

Client: JP Ramos
Source: Edge Magazine (Warwickshire) (Main)
Date: 01 April 2014
Page: 54
Reach: 20000
Size: 920cm2
Value: 1610


Tagus Creek

FLORAL NOTES

Wine this spring

Laura Clay

Spring is a time of new life, a fresh and positive beginning, looking forward to the bright sunny days ahead. Let's at least try to be optimistic. In the vineyard, the soils are warming up, the sap is rising and the leaves are beginning to push through the buds in what's known as bud burst or bud break. It's both a time of positive excitement and stark anxiety. Within a few days, if the temperatures are sufficiently high, the leaves separate from the bud and emergent tendrils unfurl looking for light and the 'vintage' is underway. These tender shoots, however, are sorely vulnerable to spring frosts. If all goes well the wine-maker is on the first couple of rungs of the wine-making ladder.

I'm putting away my woollies and wellies; my recipes for hearty casseroles and winter soups will not be used for a while and down in the cellar. I'm looking at lighter reds and fresh whites. At this time of year, we might be grapes picked the previous year, from both Europe and the Southern Hemisphere. Fresh and floral aromas with fruity flavours on the palate are a great way to say goodbye to the winter months and to welcome the longer, sunnier, brighter days ahead.

Look to warmer countries like Spain and Portugal, to Argentina and Australia. Look to grape varieties you don't know for a change, perhaps a Torrontés from Salta in Argentina; citrusy, spicy and delightfully aromatic. Or a Fernão Pires (weirdly also known as Maria Gomes) from the Tejo in Portugal with its exotic fruit character and lovely freshness. And, of course, there's no need to ignore the reds. Look out for such juicy numbers as Aglianico from Campania in Italy or Agioritiko from the Gaia Estate in the Peloponnese, and Portugal has literally hundreds of unusual varieties, well, unusual to us, and the wines are often very good value.

Widely available is the Portuguese Tagus Creek range produced by Falua, a progressive and forward thinking wine-making company owned by João Portugal Ramos. Located about 40 miles north of Lisbon on the banks of the river Tagus, the company has over 100 hectares of vines and in this range they are blending both classic and universally known varieties along with the country's classic and traditional grapes. These are great wines for the spring; fresh and fruity, easy and approachable, perfect with or without food and we have 6 bottles to give away.



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