



For decades the Amorim family has been the world leader of the cork industry. In 1999 they acquired Quinta Nova de Nossa Senhora do Carmo in the Douro Valey. Luisa Amorim, is at the heart and soul of this project, leading a small team mostly comprised of women.

Port wines originated in this region which has become synonymous with quality of the best Port of Douro wines.

The 2007 vintage of their LBV Port was awarded 90 points by the Wine Spectator.

Quinta Nova Cla and Late Bottled Vintage port offer high profit in by-the-glass pours.

The combination of the sugar content and fortification naturally preserve them. Unlike red or white table wines, they can be stored indefinitely with no spoilage.

Versatility: in the bar, with the cheese menu and on the dessert menu.

SUBURBAN

Stir well with cracked ice:
1 oz. ruby port special reserve Clã
1/2 oz. Appleton Estate Reserve Rum
1 1/2 oz. rye whiskey

BAR DRAKE MANHATTAN

2 1/4 oz. Woodford Reserve Bourbon
1 oz. ruby port special reserve Clã
1 bar spoon of maple syrup
Dash of Angostura bitters

BIN 27 MARTINI

2 oz. ruby port special reserve Clã
1 oz. Vodka
1/2 oz. Cranberry juice

PORT LEMONADE

1/2 part Quinta Nova LBV
1 1/2 parts vodka citron
2 parts lemonade

RUBY SPARKLER

1 part Quinta Nova LBV
2 parts brut sparkling wine (well-chilled)

BEAUTY CONTEST

2 parts Damilano Barolo Chinato
2 parts Quinta Nova LBV
1 part Limoncello
Shaken with ice, top with soda water and a lemon twist.

Cheese pairings

The classic Stilton; Azeitao; Beenleigh Blue; Berkswell; Blue de Bresse; Camembert; Comte; Double Gloucester; Etorki; Forme d'Ambert; Gorgonzola; Gouda; Gruyere; Montgomery Cheddar; Parmesan Reggiano; Pont l'Eveque and Rouquefort.

Desserts

Anything chocolate—the traditional port pairing and America's favorite dessert flavor—and caramel desserts.

