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Subject: Dry Reds from Portugal and Pasta
Date: October 6, 2016 at 9:53 PM
To: tasting@santiamwine.com



Good Evening,

What a tasting we have for you Friday night! Great dry Reds from Portugal at prices that can't be beat from \$8-\$22 These wines are delicious and will make your holidays very cheery! Join us if you can!

When: Friday October 7th

Time: 4-8 PM

Cost: Full pour \$22 Half pour \$13

Food Pairing: Red Sauce Pasta

French Onion Soup

The Figgie Flatbread is back while our homemade fig sauce lasts.

The Wines:

2013 Duorum Douro Colheita Red \$22

This has a delicate core of violet, plum and red berry flavors that are broad yet well-defined. Medium-grained tannins gain power midpalate, with mineral and shiso leaf notes on the taut finish. Drink now through 2020. 600 cases imported. 91 Points Wine Spectator
84 in the WS Top One Hundred 2015

2013 Conceito Contraste Red \$20

The 2013 Contraste Tinto is an old vines (40-years-old) field blend aged for 20 months in stainless steel tanks (30%), and used French oak barrels (70%). The Contraste, the winery's second red, is an increasingly nice bargain. This may lack some of the lift of the 2012, but if anything, it seems to have more depth and power, granting that Contraste is not always about either. This is a pretty serious Contraste, with an intense finish and the ability to age a reasonable time, probably more than last year's version. Underneath, there is the typically tasty fruit. Give this a couple of years to settle down if you can. When I came back to it some 90 minutes later, it seemed even better. When it does settle down, I suspect it will overtake the 2012, but it will also be drinkable on the younger side when it calms down. **91 Points Robert Parker**

2013 Ramos Reserva, Tinto, Alentejano \$14

The 2013 Ramos Reserva is an unoaked blend of 60% Aragonez and 30% Trincadeira, with 5% Syrah and 5% Castelão. It comes in at 14% alcohol. A very nice value, this has flavorful young fruit, good balance and a little tension on the finish. The fresh fruit avoids candied nuances that wines at this level sometimes get. It is beautifully balanced and quite delicious. If it won't be the best wine to be aged from the Ramos stable, but it should still hold decently for a few years. That said, it's meant to drink young. Don't hesitate to dive in. **87 Points Robert Parker**

2012 Quinta Passadouro Tinto \$15

Deep red in color, this wine features aromas of ripe blackberry, spice, and minerality. The palate is balanced with silky tannins.

Pair with veal chops, osso bucco, or smoked gouda.

2012 Casa da Passarella Tinto DÃO \$12

A fresh and fruity, juicy wine that is just touched by the tannins and structure of the Dão region. It is a wine to be consumed young for its berry fruits and perfumed acidity. Drink now.

2014 Casa Santos Lima Tino Reserva do Monte \$8

Ripe and juicy, with plenty of Asian spice notes to the dark plum and cherry pie flavors, followed by hints of ginger and dark chocolate on the lush finish. Drink now through 2019 **88 Points Wine**

Spectator

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