



# WINE LIST

*10 November 2014*



## *Wines by the Glass*

### **White**

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*glass / bottle*

<b>Arca Nova</b> .....	£4.00 / £16.20
<i>Vinho Verde - Loureiro / Arinto / Trajadura</i>	
<b>QN Pomares White</b> .....	£4.50 / £18.00
<i>Douro - Viosinho / Gouveio / Rabigato</i>	
<b>Muros Antigos Escolha</b> .....	£5.00 / £20.00
<i>Vinho Verde - Loureiro / Avesso / Alvarinho</i>	
<b>Arca Nova Alvarinho</b> .....	£5.50 / £22.00
<i>Regional Minho - 100 % Alvarinho</i>	

### **Red**

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<b>Duorum Tinto 2011</b> .....	£4.20 / £16.65
<i>Douro- Tinta Roriz / Touriga Franca / Tinta Barroca / Tinto Cao / Touriga Nacional</i>	
<b>Quinta das Maias (Organic)</b> .....	£5.30 / £16.95
<i>Dão- Jaen, Alfrocheiro, Touriga Nacional</i>	
<b>Pousio</b> .....	£4.75 / £19.00
<i>Alentejo- Syrah, Trincadeira, Aragonez</i>	
<b>Quinta Nova Colheira 2010</b> .....	£5.30 / £21.50
<i>Douro- Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão</i>	
<b>Vadio</b> .....	£6.00 / £25.00
<i>Bairrada- Baga</i>	

### **Port, Madeira and Moscatel**

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*We keep an ongoing list of fortified aperitif and dessert wines by the glass.*

*Please check out the **full wine list** for all the delicious pre and post Portuguese nectars.*

# White/Rosé

## Vinho Verde

bottle

**Arca Nova 2013**.....£16.50

*Loureiro / Arinto / Trajadura*

**Arca Nova Rosé 2010**.....£16.50

*Espadeiro*

**A. Mendes Muros Antigos Escolha**.....£20.00

*Alvarinho, Loureiro, Avesso*

**Arca Nova Alvarinho 2013** .....£22.00

*100% Alvarinho - IG Minho*

**A. Mendes Muros Antigos**.....£28.75

*100% Alvarinho*

**A. Mendes Muros Melgaço 2009**.....£35.00

*100% Alvarinho - Oak Aged*

**A. Mendes Curtimenta 2009**.....£40.00

*100% Alvarinho*

## Douro

**Lavradores de Feitoria White 2013**.....£17.00

*Tinta Roriz, Touriga Franca, Tinta Barroca, Tinto Cao, Touriga Nacional*

**Contraste White**.....£24.00

*Códega do Larinho/Rabigato/Viosinho/  
Gouveio and Others*

**Conceito White**.....£32.99

*Códega do Larinho/Rabigato/Viosinho/Gouveio*

## Alentejo

**Pousio White 2012**.....£19.00

*Antão Váz / Roupeiro / Arinto*

**Pousio Rosé 2012**.....£19.00

*Alfrocheiro / Syrah / Aragonês*

**Virgo White 2011**.....£25.00

*Arinto / Viognier / Antão Váz*

**Aventura White 2013**.....£25.00

*Arinto / Antão Váz*

## Beira Interior

bottle

**Beyra White 2013**.....£16.50

*Fonte Cal / Sória*

**Quinta dos Currais Sória**.....£17.50

*100% Sória*

**Beyra Quartz White 2013**.....£20.25

*Fonte Cal / Sória*

**Beyra Superior White 2012**.....£25.15

*Fonte Cal / Sória*

## Bairrada

**Vadio White 2013**.....£22.00

*Cercial / Bical*

**Sparkling Brut NV**.....£28.00

*Cercial / Bical*

## Dão

**Quinta das Maias**.....£16.95

*Organic - Malvasia Fina, Encruzado*

**Casa de Mouraz**.....£21.90

*Organic - Malvasia Fina, Bical, Cercial*

**Álvaro Castro Dão**.....£22.20

*Encruzado, Malvasia Fina e Cercial*

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Portugal is arguably the most exciting wine place on the planet today.

**Matt Kramer**

Wine Spectator,  
18 March 2014

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# Reds

## Douro

**Duorum Tinto 2011**..... £15.90  
*Tinta Roriz, Touriga Franca, Tinta Barroca, Tinto Cao, Touriga Nacional*

**Lavradores de Feitoria Red 2012**..... £17.00  
*Tinta Roriz, Touriga Franca, Tinta Barroca, Tinto Cao, Touriga Nacional*

**Quinta Nova Colheita 2012**..... £21.50  
*Touriga Nacional/Touriga Franca/Tinta Roriz/  
Tinto Cão*

**Contraste Red 2012**..... £24.00  
*Indigenous Douro Varieties blend  
(Donzelinho/Esgana-Cão and Others)*

**Quinta Nova Grainha 2009**..... £27.40  
*Touriga Nacional/Touriga Franca/Tinta Barroca/  
Tinta Roriz*

**Quinta Nova Reserva 2009**..... £35.50  
*Touriga Nacional, /Touriga Franca/Tinta Roriz/  
Tinto Cão*

**Conceito Red 2011**..... £38.00  
*Mixed tradicional Douro Varieties (15+)*

## Beira Interior bottle

**Beyra Red 2012**..... £16.50  
*Alfrocheiro/Aragonês/Jaen/Touriga Nacional*

**Quinta dos Currais Red 2012**..... £17.50  
*Aragonês / Castelão / Rufete / Touriga Nacional*

**Beyra Quartz Red 2012**..... £20.25  
*Touriga Nacional / Aragonês*

**Beyra Superior Red 2012**..... £28.25  
*Touriga Nacional / Aragonês*

## Bairrada

**Vadio Red 2009**..... £25.00  
*100% Baga*

**Luis Pato Rebel 2010**..... £25.00  
*Baga, Touriga Nacional, Bical*

## Alentejo

**Pousio Red 2011**.....£19.00  
*Touriga Nacional*

**Virgo Red 2010**.....£25.00  
*Trincadeira / Alicante Bouschet/ Aragonéz/ Syrah*

**Aventura Red 2012**..... £25.00  
*Touriga Nacional/ Aragonês*

## Dão

**Quinta das Maias** ..... £16.95  
*Organic-65% Jaen + Touriga Nacional and Alfrocheiro*

**C. Passarella "A Descoberta"**..... £20.60  
*Touriga Nacional , Alfrocheiro, Jaen e Tinta Roriz*

**Casa de Mouraz**..... £21.90  
*Organic -Touriga Nacional, Tinta Roriz, Alfrocheiro,  
Jaen and Água Santa*

**Álvaro Castro Outeiro**..... £22.20  
*Alfrocheiro, Jaen and Tinta Roriz*

**Álvaro Castro Dão**..... £27.15  
*Touriga Nacional , Alfrocheiro, Jaen e Tinta Roriz*

**C. Passarella "Abanico" Reserva**.....£29.45  
*Touriga Nacional , Alfrocheiro, Jaen*

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Portuguese wine is  
some of the most  
distinctive produced  
today.

**Jancis Robinson**

Wine Writer and Educator,  
[www.jancisrobinson.com](http://www.jancisrobinson.com)

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# Port Wine

## Tawny

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(Barrel / Wood aged)

glass ½ bottle (37.5cl)  
**Niepoort Tawny Dee** ..... £3.50 / £14.00

Excellent with nuts and nut based cakes and desserts (Walnut Cake!)

*Brick red / tawny in colour, with delicate nutty aromas and a hint of dried fruits. On the palate, very well balanced with a youthful fruity, luscious character, which integrates well with a long spirity finish.*

glass Bottle (75cl)  
**QN Clã Special Reserve** ..... £4.00 / £29.00

Good match with cheeses and chocolate based desserts

*With a strong red colour and dark orange hints, this wine presents an intense and mature red fruit aroma, with vanilla and balsamic notes. It shows some volume in mouth, smoothness and good fresh flavours, specially from the red and black jammy fruits. The final is long and very elegant.*

glass Bottle (75cl)  
**Niepoort Senior Tawny** ..... £4.50 / £34.00

Good as an aperitif or matched along with a cheese board.

*Dark red in colour with a fresh vibrant aroma of dark fruits which follows through on the palate along with an almost mineral character, a youthful wine with good extract and great balance, offering superb "drinkability". Ready to drink now, after a meal on its own or with soft cheeses.*

## Ruby

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Young / Bottle Aged

glass ½ bottle (37.5cl)  
**Niepoort Ruby Dum** ..... £3.50 / £14.00

Chocolate desserts, specially dark chocolate. Cheddar, Gouda, Brie cheese.

*Dark red in colour with a fresh vibrant aroma of dark fruits which follows through on the palate along with an almost mineral character, a youthful wine with good extract and great balance, offering superb "drinkability". Ready to drink now, after a meal on its own or with soft cheeses.*

## LBV

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Latle Bottle Vintage  
(single harvest)

glass ½ bottle (37.5cl)  
**Niepoort LBV 2009** ..... £5.00 / £18.50

Good match with cheeses and chocolate based desserts

*A pretty, deep ruby/violet colour, it has a complex aroma where red fruit notes are predominant, reminiscent of cherries and spices, with a peppery touch. A hint of dark chocolate. On the palate, it is greatly concentrated and full-bodied with firm tannins which at the same time are elegant and smooth. The great acidity provides freshness and balance to the wine. The finish is long and pleasant.*

glass bottle (75cl)  
**Quinta Nova LBV 2009** ..... £5.00 / £18.50

Good match with fat cheeses, chocolate based desserts or spicy dishes.

*Deep red colour with violet hues. On the nose reveals intense blackberries and some floral notes. On the mouth its full, structured and soft with a magnificent balance of sweetness, acidity and alcohol, aromas of wild berries with hints of balsamic notes. Very concentrated, with a silky texture. A smooth yet precise finish. Very persistent and tense with intense fruit notes.*

# Moscatel & Madeira

## Moscatel

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glass    Bottle (75cl)

**QN Clã Douro Moscatel** ..... £4.00 / £29.00

Medium Sweet / Fresh! (100% Moscatel Galego Branco)

Great at the end of the meal on its own, or with desserts such as our very own "Sericaia".

*First the perfume, then an intense flavour of lemon jam. Linear structure and juicy character, that shows a delicate aroma of orange blossom and also the sweet aroma of very ripe apricot. Very good balance between acidity, sweetness and structure. Long length in mouth and very persistent.*

## Madeira

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glass / Bottle (50cl)

**Barbeito 5 Ys. RSV Rainwater**..... £4.00/£22.50

Medium Dry (80% Tinta Negra / 20% Verdelho)

Excellent as an aperitif with Cheese boards, Olives, Savory Petiscos (Tapas).

*Gold colour. Quite aromatic!*

*Caramel, nuts, almonds, candied fruits. Full, and extreme softness. Long and fresh.*

glass / Bottle (50cl)

**Barbeito 5 Ys. RSV Boal**..... £4.00 / £22.50

Medium Sweet (100% Boal)

Wonderful digestive, great with chocolate, cheese or even foie-gras!

*Honey colour. Aromas of dried fruit, floral and yellow fruit jam.*

*Round medium bodied wine, slightly smoked, finishing fresh and tangy.*

glass / Bottle (50cl)

**Barbeito 5 Ys. RSV Malvasia**..... £4.00/£22.50

Sweet (100% Malvasia)

Wonderful digestive, great with chocolate and cheese.

*Gold colour. Notes of toasted almonds, honey and a bit of smoke. Slightly caramelized on the palate, fresh and polished.*

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