

# **MILA'S DESSERT WINES/ SHERRY/PORT**

- 3oz Pours for Dessert Wines/Sherry/Ports.
- Dessert drinks go into the sake glasses.

# BODEGAS TORO ALBALA, DON PX, GRAN RESERVA, 1990

- Region: Montilla, Spain
- Grape: Pedro Ximenez
- Age: 28 years in old US oak.
- Aroma Profile: Molasses, bitter chocolate, raisin, and mineral.
- Palate: Complex, rich walnuts, spiced rye, dried fruit, iodine, coffee, licorice and treacle. This is very sweet, like syrup sweet.
- Price: \$24/pour
- Note: Sherry traditionally comes from Jerez. This is technically not a sherry since it is not produced in Jerez, but it takes on the characteristics of sherry. Gran Reserva's typically have an aging requirement of a minimum of 5 years by law.



# VEGA SICILIA, OREMUS TOKAJI, LATE HARVEST

- Region: Village of Tolcsva, Hungary
- Grapes: 50% Furmint, 20% Harslevelu, 20% Zeta and 10% Sarga Muskotaly (Yellow Muscat)
- Age: 6-8 months in cask.
- Aroma Profile: Concentrated dried apricot, candied orange zest and lemon drop notes
- Palate: Layers of spice, flint and grapefruit pushing through the cream- and spice-tinged finish.
- Price: \$14/pour
- Note: All the Oremus vineyards are classified 'First Growth', according to the historic Szirmay classification of 1803. The grapes are picked so late that 40 to 50% of the grapes have succumbed to noble rot (aszú in Hungarian), giving concentrated sugars and a botrytis complexity.



# TAYLOR FLADGATE 20 YEAR OLD TAWNY

- Region: Douro, Portugal
- Grapes: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinto Cão, Tinta Amarela.
- Age: 20 Year Old Tawny Port is fully matured in seasoned oak casks. The 20 Year Old Tawny is a blend created using tawnies with an average of 20 years of aging.
- Aroma Profile: Opulent and voluptuous nose of complex spicy, jammy and nutty aromas, hints of orange flower and a fine oakiness coming from the long period of aging in cask.
- Palate: The palate is full of very rich and concentrated flavor and has a long mellow finish.
- Price: \$20/pour
- Note: Over many years of aging, the Port wine gradually takes on its characteristic amber 'tawny' color, slowly developing the complex mellow flavors and the smooth luscious palate which are the hallmarks of this style of port.



# CHATEAU LAFAURIE-PEYRAGUEY

## 1ER CRU CLASSE SAUTERNES 2016

- Region: Bordeaux, France
- Grapes: 93% Sémillon, 6% Sauvignon Blanc and 1% Muscadelle.
- Age: The wine is aged for 6 months in French oak barrels (30% in new oak barrels).
- Aroma Profile: Fresh pineapple, green mango, lemon meringue pie and yuzu zest with touches of beeswax, lime blossoms, toasted almonds and cedar chest.
- Palate: The palate is all class with fantastic poise, purity and precision giving the tropical and citrus layers loads of sparkle through the long finish.
- Price: \$30/pour
- Notes: This wine is classified as a First Growth Premier Cru.



# JACOPO POLI GRAPPA DI SASSICAIA

- Region: Veneto, Italy
- Grapes: Cabernet Franc & Cabernet Sauvignon.
- Age: 4 years in oak wine barrels, previously used for Sassicaia wine.
- Aroma: Herbal and biscuit, dried apple peel, floral jasmine, coffee, licorice.
- Palate: Wood, honey, candied fruits, nutty flavors followed by a vanilla, cocoa, espresso coffee, minted bittersweet chocolate and notes of eucalyptus.
- Price: \$40/pour
- Notes: Finish is clean and dry with a faint butterscotch / vanilla.



# Supplement Info About Port Grapes

**\*\*THIS INFORMATION IS ONLY FOR INTEREST PURPOSES, IT IS NOT MANDATORY TO LEARN THIS INFORMATION\*\***

- Tinta Amarela makes wines with intensely perfumed aromas of blackberry and tea, bold structure, deep color and excellent depth
- Tinta Barroca is used to make Port wines, this high yielding grape has very high sugar content, which makes wines with pronounced floral character, good structure and firm, ripe tannins.
- Tinta Cao has blackberry, game and meaty aromas, and contributes longevity and exceptional elegance to the blend of Port wines.
- Tinta Roriz produces deep-colored grapes of moderate acidity which make bold wines with firm tannins, excellent complexity and distinctive resin-like fragrance.
- Touriga Franca has high tannins and is very aromatic; it lends structure and balance to Port wines. It shows intense fresh red fruit, earth and flower aromas, and is very fruity on the palate.
- Touriga Nacional produces wine with finesse, body and warmth that is dark, concentrated, massively tannic and aromatic. It ages to show the complex aromas typically found in mature vintage port.