



CRU



What If.....

如果我們的語言是威士忌

10TH
ANNIVERSARY

*Special Feature:
10th Anniversary of Cru Magazine*

PASSION FOR WINE AND LIFE



十年成就傳奇 Glory to The Vintage Port Academy

「砵酒近十年來，在大中華地區已經有2.5倍的增長，這個十分顯著的數字就是我們的目標。」來自砵酒世家的Euan M.Mackay及Nicolas Heath堅守初心，把Vintage Port Academy (VPA) 由2009年默默耕耘至今。雖然「創業難，守業更難」不過對他們來說，推廣著引以為傲的珍稀Vintage Port，也可算是他們的使命。

“In the last ten years, a noticeable increase in the Port market. 2.5 times increase which is a very promising figure. This is our goal.” Jorge Nunes and Nicolas Heath started The Vintage Port Academy at 2009, to promoting different vintage port. “Keeping is always harder than winning.”, they seems to understand it very well.

地理與風土

「與波爾多、布爾岡、香檳以及其他歷史悠久的歐洲「產區」一樣，砵酒是非凡經典的葡萄酒。砵酒產於葡萄牙北部的杜羅河谷 (Douro Valley)，是世界上最古老和最負盛名的葡萄酒產區之一。在砵酒世界中種植葡萄樹的莊園被稱為 quintas，它們等同於波爾多的 châteaux。」Euan 這樣介紹砵酒業。

Vintage Port 的葡萄園位於葡萄牙東北，在杜羅河谷上游的山區。這個地區位於離海岸 130 公里的內陸，Marão 山脈令不葡萄園受大西洋的影響。夏天時，葡萄園區炎熱乾燥，冬天則十分寒冷；砵酒是濃郁而強勁的葡萄酒，杜羅河谷的氣候為釀造砵酒締造了優良的條件。



Geography and Terroir

Port is one of the great classic wines, alongside Bordeaux, Burgundy, Champagne and the other historic appellations of Europe. It is produced in the Douro Valley in northern Portugal, one of the world's oldest and most prestigious vineyard areas. The estates on which the vines are grown are known as 'quintas'. They are the equivalent of the 'châteaux' in Bordeaux. The 'quintas' of the top Port houses are among the most prestigious and the famous wine estates in the world.

The Port vineyards are located in the north east of Portugal in the mountainous upper reaches of the Douro River Valley. This region lies about 130 kilometres inland and is protected from the influence of the Atlantic Ocean by the Marão mountains. The vineyard area is hot and dry in summer and cold in winter, excellent conditions for producing the concentrated and powerful wines needed to make port. The coastal area is humid and temperate, providing the ideal conditions in which to age the wine.



千錘百煉

如果葡萄酒有超凡的品質、符合酒莊的風格、而且被認定可在瓶內幾十年不斷陳年的潛力，那就有可能判定是經認可的年份。Vintage Port就是當中最珍稀的，而且得到高度評價的砵酒。以往，每十年就只有約三個年份是經認可的Vintage。經認可的Vintage Ports通常是混合了多個quinta（葡萄園）的葡萄，以確保葡萄酒保持平衡、完整、以及有能力隨著歲月而孕育出複雜、具層次的香氣。

打破迷思

「十年前，我們真擔心砵酒會在市場上消失。」為了避免這樣的情況發生，Vintage Port Academy在由六家砵酒家族酒莊在10年前成立，致力向飲家、侍酒師、業內人士、收藏家推廣及宣傳。時至今日，VPA在亞洲市場亦取得空前成功，除了在北京、上海、廣州及香港舉行多場砵酒大師班及品酒會，反應相當熱烈。



Masterpiece

If the wine is of absolutely exceptional quality, consistent with the house style and judged to be capable of improving for many decades in bottle, the decision may be taken to ‘declare’ the vintage. Declared (also known as ‘classic’) vintages are the most valuable and highly rated. Historically, only about three vintages have been declared in each decade. Declared Vintage Ports are usually blends of the produce of more than one ‘quinta’ to ensure that the wine is balanced, complete and capable of developing complex multi-dimensional aroma with age.

Debunking the Myths of Port

“In 10 years ago before VPA, we thought Port is going to be forgotten.” Nicolas said. In order to promote the appreciation and knowledge of Vintage Port, The Vintage Port Academy founded by classic Vintage Port houses, develops the understanding and enjoyment among sommeliers, F&B professionals and importers around the world. The Vintage Port Academy Workshop has been successfully concluded in Beijing, Shanghai, Guangzhou and Hong Kong.

In recent years, the interest in food and wine pairings has encouraged the creation of a whole series of new Port and food pairings including a more specific approach to cheese, desserts and above all chocolate. Pairing Port with Chinese cuisine is still very much in its infancy however a number of successful combinations particularly with Aged Tawnies have been identified including serving 10 Year old Tawny Port with hairy crab or Beijing duck.

2017 Vintage Ports

The 2017s are the classic “old school” Vintage Ports, deep and intense with rich, dark and multi-layered fruit and powerful, compact tannins. The wines are still brooding and reserved but there is a wealth of complex aroma, a hint of riches to come. In 2017 dry conditions throughout the growing and ripening seasons and an early harvest result to that outstanding Vintage Ports. 🍷



近年來，美酒佳餚配對的風潮促進了全新的砵酒與美食配對技巧，配搭的食物以芝士、甜品和朱古力為主。另外，有不少餐廳開始選用砵酒配搭中菜，當中尤其是Aged Tawnies大閘蟹或北京填鴨更是十分匹配。

2017年份砵酒

2017年的Vintage Ports聞香入口馥郁深厚，單寧強勁有力。這些葡萄酒豐富的層次展示出陳年的非凡潛力，是充滿希望的2017 Vintage Ports。2017年是偉大的砵酒年份，因為其乾旱的氣候，早收成，都是成就偉大Vintage Ports的原因。 🍷

