

**Client:** JP Ramos  
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## WINE

with Julian Whittle

It can take a long time for a wine region to shrug off a reputation for mediocrity.

Italian whites such as Soave and Orvieto took decades to be taken seriously again after greedy and lazy producers tarnished once-revered names. The same is true of the Dão region in northern Portugal. In Victorian times, Dão was responsible for Portugal's greatest reds. But in the post-war years, production was dominated by co-operatives that seemed to care little about quality. The wines were often tannic and lacked fruit. Cheapness was their one redeeming feature.

Since the 1990s, things have improved markedly. Private estates have reinvigorated Dão. Prices remain depressed, however, certainly compared with the more fashionable Douro region, so Dão is a good place to look for bargains. I'd class the Foz Dão 2012 as a bargain, especially with £2 off at £5.99 at Tesco. The offer ends on Tuesday.

It's a blend of touriga nacional - Portugal's most characterful indigenous grape - afrocheiro and jaen, fermented in stainless steel and aged in French oak for six months. The nose is perfumed and floral, with plum-like fruit showing on the palate. The tannins fade to a silky finish. A well-crafted, balanced red.