



# VILLA OEIRAS CARCAVELOS 10-YEAR-OLD TINTO

Castelão and Trincadeira. Notable for its lithe frame, vibrant energy and bright, juicy acidity, with notes of caramelized barley sugar, cocoa powder, cola, roasted nuts and baking spices. It can be enjoyed on its own after dinner, with a variety of cured meats and cheeses, and with desserts like crème caramel. Serve at cellar temperature, lightly chilled; once opened, it can keep well for 2-3 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 élevage.

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.

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## Tasting Note:

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## Shelf Talker:



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