VILLA OEIRAS
CARCAVELOS 12-YEAR-OLD
'NACIONAL'

Arinto, Gallego Dourado and Ratinho form the backbone of this benchmark 12-year-old blend, and the signature of the Atlantic Ocean features prominently in its expression. The wine is aged exclusively in Portuguese ('Nacional') oak, which lends a pleasing rusticity and generosity of spirit. Excellent as an appetizer or digestive. Pair with cheeses, cookies or cake. 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 elevage.

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 oxidization. (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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

VILLA OEIRAS
CARCAVELOS 12-YEAR-OLD
'NACIONAL'
Arinto, Gallego Dourado & Ratinho. The signature of the Atlantic Ocean features prominently; aged in oak, which lends a pleasing rusticity & generosity of spirit.

Shelf Talker: