
Aliança Winemaker's Dinner

Tuesday November 1, 2011

With Head Winemaker Francisco Atunes

Portuguese Queijo Fresco, sea salt, truffle oil

2007 Aliança Vintage Bruto

Elegant, creamy, voluminous, seductive with a very long finish

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Codfish cake with codfish mousse, sweet pepper and black olive relish

2010 Foral Reserva

Blackberry and blueberry fruit with earth notes on the nose, tastes of rich plum and cherry fruit

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Cured choriço and smoked choriço, roasted fingerling potatoes

2008 Bairrada Reserva

Medium-body with firm tannins, showing mature red fruit and a more traditional structure yielding a drier finish

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Sirloin tip (Brazilian-style beef cut), cassava croquette

2007 Quinta da Terrugem

Sweet ripe fruit character on the palate with smoky edges, firm dry tannins lead to a structured yet elegant length

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Desert Trio:

Aged São Jorge cheese and Guava mini tart

Chocolate mousse

Moscatel wine poached pear

2000 Moscatel de Setubal

Aroma and intense flavours of orange blossom, citrus, bitter orange marmalade, raisins, figs and nuts