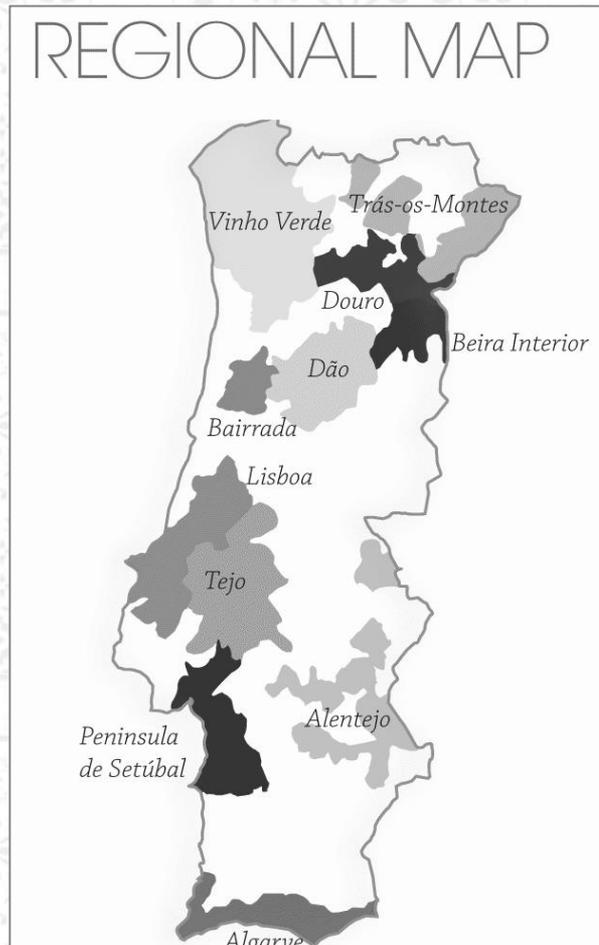


# REGIONAL MAP



**PORTUGAL**  
screwtop wine club



# PORTUGAL



screwtop wine club  
august 2019



Pico, in the Azores, is about 1000 miles off the coast of Portugal. It is dominated by the volcano Ponto do Pico, Portugal's highest mountain. The Island's microclimate and black basalt soil produce a singular terroir.



## Campo de Montalbán

**REGION** Castilla La Mancha, Spain

**VARIETY** Cow, Sheep, & Goat's Milk (pasteurized)



Though similar in appearance to Manchego, Campo is made from three different milks. The cow and sheep's milk provide robust nutty and buttery flavors, while the goat's milk imparts a slight tanginess. Pair this firm and refined superior Spanish cheese with a medium bodied Portuguese red wine and sweet accompaniment such as membrillo (quince) paste. **\$17.99 lb retail**

## Explorer Club \$39.99



### Quinta de Gomariz '18

**REGION** Vinho Verde D.O.C.  
**VARIETY** Avarinho (aka Albariño)

A racy, fresh wine with a brilliant greenish-straw color. Intense fruity and floral aromas on the nose. Rich on the palate with tart, clean acidity and notes of grapefruit. Well balanced with persistent minerality and a long finish. This is a light, refreshing wine that still has a nice richness to it. **\$17.99 retail**



### Fitapreta Tinto '17

**REGION** Alentejo D.O.C.  
**VARIETY** 40% Aragones, 30% Trincadeira, 30% Alicante Bouschet

This is an unadulterated, crystal clear expression of the Alentejo's terroir. Using indigenous varietals and minimal interventionist winemaking and viticulture, this wine shows remarkable purity. Deep ruby-violet, with a generous aroma of warm red fruits, discreet notes of toast and spice and a refreshing touch of eucalyptus. Mouth-filling, ripe and refreshing. **\$26.99 retail**

**Voyager Club \$89.99**  
receive all four wines and save \$10!

## Adventurer Club \$59.99



### Isabella a Proibida '18

**REGION** Pico, Azores  
**VARIETY** Isabella

The unique Isabella grape has an intoxicating, savage quality on the nose with explosive aromas of sour cherry, cranberry, sour beer, beef blood, and sea spray. On the palate, high-toned, juicy red cherry fruit, with mouth watering acidity and a pronounced salinity. Funky and ferocious through the mid-palate, finishing with umami-laden flavors of meat, seaweed and wet stone. Impressive clarity and concentration. **\$42.99 retail**



### Herdade do Esporão '15

**REGION** Alentejo D.O.C.  
**VARIETY** Alicante Bouschet, Aragonez, Trincadeira, Cabernet Sauvignon

Aromas of dark plum compote, fresh minty and spicy notes with some clove hints. Complex and persistent bouquet. Balanced on the palate, with velvety tannins full of character, in harmony with the fruit that takes center stage in an intense and elegant finish. **\$28.99 retail**

UPCOMING PICKUP PARTIES

AUGUST 4<sup>TH</sup> 4-6PM, 8<sup>TH</sup> 6-8PM

SEPTEMBER 8<sup>TH</sup> 4-6PM, 10<sup>TH</sup> 6-8PM