

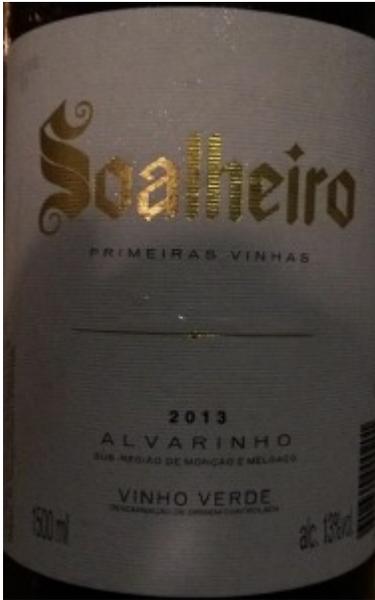


2013 Quinta do Portal White Moscatel Galego (Douro, Portugal)
Wine - White \$19.99 (750mL)

Mark Squires, The Wine Advocate

Rating: 88

The 2013 Moscatel Galego is the first release of this bottling. Dry, tank-aged Moscatel from Portugal can be quite the crowd-pleaser. This is a beauty of a first effort, showing grip on the finish and those distinctive but controlled aromatics of Moscatel. It is elegant, with just enough concentration. Selling for about 6 euros in Portugal, there were 6,000 bottles made from vines averaging 10 years of age. As I like to say, wines like this are made to be enjoyed fresh - that's what they do best - so however long they theoretically last, drink them as young as possible. Drink now-2016.



2014 Quinta do Soalheiro Primeiras Vinhas (Vinho Verde, Portugal)
Wine - White \$39.99 (750mL)

Mark Squires, The Wine Advocate

Rating: 92

The 2013 Alvarinho Primeiras Vinhas, from the estate's first vines planted some 30 years ago, sees a bit of oak: 15% of the juice was aged in used French 400-liter barrels for approximately eight months. It is difficult to pick just one for "best" or "favorite," but it is fair to say that this is a "no brainer" pick for any "best of" list this issue, along with a competitor or two. The oak does not seem overly important as the wine retains more of the demeanor of fresher wines than oaked competitors. Despite the specialty nature of this bottling, I don't always find it to be automatically head-and-shoulders over the regular Alvarinho. It is different, not always dramatically better, but it is invariably fine, though. Showing focus and penetration on the finish, this has a fresh feel, but it is that focus and lingering finish that makes it sing. It has more than adequate mid-palate concentration, but it also shows wonderful elegance and graceful.



2005 López de Heredia Rioja Blanco Viña Gravonia Crianza (Rioja, Spain)
Wine - White \$39.99 (750mL)

Extremely limited availability.

Luis Gutierrez, The Wine Advocate

Rating: 93

The 2005 Viña Gravonia Blanco Crianza, from a harvest that was slightly shorter than 2004 but of a similar quality, is pure Viura from very old vines fermented in old oak vats and matured in old oak barrels for four years. It starts off slightly reduced, and needs time and air, so decanting in advance is not out of place. The palate is much more precise, pungent, intense, very balanced and persistent. The nose finally comes on its own with developed notes of petrol, beeswax and chamomile, perhaps a little more evolved than its siblings. This is a white full of personality, ready now. Character, at very good price. 52,000 bottles produced. (93+ points)



2004 López de Heredia Vina Bosconia Reserva (Rioja, Spain)
Wine - Red \$54.99 (750mL)

Luis Gutierrez, The Wine Advocate

Rating: 93

The 2004 Vina Bosconia Reserva is a blend of 80% Tempranillo, 15% Garnacho and the remaining 5% Mazuelo and Graciano aged for five years in used barrels, raked twice per year and fined with egg whites before being bottled unfiltered. Dark ruby-colored, with notes of beef blood, iron, antique shop, incense, blood orange and a touch of volatile acidity, the palate is very fresh, with good concentration, clear flavors and enough grip and fruit to age gracefully. A perfumed and feminine great Rioja. The Bosconia vineyard wines are the only ones from Lopez de Heredia bottled in Burgundy bottles. Drink now-2024.



2004 Quinta do Portal Reserva Moscatel (Douro, Portugal)
Wine - Dessert \$34.99 (750mL)

In the creation of this excellent dessert wine, Portal considered the unique characteristics that barrel aging offers to Douro's fortified wines. The result is this complex and elegant wine with its panoply of characteristic Moscatel aromas, especially honey, nuts, rancho and orange rind. The acidity is subdued, yet still has enough presence to balance everything out. Serve this between 15°-17°C with your favorite sweet desserts.