



2011 BEST BUYS / RATINGS



And other **AWARDS**





AS SEEN IN DECEMBER 31, 2011



BUYING GUIDE



THE ENTHUSIAST 100

#29





92 DFJ Vinhos 2007 Escada (Douro). Want dense tannins? Then this is your wine. Of course, it has much more than that. It has mineral-driven stone fruit flavors, a sense of terroir, of restrained power. It also has a serious side, and definite aging potential. Dionysos Imports Inc. —R.V.

Price: \$18 abv: 13%





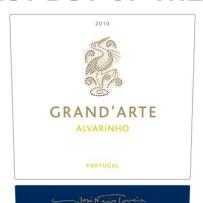






BUYING GUIDE BESTBUYS

9th BEST BUY OF THE YEAR



GRAND'ARTE Alvarinho white 2010 Regional Lisboa; \$11. Full and rounded wine, with touches of toast, pineapple, melon and peach. It's a fine expression of Alvarinho, keeping the essential fresh

structure of the grape while also giving extra weight and richness. R.V. Imported by Dionysos Imports Inc. ABV 13%



















AS SEEN IN AUGUST 2011



BUYING GUIDE BESTBUYS



RESERVA

DFJ Vinhos 2007 Vega Reserva (Douro); \$9. Black-colored wine, showing the rich minerality of the Douro and its impressively structured fruit. Cranberry acidity mixes with black berry and a firm tannic core. Age for 2–3 years or more. Imported by Dionysos Imports Inc. Best Buy. —R.V.





















QUINTA DO ROCIO

RED 2007 REGIONAL ESTREMADURA

"A new brand from an old estate for DFJ VINHOS, Rocio is powerfully dark colored, complex and concentrated. Tannins are contained within a structure that is initially severe and then round out into juicy black currant flavors, always tempered with firm tannins."

R.V. / WE Magazine August 2011 \$18; Imported by Dionysos Imports Inc.













aWCvienna

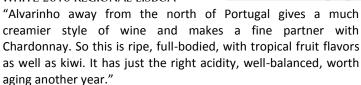
APPROVAL

SEAL OF



DFJ

WHITE 2010 REGIONAL LISBOA



R.V. (11/1/2011)

Imported by Dionysos Imports Inc.

















WHITE 2009 REGIONAL LISBOA

"An equal blend of wine fermented in stainless steel and fermented in wood (hence consensus), this is finely balanced. Its apple and apricot fruits have great acidity, while also rich, fruity and structured. The finish is lingering, fresh."

R.V. / WE Magazine August 2011

\$13; Imported by Dionysos Imports Inc.









GRAND'ARTE

SHIRAZ RED 2009 REGIONAL LISBOA

"Spicy wine, layering wood and rich black fruits, this is densely structured while still fruity. It is finely balanced, the acidity keeping a refreshing character. Although the wine is called Shiraz, as in Australia, in fact it has more to do with a Rhône Syrah." R.V. (11/1/2011)" \$13; Imported by Dionysos Imports Inc.





GRAND'ARTE









GRAND'ARTE

ARINTO WHITE 2010 REGIONAL LISBOA

"Arinto, sometimes used in sparkling wine, creates a bright, crisp, lime-flavored wine. It is powered by its acidity and the apple skin texture, all the fruit coming right to the front."

R.V. (11/1/2011)" \$11; Imported by Dionysos Imports Inc.

























ALTA CORTE

RED 2008 REGIONAL LISBOA

"Made from Caladoc and Tinta Roriz, this is a polished, while still fresh, wine. Its acidity points up the juicy berry fruits, the tannins almost afterthought in this balanced, structured wine."

R.V. / WE Magazine August 2011

\$9; Imported by Dionysos Imports Inc.





CASA DO LAGO Grande Reserva

RED 2009 REGIONAL LISBOA

"A wine that emphasizes the black currant acidity and firm tannins of Cabernet Sauvignon. The fruit layers acidity, wood and some herbs. Age for another year."

R.V. / WE Magazine August 2011

\$10; Imported by Dionysos Imports Inc.





CASA DO LAGO

WHITE 2010 REGIONAL LISBOA

"Full-bodied, spicy wine. It has a ripe, toast and apple flavor and a smooth texture, with light acidity. The wine is dry while also soft.."

R.V. / WE November 2011

\$9; Imported by Dionysos Imports Inc.

















POINT WEST



RED 2008 REGIONAL LISBOA

"Soft, rich wine, with flavors of ripe plums, a touch of bell pepper, spice and tense acidity. Great drink-me-now wine."

R.V. / WE Magazine August 2011

\$9; Imported by Dionysos Imports Inc.













SEGADA



RED 2008 REGIONAL LISBOA

"Ripe, soft tannins layer with juicy, forward berry fruits and acidity. Here is a wine that is attractive, deliciously fruity, its flavors just ready to cut through a steak"

R.V. / WE Magazine August 2011

\$8; Imported by Dionysos Imports Inc.











FONTE DO BECO

RED 2008 REGIONAL PENINSULA DE SETÚBAL

"Soft, ripe, juicy wine, full of bright red berry fruits, soft tannins and a light structure. The wine is ready to drink, the final flavor lifted by acidity."

R.V. / WE Magazine August 2011

\$8; Imported by Dionysos Imports Inc.















CASA DO LAGO

RED 2008 REGIONAL LISBOA

TOURIGA NACIONAL & ALFROCHEIRO & MERLOT

"Bright red-fruited wine, its acidity well blended into the soft, full fruit. The wine has spice, toast, wild herbs."

R.V. / WE Magazine August 2011

\$9; Imported by Dionysos Imports Inc.













MONTE ALENTEJANO

WHITE 2010 REGIONAL ALENTEJANO

"Crisp and lively wine, with delicate lemon and more forward melon and apricot flavors. Ready for an aperitif this summer." R.V. / WE Magazine August 2011

\$8; Imported by Dionysos Imports Inc.









POINT WEST

ALVARINHO & CHARDONNAY WHITE 2010 REGIONAL LISBOA

"Full honey- and melon-flavored wine, with a soft-textured character. It is full of ripe red apples, well made, if internationally anonymous."

R.V. (11/1/2011)

\$9; Imported by Dionysos Imports Inc.















CORETO

WHITE 2010 REGIONAL LISBOA

"Rounded, soft creamy wine, attractively fruity with yellow fruits and bright acidity. It's easy, the freshness naturally integrated with the soft fruit. Screwcap."

R.V. (11/1/2011)

\$6; Imported by Dionysos Imports Inc.













AW Gienna

SILVER



CORETO

RED 2008 REGIONAL LISBOA

"An attractively light wine, showing its cool climate origin, with red currant fruit and juicy acidity. It's a great summer red, maybe even slightly chilled."

R.V. (8/1/2011)

\$6; Imported by Dionysos Imports Inc.











CORETO

ROSE 2010 REGIONAL LISBOA

"Soft, sweet raspberry fruit-flavored wine. It has a line of acidity while its main character is the light, sweet aftertaste. Screwcap.." R.V. (11/1/2011)

\$6; Imported by Dionysos Imports Inc.

