in latitude, altitude, and proximity to the ocean. With the generational nature of wine, one could argue that the nature of the Portuguese wine industry is really coming into its own. After the long shadow of the state-corporatism of Salazar, the country was still dominated by huge co-operatives until its accession to the EEC in 1986. History lesson aside, the current generation of producers are blessed with a wealth of indigenous grape varieties, beautiful old vineyards, and some of the greatest conditions on earth in which to grow vines. Couple that with modern winemaking sensibilities and a light touch in the winery, we are blessed with some of the world's most exciting wines – wines with a sense of energy, and commitment to expressing the essence of their regions.

Gerações da Talha, Alentejo

In the southern Alentejo region, Teresa has revitalized her grandfather's winery, continuing the centuries-old tradition of winemaking in 'Talhas'—large clay fermenters that have been used since Roman times. These clay vessels, many of which are over 100 years old, are no longer produced and play a crucial role in the winemaking process. The grapes are partially destemmed, ferment naturally, and require minimal intervention. After fermentation, the wine is bottled with only a small amount of SO₂ added. The vessels and the production process bear many similarities to the Georgian qvevri technique – with grapes being left to infuse naturally in their vessels with no intervention at all, other than to retrieve the wine after a period of time.

Unlike many Alentejo wines, which can be heavy, these are light, fruity, and fresh, offering a more artisanal approach to the region's winemaking.

NATALHA BRANCO

Their “white wine” is what we would think of as a light skin contact/orange wine. Vivid aromas of dried apricots, gentle ginger spice, and beautifully integrated tannins. The grapes are all very, very local - Antão Vaz, Roupeiro, Perrum, Diagalves – yep, never heard of them either!

NATALHA TINTO

The red is characterized by remarkable balance for the region, bright red fruits, subtle savoruy tones, and aromatic herbs. The grapes – again, fully local varieties - Alfrocheiro, Trincadeira, Aragonês, are the protagonists in the field blend of up to ten vairities.

Sonda, Triangle Wines

Sonda is a brand new label in the Triangle Wines stable and is a collaboration between UK wine importer, Indigo Wines, and Dirk Niepoort. Dirk Niepoort is a legendary winemaker, currently responsible for production at his family's historic estate. Famous for making Port, Dirk is passionate about reviving still wine production in the Douro, and with access to some of the region's greatest vineyards, he is producing world-class wines that are epic value. A couple of things to note here – the height of the vineyards gives the wines a little lick of freshness. The schist soils give depth and structure to the wines. Both of these factors help to keep balance in the warm climate.

SONDA BRANCO

An expressive field blend wine composed of native white varieties (Rabigato, Arinto, Viosinho, Codega do Larinho, and more). This is a rich yet incredibly mineral wine with notes of lemon peel and slate on the nose. The wine undergoes full malo and is matured for a year in old oak barrels, giving the wine a creamy texture with a dash of almond. A juicy, lemony acidity binds the wine together.

SONDA TINTO

A red field blend comprised of Tinta Barroca, Touriga Francesa, Tinta Roriz, and Tinta Francesa. Crushed raspberry and red cherry notes on the nose, with subtle hints of smoke from 2 years of maturation in old oak. The Tinto has an elegant structure with super silky tannins and a fresh, fruit-driven finish.