

# De Luca Fine Wines

"Beautiful Taste"



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July & August  
2009



## A Picture of Portugal

*Special points of interest:*

- Highlights of wine country in Portugal
- Vinho Verde
- How to pair fruit with wine
- A Wine Pack for the BBQ lover.
- Introducing GoVino "Plastic" Glasses!.. and Wine-a-Go-Go!
- A friendly reminder to get your Patio Packs and your Cottage Crates.

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Picturesque Portugal! After arriving in Lisbon the capital of Portugal, De Luca Proprietors Kate and Scott Holden traveled north to Oporto in search of ports aged 20, 30 or 40 years. And what a divine discovery they found in Niepoort; a winery founded in 1842 and carried on by five generations of Niepoorts. Below is a picture of the Niepoort cellar where port is stored and aged.

Onward to touring Gaia and the Vinho Verde region where the Holdens secured an exclusive for their growing repertoire at De Luca Fine Wines: Casa de Vila Verde. Please do check out their website [www.casadevilaverde.com](http://www.casadevilaverde.com) and read more about the varietal Vinho Verde in this newsletter.

At this time, the Holdens also checked out Aveleda and were able to calculate the differences between a Portuguese boutique winery (Casa de Vila Verde) and a winery the size of Aveleda which has larger facilities and appeals to many.

Between the stunning sunsets and the rolling hills of the vineyards, a fair amount of tasting was done. Winery highlights were: Quinta Do Vallado (where the Holdens stayed), Quinta Do Crasto, Niepoort, and Quinta Valle D. Maria.

After sourcing producers in the Alenjo, it was off to the world class Algarve; an area in Portugal famous for its seafood, wine, and... tourists. With great fortune, the Holdens were able to secure an exclusive with a newer boutique winery that was founded by Cliff Richards, singing sensation. This winery, Adega Do Cantor, Quinta do Mira douro

creates both mainstream grape varieties and unusual blends; both international and indigenous to Portugal. Check out this winery at [www.winesvidanova.com](http://www.winesvidanova.com) The Holdens enjoyed great success from their luck in Picturesque Portugal. The arrivals dates on these Portuguese gems will be posted on the De Luca website. Looking forward to hearing your thoughts on our choices!



*Proprietors Kate and Scott Holden (left) with Winemaker Nick in his family's wine cellar: The Niepoort Winery both in Gaia and the Duroro, Portugal*



*The Niepoort Cellar*



Open Monday August 3rd!

# As Easy As Pie!



This story begins with lime and ends with lime—tastic. When was the last time you enjoyed an easy and lime—tastic pie? A little store—bought action gets us through the day but there are times when you can't sacrifice quality. A weekend at the cottage is one of those times.

With that being said, you also want to make life as easy as pie... that means easy to pair with your wine choices, easy to fit into your summer schedule and easy to clean up afterwards. Here's the idea:

1. Buy a graham cracker crust. They're reasonably priced and who are we to judge?
2. Mix a can of condensed milk with the zest of 4 limes.
3. Juice those 4 limes into the mix

- with 4 egg yolks. Save the whites!
4. Let it all sit and do its thing for 30 minutes.
5. Bake at 190° for 20 minutes (I am using the metric system on purpose! The Canadian Way!)
6. Garnish if you will with sugared lime slices.
7. OR... You could beat those egg whites with 15ml sugar and a touch of vanilla to make stiff meringue peaks. Broil those peaks until golden brown... that means keep an eye on it!

Pair with Quails' Gate Optima \$42.89 or Cossetti Moscato D'Asti \$17.84

Of course pie or sweets isn't the only way to get your summer sugar kick. Fruit is undeniably the best way to go. Most of it is in season, it's all over the place, and it can be thrown together as a salad (has anyone tried a Watermelon Feta salad? Check it out at [www.delucafinewines.com](http://www.delucafinewines.com)) or eaten with a mixture of your favorite yogurt and Cool Whip, or it can be lovingly enjoyed with brie and a chilled glass of Virbio Spumante \$19.93.

By the summer's end, all the fruit is getting to that overly ripe and wonderful stage, so you'll need to have an equally as earthy wine to match it. Keep in mind these three tactics when choosing your fruit pairing: flavour, intensity, and texture. You want to match the flavour; a complement, not a contrast. You want the intensity of the wine to match the intensity of the fruit. So ask yourself... are strawberries really that intense or should they be complemented with subtle notes of berries and nuts. Rest assured, one thing is certain: tasting and testing is the most ingenious way to achieve results!



## Cottage Crates

Ahem! This is your friendly reminder to get your Cottage Crate booked and delivered. Give us a ring at 783.9463 (WINE) and we'll have your crate (crate included) ready at your door or office. Mind you, getting 12 luxurious bottles of wine (in white for \$169.99 or in red for \$175) delivered to your place of work may not be an office favourite... unless you are having the annual workplace summer fest. That works too. For

more information on which wines are included, check out our Gift Gallery at [www.delucafinewines.com](http://www.delucafinewines.com).

We are also featuring Picnic Packs of 6 bottles, red or white, both at \$79.99 which include a 6 bottle picnic tote. And last but not least... our 12 bottle Cabin Fever: 6 red, 6 white and a free 375ml Mouton Cadet White for just \$169. How to choose though?!? Good luck!



# Vinho Verde

I admit it. I am partial to the Vinho Verde. At first glance, you aren't sure what to expect. A fair price, a growing demand, a pretty colour, and... bubbles?

Yes it is true. Vinho Verde, which means "green wine" and refers to the wine's freshness rather than its colour, has at least one bar of CO<sub>2</sub> which gives this varietal a funky kick. While it is not considered a semi-sparkling, it is certainly in a class by itself as at least a little-sparkly.

It is intended for consumption within a year. And what a year you can have with Vinho Verde. In the summer, perhaps where it shines best, it can be paired with strawberries and brie cheese. In the autumn, try to balance it with a lighter fish dish. In the winter, a hearty bread. And let it shine in the spring with medium cheeses and goat cheese salads.

Produced in northwest Portugal, an area known as Entre-Douro-e-Minho, the Vinho Verde is malo-lactic fermented which gives it a distinctive personality. It is fruity and fresh and often a lovely lemon or straw colour at 9 to 11% alcohol by volume.

There is nothing like taking this bottle out for a picnic or a patio-filled afternoon. Are you noticing a theme here? As I have said, I am partial to the Vinho Verde. It is a seemingly new treat for me yet it has been gracing the vineyards of Portugal for centuries. 15% of Portugal's vineyards are, in fact, Vinho Verde. That is more than 35,000 hectares of cultivation or in my case, 35,000 hectares of sweet deliciousness.

The information on the right is regarding a new De Luca exclu-

Introducing:  
*Casa De Vila Verde*  
A new exclusive at De Luca Fine Wines. In store soon! Stay Tuned!

POINTS:  
Wine Enthusiast: 88  
Wine Spectator: 87

Vintage: 2008  
Alcohol: 11.5%  
Acidity: 5.9 gr/ltr



Casal Garcia Vinho Verde \$13.99



# A BBQ Pack Attack!

Surely by now you have heard the joke... *The Reason Men are Considered So Good at Barbequing: Women buy the meat, prepare the meat, inform the man when to turn on the bbq, when to put on the meat, and when to turn it off.* You've heard that right?

Well, what better way to enjoy the process (whichever way it occurs in your household.. gotta love diversity) than to try out De Luca's

own BBQ Pack Attack. 4 specially selected thirst-quenching bottles complete with picnic carrying tote and perfectly packaged for just \$49.99.

This means that when you are standing in front of the bbq on Monday of August long weekend with nothing to satisfy your thirsty tickle, you can drop by De Luca and pick up a BBQ Pack Attack. We're open that day too!



# GoVino Glasses

The perfect solution to party glassware exists. The GoVino Glass. Gone are the days of telling a story with a giggle and resting your glass with a glass-breaking bang. Gone are the days that plastic leeches and taints the perfect pour. Gone are the days when you pack plastic cups anyway for that picnic in the park. GoVino is a solution. It solves the environmental issue and the wine quality issue. Being shatterproof and unbreakable are fantastic characteristics, most certainly; but the recyclable and reusable nature of the glassware is by far the most outstanding. We need to rethink the way we pack a picnic or go camping. It isn't environmentally friendly



to be drinking out of different plastic cups each time we pour a new glass. GoVino solves this problem for us. At just \$4.49 a glass @ De Luca, your picnic or your cottage trek is classier, more environmentally friendly, and easier to clean up. Throw your GoVino glasses in a safe place and don't worry about breakage. Another particularly fabulous thing that GoVino glasses avoid

is tainting the aromatics and composition of the wine itself. They are made of Bisphenol-A free, food grade thermoplastic polymer resin: which translates to "safe for you and safe for your wine too". Even still, they look and feel like real glass.

With a clever thumb indentation in the side of each glass, you can

measure up the perfect pour everytime... they were designed for professionals after all... and who doesn't like to feel professional?

They are particularly useful for someone like me who suffers from the "man down!" syndrome... yes, me and wine stems don't work on grass, at the cabin, in restaurants, by the pool, on white carpets, etc. I'm going GoVino!

## Wine-a-Go-Go!



There is simply nothing sexier than saying, having, and drinking Wine-a-go-go! We've taken our hottest new product, the GoVino Glass and a bottle of our finest red or white (valued at \$25.00) and marked it at \$19.99 for you and your partner or your neighbour's friend's sis-

ter's cousin to share. That is 2 GoVino Glasses and a screwtop bottle of wine... so you don't need to spoil your go-go mood by searching for an opener. Just lay back and picnic in style. For an added bonus you get to say you are having wine-a-go-go. Is there anything more fun than that?

