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THIS MONTH'S RECIPES BROUGHT TO YOU BY:



Nestled in the city of Vouzela, next to the "magic mountains" of Vouga-Caramulo Nature Park, is family-owned restaurant Margarida. This popular gem attracts locals and visitors alike with its authentic Portuguese and Mediterranean dishes and convenient location in what many consider the heart of Portugal.

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WELCOME TO PORTUGAL

BY ALEXANDRA PASTRON

PORTUGAL. THE WESTERNMOST edge of continental Europe. The birthplace of Cristiano Ronaldo. And your next wine exploration destination. What this small coastal country lacks in wine production (Portugal annually produces less than fifth of the amount of wine we do here in the US) it makes up for in cultural identity. Port? Only comes from Portugal. Vinho Verde? As inherently Portuguese as Champagne is French.

For those that have yet to experience Portugal first hand, let me paint you a picture of the country's capital. Imagine: steep, nearly vertical roads with houses built angled into hillsides, yellow cable cars that wind between rustic square houses covered in the sky-blue tiles on the cover of this magazine, and a long suspension bridge that hangs over a foggy bay... sound familiar? Lisbon and San Francisco are actually so similar that the San Francisco-Oakland Bay Bridge and the Ponte 25 de Abril were built *by the same company*. And, both port cities are surrounded by some truly incredible wine regions.

Look to Portugal's rural towns and you will find red-tile roofs, winding rivers and endless rolling hills. Vineyards seem to be nearly falling off cliffsides, but these roots run deep: there is evidence of wine grapes dating back to 4000 BCE, which would make Portugal one of the oldest winemaking regions in the world.

So for this month we've brought you as much of Portugal as we could fit in one blue box. You might not recognize all of the varietals in these bottles, but chances are you'll come to love them. Plus, we've got a rosé that our sommelier said tastes "like a ridiculous day dream." Higher praise cannot be given.

The recipes may also strike you as slightly different - they were developed for us by family-owned restaurant Margarida, which is nestled in the mountains of northern Portugal. It doesn't get much more legit than that.

As we finally say goodbye to winter and step into the springtime, pop open a bottle, pour yourself a hefty glass and imagine sitting on a grassy ridge overlooking rolling hills that fall into the rocky coast...

Welcome to Portugal.

WHAT IS PORT ANYWAY?

BY CHELSEA IVERSEN



PORT WINE IS ONE of the those particularly enigmatic and elusive booze varieties. In short, it's a fortified wine that comes exclusively from the Douro Valley region of Portugal. You probably know it as a sweet after-dinner drink, but many Portuguese consider it their lifeblood, and it's been a major export of the country for a few hundred of years.

Made from dark red grapes, port was a rich, robust alternative to the tart reds that were commonly made in Portugal during the 1600s. To allow the barreled wine to survive exportation and the journey overseas without spoiling, the wine was fortified with a highly alcoholic brandy, called aguardiente, as a preservative. This fortification was the start of the port we know today.

CRUSHING IT

At traditional wineries, grapes are crushed by foot to sort out the bitter seeds and skins from the smooth fruit juice. Once the grapes are crushed, the wine is filtered out of the vat and start their fermentation process as red wine. Meanwhile, the stomped skins and mash left in the vat are collected and used to create aguardiente. The mash is fermented and distilled to create the potent wine - we're talking 70 proof. This strong brandy is added to the red wine after three or four days of fermentation, and the high alcohol content stops the wine's fermentation in its tracks. The result: A sweet (strong) wine that hasn't gone through full fermentation so it still contains some of the fruit's sugars.

AGING IT

Some ports are aged only for about three years, while other producers don't even bottle their port until it's aged at least seven years. The best ports, though, are those that have been aging for 10, 20, 30 years, and beyond. The process of aging makes the port wine more complex, as the wine collects the flavor from the barrel, the wine and other ingredients (pistachios for whites and dark berries for reds, for example) that are added during the process.

SERVING IT

Most ports are better when served slightly chilled. A good rule of thumb

is to stick it into the fridge for 15 to 20 minutes before serving. The purpose of this is to mask some of the initial alcohol flavor to really allow the fruit flavors to come forward when you first sip. Otherwise, some of the best ports can seem a bit too strong.

DRINKING IT

There are arguments as to when the best time to enjoy port is. The French and Northern Europeans tend to enjoy it as a before-dinner aperitif. The English and Americans prefer port as a digestif, paired with desserts and chocolate after a big meal. The Portuguese, however, have a different take on the beverage. They enjoy it whenever they damn well please.

KNOW YOUR PORT

Tawny

The Portuguese simply call this type red port. Tawny is filtered and ages only in the barrel, which gives it its caramel color. Once it's bottled, it stops aging, which means you can open one today and still drink it three years from now - that is, if you have some incredible willpower!

Vintage

Vintage port is unfiltered and, though it's aged in barrels as well, it continues to age when bottled. They tend to be a very dark red and a touch more sweet than tawny, and these port wines come from the best crop from the best growing years - a designation that is officially decided by the Douro and Port Wine Institute.

Late Bottled Vintage Port

LBV for short, late vintage port is very similar to vintage, except the grapes aren't declared vintage by the Douro and Port Wine Institute. That means that these bad boys are almost half the price of their vintage cousins, but are pretty much the same high quality.

Ruby

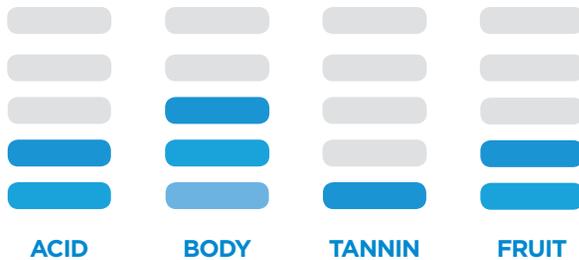
Ruby port wine is the most commonly sold, as they are the youngest and fastest to produce. They're stored in stainless steel tanks as opposed to barrels, and they don't age in the bottle.

2015 CAVES VELHAS, ADEGA DA VILA, ALENTEJO

40% Aragonez, 40% Trincadeira, 20% Alicateira Bouschet



- Alentejo, Portugal
- Celebrating the last snowstorm of the winter with a Mario Kart tournament
- Chicken with Rice
- Hey Ya - OutKast



- Dark blackberry and over-cooked blueberry pie flood the glass, followed by a dusting of potting soil.
- The taste of layers upon layers of tropical rain-soaked earth make you feel like you are drinking in sepia tone.
- This bodacious red is up for the challenge of taking on a dish that's packed to the brim with flavor.

Alentejo is one of the most well-respected wine regions of Portugal. Situated closer to the eastern border with Spain, rather than near the Atlantic coastline, this hot and dry region is best known for its red wines. Although in recent years many more traditional French and Italian varietals have been planted here (think: Syrah and Cab Sauv), this bottle is full-on Portuguese and a prime example of the region.

Tastes like watching the 2010 MTV Music awards, imagining how Lady Gaga smelled in her meat dress. This wine is big boned, savory, juicy and warm. Packed with savvy subtleties of punchy acidity and deep warm intensity. She has it all, from busty fruit to earth-laced bell pepper notes and salty sea air brine in every bit in between.



CHICKEN WITH RICE

Serves 4

- 1 whole chicken
- 2 cups chicken blood
- 3 tbsps olive oil
- 1 onion, diced
- 4 garlic cloves, diced
- 1 bay leaf
- 3 cups rice
- 3 tbsps vinegar

ADD onion, garlic and bay leaf to a big pot with olive oil over medium-high heat.

LET simmer until onions are soft and garlic is browned but not burnt.

ADD chicken to the pot. Season as desired with salt and pepper. Stir and cover.

ADD 6 cups water then cover again. Once boiling, add rice. Stir and cover again.

ADD chicken blood and vinegar to the pot, when rice is almost cooked through. Cook for another 10 minutes, covered, on low heat.

SERVE immediately while still hot.

Photo courtesy of Homem Cardoso

2014 CAVES VELHAS, ENCOSTAS DO DOURO, DOURO DOC
 35% Touriga-Nacional, 35% Tinta-Roriz, 30% Touriga-Franca



-  Douro, Portugal
-  Midnight reruns of all the Harry Potter movies
-  Migas á Antiga
-  1985 - Bowling for Soup



-  Cold-pressed blood oranges, zippy citrus with the minerality of dark purple geodes.
-  Wet skipping stones and pieces of damp driftwood that have washed up on the shore of a summer lake house.
-  This wine is so versatile it'll pair with really anything you have in the fridge - but this herby, complex stew is a good place to start.

The Douro region isn't just for port (although there's plenty of that too) and there is evidence here that Portuguese winemaking actually dates back to 4000 BCE. That makes the Douro Valley one of the oldest winemaking regions in the world.

Now, Malbec lovers please gather around. This Portuguese blend is an anytime of year wine, with its bold body, upbeat spirit and a strong grip that will have you swooning. This is a wine of no intimidation but so much inspiration. Energized raspberries, crunchy minerals, the smell that comes off the lake as you watch a sunrise on the dock, freshly bloomed lush cherry blossoms and inky lavender notes. This wine will keep you warm when the snow is falling and will be holding your hand as it melts.



MIGAS Á ANTIGA

 Serves 4

- 7 oz broa (Portuguese cornbread), crumbled
- 2 garlic cloves, chopped
- ½ cup olive oil
- 4 eggs
- Salt and pepper, to taste
- 4 stems cilantro, fresh
- 4 mint leaves, fresh

PLACE olive oil and garlic in a frying pan over medium heat.

LET garlic simmer until golden brown, then add herbs and crumbled cornbread.

STIR ingredients and let cook for a few minutes.

ADD enough water to just cover the mix in the pan.

PLACE eggs on top, careful not to break the yolk, evenly spaced. Cover the pan.

LET simmer until eggs are cooked.

SERVE hot.

Photo courtesy of Homem Cardoso

2014 CAVES VELHAS, CARDEAL COLHEITA SELECIONADA, DÃO DOC
35% Tinta-Roriz, 35% Alfrocheiro, 30% Touriga-Nacional



-  Rio Maior, Portugal
-  Eating Chipotle on the floor with your roommates.
-  Vitela Assada á Moda de Lafões
-  Ocean Eyes - Billie Eilish



-  Freshly steeped black tea, damp plum trees and earthy spices like nutmeg and star anise.
-  Sensual, bold and plush with overly ripe sun roasted blackberries, cold pressed currants, and fresh-cut violets.
-  A hefty wine like this can't be enjoyed to its full potential without a smoky, rich piece of meat to complement it.

The Dão region is one of Portugal's most serious and is located in the central mountains - no salty sea breeze here! One of the region's most important contributions, however, is that it is the origin of the Touriga Nacional vine that is the main ingredient in Port - and is also in this bottle!

This extravagant juice flaunts its sexy curves, with a mouthfeel that is akin to licking a beanie baby. Perfect for lovers of lush full-bodied California Cabernets, but at a third of the price. It's chill, laid-back vibes and wholly relaxing aura exudes luxury and richness, like a plum colored Adidas tracksuit in a glass. This bottle can accompany your leisure enthusiast soul in its most drunken relaxation-seeking endeavors.



VITELA ASSADA Á MODA DE LAFÕES

 Serves 4

- 3 ¼ lbs veal tenderloin
- 2 small onions, sliced
- 6 garlic cloves
- 2 cups white wine
- ½ cup butter
- 2 bay leaves
- 2 lemons, juiced
- Salt, to taste
- Water

MARINATE meat with lemon juice and salt and let sit overnight, in the refrigerator.

PREHEAT oven to 300°F.

PLACE onions, butter, bay leaves, wine and garlic on a baking tray. Put in the oven on the lower rack underneath where you will be placing the meat. This will serve to catch any excess fat that will drip as the meat is roasting.

PLACE meat directly on oven rack in the middle of oven.

USE baster to drizzle the meat with juices from the bottom tray while the meat is cooking.

COOK for about 2 hours and flip the meat as needed. When internal temperature of the meat reaches 150°F switch oven to broil for a few minutes to toast the outside.

REMOVE from the oven and rest for 15 minutes before serving.

SERVE with baking tray of roasted vegetables and a side of roasted potatoes, white rice or broccoli rabe.

Photo courtesy of Paulo Choupeiro

GUIDE TO PORTUGUESE WINE

BY HEATHER GORDON



LET IT BE KNOWN that Portugal is no poser. She stays true to her land, producing almost all native grapes that are little known in the US (unless you're a wine nerd, like us). The wines of this region are made in a very traditional, authentic way and will completely change both your palate and perspective.

You are probably inclined to think that Portugal is only famous for its sweet Ports, or even its less popular island wine, Madeira. Yeah those wines are chill and all, but nowhere as cool as the hidden gems that Portugal's still table wine has to offer. Portugal gets a bad rap, it's viewed sometimes as a less-than-attractive growth on Spain's gloriously chiseled body. This is simply a lie told to you by some Cava-drinking, Rioja-obsessed loser.

The varied landscape of Portugal has a vast range of soils, from sandy in the northern coastal regions, to rough and rugged in the middle and clay in the south. Large and small rivers and bodies of water cover Portugal, helping to hydrate the land in the different climates from blazing hot desert to the tropical paradises that line the coasts.

Minho

Vinho Verde, an Endless Summer Love
Known for its porch-pounding whites and high acid dream reds. The soils here are very sandy and border the Rías Baixas of Spain. Think of tropical Club Med vibes with lots of rain. Don't be fooled if someone tries to tell you the reason why this region is called 'Vinho Verde' is because the grapes are green and they only make white wine. It's a trap.

Their whites are made most typically from Alvarinho grapes. These wines are extremely chuggable, pair nicely with fish and usually have about 8 percent ABV, so it's totally grandma-tested and approved. The reds are a bit harder to find but can be like tiny tart cherry slaps to the face, leaving you with a light tannin and a green note to savor. The reds are made from a variety of grapes but most popular are Espadeiro and Padeiro.

Douro

Port's home, but he's asleep by 7 pm!
The Douro gets its name from the Douro River, which runs through this region. It's a mountainous region with a hot and bone-dry climate. This area is home to Oporto, the sub-region that makes Port, but also home to Portugal's dry wine king Touriga Nacional. TN is one of many grapes that are produced in this region, but by far the most popular.

It is a big bold red that can be found in the US for as little as \$10 a bottle and would rival any California Cab. Expect big, meaty, juicy, dark, fruit-laced with wet green notes. Prepare to be amazed.

Bairrada

Home to the lady Baga
This area of Portugal is in the center of the country with a touch of coastal land. Baga rules the land here and is a big ass, thick-skinned rustic grape. Usually huge tannin bombs that tote an electric acidity and are good for big rich meats and cheeses. The region's specialties are its reds, but it also produces a sparkling white here and there.

Dão

Burgundy's Portuguese brother
This is an inland region that has a moderate climate and granite soils that are reminiscent of Burgundy. The wines are boldly elegant, clad with a finesse that is in its minerality. The two whites with the most star power are Malvasia and Encruzado. They both have characteristics akin to a creamy Chardonnay; nose like peaches and yellow pears. The best red to look for from this region is Jaen aka Mencia. These reds have an earthy-pepper like aroma, medium body with raspberry and blueberry notes on the palate.

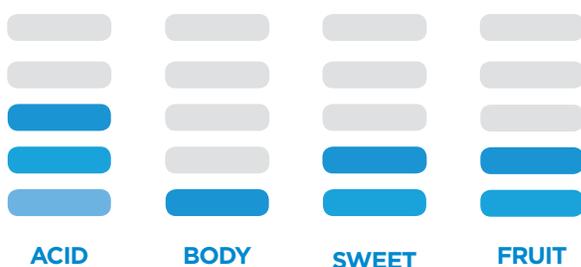
These four regions just scratch the surface, but allow you to have an idea of what Portugal can do... like setting you up for a blind date. We assure you, as your taste makers, that you will find something within this region that is well worth your time. There is something for everyone within Portugal.

2016 FAISÃO, VINHO ROSÉ, VINHO VERDE DOC

50% Espadeiro, 30% Borracal, 20% Padeiro



- Vinho Verde, Portugal
- Rolling down green rambling hills on a balmy spring night
- Aletria
- Stay - Alessia Cara



- Wet granite, white peppercorns and lime zest pazzaz with heaps of strawberry and dried hibiscus.
- Tart pink apple skins followed by blazing notes of tangy frozen strawberry lemonade.
- The sweet and warm cinnamon spices in these noodles will make sure this delicate juice doesn't lose its shine.

Rosé is not just a wine, it is a lifestyle: Carefree summertime living, warm smelling winds blowing through your hair, denim shorts and oversized sunglasses. This wine encompasses all of that beauty. It is carefree, it makes you want to dance, and you never want it to end.

Vinho Verde is a wine region that is particularly known for its white. These are Portugal's famous green wines - *vinho* meaning wine, *verde* meaning green. This rosé, however, is another beautiful example of the tart and lively wines from the area. It explodes into more than just a beautiful pink juice, with a charismatic and spunky body that makes the back of your mouth pucker. With total balance, there's equal parts crumbling minerality and tropical fruit.



ALETRIA

Serves 4

- Salt, for boiling
- 1 lemon, zested
- 350g of angel spaghetti
- 1¼ sugar
- 3½ butter
- 6 egg yolks
- 3 tbsps port wine
- 3 tbsps water
- Cinnamon, for garnish

BRING ½ cup water to boil in a large pan with salt and lemon zest.

ADD pasta to boiling water and allow to cook. If water evaporates, add more as needed. Once pasta is cooked through, drain any excess water - but ideally there will be none leftover - but leave pasta in the pot.

ADD the sugar and butter and let cook for 8 minutes on medium heat.

MIX egg yolks, port wine and 3 tablespoons of water in a separate bowl.

REDUCE heat to low and slowly add egg mixture to the pasta. Stir well.

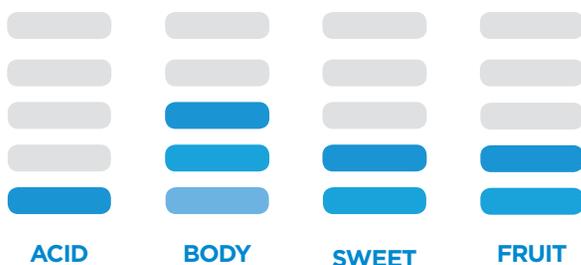
POUR pasta onto plate and sprinkle with cinnamon.

ALLOW to cool and serve.

Photo courtesy of Homem Cardoso



-  Tejo, Portugal
-  Listening to The Beatles on the cassette player in your dad's old car
-  Pataniscas de Bacalhau
-  Penny Lane - The Beatles



-  Golden, slightly bruised apples covered in a salty brine and finished with a drizzle of honey.
-  Dried lemon peel rubbed with freshly picked thyme that was grown in an ocean-front garden.
-  This big bodied white won't be smothered by the fried-and-salty goodness of Pataniscas de Bacalhau.

Golden, straw and silky in color, we would classify this more as a comfort white for a chilly night. It's the Portuguese wine equivalent to your favorite comfort food (mashed potatoes or mac and cheese, anyone?). Surprisingly, this white actually drinks a lot more like a red - this baby is something you can wrap your body up in and snuggle down with. And that is saying a whole hell of a lot for a white wine.

Toasty and lemon-lime zesty with notes of raw almonds and brine, complex and layered yet simple and consoling. And at 13% ABV you can feel the heat of this juice ignite the tip of your tongue and sides of your mouth, finishing with a beautiful length and a touch of acidity that tickles the back of your palate.



PATANISCAS DE BACALHAU

 Serves 4

- 1 lb codfish (dry salted or unsalted)
- 5 eggs
- 2 medium onions, diced
- 1 bunch parsley
- 1 tbsp baking powder
- ½ cup flour
- Black pepper, to taste
- Salt, to taste
- Vegetable oil, enough to cover the bottom of a pan, for frying

BRING a large pot of water to a boil. Add in codfish until cooked through.

REMOVE fish from the pot, reserving water for later. Pull codfish apart and set aside.

MIX eggs, flour, parsley and diced onion. Stir in 1 cup of the reserved cooking water.

ADD in codfish, baking powder and salt and pepper to taste.

STIR all ingredients together. Should be a thick paste consistency, similar to pancake batter.

USE a spoon to create little flat cakes, about the circumference of a baseball.

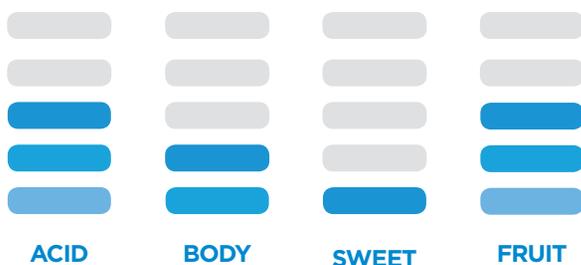
HEAT vegetable oil until almost (but not quite) sizzling. Drop bacalhau cakes into the hot oil to deep fry. Turn periodically to evenly fry. Once finished, place on a paper-towel covered plate to cool.

SERVE with green salad and tomato rice.

2015 CAVES VELHAS, ENCOSTAS DO DOURO, DOURO DOC
 40% Viosinho, 30% Rabigato, 30% Gouveio



- Douro, Portugal
- Eating Cinnabon while waiting for a flight out of Vegas after losing your dignity
- Filhoses de Abóbora
- Same Drugs - Chance the Rapper



- Fresh white plumeria and jasmine flowers wilting in to your icy Sonic limeade.
- At first, this juice makes your mouth pucker like a sour lemon lime candy, but then it twists to tango with black pepper.
- This vino is waving its little wine arms to beg for something sweet to cut the citrus.

A white blend made from three distinct and indigenous varietals that call Portugal home. This is a certified wine (hence the DOC, or denomination of origin). Portugal is very proud of its regional specificities and as such has 31 different regulated winemaking regions - that's a lot for a country that is a quarter of the size of California.

Combining forces these three hard-to-pronounce grapes make for a very easy drinking, crowd pleasing table wine. This means it's perfect for entertaining but also for popping open solo after a long day at the office when you just need some time alone with your vino. It will remind you of eating sour candies in the back of the car on a long road trip, and washing them down with salt and pepper french fries.



FILHOSES DE ABÓBORA

Makes 12 Puffs

- 1 small pumpkin
- 1 pinch salt
- 1 cup sugar
- ½ cup flour
- 1 pinch baking powder
- 6 eggs (2 whole eggs + 4 yolks)
- Orange peel
- Vegetable oil, for frying
- Sugar and cinnamon, for coating

PEEL pumpkin, remove seeds and cut into 1"x1" squares.

BOIL pumpkin with a pinch of salt until soft but not mushy. Once cooked, drain all water and pat pumpkin dry with a cloth.

LET sit overnight in a sealed container.

COMBINE pumpkin with sugar, flour, baking powder, 2 eggs and 4 yolks until it forms a dough.

LET sit for 15 minutes then form into small balls, about the size of a tangerine.

HEAT vegetable oil until almost (but not quite) sizzling. Drop in dough balls, rotating periodically, until fried through. Once finished, place on a paper-towel covered plate to cool.

ROLL the balls in sugar and cinnamon, once cooled, until lightly coated.

SERVE and enjoy!

Photo courtesy of Paulo Choupeiro

DIY: AZULEJOS TILE COASTERS

BY THE WA CREW

JUST LIKE ON THE COVER of this month's magazine, beautifully hand-painted ceramic tile can be seen all over Portugal. From subway stations to churches to ordinary homes, these azulejos are a defining characteristic of the country's architecture. The word *azulejos* actually has Arabic origins, but the practice of cutting solid-colored, polished tiles into mosaic patterns is believed to have originated in Seville, Spain in the 13th century. By the time the method came to Portugal, many of the tiles had geometric shapes hand painted onto them, rather than being cut to fit together. In more modern times, though, many of the painted tiles actually depict scenes from Portugal's history.

In honor of this tradition, we decided to show you how to make your own azulejos so that you can bring a little piece of Portuguese culture into your own home. Plus, you can use them as coasters for setting down your glass of vinho!

- Unglazed ceramic tiles
- Acrylic paint in gloss finish
- Paint brushes
- Cork or felt backing (furniture pads will work too!)
- Glue
- Moisture-resistant, acrylic sealer in gloss finish
- Stencils, optional

PLACE your tile on a covered work surface.

SET your stencil on top of the tile, if using.

BRUSH over the stencil with your desired paint color, careful not to let it move while you're painting.

REMOVE the stencil, careful not to smudge the paint.

WAIT at least one hour for the paint to dry fully.

SPRAY your tiles with acrylic sealer. Two coats is probably best. Allow to dry.

APPLY cork, felt or furniture pads to the back of your tiles.

ENJOY your new homemade azulejos coasters!



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