Canada's foremost wine expert,

## Marcus Ansems, MW,

leads a hand picked team across the globe to bring home wine's best kept secrets.

We offer International fine wines that you can't buy in Canada.

Our experts negotiate direct with winemakers and wineries to find the world's most interesting wines. We then package the wines safely and ship directly to your door, four times a year.



From the moderate coastal region of Lisboa and made from 25% Arinto, 25% Viosinho, 25% Viognier and 25% Chardonnay. The wine appears pale with bright green hues. The nose is of moderate intensity with pear, jasmine, white pepper and herbal tones. It has a pronounced mineral and saline quality with dusty complexity. Palate: fresh and medium bodied, with apple and pear fruit flavours and a dry, crisp mineral finish. Pair with grilled shrimp. Drink now to 2025.

QUINTA MAIAS (DÃO) NTO, 2019

Lively and interesting! Grapes come from high altitude 600m Dão vineyards. Varieties include Jaen (Mencia) and Touriga Nacional. Colour is mid ruby with purple hues. The nose shows high aromatic intensity with plums, violets. dusty oak, and fennel. Palate: an initial soft entry, mouth filling then tannins build slowly to a drying, bitter-almond finish. Good cellaring potential with bright acidity balancing moderate alcohol. Pair with charcuterie and a cheese plate.

A rare blend of Tannat and Touriga Nacional. Deeply 5 coloured, showing obvious  $\exists$ viscosity and weight. Palate: = dense and mouth filling with 2 lots of initial fruit sweetness of 🖰 black currant, black berry and o plum. Strong mineral, wet stone flavours, pronounced pepperiness, substantial tanning with balanced acidity  $\mathbf{z}$ and no obvious new oak. The finish shows some hardness and warmth which will hopefully soften with age. A very good, very big wine. Pair with a big fatty T-bone. Drink now to 2033.

Drink now to 2029.

Blend of Touriga Nacional, 🖔 Alicante Bouschet and Z Arogonez grapes from the ≥ region of Tejo. Medium  $^{\circ}$ intensity nose with notes of black cherry, plum, white < pepper with some chocolately oak influence. Palate: soft and rich, with very finegrained tannins and some stony mineral complexity. The wine is ripe and well made. Pair with portobello stuffed ravioli. Drink now to 2028.

A table wine made from classic Port varieties from the remarkable Douro region including Touriga Franca, Tinta Barroca and Tinta Roriz. Appearance is mid crimson with purple hues. The nose is outstanding with aromas of plums, black berries, chocolate, anise, and dusty stone complexity. Palate: has a rich entry, with substantial textural weight, bright acidity and some mineral nuances. Finishes with prominent medium grained, drying tannins. Wonderful structural integrity. Pair with a good Manchego or Pecorino cheese. Drink now to 2035.

Grapes come from the highaltitude vineyards of Dão, including Encruzado 40%, Cercial Branco 30% and Malvasia fina 30%. The nose is subtle with nectarine, apple pie and cheddar cheese complexity. Palate: dusty with sherbet, apricot and brioche flavours. Real creaminess and a soft, dry, slight bitter apple finish. Pair with grilled cheese and fig paninis.

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Drink now to 2025.

PARRAS