

Portugal at its VERY BEST!



Let us set the scene:

From the Douro: Introducing Mateus Nicolau de Almeida

It was two Thursdays ago and the sun was shining down on Santa Barbara. We had tasted a whirlwind of wines that morning and aside

from one or two fairly good wines nothing had wowed us. It was nearly closing time when a car pulled up and out stepped our friend Leigh with more wines to taste.

At this point we really wanted to head out for a nice, quiet happy hour but work is work and if we don't taste, we don't know.

Wow do we know now!

The first wine silenced us. A white from the varietal Rabigato (100%).

After that first sip we had a craving for fried chicken (oddly enough),

then thought sautéed calamari, seafood paella, grilled salmon, even

fried rice would pair wonderfully.

NICOLAU DE ALMEIDA

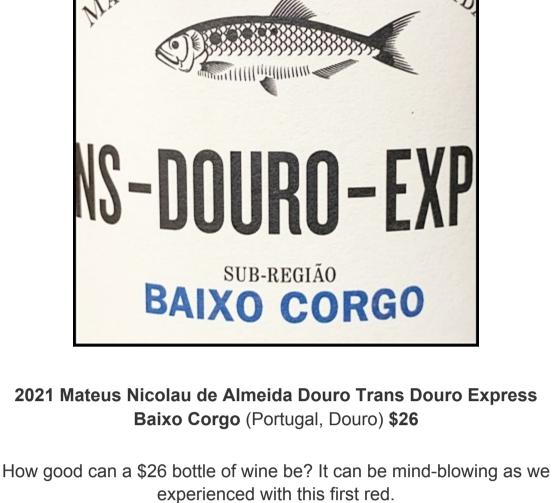
finish. There's exotic, nearly ripe pale melon here, with a savory crushed granite minerality. Cardamom makes an appearance along the way, then as the liquid mingles with air tangerine, meyer lemon, and a creaminess develop. Elegant, classy, and utterly delicious.

2021 Mateus Nicolau de Almeida Douro Douro White "Eremitas — Amon de Kelia" (Portugal, Douro) \$35

The wine has a lush citrus element with gripping texture and a spiced

This has to be the **best Portuguese White Wine** we've ever had. It's simply perfect.

NICOLAU DE ALMEIO



of the two reds with beautifully minerality, red and dark berry fruit, hints of rhubarb and savory spice. It lingers on the palate long after, sealing in memory the delight of this juice.

We were wowed by the aromas that shot from the bottle upon pulling the cork. Wonderfully berry and wild flower bouquet. This is the lighter

SUB-REGIÃO
CIMA CORGO

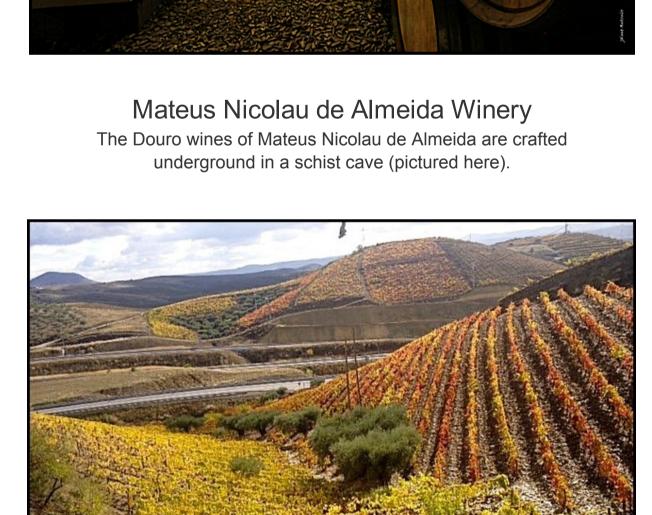
2021 Mateus Nicolau de Almeida Douro Trans Douro Express
Cima Corgo (Portugal, Douro) \$26

Is there such a thing as Boysenberry minerality? If not there is now; mind blown (again). There's a brambly essence here, Mediterranean

sauce.

spices, Boysenberry, cranberry notes...exotic yet familiar; something unexpected but most welcome.

If we ever wondered if there was a Portuguese wine that would pair beautifully with duck, wonder no more! This is your bottle (move over Burgundy). Also wonderful with grilled pork (with thyme) in a wild berry



different sub-regiões (subregions) of Douro and indigenous varieties.

Organically farmed and certified, their wines are defined through a combination of vineyards in the



Our first idea went something like this:

Course 1: Sauteed Calamari

Course 2: A Selection of Cheeses and Charcuterie

Course 3: DUCK:

Peppered Duck Breast With Red Wine Sauce

or go classic French with

Canard aux cerises (Duck with Sour Cherries)

Our Douro 3-Pack is on sale for \$76

Back to the wine:

(reg 87) until we sell out.

Production for these wines hover around 200 cases each so we felt pretty special we were able to secure 24 bottles of each wine.

We appreciate your support!

Renegade Wines

Call 805.568.1961 or email us to reserve

417 Santa Barbara Street Suite A-6 Santa Barbara, CA 93101

805-568-1961

Renegade Wines - 805.568.1961 - http://www.renegadewines.com

Subscribe to our email list.

Manage your preferences | Opt out using TrueRemove®
Got this as a forward? Sign up to receive our future emails
View this email online.

Share this email:

417 Santa Barbara Street Suite A-6
Santa Barbara, CA | 93101 US

This email was sent to .

To continue receiving our emails, add us to your address book.

emma