Falua by João Portugal Ramos

Red Leg 2007, Shiraz-Aragones

THE WINE: The Falua society is a progressive and forward-thinking wine company owned by **Joao Portugal Ramos**. The company focuses on producing good, easy-drinking wine of exceptional value, with character and flavor. Red Leg is made from grapes sourced in Portugal's hot Alentejo region, resulting in supple, rich, velvety wines, perfect for the American palate. The wine is named after the Red-legged partridge, a handsome and full-bodied bird inhabiting the Alentejo region of Portugal.

KEY SELLING POINTS:

- A great combination of tradition and modernity—bright fruit of Shiraz paired with the more traditional Aragones (Tempranillo).
- ➤ João Portugal Ramos is a world-renowned winemaker, very highly regarded in Portugal and by the international press.
- Falua winery is focused on creating modern-style wines that appeal to the American palate.
- ➤ Nice balance and easy to drink, Good party wine, goes with a wide variety of foods, screwtop closure.



DENOMINATION: Alentejo, VR

VINTAGE: 2007

GRAPES: Shiraz (50%), Aragones (50%)

COUNTRY: Portugal CASE SIZE: 12/750ml UPC: 5604138011171

SUGGESTED RETAIL: \$11.99



PRESS:

<u>eRobertParker.com</u> (2007 vintage) **84 Points:** This is a rather simple wine, grapey, soft and Beaujolais-esque, with obvious flavors and straightforward feel. It does taste pretty good and has just enough tannins... <u>Wine Advocate</u> #180, 12/31/08

<u>Cork'd</u> (2005 vin) This excellent red wine is equally well proportioned, full of body, and spicy rich fruit. Perfect for drinking on its own or with meat and cheese dishes. 6/07

<u>The Sunday Times London</u> (2005 vin) Modern but authentic Portuguese red, with juicy fruit and a gamey, meaty character. 8/25/08

TASTING NOTES: Purplish-red in color, with bright red berry aromas on the nose, especially raspberry. On the palate, a well-balanced acidity reveals slightly spicy red fruit flavors. Perfect for simple roasted meats like chicken or pork, it would also be a great wine to serve at a party with a buffet. Approachable and pleasing.