

Let's Go to Portugal: Saturday, May 20, 2017



Please join us at our May meeting for a special tasting of exceptional Portuguese wines and foods! See the attached flyer for all the details.

Portugal is well known for Port, but it also produces fresh, flavorful white wines and bold, food-friendly red wines made from over 300 native grape varieties.

Come and enjoy a tasting of some wines from Portugal that can be found locally, paired with a tasting of some delicious Portuguese-style cuisine.

[Click here for the flyer.](#)

Wines tasted:

Entry Wine: 2014 Terras de Alter Fado Branco, \$5.99
@Marketview

Wine #1: 2015 Quinta da Aveleda Vinho Verde, \$7.99
@Marketview

Wine #2: 2014 Quinta da Alorna Branco, \$8.99 @ Padulas in Geneva

Wine #3: 2015 JP Azeitao Tinto, \$8.99 @Henrietta Discount

Liquor

Wine #4: 2015 JP Caves Velhas Cathedral Tinto, \$10.99
@Wate Street Wines in Penn Yan

Wine #5: 2013 Real Companhia Velha Porca de Murca
Tinto, \$7.99 @Marketview

Wine #6: 2008 DFJ Vinhos Consensus Tinto, \$11.49
@Marketview

Wine #7: Sandman Ruby Porto, \$13.49 @Marketview

Wine #8: Sandeman Twenty Years Old Tawny Porto, \$46.99
@Marketview

The #1voted wine to be added to “Your Cellar” was the
Sandman 20 Year Old Tawny Porto.

#2 was a tie between wine #4 & #5

#3 was wine #2