

Mercado de Vinho do Algarve foi um sucesso épico
Algarve Wine Market was epic success



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Sweet treats paired with Port



Forty-one producers took part in the first ever Algarve Wine Market



A 1863 Niepoort VV



The menu

Cortes de Cima 2013	Aspargus and Hollandaise sauce
Vinha das Neves 2013	Salmon and citrus
Casa da Passarela Villa Oliveira 2012	Ravioli and goat cheese
Soalheiro Reserva 2010	Lobster and orange
Soalheiro Primeiras Vinhas 2012	Crayfish and green apple
Niepoort Coche 2013	Red mullet and carrot
Niepoort Conciso 2012	Tuna and charcuterie
Niepoort Charme 2002	Duck and red fruits
J de José de Sousa 2012	Calf and truffle
Kopke White 30 Years	Macarron and pistachio
Barros Edição 101 Very Old Tawny	Chocolate and pepper
Legado 2010	
Nieport VV 1863	

Adega WineMarket held its first ever Algarve Wine Market at the stunning Epic Sana Hotel in Fálésia, Albufeira, on Saturday, June 6.

The event was well attended with a wonderful mixture of nationalities who all had one thing on their minds - to sample the diverse wines that were on offer.

Forty-one producers joined together with André Ribeirinho, inventor of the SmartWineGlass, and Chef Luis Mourão of the onsite gourmet restaurant Al Químia, under the watchful eyes of the organizers, Adega, and resort staff who were attentive and enhanced to the event.

Wine events are all about connecting producers and wine consumers. Imagine tasting around 30 wines and trying to remember your favourites, let alone anything else.

This is where the SmartWineGlass comes in to play.

Simply scan the glass at the producers table and swipe the corresponding card, and the SmartWineGlass will send you your favorites in an email, taking the pressure off.

There were a lot of familiar faces there and it was great to see Júlio Bastos of Dona Maria who was excited to present his new selection.

The highlight of the event was the Premium Room - a mouth-watering selection of 10 canapés was perfectly paired with five whites and five reds followed by some very indulgent sweet treats and Ports.

The show stoppers for me were the red mullet and carrot with Niepoort Coche 2013 and the crayfish with green apple and Soalheiro Primeiras Vinhas 2012, with the grand finale being a truly amazing Niepoort VV from 1863.

By SARA YOUNG

Photo: Júlio Bastos of Dona Maria

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