

Wino Report # 11



JK '67

Date: Thursday, Dec. 2, 2010. 7pm – 10 pm

We made it to our first anniversary! Here is to your health: forget apples, current research shows that a glass or two of red wine a day will keep the doctor away. Unless of course, the doctor is drinking with you!





The theme of our anniversary tasting is a 2007 horizontal tasting of Portugal's rapidly rising star wine region: DUORO. This tasting is a little study of similar grapes grown in the same region and in the same year. It could be fun to appreciate how the wines end up with different flavours, and structure due to variations in altitude (micro-climate) of the terroir and technique of the wine makers.





I can ramble on and on, but to keep this report under controlled length and to deepen your understanding, please spend a couple of minutes to read up on the article written by the multiple awards winning English wine critique/judge Jamie Goode:


[The new table wines coming from Portugal's Douro Valley: part 1 ...](http://www.wineanorak.com/douro_overview1.htm)
(http://www.wineanorak.com/douro_overview1.htm)

Place: 皇子海鲜酒家 Prince of Seafood Restaurant, 240 Alton Towers Circle, #A7

Tel. 416-298-3238;

1st Bottle		
Wine: Tokaji Furmint Dry; 15%	Vineyard: Barriere Freres, Hungary	
Varietal: 100% Furmint, Hungary's finest white varietal	Year: 09 	
Cost: \$13.95	Food to match: 宫保鸡丁	
Descriptions: "This wine has a pretty bright yellow colour. The bouquet is clear and develops pleasantly in the glass. Fruity notes (peach) are complemented by a touch of dried herbs. The taste is lively, dynamic and well structured. Fruity notes of apricot and hazelnut evolve towards the end. The aftertaste is lasting and pleasant. This Furmint is a classic example of fine Hungarian wine produced in the traditional way. Excellent as an aperitif, Furmint is also a wonderful accompaniment for poultry, white meat and game. Ref: winelibrary.com LCBO #178087; Release date: Aug. 7, '10		
2nd Bottle		
Wine: BURMESTER VINHO TINTO; 13.5%	Vineyard: Sogevinus Fine Wines, Douro, Portugal	
Varietal :Tinta Roriz;Touriga Franca and Touriga Nacional	Year: 2007	
Cost: \$ 12.75	Food to match: 宫廷大鸭（去骨）	
		
Descriptions: This modern-styled blend of Tinta Roriz (a.k.a. Tempranillo), Touriga Franca and Touriga Nacional is bursting with lush black cherry and raspberry flavours along with notes of chocolate, smoke and peppery spice, all of which are framed nicely by refreshing acidity and supple tannins. Rich and powerful, it will make a great match for roasted game. Ref: LCBO May 1, 2010 # 114413		

3rd Bottle		
Wine: QUINTA DO CÔTTO ; 13.5%	Vineyard: Montez Champalimaud, Douro, Portugal	
Varietal : Touriga Nacional, Tinta Roriz, Touriga Franca and Sousao	Year:  2007	
Cost: \$16.95	Food to match: 生煎中式磨菇牛柳	
Descriptions: From one of the modern pioneers of dry Douro reds, this wine presses into service the same grapes used for Port. From a top vintage, the 2007 Quinta do Côtto exhibits aromas of cherry, blackcurrant, spice, coffee and smoked meat. It is rounding out nicely now, with enough tannin to reward another 2-4 years in a cellar. Or enjoy it tonight with rich meat dishes.		
Ref: LCBO Jan 23, 2010 #950584		
4th Bottle		
Wine: QUINTA DO TEDO VINHO TINTO, 14%	Vineyard: Vincent Bouchard, Douro.	
Varietal :Blend of Estate grown grapes	Year:  2007	
Cost: \$ 17.95	Food to match: 孜然羊架	
Descriptions: Winner of the International Red Blend Trophy at the 2009 Decanter World Wine Awards.		
Tasting Note Aromatically powerful, blockbuster, gutsy red cherry fruit. Victoria plum, violets plus attractive toasty notes and bags of tannin that should welcome both food and friends! (Judges panel, Decanter World Wine Awards, 2009)		
LCBO # 170217 Release Date: Sep 18, 2010		

5th Bottle		
Wine: MASSANDRA SOUTH COAST RED DESSERT WINE; (Sweet) A blend of Malbec, Morastel and Bastardo. Grown on the mountainous slopes.	Vineyard: The Massandra winery, Ukraine	
Varietal :fortified blend (see above)	Year: 2005	
Cost: \$12.95	Food to match: 陈香芝士, 果仁, 红豆沙	
<p>Descriptions: The Massandra winery was built in the 1890s, and originally produced wines exclusively for the tsars and other Russian nobility. It was later the drink of choice for the Allied leaders at the end of WWII when they attended the Yalta Conference. Have a tête-à-tête of your own and enjoy this wine with matured cheeses.</p> <p>Release Date: Sep 18, 2010 LCBO # 013920</p>		

Index of Satisfaction from participants: Five stars only with 5 being the highest

Name:	Total *	Name:	Total *
Joe Wong		John Kan (Host)	
David Wong		Tim Kwan	
David Wong		Francis Kwong	
Dominic Chan		Andrew Tang	
Louis Cheung (guest)		Bill Fok (guest)	