



## TERRAS DE VIRIATO RESERVA, DAO 2014

Caves Campelo, S.A., Braga, Portugal

**LCBO # 12712 | 13.0% alc./vol. | \$14.95 | Release: 07-Mar-2020**

*"Very good value here in a deeply coloured, fairly dense and well structured Dao that offers up nicely ripened blackberry jam fruit with some oak spice and vanilla..."*

**Score – 88p (David Lawrason, Wine Align, 2020)**

*"A polarizing red with delicious stewed plums that are given lift by a touch of bitterness. Violets and licorice remain but this is more about the fruit. Very good concentration. Oak spice does not go unnoticed but does not dominate either."*

**Score – 88p (Sara d'Amato, Wine Align, 2020)**

*"Bright berries, soft tannins. Crushed leafy strawberries. Savoury notes. Eat with charred steak." (International Wine Challenge, 2017)*

### History & Terroir:

José Carlos Lima & Sons own the winery for over a decade now, while respecting the traditional values and quality they bring personal youthful touch to the exceptionally friendly wines they create.

Caves Campelo is one of the oldest Vinho Verde producers in the region, it started activity in 1923 and officially was founded in 1951. Campelo group bottles, distributes wines and brandy from several regions: Vinhos Verdes, Douro, Dão and Port Wines. Campelo is present in three sub-regions of the Vinho Verde Wine Region, with main operations in the Cávado sub-region, in Barcelos. It also has wineries in Marco de Canaveses and Castelo de Paiva, in the Amarante and Paiva sub-regions and distribution centre in Matosinhos.



### Vinification:

Produced from selected grapes, with controlled fermentation temperature in stainless steel vats. The final blend was made with 50% of wine aged in French oak & 50% in American oak barrels for 1 year, in order to give more complexity & body to the wine.

**Variety:** Touriga Nacional 40%, Tinta Roriz 30%, Jaen 20%, Alfrocheiro 10%

**Residual sugar:** 1g/L

**Serving suggestion and food pairing:** Serve at 17°C with lamb stew, goat or cured cheeses.

**Wine Align**

**International Wine Challenge**

**Concours Mondial de Bruxelles**

**88p**

**SILVER**

**SILVER**





## TERRAS DE VIRIATO RESERVA, DAO 2014

LCBO # 12712

### CANADIAN ACCOLADES

<p>Sara d'Amato '20</p>	<p>A polarizing red with delicious stewed plums that are given lift by a touch of bitterness. Violets and licorice remain but this is more about the fruit. Very good concentration. Oak spice does not go unnoticed but does not dominate either. Pair with protein to off-set the tannins. Tasted February 2020. <b>Score - 88 points, <a href="http://www.winealign.com">www.winealign.com</a></b></p>
<p>David Lawrason '20</p>	<p>Very good value here in a deeply coloured, fairly dense and well structured Dao that offers up nicely ripened blackberry jam fruit with some oak spice and vanilla. It is generous to a point, but Dao reds are toughly structured for some tastes. This strikes a good median. The length is good to very good. Tasted Feb 2020. <b>Score - 88 points, <a href="http://www.winealign.com">www.winealign.com</a></b></p>
<p>Michael Vaughan '20</p>	<p>How can a 2014 Dão red be fresh, ripe and ready-to-drink? The secret: keeping in stainless steel as soon as the wine finishes its one year of oak aging and possibly, topping up with up to 20% of fresher, more youthful wine. Fairly deep purple red colour. Fairly juicy, fruity, ripe, plum-cherry nose with a touch of minerals and sandalwood. Dry, medium bodied, tangy, fairly fresh, ripe, plummy-cherry flavours with a crisp, fairly high acid, faintly cedary finish. This tasty blend of 40% Touriga Nacional, 30% Tinta Roriz, 20% Jaen and 10% Alfrocheiro has 13% alcohol and 3 g/L residual sugar with lot number L19333 on the back label meaning that this batch was bottled on Friday, November 30, 2019. You can safely ignore the 2017 tasting note appearing in the Vintages Catalogue. Has not appeared in Vintages before. <b>Score – 88.5 &amp; Very Good. <a href="http://www.vintageassessments.com">www.vintageassessments.com</a></b></p>
<p>Carolyn Hetke '20</p>	<p>Portugal is offering another robust, easy drinking blend. The combination of fresh and dried red fruit and a smooth palate makes this a very approachable and substantial pour. This good value sipper will have wide appeal. Pair with charcuterie, steak or stew. Tasted February 2020. <b>Score – 87p. <a href="http://www.nataliemaclean.com">www.nataliemaclean.com</a></b></p>