



Celebrate the Wines of Portugal Weekend Sale and Tasting

Friday, August 17th 5:30pm – 7:30pm
Saturday, August 18th 2:00pm – 5:00pm

Wines of Portugal are all about blends of indigenous Portuguese grapes

CHOCAPALHA Arinto Branco 2015, Lisboa

Reg. \$14.99 SALE! \$12.99

Arinto is the grape for this refreshing white, vinified in stainless steel vats and aged for 5 months on the lees before bottling. Bright, lively, refreshing!

M.O.B. Branco “Encruzado” 2016, Dao

Reg. \$34.99 SALE! \$30.99

This daring joint venture is named for three talented winemakers with deep roots in the neighboring Douro Valley. A blend of 70% Encruzado plus Bical from 25 year old, high altitude vines, the wine was fermented in French oak and aged on lees for 8 months to develop notes of flint and minerality, arising among white fruit and flowery aromas. Encruzado is their finest white grape.

GRILOS Tinto Reserva 2014, Dao

Reg. \$13.49 SALE! \$11.99

Named “Best Buy” by Wine Enthusiast! 40% Tinta Roriz, 40% Touriga Nacional, 20% Jaen aged 9 months in French oak. Aromas of red fruits, toasted nuts and spicy notes with distinct fruity flavors that are soft and harmonious.

Quinta de CHOCAPALHA Tinto 2014, Lisboa

Reg. \$13.99 SALE! \$12.49

Drawing from traditional and modern winemaking influences, Chocapalha boasts both traditional minerality and elegance, while remaining fresh and fruit forward in essence.

CABRIZ Colheita Seleccionada 2014, Dao

Reg. \$11.99 SALE! \$10.49

Wine Spectator’s Top 100 Wines of 2016. A crisp and mineral red, with concentrated flavors of dark cherry & roasted plum, layered with rich, spicy notes. 40% Alfrocheiro 40% Tinta Roriz 20% Touriga Nacional aged 6 months in French oak.

QUINTA do VALE D. MARIA “Rufo” 2015, Douro

Reg. \$14.99 SALE! \$12.99

The Van Zeller family has been in the Portuguese wine trade for over 230 years. “Rufo” is their everyday drinking wine. Indigenous grape varieties, Touriga Franca and Touriga Nacional from 10 to 45 year old vineyards, offer enticing aromatics of ripe dark fruit, spice and earth. Enjoy the silky texture, and long, mellow finish.

Sale Prices through Tuesday, August 21. Call for delivery!

1206 N Wells Street | Chicago, Illinois 60610 | (312) 642-3000 | www.TheHouseOfGlunz.com