

POUR. EXPLORE.

DISCOVER THE TASTE OF SILK & SPICE

Just imagine the silk and spice routes in your glass. It was the Age of Discovery. Now it is yours to discover.

The 15th Century drama of Portuguese exploration is in the aroma and taste. Vasco da Gama set out on his fast and light ship, Saint Gabriel, and defined the route. It is on the wine label and in museums.

Thanks to da Gama, the spice routes changed the way we eat. Black pepper was once like gold. Now we all use pepper, cinnamon, cloves and nutmeg. Some of these aromas come alive in this red blend's exceptional flavors and deep, rich layers. Why? Indigenous grapes from Portugal's unique terroir.

Many Portuguese still follow the spice route to rediscover Vasco da Gama's travels. When you taste Silk & Spice you can, too. Go to 2014 or 2015 vintages. Keep the cork. It's a surprising discovery.

MEANT TO BE DISCOVERED

Here is winemaker Miguel Pessanha's recipe for this silky and spicy full-bodied Portuguese wine with soft tannins and a long finish.

ELEGANT TOURIGA NACIONAL (40%)
brings floral aroma and silky red berry freshness.

RICH AND STRUCTURED BAGA (20%)
adds aromas of mint, tobacco and cedar.

SPICY SYRAH (20%)
is the raspberry in the red fruits and the aromas of truffle and pepper.

DEEP RED ALICANTE BOUSCHET (20%)
freshens with aromas of mint, berries and cocoa.



VASCO'S VOYAGE SILK & SPICE PARTY DATES

JULY 8, 1497
Launches from
Lisbon with wine
(not water).

MAY 20, 1498
Reaches India
and spices.

SEPTEMBER 9, 1499
Returns to Lisbon.
Wants wine.

90
POINTS
Best Buy

2014 Silk & Spice Red Blend (Portuguese Table Wine).

13.5% ABV. \$15.
IMPORTER: Evaton

Celebrating the Portuguese discovery of the spice route, this blend from different regions is smooth, rich and ripe. It has tannins that enhance the ripe black fruits and bring out the spicy edge to the wine. It is ready to drink.

—Roger Voss, *Wine Enthusiast*

SILK & SPICE is produced by Sogrape Vinhos, a family company. Named "The Best Winery in the World" 2015 and 2016 by *World Association of Writers and Journalists of Wines and Spirits*.

silkandspice.com

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SILK & SPICE
A RED BLEND FOR THE EXPLORERS