

DOURO

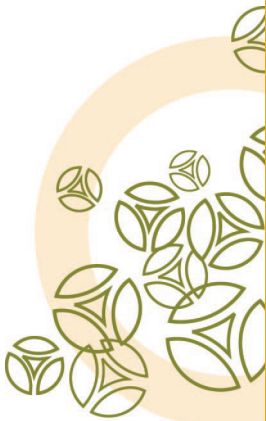
QUINTA DA PRELADA
PESO DE REGUA


OVERVIEW | The Quinta da Prelada was established in 1756, but, until recently, only grew grapes for major Port shippers. Today, however, owner Rui Magalhães and oenologist Francisco Montenegro are part of the new breed of independent Port producers, having released their first wine in 2005. Located in the Douro valley sub-region of Cima Corgo, the Quinta has 60 hectares (50 are planted to vine), ranging in altitude from 250 to 450 meters. The varieties are 15% white and 85% red. With low yields (an average of 1 kg per vine stalk), hand harvesting, gentle treatment of the fruit, hand sorting, fermentation only with indigenous yeasts, and bottling without filtration, this is as pure an expression of Port as one can find anywhere.

The LBV 2000 was their first wine to be released, immediately attracting much attention because of its fruit richness and freshness. It was followed by the 2004 vintage bottling, which debuted as the top fortified wine at the International Wine Challenge in London in 2007. More recently, Rui and Francisco uncovered a few drums of 10 and 20 year old Tawny, which are available in limited quantities. Finally, in 2008, they released a table wine called Poyares. Such dry wines have taken the Douro by storm in recent years. Combining the know-how of these two men, the Douro's delicious traditional varieties, and the steeply sloped vineyards akin to those found in the Mosel and the Northern Rhone, it's easy to understand why noble wines like these can be realized here.

WINES |

Poyares Duoro Tinto
 LBV Port
 10 Year Tawny Port
 20 Year Tawny Port
 Vintage Port


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