

Client: JP Ramos
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Size: 115cm2
Value: 1684.75

Wines of the week

*Terry Kirby selects
the best bottles to buy*

*The festive season sees many of
us indulge in the annual treat of
a bottle of port - but there are also
some terrific table wines to be
discovered in Portugal...*

Sunday lunch

Cedro Do Noval 2009

A red of depth and richness from one of the oldest port houses, many now producing table wines using a traditional mix of port grapes such as Touriga Nacional, while some Syrah adds velvety spice. Good for roast game, red meats and robust casseroles. The 2007 is even more developed.

£14.99, *ocado.com* (2009);

£18.35, *bbr.com* (2007)

Midweek meal

Tercius Alvarinho 2012

From the Vinho Verde, made with local Alvarinho grapes but closer in style to Galician whites to the north - where it is called Albarino. No characteristic pétillance, but a fuller-bodied, concentrated white, with intense fruit flavours, lovely acidity and just a tinge of smokiness. Eat with seafood or possibly pan-fried pork escalopes.

£10.99, *Marks & Spencer*

Bargain basement

Ramos Reserva 2012

From the up-and-coming Alentejo region, this is a robust, spicy, all-purpose, very food-friendly red, perfect for stocking up for Christmas to accompany all types of meals. £7.49 (each, for two as part of a purchase of six mixed bottles) until 3 February (normally £8.49), *majestic.co.uk*

