Portugal: The Best Value in Your Wine Rack

BURLINGTON WINE & FOOD

Casal Garcia Vinho Verdhe

Casal Garcia is one of those choices we call a "boat wine"... light, slightly fizzy, and perfect with oysters, shrimp, or anything that came out of the water. This is Portugal's best-selling Vinho Verde, and at 9.5% alcohol, it's easy to see why it disappears so fast.

Aveleda Fonte White

Aveleda Fonte Vinho Verde has earned Wine Enthusiast "Best Buy" status more than once, which means this isn't just a lucky vintage. Crisp and mineral-forward, it's the bottle for grilled fish, chicken curry, or a long lunch where you want something refreshing.

Foral del Malgaço Alvarino

Alvarinho is the grape that put northern Portugal on the serious wine map, and Foral's version, grown in Melgaço at the northernmost tip of the country, really delivers. Fuller in the glass with bright acidity, it holds its own alongside grilled fish or a seafood pasta.

Casa Santos Lima Red Blend

A Lisboa red built from native Portuguese grapes and aged four months in oak... ripe fruit, soft tannins, and a little pepper on the finish. Good with pasta, good off the grill... an easy "yes" at your favorite wine shop.

Casa Santos Lima Colossal Reserva Red

Four native Portuguese grapes, eight months in oak, and a stack of international gold medals...this wine is built for a proper dinner. Dark and concentrated, it's the bottle for braised lamb, a slow roast, or anything that can hold its own against a serious red.

Quinta de Cabriz Dão Red Blend

From Portugal's Dão region, this is a medium-bodied red made from native grapes and aged six months in French oak. Dark cherry, a little spice, and enough structure to make it a smart call with roasted meats or a hearty pasta.