

Lagoalva Azulejo Reserva Red

A deep purple hue is the first hint at this concentrated, full-bodied red. Intense, stewed ripe dark plums, hints of cocoa powder and cinnamon, lovely toasty oak, slightly herbal, with a pleasant, light grip on the finish.

Food match: Fantastic with hearty red meats, steak, grilled meats, spicy dishes.



Like to know more?

- Lagoalva translates at the white lagoon.
- The Quinta (or farm) is 1 hour north of Lisbon. It's one of the biggest farms in Portugal, at 7,000ha. The family has a large agricultural business, growing cereal crops, as well as a stud farm. In the early 1990s, they planted vines, and now 50ha are devoted to vineyards. They were the first to plan Syrah.
- This is a wonderful blend of Alfrocheiro (which brings black & red fruits), Touriga Nacional and Syrah.
- The wine is matured in 2-3 year old French oak for 10 months.
- Diogo Campilho, the winemaker, has worked in Australia and New Zealand, bringing some New World know-how to traditional European classics.