

VILLA OEIRAS CARCAVELOS 15-YEAR-OLD



Fortified Arinto, Galego Dourado and Ratinho. Clear and bright amber yellow hue. Aromas of nuts, spice, tobacco and toffee. Flavors of dried fruits, honey cake and spices. Medium-sweet, velvety and rich with elegant acidity and a lingering finish. Excellent as an appetizer or digestive. Pair with dry or half-cured cheese, almond cookies or cake. Amazing with savory seafood soup! Once opened, if chilled this will keep for up to six months.

Located in the former stables of the Marquis do Pombal at the Casal do Manteiga, Villa Oeiras' 30+ acres are planted on calcareous soils just 200 meters from the Tagus estuary and comprise nearly half of the entire DOC. The vines are derived from original Pombal cuttings, material that traces its roots back more than three centuries. The wines are aged in a combination of Portuguese and French oak, initially at the Casal do Manteiga, and are later transferred to the palatial cellars of the M. do Pombal for extended elevation.

Once one of the great fortified wines of Portugal, today Villa Oeiras is the last remaining producer of Carcavelos - a wine made of native grapes, fortified while still a touch sweet, and then aged like tawny Port with plenty of oxidation. (Some of the fresh grape must is set aside and has its ferment halted by adding brandy, called *vinho abafado* meaning 'smothered wine.' The rest of the wine is allowed to ferment to dryness before the *vinho abafado* is blended in. Together these are aged in barrels for years to develop oxidative flavors.) Villa Oeiras was born of a partnership between the Ministry of Agriculture and municipality of Oeiras in 1983. Under the direction of winemakers Tiago Correira, Pedro Sá and Alexandre Lisboa, Villa Oeiras is both sentinel and beacon of the Carcavelos appellation.

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Tasting Note:

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Shelf Talker:



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