



Douro Valley

Introduction

Portugal is a vibrant country, blessed with geography, geology and topography that generate liquid jewels that we call wine.

We are gathered at the *1st Annual Tasting of Portuguese Wines in Amsterdam*, as professional wine lovers. Our mission at KROSSLINK, as humble and pride ambassadors of Portuguese wines, and our duty toward the Portuguese wine producers, is to contribute to the spread of knowledge about Portuguese wines, and its immense richness of colours, flavours and aromas, brought about by approximately 250 grape varieties, spread throughout 14 main wine regions, with varied *terroirs*.

The journey undergone before wine reaches consumers hands is long. We give you, visitor of this event, the responsibility to pass on the experience that we share here with you, to fellow wine professionals and wine consumers.

We take this opportunity to thank all the producers who trusted us on this mission. Without them we would not have such an enjoyable subject to talk about.

Cheers to them and thank you for your presence.

The Krosslink team, Luciana Moraes & James Cobbold

Organized by:

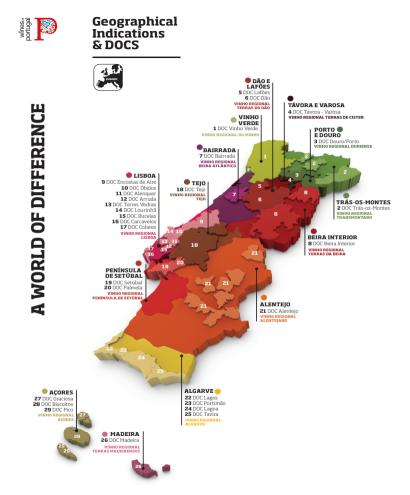


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Producer by Region

VINHO VERDE

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A&D Wines

Alexandre Gomes inherits, from past generations of agricultural activity in the region of Baião, the unique connection to the land, the people, as well as towards the farming activities that fascinate him since tender age. In 1991 Alexandre began planting a new vineyard with approximately 7 hectares spread over several parcels, Quintal, Tapadinha, Padronelo, Sarrabalde, Bogalhão and Varzea, where vines were grafted with varieties from the region, avesso, arinto and alvarinho.

As the vineyard was reaching the optimum age for production in 2005, Alexandre, together with his wife Dialina, started the company A&D. They were committed towards spreading the word of the wines produced, therefore, Investments in both viticulture and infrastructures were planned, allowing the production of quality wines. From then on initiatives and projects multiplied....

A&D acquired another property in the same region, named Quinta dos Espinhosos and obtained a vineyard area of approximately 15 hectares, providing space for the construction of a wine cellar, with all the necessary equipment to produce all the farm's white wines.

Casa do Arrabalde wine was initially available on the market in 2007. A few years later, in 2009, the first Espinhosos harvest occurred.

Vinho Verde



Vineyards







Abrigueiros - Produções Agrícolas e Turismo

Casa da Senra is a Vinho Verde produced in Quinta dos Abrigueiros, in Arcos de Vale de Vez, in the very north of Portugal, north of the Lima river. This wine's production is of around 50.000 bottles per year of an exquisite wine, produced 100% with Loureiro grapes, giving the wine a fesh sweetness.

Quinta dos Abrigueiros, who is also established as an agro-tourism facility, is part of "Rota do Vinho Verde", the official national "route" of Vinho Verde, which is promoted both in Portugal and abroad.

Casa da Senra has been awarded local prizes including in 2010 the first Prize for Vinho Verde Loureiro, on the 20th Edition of Regional Competition of Vinho Verde and Regional Products. It also received a gold medal June 2008 from the Rotary Cub of Vila Verde and number of medals in other regional competitions of Vinho Verde.

More recently, in 2013, Casa da Senra has been awarded a gold medal as "Best of the Vinho Verde", attributed by the CVR (governing body of that wine region), and has also been considered amongst the "50 Great Portuguese Wines" in the UK, by Olly Smith, and in Brazil by Dirceu Viana Júnior, Master of Wine

Casa da Senra's quality has attracted attention, having been referred to in national and international press. It can be found in France, Germany, Norway Canada, USA and China (Macau).

CASA DA SENRA

Vinho Verde







Name of the Wine Casa da Senra Year 2013 Type White Vinho Verde Wine Makers Eng.º António Sousa Region Minho Appelation Vino Verde D.O.C. Grapes 100% Loureiro Analytical Parameters Alcohol (%) 11.90 Total Acidity (g/dm³) 5.40 Residual Sugar (g/dm²) 8.00 Tasting Notes Colour: Citrous Nose: Delicate and intese aroma resulting from the fully matured loureiro grape Mounth: Slightly drv. with a elegant fla-

Mounth: Slightly dry, with a elegant flavour of fresh fruit, rounded and full-boded on palete, with a very persisten finish. Ageing Bottled 4/5 months after harvest

Consumption 8C^o



Entrance to Quinta dos Abrigueiros



Main house of Quinta dos Abrigueiros

Casa Vilacentino

Casa de Vilacetinho is situated in an estate with Noble and Boasted House of the 18th century located in Alpendurada overlooking the River Douro.

With Coat of Arms dated 1790, the Manor house was built by the ancestors of the great owner and winegrower, 1st Viscount of Alpendurada, 7th generation of the current wine producer.

Casa de Vilacetinho covers an estate with 30 hectares of vineyards which develop in a con- tinuous and ordered manner in soils of granitic nature, with a predominantly South sun ex- posure, making it one of the most prosperous locales of the region set to the production of 'Vinho Verde'. It combines a terroir of absolutely unique conditions to wineries equipped with modern and state-of-the-art facilities.

The quality of the 'Vinho Verde' is unquestionable, as it has been awarded numerous prizes since the XIX century, in the most significant national and international wine contests, due to the careful application of the most technical management and agricultural practices.

It is a 'Vinho Verde' with character. Young, fresh, dry and fruited, encloses a fabulous episode that raised the prestige of the brand. During the official visit of Queen Elizabeth II to Portugal, this wine was chosen to accompany all meals and elected for the table of the Chairmanship and Republic Council.





Vinho Verde

Casa Vilacentino





Name of the Wine Vilacetinho Vear 2012 Region Vinho Verde Winemakers José Manuel Antunes, Fernando Moura. António Sousa Grapes Avesso, Arinto, Azal and Loureiro Analytical parameters Alcohol (%) 10.50 Residual Sugar (g/L) 6.00 Fixed Acidity (g/L) 5.50 Tasting Notes Citric wine assimilates an aroma of white fruit from the orchard to a slight tropical taste reveals itself in the mouth as fresh.

smooth and enjoyable, ideal to drink at anv moment

Vilacetinho Vinho Verde

Vineyards Casa de Vilacetinho is located in Alpendurada overlooking the River Douro and covers an estate with 30 hectares of vineyards which develop in a continuous and ordered man- ner in soils of granitic nature, with a predominantly South sun exposure, making it one of the most prosperous locales of the region set to the production of 'Vinho Verde'.

Name of the Wine, Casa de Vilacetinho Grande Escolha **Vear** 2012 Region Vinho Verde Winemakers José Manuel Antunes, Fernando Moura, António Sousa Grapes Avesso, Arinto, Azal and Loureiro Analytical parameters Alcohol (%) 12.50 Residual Sugar (g/L) 6.20 Fixed Acidity (g/L) 8.40 Tasting Notes Citric and attractive aroma that reveals plum and peach assimi- lated with tropical and lemongrass notes, revealing itself in the mouth with a perfect and intrinsic mineral content undoubt- edly makes it our ambassador wine

> Vineyards Casa de Vilacetinho is located in Alpendurada overlooking the River Douro and covers an estate with 30 hectares of vineyards which develop in a continuous and ordered manner in soils of granitic nature, with a predominantly South sun exposure, making it one of the most prosperous locales of the region set to the production of 'Vinho Verde'.

Casal de Ventozela

Vinho Verde

viticultural region. Vinhos Verdes, in the sub-region of the Valley of the Ave, scattered throughout several farms and plots of land, with rather diverse geoand owes its name to the Estate Casal de Ventozela, situated in Mogege. The graphical and climatic geological characteristics. This complexity allows us to obestate's history dates back to 1874, at which time it was the property of one tain wines with very unique characteristics and personalities. At this time, the enof the region's noblest families. In 1978, it was purchased by José Ferreira tire vinevard is organized in independent plots, in accordance with each variety and Cortinhas and underwent rehabilitation and restoration works.

teristics, which allow for the production of unique wines in the world.

with the production and sale of grapes and quickly made its first large invest- to increase production capacity, as well as continue with the development process ment with the purchase of equipment for the production and bottling of wine. that the Agricultural Society has followed since it was created. In 2008, a new brand was introduced "Casal de Ventozela", whereby this brand was intended for the premium wines of the Agricultural Soc. Of Casal Our grapes are planted on gentle slopes, where the soil originating from the breaka new cellar, which will enable us to increase production capacity, as well the large diversity of varieties that one is authorized to plant in the region, we opted followed since it was created.

The Agricultural Society of Casal de Ventozela is situated in Portugal's largest The 25 Hectares belonging to the Agricultural Society of Casal de Ventozela are all the vines were subjected to clonal selection.

The region of Vinhos Verdes, presents us with unique wines full of freshness That year, the Agricultural Society of Casal de Ventozela started its business with and lightness. Rich in hydrographic resources and sketched by hills and val- the production and sale of grapes and quickly made its first large investment with leys, the grape culture in the North of Portugal takes on unparalleled charac- the purchase of equipment for the production and bottling of wine. In 2008, a new brand was introduced "Casal de Ventozela", whereby this brand was intended for the premium wines of the Agricultural Soc. Of Casal de Ventozela. The major goal In 1983, the Agricultural Society of Casal de Ventozela started its business to be achieved until 2015 is the construction of a new cellar, which will enable us

de Ventozela. The major goal to be achieved until 2015 is the construction of down of granite prevails, at an altitude ranging between 100 and 200 meters. With as continue with the development process that the Agricultural Society has to use the region's nobler varieties of green wines (vinhos verdes) to produce our wines, such as: Loureiro, Trajadura, Fernão Pires and Arinto (Pedernã), Padeiro de Basto, Espadeiro and Vinhão.





Name of the Wine Casal de Ventozela White Year 2013 Type White Winemaker Fernando Moura, Pedro Campos Vale do Ave Region Loureiro 60% Trajadura 20% Grapes Pedernã 20% Analytical parameters Alcohol (%) 11.50 Total Acidity (g/L) 6.50 pH 3.21 Tasting Notes With a beautiful citrine color, it shows an intense floral and fresh aromas. The result is a complex, elegant wine with a long, persistent after-taste in the mouth Vinification The grapes are carefully pressed at low pressure, followed by alcoholic fermentation at controlled temperatures between 16 and 18°C. After fermentation, the wine goes through ageing in a stainless steel tank during 4 moths which the fine lees in suspension are maintained. Before its bottling, the wine is filtered and cold sta-

bilized

112 CASAL VENTOZELA

Name of the Wine Casal de Ventozela Red Vear 2013 Type Red Winemaker Fernando Moura, Pedro Campos Region Vale do Ave Grapes Vinhão 100% Analytical parameters Alcohol (%) 12.00 Total Acidity (g/L) 8.40 pH 3.34 Tasting Notes An attractive strong red color typical on Vinho Verde red wines. On the nose it shows an intense, young and fruity with attractive flavors of plum and strawberry. It presents some gas in the mouth, easy tannins and balanced. The finish is smooth and offers a fruity mouth feel Vinification The grapes, harvested by hand and selected in the field, are carefully transported to the winery. After reception in the winery, we do a selection of the grapes at the entrance of the cellar and then we do

> a fermentation with slight carbonic maceration at controlled temperatures.

Casal de Ventozela



Name of the Wine Casal de Ventozela Espadeiro Rosé Year 2013 Type Rosé Winemaker Fernando Moura, Pedro Campos Region Vale do Ave Grapes Espadeiro 100% Analytical parameters Alcohol (%) 12.00 Total Acidity (g/L) 7.40 pH 3.13 Tasting Notes Uniquely produced from the Espadeiro grapes variety, this wine has a clean, brilliant rose color. Very fresh, dry and fruity with hints of raspberries and wild strawberries. Well balanced with a touch of sweetness and mineral notes creating a lovely persistent finish Vinification Uniquely produced from the Espadeiro grapes variety, the grapes are carefully pressed at low pressure, followed by fer-

pressed at low pressure, followed by fermentation with slight carbonic maceration at controlled temperatures between 16 and 18°C. After fermentation, the wine goes through ageing in a stainless steel tank during 5 months.



Name of the Wine Casal de Ventozela Loureiro Vear 2013 Winemaker Fernando Moura, Pedro Campos Region Vale do Ave Grapes Loureiro 100% Analytical parameters Alcohol (%) 12.00 Total Acidity (g/L) 6.60 pH 3.26 Tasting Notes Citrus colored open with glossy reflections, with intense flavor (passion fruit, grapefruit and melon) Also detected aromas of fresh apple with persistent fruity flavour. Persistent wine, wich leaves a round flavour in the mouth, it is possible to identify a refreshing acidity Vinification Uniquely produced from the Loureiro grapes variety, the grapes are carefully pressed at

Vinho Verde

variety, the grapes are carefully pressed at low pressure, followed by alcoholic fermentation at controlled temperatures between 16 and 18°C. After fermentation, the wine goes aging in stainless steel tank during 5 months wich the battonage is made to enrich flavorings



made to enrich flavorings.



Casal de Ventuzela

Quinta de Religães

In 2006 the Dutchman Sjerp Martin settled as a wine farmer in the North of Portugal. Since 2009 his wines have received awards from the prestigious International Wine Competition Decanter in London on an annual basis. By now Quinta de Religães ranks among one of the most prominent vineyards in the Vinho-Verde region. And also in the Netherlands the Loureiro, Chardonnay and Rosé wines are listed on the menus of several Michelin star restaurants.

The small-scale operation and the traditional approach are at the base of his success. From the very beginning Sjerp Martin chose for quality. This was manifested in his careful selection of the grapes that are grown at the vineyard: Loureiro, Chardonnay, Touriga Nacional and Tinta Roriz. For controlling the growth of his grapes and achieving a high standard process of vinification he makes use of modern equipment. The rest of the work is done manually; all grapes are picked, selected and processed by hand. And after the fermentation process in the stainless steel tanks is finished and the wine has reached its optimal quality, Martin bottles the wine himself.

Sjerp Martin

Vinho Verde



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Name of the Wine Quinta de Religães Chardonnay Year 2012 Type White Classification Vinho Regional Minho M Loureiro Visilo Visilo Analytical parameters Alcohol (%) 1350 Total Acidity (g/dm³) 5.80 Reducing Sugars (g/L) 6.00 pH 3.30 Tasting Notes Dry with light hints of vanilla and flowers. Rich with a classical hint of butter. Not a typical style of Chardonnay, which makes it surprising. Our Chardonnay 2012 wine was awarded the commended medal at the renowned Decanter wine competition in London Winemaking The fermentation process takes place at the quinta in stainless steel, double walled and refrigerated tanks. The temperature is kept at a constant 15°C.

Name of the Wine Quinta de Religães Lourerio Year 2012 Type Vinho Verde Classification Vinho Regional Minho Analytical parameters Alcohol (%) 12.00 Total Acidity (g/dm³) 6.10 Reducing Sugars (g/L) 6.90 pH 3.29 Tasting Notes Fresh with a bubble. Hints of green apples and passion fruit. Freshness and digestibility are prevalent and the wine is juicy and high in flavour. A pleasantglass of wine, which can be used for a wide range of gastronomic purposes Our Loureiro 2012 was awarded the bronze medal at the renowned Decanter wine

> Winemaking The fermentation process takes place at the quinta in stainless steel, double walled and refrigerated tanks. The temperature is kept at a constant 15°C.

competition in London.

Quinta de Religães

Solution of Religions

2012

Vinho Verde

		Quinta de Religães Rosé 2012
	Туре	
		Vinho Regional Minho
	Analytical parameters	Ũ
	Alcohol (%)	12.50
	Total Acidity (g/dm³)	4.80
INHO	Reducing Sugars (g/L)	3.08
ITUGAL	pН	3.62
	Tasting Notes	A firm Rosé with earthy tones. Red fruits
	Winemaking	give the wine a harmonious, sweet taste. The wine is dry and has soft acids. The aftertaste is pleasantly bitter as a result of the minerals in the soil. The wine has a lot of substance, which results in a firm aftertaste, especially for a Rosé The fermentation process takes place at the quinta in stainless steel, double walled and refrigerated tanks. The tem- perature is kept at a constant 15°C.





Quinta de Religães

Solar de Serrade

Armonial House of the mid 17th century inserted in the typical Alto Minho sunny architecture in which two towers outflank the lowest and the longest central body. It has a chapel and a romantic garden.

Serrade entailed estate was established by Priest Belchior Barbosa. His successors and descendants were governors and captains mor of Monção and travelled to Mozambique and India.

The frontier surveillance Headquarters were installed in Serrade (1801) under the command of the Marquis de la Rosière.

The Solar de Serrade inaugurated by the State Secretary of Trade and Tourism Mr. Jaime Andrez, on 8/8/1997, has been receiving the visit of important and different Portuguese public figures since then.



Solar de Serrade

Imported by



Vinho Verde



Name of the Wine Alvarinho Year 2012 Region Vinhos Verdes Classification V.Q.P.R.D. Grapes Alvarinho Analytical parameters Alcohol (%) 13.00 Fixed Acidity (g/dm³) 6.20 Total Sugar (g/dm²) 2.40 Tasting Notes Colour: Straw yellow with golden tones Colar 4 Nose: Pronounced and balanced with ERRADE mineral notes Palate: produce a smooth textural sensation and a long lasting wine.

Name of the WineAlvarinho Colheita
YearYear2010RegionVinhos VerdesClassificationV.Q.P.R.D.GrapesAlvarinhoAnalytical parametersAlcohol (%)Alcohol (%)13.00Fixed Acidity (g/dm³)6.20Total Sugar (g/dm²)8.20Tasting NotesNose: Gorgeous floral fragrance, massively fresh with oodles of peach flavour
Palate: Dry, expressive palate with flowers, a green scent which adds depth and
long pure finish

1

Jolar de

SERRADE

ALVARINHO

VINIVERDE

Wine occupies a very special place in humanity history.

Viniverde reinvents and appreciates the History, adapting, renewing and enhancing each wine at the flavor of the times... on the waves of the world flavors...

Viniverde - Promoção e Comércio de Vinhos Verdes, S.A. is a holding company whose shareholders are various companies in the wine sector, dedicated to the production, promotion and marketing of diversified wines and spirits. We are in position to offer a wide range of products, targeted to all market segments, with an excellent ratio quality/price, without any restrictions concerning quantities/ volumes.

We operate successfully on a global market. Our products — reds, whites, rosé and sparkling wines, as well an old brandy made from "Vinhos Verdes" — are exported around the world.

We are also in position to offer a personalized range to the clients who wish to commercialize products, brands and labels of their own conception, adapting them to the specifications of each customer and/or market.

We have know-how, resources and cutting-edge technology that allow us to produce young, fresh, fruity and balanced wines, all of them geared to the new market tendencies.

LIVING NATURALLY... A NEW CONCEPT IN NEW WINES...

Vinho Verde



Vineyards

alto LIMA



Name of the Wine Alto Lima White Year 2013 Type White Wine Makers José Antas Oliveira Region Minho Classification Vinho Verde – DOC Grapes Approx. 85% Loureiro, 7,5% Trajadura and 7,5% Arinto Analytical parameters Alcohol (%) 10.50 Total Acidity (g/dm³) 5.90 Total Sugar (g/dm²) 10.80 Wine description It's a "Vinho Verde" result of a blend

of different grape varieties of the "Vinhos Verdes" region, with citrine color, aromatic, smooth and harmonious, with a touch of sparkle and refreshing, youthful and light, to taste with joy... With unique features, that make it a "cosmopolitan wine", adjustable to all circumstances and social events, it has deserved the unanimous applause of the youth as an alternative to beer

Recommendations It's excellent as an aperitif and great to accompany cold meals, salads and confectionery. It should be consumed at a temperature between 6 and 8°C

Name of the Wine Alto Lima Rose Year 2013 Type Rose Wine Makers José Antas Oliveira Region Minho Classification Vinho Verde - DOC Grapes Approx. 60% Vinhão, 30% Borraçal and 10% Espadeiro Analytical parameters Alcohol (%) 950 Total Acidity (g/dm³) 6.60 Total Sugar (g/dm²) 14.70 Wine description Is a "Vinho Verde" of salmon color obtained from red grapes, vinified by the classical method of the white wines. It is a fruity, semi-sweet, harmonious, fresh and versatile, ideal for the celebration of the emotions, the passions... for the lovers; a wine for the most relaxing moments of all who fall in love for Life! Recommendations It's the perfect accompaniment for aperitifs, snacks, salads, grills and the generality of the international cuisine. It should be consumed at a temperature

between 6 and 8°C

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VINIVERDE



Name of the Wine Alto Lima Loureiro Year 2013 Type White Wine Makers José Antas Oliveira Region Minho Classification Vinho Verde - DOC Grapes 100% Loureiro Analytical parameters Alcohol (%) 11.00 Total Acidity (g/dm³) 5.40 Total Sugar (g/dm²) 3.00 Wine description It's a "Vinho Verde" of citrine color, ob-

tained exclusively from a rigorous selection of one of the most renowned white grape varieties of the "Vinhos Verdes" region - "Loureiro". It's a dry wine with citrus fruity and floral, persistent, distinct... a Great Choice! The thunderous success of this wine is due the excellent possibility to adapt it harmoniously to tastes and flavors that seem to adjust to all people, making it the most acclaimed by the expert criticizes

Recommendations It is the ideal company as an aperitif or accompanying various entries, being especially recommended for seafood, fish and white meats. It should be consumed at a temperature between 8 and 10°C



Name of the Wine Alto Lima Alvarinho Year 2013 Type White Wine Makers José Antas Oliveira Region Minho Classification Vinho Verde - DOC Grapes 100% Alvarinho Analytical parameters Alcohol (%) 12.50 Total Acidity (g/dm³) 6.40 Total Sugar (g/dm²) 3.60

Wine description It's a "Vinho Verde" of citrine color, obtained exclusively from a rigorous selection of one of the most illustrious white grape varieties of the "Vinhos Verdes" region - "Alvarinho". It's a dry wine with tropical fruity, complex and engaging, it's an elegant wine, with unusual features making it a pleasant fellowship for special occasions

Vinho Verde

Recommendations It's ideal for accompaniment of diversified entries, being especially recommended for several dishes of white meat, fish or seafood. It should be consumed at a temperature between 10 and 12°C

alto LIMA



Bridge over river Lima

Calheiros Cruz

The Calheiros Cruz family has a long history in the wine business. The vinayrds and winery are located at the Douro Demarcated Region, a World Heritage site.

The company, committed to the innovation of new production process and products, has developed a modern vinification center, producing currently 1.5 million liters of wine. of which 1 million is fortified wine.

Thanks to the increasing quality, Calheiros Cruz wines have been claiming and gaining reputation in various corners of the world.

In 2001, Calheiros Cruz, received from the prestigious American magazine "Wine & Spirits" the award for "winery of the year". Ever since, its wines are distinguished by Decanter, Vinalies Internacionales Paris, "Wine Spirits" and, in 2012, were awarded with two gold medals at Mundus Vini.

Sofia, Miguel e Madalena Calheiros Cruz

Douro

Anselmo Mendes Calheiros Cruz chief winemaker



workers the end of harvest period.

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Name of the Wine D. Pancho Year 2011 Tvpe Red Wine Makers Anselmo Mendes and Patrícia Pereira Region Douro Classification DOC Douro Grapes Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Barroca Analytical parameters Alcohol (%) 14.00 Total Acidity (g/L) 5.00 Residual Sugar (g/L) 2.60 Tasting Notes Colour: Ruby Aroma: Intense and fruity Taste: Pleasant softness in the mouth. Young and balanced with a tasty finish.

> Vinification Total destemming of selected grapes. Fermentation at controlled temperature.

Prolonged maceration.

Aging Aged in stainless steal tanks



Name of the Wine Calheiros Cruz Year 2012 Type White Wine Makers Anselmo Mendes e Patrícia Pereira Region Douro Classification DOC Douro Grapes Viosinho, Rabigato e Gouveio. Analytical parameters Alcohol (%) 1350 Total Acidity (g/L) 6.40 Residual Sugar (g/L) 2.10 Tasting Notes Colour: Bright and citric Aroma: Fruty, fresh e very expressive Taste: Intense and balenced, with a godd harmony of flavours. Persistent and fruty on the mouth. Vinification Total destemming of selected grapes. Soft-pressing and decantation of the must in cold. Fermentation at controlled temperature. Aging Aged in stainless steal tanks.

Calheiros Cruz



Name of the Wine Calheiros Cruz Year 2011 Type Red Wine Makers Anselmo Mendes e Patrícia Pereira Region Douro Classification DOC Douro Grapes Touriga Nacional. Tinta Roriz. Touriga Franca e Tinta Barroca Analytical parameters Alcohol (%) 14 50 Total Acidity (g/L) 5.00 Residual Sugar (g/L) 2.30 Tasting Notes Cor: Ruby Aroma: Young, complex and elegant with red-fruits in evidence. Taste: Intense and complex with a long and persistent finish. Vinification Total destemming of selected grapes. Fermentation at controlled temperature. Prolonged maceration. Aging Aged in stainless steal tanks Award Gold medal in the 2010 vintage



Name of the Wine Calheiros Cruz Reserve Year 2007 Type Red Wine Makers Anselmo Mendes and Patrícia Pereira Region Douro Classification DOC Douro Grapes Touriga Nacional, Tinta Roriz, Touriga Franca Total Production 20.000 bottles Analytical parameters Alcohol (%) 14 50 Total Acidity (g/L) 4.50 Residual Sugar (g/L) 2.40 Tasting Notes Colour: Ruby Aroma: Wild berries aroma with a hint of vanilla and other spices obtained from the aging in barrels Taste: Great volume in the mouth and elegant structure. making the wine smooth and very attractive. Long finish with notes of fruit and spices. Total destemming of selected grapes. Vinification Fermentation at controlled temperature. Prolonged maceration. Aging Aged for 12 months in new French oak barrels

Douro



CALHEIROS CRU7

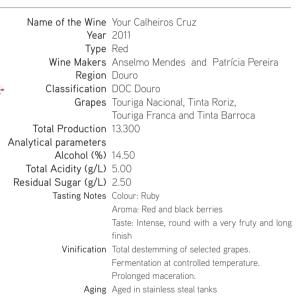


Name of the Wine Your Calheiros Cruz Reserva Year 2008 Type Red Wine Makers Anselmo Mendes and Patrícia Pereira Region Douro Classification DOC Douro Grapes Touriga Nacional, Tinta Roriz, Touriga Franca 7.300 bottles Analytical parameters Alcohol (%) 15.50 Total Acidity (L) 4.00 Residual Sugar (g/L) 2.50 Tasting Notes Colour: Deep ruby Aroma: Intense aroma dominated by wild be ries and balanced by notes of vanilla and othe spices, obtained from aging in barrels. Taste: Great volume in the mouth and elega structure, making the wine persistent and ve attractive. Long finish with notes of fruit and spices. Total destemming of selected grapes.

Vinification Pre-fermentative maceration in cool conditions Aging Aged for 12 months in new French oak barrels

Awards & References Bronze Medal at Decanter World Wine Award 2012

> Selected to be presented to the Portugue: President of Republic as an example of entry preneurship and innovation.



Churchill's Port

Founded in 1981 by John Graham, Churchill's was the first British Port wine company to have been established in over 50 years.

Churchill's Port grew from John Graham's desire to continue his family's Port making tradition by setting up a company to produce his own, individual style of wine. It was his wife, Caroline Churchill, who provided the company with its name. Compared to other Port Wine shippers, most of which were established around the turn of the18th/19th centuries, Churchill's history is short.

In only 30 years of trading, however, the company has built an enviable reputation for producing Port Wines of the highest quality, reflected by their impressive performance at comparative tastings over this time.

In 1999 Churchill's bought Quinta da Gricha, a 50 hectare Grade "A" Vineyard estate situated on the south bank of the River Douro between Pinhão and Tua, in the prestigious Cima Corgo sub-region of the demarcated Douro Port Wine region. All Churchill's ports are produced at the Quinta da Gricha winery in the traditional granite "lagares" or treading tanks built in 1852. Since the acquisition of the Quinta da Gricha vineyards in 1999, Churchill's has also been developing a table wine business. Churchill Estates, the driving force in Churchill's wine portfolio, was launched in 2004.

Churchill's is today positioned in the industry as a high quality "boutique" Port and Douro Wine Company, specializing in premium Port and Douro Wine categories.



John Graham

Imported by

PORT & WINE COMPANY

Douro

Name of the Wine Churchill Estates Douro

tion.





Name of the Wine Meio Queijo Douro Year 2010 Type Red Region Douro Winemaker John Graham Grapes 40% Touriga Nacional, 30% Touriga Franca and 30% Tinta Roriz Analytical parameters

Alcohol (%) 13.50 Total Acidity (g/dm³) 4.70

- pH 3.67 Tasting Notes A rich garnet colour. On the nose, a combination of balsamic and white pepper aromas. A compact palate showing extracts of dried figs, coffee beans and hints of mint, finishing with excellent structure and acidity
 - Vinification The vinification takes place in small stainless steel fermentation tanks. The grapes are fully destemmed and crushed. After 4 days of cold maceration the fermentation process follows under temperature controlled conditions. The juice is gently pumped over the skins during fermentation which is long and even ensuring good aromatic and poliphenolic extraction.

Analytic Total A

Year 2010 Type Red Region Douro Classification Douro DOC Winemaker John Graham Grapes 40% Touriga Nacional, 30% Touriga Franca and 30% Tinta Roriz Analytical parameters 13.50 Alcohol (%) 470 Total Acidity (g/dm³) 5.20 pH 3.63 Tasting Notes A deep garnet colour with a violet hue. Intense red cherry aromas with hints of sweet basil and white pepper. An elegant combination of red fruits and well integrated oak notes, with lively acidity providing a fresh palate and excellent backhone to this wine Vinification The vinification takes place in small stainless steel fermentation tanks. The grapes are fully destemmed and crushed. After 4 days of cold maceration the fermentation process follows under temperature controlled conditions. The juice is gently pumped over the skins during fermen-

tation which is long and even ensuring good aromatic and poliphenolic extrac-

Churchill's Port



Douro



Quinta do Sagrado

Douro

One of the most emblematic Quintas in the Douro, located near the mouth of the Pinhão River at the heart of the Alto Corgo and the Douro.

It has belonged to the Calem family (now in its 5th and 6th generations) for about 150 years, and before that was owned by the A.A. Calem & Filho, Lda. company. When it started, there were neither trains nor tanker-trucks, so it was designed to receive the Port wines produced at the Quinta and at the Region's other landholdings, and from there transport them via barge (known as Barco Rebelo, owned by the Monteiro de Bitetos family at Alpendurada), to the main warehouses on Diogo Leite Avenue in Vila Nova de Gaia.

Along the Douro River there are some original houses which enjoy a privileged location. A rehabilitation project is in progress which, once completed will allow the Quinta to receive its business partners, introducing them to the Douro and offering wine tastings.



José Maria Calem, owner of Quinta do Sagrado





- Year 2009 Type Red Wine Makers José Maria Calem Region Douro Classification DOC Douro Grapes Mixed variety cal parameters Alcohol (%) 13.50 al Acidity (g/L) 5.04 al Sugar (g/L) 2.30 Tasting Notes Dark in the colour, dense aroma, with a profile of very ripe fruit, blackberries and dark chocolate. It will always be a red wine for dishes that are well seasoned and can also be stored. (João P. Martins "Vinhos de Portugal 2012") Vinification In stainless steel tanks with fermentation
 - and malolactic temperature control. Aging Ageing in stainless steel containers.
 - Awards 86 points at *Wine Enthusiast Buying Guide*, 2012.

Name of the Wine Sagrado White Year 2012 Wine Maker José Maria Calem Region Douro DOC Grapes 41% Rabigato, 29% Gouveio, 25% Viosinho and 5% Côdega de Larinho Analytical parameters Alcohol (%) 13.50 Total Acidity (g/dm³) 3.32 Residual Sugar (g/dm²) 3.20

Vinification Fermentation at low temperatures instainless steel vats.

SAGRADO

Y 800 200





Year 2007 Tvpe Red Wine Maker José Maria Calem Region Douro DOC Grapes 33% Vinhas velhas, 31% várias, 14% Tinta Amarela, 11% Touriga Francesa, 6% Touriga Nacional and 5% Tinta Roriz Analytical parameters Alcohol (%) 13.50 Total Acidity (g/L) 3.58 Residual Sugar (g/L) 3.40 Tasting Notes Pretty color, aroma with good style, vigorous. Still a little closed but promising enough, with fruit and with good quality. Very good balance in the mouth, body, acidity and fruit in good dialogue. The wine will be good companion to the table now. Strength without tiring is the motto. (João P. Martins "Vin-

Name of the Wine Mutante Red Wine

MUTANT

DOURO

Vinification Alcoholic fermentation with temperature control, part of the malolactic fermentation and part ageing process in French Oak barriques.

hos de Portugal 2013"

Name of the Wine Quinta do Sagrado Reserva





Name of the Wine VT'07 Year 2007 Type Red Wine Maker José Maria Calem Region Douro DOC Grapes 50% Touriga Nacional and 50% Old Vines Analytical parameters Alcohol (%) 14.00 Total Acidity (g/L) 3.61 Residual Sugar (g/L) 3.20 Tasting Notes The wine shows a lot of concentration on color, aroma, very dense where a slight floral note of Touriga Nacional is balanced here by the other varieties which give notes of ripe fruit. In the mouth combine structure, volume and a good acidity that gives life to the wine. Very attractive and striking set. (João P. Martins "Vinhos de Portugal 2013" Vinification Foot thread in lagare and alcoholic fermentation with temperature control, part of the malolactic fermentation and full ageing pro-

cess in French Oak barriques half new and the other half second year during 18 months.

ar 1000 a

Year 2007 Type Red Wine Maker José Maria Calem Region Douro Classification DOC Douro Grapes 90% Touriga Nacional, 10% Outras Castas Analytical parameters Alcohol (%) 13.50 Total Acidity (g/L) 3.58 Tasting Notes The wine shows a lot of concentration on colour and a complex aroma where the black fruit and barrel bind well, some mentholated notes. The style is vigorous but the evidence shows that the mouth is a effectively well designed because it does not hurt, the wine has good structure, very engaging and long final, soft and good aromatic make notes. Set of very good level. (João P. Martins "Vinhos de Portugal 2013") Vinification Threading in tanks with control of alcohol fermentation temperature. Part of the malolactic

(atton) Inreading in tanks with control of alcohol fermentation temperature. Part of the malolactic fermentation and all of the ageing in French Oak barrels, half new and the other half second-year, for 18 months. Produced solely using Quinta do Sagrado grapes

Quinta do Sagrado

Douro



Name of the Wine Quinta do Sagrado Vintage Year 2011 Wine Maker José Maria Calem Region Porto Grapes 39% Touriga Nacional, 31% Touriga Franca, 19% Tinto Cão and 11% Sousão Analytical parameters Alcohol (%) 20.00 Total Acidity (g/dm³) 3.79 Residual Sugar (g/dm²) 3.40 The History and the

Vintage Quinta do Sagrado is one of the most emblematic Quintas in Douro Valley, situated near the mouth of the Rio Pinhão, heart of Alto Corgo and Douro. It belongs to the Calem family (now in its 5th and 6th generation) for about 150 years, before being owned by AA Cálem & Filho, Lda. As in its origin there were no trains or trucks-tank, was sized to accommodate the Port Wines produced on the Quinta and from farmers of the region and then transported by boat Rebelo (Monteiro family of Alpendurada) to the central warehouses in Avenida Diogo Leite in Vila Nova de Gaia.



 Name of the Wine
 Sagrado Port Collections White

 Type
 White

 Wine Maker
 José Maria Calem

 Region
 Porto

 Grapes
 Gouveio, Donzelinho, Viosinho and Malvasia

 Fina
 Fina

 Analytical parameters
 Alcohol (%)

 Alcohol (%)
 19.50

 Total Acidity (g/L)
 3.55

 Tasting Notes
 Ready to drink, can be enjoyed on its own or as an aperitif or digestive.

 Vinification
 The Sagrado Port Collections White is a perfect blend of new Port wines matured in oak barrels, preserving the youth and fruitiness of this Port.





Name of the Wine Sagrado Port Collections Ruby Year Red Wine Maker José Maria Calem Region Porto Grapes Touriga Nacional, Touriga Franca, Tinta Roriz Tinta Barroca and Tinto Cão Analytical parameters

- Alcohol (%) 1950
- Residual Sugar (g/dm²) 2.90
 - Tasting Notes Ready to drink, can be enjoyed on its own or as an accompaniment to cheeses and desserts.
 - Vinification Vinification takes place in stainless steel containers with 1 day of pre-fermentation and maceration and 2 days of fermentation. Sagrado Port Collections Ruby is a perfect combination of new Port wines matured in oak barrels, preserving the youth and fruitiness of this Port





containers with 1 day of pre-fermentation and maceration and 2 days of fermentation. Sagrado Port Collections Tawny consists of a perfect blend of new port wines matured in oak casks. Its aroma conjures up notes of ripe fruit with dried fruits and cinnamon.

Quinta do Sagrado

Douro



serts but it also can be enjoyed on its own, slightly chilled, as an aperitif. Vinification Vinification takes place in stainless steel containers with 1 day of pre-fermentation and maceration and 2 days of fermentation. The Sagrado Port Collections 10 year old is a selection of old wines aged in oak barrels whose final lot represents an average ageing time of 10 years, giving it a

> smooth, very balanced texture and an intense aroma of dry fruit. It is a full-bodied wine presenting long-lasting aroma.







Grape treading at Quinta do Sagrado

Vinhos D'Eça

D'Eça wines are the result of a vital selection of grapes, produced on the Quinta in an eco-friendly and sustainable environment, that distinctly reveals the climatic conditions of the year of production, conferring on each wine the distinct identity and nobility that characterizes it as a unique wine, harmoniously produced with the precision of a fine watch in tune with the timing of nature.

At Nossa Senhora do Loreto estate we want to produce unique wines with personality and character that embodies the history of the wine year, encapsulated in a developed memory which is awakened in the moment of consumption by the fragrance and flavor of each particular harvest.

We want to make wines that last. Our philosophy of production is based on the knowledge of each variety, in the clear definition of objectives and in determined and rigorous application.

Emanuel Amaral, João Almeida D'Eça and Daniel Fraga Gomes

Douro





Name of the Wine D'Eça Vinhas Velhas Year 2010 Classification Douro DOC Grapes 70% Tinta Roriz, 25% Touriga Nacional and 10% Tinto Cão Analytical parameters Alcohol (%) 13.61 Total Acidity (g/L) 2.32

pH 3.74

Tasting Notes

Color Garnet

Aroma Red Berry fruits, Spices, and smoky and coffee nuances originated from well-integrated barrels D'Eça

Palate Smooth – velvet, elegant, in total accordance with the nose. Good acidity and persistent finish

Fermentation & Aging Long pre-fermentation maceration, followed

by fermentation in stainless steel and granite vats, with controlled temperatures. The malolactic fermentation was done in new and, two and three year old French and American Oak barrels, where the wine aged for a period of 9 months.

Name of the Wine Year Classification	
	50% Touriga Nacional, 30% Tinta Cão and 20% Tinta Roriz
Analytical parameters Alcohol (%)	14.32
Total Acidity (g/L) pH	4.94 3.95
Tasting Notes	
Color	Intense ruby
Aroma	Red berry fruits, discreet but present, spice, and oak and coffee hints
Palate	Elegant and smooth, yet alive and persistent, with oak very well integrated
Fermentation & Aging	The fermentation was conducted in stain- less steel vats, with controlled temperature. Pre-fermentative maceration was made. The malolactic fermentation was already partially carried in new barrels and with 2 and 3 years of French and American oak, where it continued aging for a period of 9 months

Vinhos D'Eça

Name of the Wine Year	2011
Classification	Douro DOC
Grapes	70% Touriga Nacional 30% Tinta Roriz
Analytical parameters	
Alcohol (%)	14.36
Total Acidity (g/L)	5.14
pН	3.91
Tasting Notes	
Color	Garnet
Aroma	Red berry fruits, floral nuances from Touriga Nacional and discrete new oak.
Palate	Fruity, structured, in total accordance with the nose. Good persistent finish
Fermentation & Aging	The fermentation was conducted in stainless steel vats, with controlled temperature. Pre- fermentative maceration was made. The malolactic fermentation was already par- tially carried in new barrels and with 2 and
	3 years of French and American oak, where it continued aging for a period of 9 months.

Douro





Quinta da Nossa Senhora do Loreto

Bonjardim

The Albergue do Bonjardim is situated in the centre of Portugal. The town Cernache do Bonjardim in the municipality Sertã is situated at an altitude of 350m. Climate: Microclimate with 2200 hours of sunshine and 1100mm of rainfall Soil: Derived of slat stone

The vineyard is planted in 2002 on south facing slopes with drainage in the lower parts. The upper parts of the slopes are planted with root stock 1103P which resist dryness and the lower part with So4. The row are planted with a distance of 2.8. Post of slat stone are used for the trelling system. The trelling system has a hight of 2.5m. The leaf surface/yield ratio guarantee a maximum foto-syntheses which results in well matured grapes with concentrated juice. The root stock desire more water then the soil can provide, even in a wet year. Therefore a drop irrigation is installed to control the hydraulic stress. In between the row grass and clover has been seeded. Meanwhile the clover have disappeared due to the vigorous growths of the grass. No fertilizers are used in the vineyard.

Beira Interior



Albergue do Bonjardim



Vineyards





Casal da Fonte

In a noble zone of a small but historic Ribatejana village, in the 90s of last century, began an ambitious project: Casal da Fonte.

Composed of three vineyards that make a total area of about 5 hectares, Casal da Fonte is based on knowledge, tradition and quality.

We bet on indigenous Portuguese grape varieties because we believe in its unique characteristics and potential.

Our production is based on the varieties: Trincadeira, Castelão, Touriga Nacional, Touriga Franca and Tinta Roriz.

José Carvalho's wine project is distinguished by its history and above all by the short stories it contains.

Casal da Fonte is the realization of a dream and the culmination of the knowledge and living of generations. Each berry contains the juice of work, dedication and the love to the wine and vineyard, to land and tradition.

In every drop we can taste the encounter of the past into the future.

Casal da Fonte, the Dream of Tradition.







Name of the Wine Abaladico Year 2011 Type Red Wine Makers Hernâni Magalhães Region Teio Classification Tejo Regional Wine Grapes Touriga Nacional, Touriga Franca and Casal da Fente Tinta Roriz ABALADICC Analytical parameters Alcohol (%) 13.50 Total Acidity (g/dm³) 5.50 Residual Sugar (g/dm²) 3.30 Tasting Notes Abaladico red wine is born from the rigorous grape selection of Touriga Nacional, Touriga Franca and Tinta Roriz. With Intense red fruit aroma, well married with spicy notes due to the aging in oak barrels.

> Round and velvety in the mouth, it reveals a fine structure with soft tannins. Final pleasant and persistent. Serve at 18°C, accompanying dishes of Portuguese cuisine, red meats and cheeses.

Cauel da Frats

ABALADICO

RNET SAUVIGNO

2012

Name of the Wine Abaladiço Cabernet Sauvignon Year 2012 Type Red Wine Makers Hernâni Magalhães Region Tejo Classification Tejo Regional Wine Grapes Cabernet Sauvignon Analytical parameters Alcohol (%) 13.00 Total Acidity (g/dm³) 5.20 Residual Sugar (g/dm²) 3.80 Tasting Notes Lush aromas of ripe berries, with notes

of green peppers, spices and vanilla. The fruity character of Cabernet Sauvignon is married harmoniously with notes of spices and toast, revealing a full-bodied wine, with velvety tannins.

The finish is long, with excellent after-taste dominated by the sweetness of the fruit. Consume up to 16-18°C to best reveal the potential of this exceptional nectar.

Quinta da Alorna

THE ESTATE

Quinta da Alorna was launched in 1723 when D. Pedro de Almeida, First Marquis of Alorna, named the estate after he conquered Alorna Fort in India. Near Tagus River, with 'bela sombra', a wonderful and rare tree in the entrance, Quinta da Alorna is known not only for wines of high quality but also for the splendor of whole estate.

With 2.800 hectares area, located in the center of Portugal, near Santarém, Quinta da Alorna has been diversifying its business - fields based on the principles of sustainability, social responsibility and conservation of natural environment.

THE WINES

Quinta da Alorna wines are made from a wide selection of the best grape varieties and produced according to the most recent vini-cation technology. With 220 hectares of vineyards, with grape varieties such as Cabernet Sauvignon, Alicante Bouschet, Touriga Nacional, Chardonnay, Verdelho and Arinto, Quinta da Alorna produces wines with the quality, excellence and competitiveness requested by national and international markets

Producing about 1,85 million liters of wine every year, exports are now responsible for 50% of turnover. For the future Quinta da Alorna aims at increasing sales and keeping a positive growth tendency.



Martta Reis Simões Winemaker of Quinta da Alorna



Tejo





Name of the Wine Marquesa da Alorna White Year 2012 Type White Winemaker Martta Reis Simões Region Tejo Classification DOC Tejo Production 3.000 bottles Analytical parameters Alcohol (%) 13.50 Total Acidity (g/dm³) 6.60 pH 3.22 Tasting Notes Colour Faint lemon yellow Aroma Complex, fragrant notes with predominance of ripe yellow fruit, especially peach

- and loquat, surrounded by floral hints. Discrete vanilla acquired by the french oak complete the "bouquet" of scents
- Palate Surprising by the perfect fusion between the aromatic richness, acidity and unctuous. Great structure
- Vinification Total destalking of the grapes, followed by a smooth pressing. The juice began the fermentation in stainless steal but, part of the wine, finished in new French oak barrels. After 3 months of batonage the wine was removed from the contact with the lees one month before the bottling to be blended with the wine from the stainless steel fermentation

Name of the Wine Marguesa da Alorna Red Year 2009 Type Red Winemaker Martta Reis Simões Region Teio Classification DOC Reserva Production 5 000 bottles Analytical parameters Alcohol (%) 14 00 Total Acidity (g/dm³) 5.80 pH 3.44 **Tasting Notes** Colour Deep red Aroma Good integration of berries such as blackberry and raspberry with a touch of fragrant wild flowers. Spice hints combined with chocolate and new oak aromas Palate Dominated by berry fruit vanilla and spicy from the french oak. Despite firm tannins giving it a unique structure, reveals a silky texture in mouth Vinification Crushing and total destalking of the grapes. Pre-fermentative maceration at controlled temperature of 15°C; Fermentation in stainless steel tanks at 23ªC and maceration for 2 weeks. Before bottled. the wine ages in new French oak barrels during 12 months

Quinta da Alorna

Tejo



Name of the Wine Quinta Alorna Reserva White Vear 2013 Type White Winemaker Martta Reis Simões Region Teio **Classification** Regional Reserva Grapes Arinto and Chardonnav Production 29,000 bottles Analytical parameters Alcohol (%) 13.50 Total Acidity (g/dm³) 5.60 pH 4.50 **Tasting Notes** Colour Yellow Aroma Complex, fresh and citric aromas from Arinto variety, mixed with ripe fruits typical of Chardonnay

Palate Good structure and balance between Arinto acidity, Chardonnay maturation and harmonious affinity with oak.

Vinification The grapes are picking up by hand and pressed whole, the resulting juice is fermented at low temperatures. Arinto grapes are fermented at 15oC in inox tanks and Chardonnay is fermented in new French oak barrels, ageing over dregs 3 months with battonage. After the final lot, the wine is stabilized by cold and filtered before bottling.

Recommended drink temperature Serve chilled at 12ºC.

Name of the Wine Quinta Alorna Reserva Red Year 2010 Type Red Winemaker Martta Reis Simões Region Teio Classification Regional Wine from Tejo - Reserve Grapes Touriga Nacional and Cabernet Sauvignon Production 89,000 bottles Analytical parameters Alcohol (%) 1350 Total Acidity (g/dm³) 6.20 **pH** 3.45 **Tasting Notes** Colour Intense and very persistent Aroma Purple coloured. Palate Intense violet and ripe blackcurrant aromas from the Touriga Nacional matched with typical Cabernet Sauvignon spices and the complexity given by the ageing oak. Balanced, round and persistent in body, confirming floral and ripe berries hints. Vinification We control grape production in the vineyards to get a perfect maturation. The vinification is made separately. After 2 days macerating, to extract the aromas, they are fermented at 23ºC. They will then have a malo-lactic fermentation and finally ageing in French oak barrels for 12 months.

The final lot is finned and filtered before bottling.

Recommended drink temperature Serve at 16-18ºC.





Main building of Quinta da Alorna

Quinta do Arrobe

Our wine is an achievement fruit of the knowledge and an old dream starting with our great-grandfather who planted the first vines in 1882. In our day this wine achieves glory and success, this is the wine of the century, which makes you travel through the senses, in a magical and sublime experience.

At Quinta das Casas Altas, in the heart of Ribatejo, near Santarém, in Casével, in calcareous clay hillside land, we developed an unchangeable idea of producing quality wines by taking advantage of climatic conditions, with total respect for the region's natural resources, history and environment.

Following geological studies, in order to define the best locations to plant, we selected on the red grape varieties, syrah, Cabernet Sauvignon, Touriga National, Castelão and Trincadeira. In the white varieties we chose Arinto and Fernão Pires, among others. Always assuming the commitment to invest in creating the best conditions towards continuously quality, we invested in winemaking equipment that gives our wines a wonderful and charming taste.

We have established with our customers a relationship based on trust in which the brand Quinta das Casas Altas ensures the high quality standards by which our products are known. These are the foundations for a relationship with more and more enthusiasts in Portugal and in the rest of the world. The Quinta do Arrobe, established in 2011, recently joined the universe Quinta das Casas Altas. as reinforcement of the growth and a continue development.



Tejo

Vineyards in Quinta do Arrobe





Name of the Wine Sensato White Year 2012 Type Red Classification Regional Teio Grapes Arinto, Fernão Pires Analytical parameters Alcohol (%) 10.00 Total Acidity (g/L) 5.50 Residual Sugar (g/L) 5.00 Tasting Notes Citrine, Elegant, with fruity aroma and a fresh and soft mouth. And a final test where the tropical notes highlight Winemaking The grapes from our manual vintage manual have been carefully transported in boxes of 15kgs for our winery and immediately pressed. The wort was clarified by decantation and fermented at a temperature of 16°C. The finished wine is aged in stainless steel tanks for about 6 months before bottling Stage and consumption Store in a cool dry place in a horizontal position, protected from sunlight. It should be served at a temperature between 10 and 12ºC. Accompanies fish dishes, seafood, pasta and salads, or as an aperitif or refreshing.

SENSATO

Name of the Wine Sensato Rosé Year 2012 Type Rosé Classification Regional Tejo Grapes Aragonês and Syrah Analytical parameters Alcohol (%) 10.00 Total Acidity (g/L) 5.00 Residual Sugar (g/L) 5.00 Tasting Notes Strong pink colored wine. Aromas of raspberry, strawberry and floral tastes. It is fresh, soft and elegant in the mouth Winemaking The grapes from our manual vintage manual have been carefully transported in boxes of 15kgs for our winery and immediately pressed. The wort was clarified by decantation and fermented at a temperature of 16ºC. The finished wine is aged in stainless steel tanks for about 6 months before bottling Stage and consumption Store in a cool dry place in a horizontal position, protected from sunlight. It should be served at a temperature between 6 and 10ºC. Accompanies fish dishes, seafood or simply as an aperitif.

Quinta do Arrobe

Name of the Wine Sensato Red Year 2012 Type Red Classification Regional Teio Grapes Aragonês, Castelão, Touriga Nacional and Syrah Analytical parameters Alcohol (%) 13.00 Total Acidity (g/L) 4.80 SENSATO Residual Sugar (g/L) 5.00 Tasting Notes Deep ruby colored wine. Aromas of raspberry and plum with elegant vegetal notes. In the mouth it is soft and engaging with a long finish Winemaking The grapes from our manual vintage have been carefully stripped and crushed, followed by alcoholic fermentation with maceration for two weeks at a temperature of 25ºC. The finished wine is aged in stainless steel tanks for about 6 months before bottling Stage and consumption Store in a cool dry place in a horizontal position, protected from sunlight. It should be served young, at a temperature between 16 and 18°C. Goes well with dishes of Mediterranean roots

Name of the Wine Oculto Year 2012 Type White Classification Regional Teio Grapes Cabernet Sauvignon, Touriga Nacional e Svrah. Analytical parameters Alcohol (%) 13.00 Total Acidity (g/L) 6.00 Residual Sugar (g/L) 5.00 Tasting Notes Deep violet color wine. Aroma of black fruit, jam and spices. In the mouth it is structured with tannins surrounding. With along after taste dominated by notes of ripe fruit Winemaking The grapes from our manual vintage have been carefully destemmed and crushed. This was followed by fermentation with maceration for two weeks at a temperature of25ºC. The finished wine is aged in stainless steel tanks for about 6 months until bottling Stage and consumption Store in a cool dry place in a horizontal position under the sun light. Should be served at a temperature of 16ºC. Goes well with white meat dishes or red and soft cheese

Tejo





Year 2011 Type Red Classification Regional Tejo Grapes Cabernet Sauvignon Alcohol (%) 15.00 Total Acidity (g/L) 6.00 Residual Sugar (g/L) 5.00 Tasting Notes Garnet colored wine. Dominate the nose notes of wild berries, black pepper and spices. It reveals structured, elegant with a lingering after taste Winemaking The grapes from our manual vintage have been carefully destemmed and crushed. This was followed by fermentation with maceration for two weeks at a temperature of 25°C. The finished wine is aged about 1 year until bottling Stage and consumption Store in a cool dry place in a horizontal posi-

tion under the sun light. It should be served at a temperature between 16and 18ºC. Goes well with red meat and game dishes.

Carvalhal da Urra

Defined by the owners, Cândido and Liliana Ferreira as "The art of wine and the soul of Portugal", the wines produced by Casa da Urra are undoubtedly walking toward their growers' objective to produce one of the best wines in the world.

Situated in Urra, Portalegre, one of the prime locations for wine production in the Alentejo region, the grapes varieties of Casa da Urra are planted in 30 hectares of vineyards, inserted in a larger piece of land where a modern, and at the same time traditional, touristic facility is being developed.

Initially, the red varieties produced were Alfrocheiro, Touriga Nacional and Trincadeira, more recently including Alicante Bouchet and Aragozês. The whites are made of Arinto, Antão Vaz, Moscatel and Verdelho.



Liliana and Cândido Ferreira



Carvalhal da Urra

Alentejo





Name of the Wine Vinha da Urra Year 2012 Type White Wine Makers Rui Reguinga Region Alentejo Classification Regional Wine from Alentejo Grapes Arinto, Antão Vaz, Muscatel. Analytical parameters Alcohol (%) 1390 Total Acidity (g/dm³) 5.10 Total Sugar (g/dm²) 1.90 Tasting Notes Citrus colour. Fresh and fruity aroma. Taste with a freshness, balanced and a smooth finish Vinification Manual grape harvest. Fermentation in temperature- controlled stainless steel vats.

Predicted Longevity 1 to 2 years



Name of the Wine Vinha da Urra Year 2011 Type Red Wine Makers Rui Reguinga **Region** Alentejo Classification Regional Wine from Alentejo Grapes Touriga Nacional, Aragonês, Alfrocheiro Analytical parameters Alcohol (%) 13.90 Total Acidity (g/dm³) 5.40 Total Sugar (g/dm²) 3.50 Tasting Notes Rubi colour . Fruity nose with some hints of berries. It has a smooth, fruity flavour. Harmonic and persistent final. Vinification Manual grape harvest. Total grape picking. Fermentation in temperature- controlled stainless steel vats. Predicted Longevity 3 to 4 years

Carvalhal da Urra

Name of the Wine Casa da Urra Year 2011 Type White Wine Makers Rui Reguinga **Region** Alentejo Classification Regional Wine from Alenteio Grapes Arinto, Antão Vaz, Muscatel, Analytical pa rameters Alcohol (%) 1370 Total Acidity (g/dm³) 5.80 Residual Sugar (g/dm²) 1.20 URRA Tasting Notes Citrus colour. Fruity aroma, with good aromatic intensity. Smooth taste, with a fresh and mineral finish. Vinification Manual grape harvest. Fermentation in temperature controlled stainless steel vats. Predicted Longevity 2 to 3 years



Name of the WineCasa da UrraYear2009TypeRedWine MakersPaolo NigraRegionAlentejoClassificationRegional Wine from AlentejoGrapesTrincadeira, Alfrocheiro, Touriga Nation-
al, blended with Aragones and Alicante
BouchetAnalytical parameters
Alcohol (%)13.50Total Acidity (g/dm³)5.00Total Sugar (g/dm²)2.80

Tasting Notes A vibrant and deep ruby colour, clean and fruity nose with some hints of mature berries revealing smooth wellbalanced tannins and with a light woody flavour. It has a long and harmonic finish as is to be expected of such an elegant wine

Alentejo

Vinification Careful manual grape harvest done in the early hours placed into baskets Pellicular maceration in temperaturecontrolled stainless steel vats for 15 days, being squeezed by a falling lift and lightly pressed after being refrigerated at 7°C for 24 hours.

Aging In new French oak barrels for 10 months.





Main vineyard of Casa da Urra

Carvalhal da Urra vineyards

Herdade do Vau

Elegant, balance, good acidity, terroir wines, RISO de Sousa Otto & Friends are made in the south of Alentejo, Portugal.

The Estate Herdade do Vau is located near the city of Beja, next to the Guadiana River. It's a magical place with an extraordinary bio-diversity and a unique Terroir where a small vine, with just 5,5 ha, is carefully and manually growing. Revealing just some options that we did toward the production of great quality wines...

The grape varieties we selected for the red wines: Alfrocheiro, Syrah; Touriga Nacional and Sousão (the last, planted for the very first time in Alentejo). Plantation density is 4000 vines/ha, almost the double of the region practices. The method of conducting the vine is double Guyot where the vegetation is placed on a vertical rising wall that allows there to be a relationship between the exposed surface foliage/weight produce per vine, appropriate for getting grapes to produce superior quality wines.

About the brand, as Miguel de Sousa Otto, (the owner of the Estate), says – "When we chose the name RISO (meaning laugh) for the wine, we wanted to go further than merely choosing a name; we wanted to make a statement! A way of life! Positive, joyous, relentless, sharing, and with a sense of time...



Alentejo

Miguel de Sousa Otto



nt, balance, good

Name of the Wine Riso





Name of the Wine Riso Year 2012 Type White Region Alentejo/Quintos Classification Regional Alentejano Grapes Alvarinho, Arinto, Antão Vaz Analytical parameters Alcohol (%) 12.50

Total Acidity (g/L) 5.90

pH 3.13

Tasting Notes Bright citrus color with slight yellow nu-

ances. Aroma of very good intensity. highlighting the aromas of citrus, slight vegetal of bushes and asparagus, white fruit and good minerality. In the mouth it has good volume, a very well balanced acidity, aromas arise of vegetable asparagus and white fruit such as pear, and a pronounced minerality, finishing long and balanced

Vinifications and Manual harvest, in small boxes, made maturing process during the morning, just before dawn. Grapes destemmed, gently crushed and cooled to 10°C. Cold maceration, at the same temperature for about 6h, then pressing in vacuum frame. Settling/Clarification static for 24h Fermentation at a controlled temperature of 16ºC. Short stage period over fine lees



Year 2011 Type Red Region Alentejo/Quintos **Classification** Regional Alentejano Grapes Touriga Nacional 71%, Svrah, Alfrocheiro, Sousão Analytical parameters Alcohol (%) 14 00 Total Acidity (g/L) 5.40 pH 3.67 Tasting Notes The wine is red ruby in color and with good depth. The aroma is very good intensity, with emphasis on the very ripe red fruits, balsamic notes of pine needles. resin, cedar and menthol, pepper and curry spices, and slightly floral and violet. The discreet wood is very well integrated, giving it a good complexity. In the mouth it presents good volume and good structure, firm tannins and of good quality, well integrated acidity, with the presence of red fruits and notes of pepper and curry spices. The finish is long and with good harmony and complexity Vinifications and The harvest is done manually using 12kg boxes to collect and transport the grapes. Follows a manual maturing process selection and stem removal process on a convevor and the initial soft squeezing of the grapes, that are left to fermet under controlled temperatures. The mix is then subject to final maceration and secondary fermentation. The wine is then left to age in French (75%) and American (25%) oak barrels for 8 months to achive final maturity. Production 5.538 bottles of 0.751 120 bottles of 1.5.

Production 5 000 bottles

Herdade do Vau

Name of the Wine Riso Reserve Year 2011 Type Red Region Alentejo/Quintos Classification Regional Alentejano Grapes Touriga Nacional 80%, Sousão Analytical parameters Alcohol (%) 14.00 Total Acidity (g/L) 5.40 pH 3.59 Tasting Notes The wine is red in color and with good depth. Discreet aroma that stands out by its elegance and complexity, bringing out hints of dark fruit, balsamic to cedar and tobacco box, ever so floral a truffle spice and "sous-bois". In the month it has good acidity, which is integrated very well, firm tannins and of good quality, red fruit aromas and spices, with the prominence of pepper and a long and harmonious aftertaste. Vinifications and Following gentle crushing and destemming, the maturing process grapes are placed into stainless steel vats undergoing o process of fermentation. During this time, delicate extraction is carried out by means of an existing maceration system, reassembling by pump with temperature control. Finally, after prolonged maceration and, one by one according to the harvest quality and wine coming from this pulp is also placed in the vats with the other wine. Then the wine matures in French oak barrels for 14 months after which, it proceeds to get bottled 1.385 bottles of 0.75l Production 100 bottles of 1.5l

Alentejo

2011 RISO





Vineyards at Herdade do Vau

Monte Novo & Figueirinha

The company Sociedade Agrícola do Monte Novo e Figueirinha, Lda is established since 1998, and is founder is Comendador Leonel Cameirinha. The managers of the company are the founder and his grandson Filipe Cameirinha Ramos.

Herdade do Monte Novo e Figueirinha is a 300 hectare area of flat and good guality land, near S. Brissos, some 5 Km from Beja, in Alentejo, the south region of Portugal.

The main productions of the state are the vineyard and the olive yard. Grape and olive varieties are carefully selected to give body to high quality wine and olive oil, with all the distinctive characteristics of the region of Alenteio. The Adega da Figueirinha was built in 2003, and is a modern winery equipped with the latest technology, to meet an annual production capacity of 800 thousand litres of wine. The winemaker is Filipe Sevinate Pinto.

With a 170 hectare area of olive trees, in 2006 the company decided to build the Lagar da Figueirinha, with a production capacity of 8 million tons of olives, which produces a high quality olive oil. From 2009 / 2010 our production capacity has increased and is now 7 milion tons of olives.

The technical consultant for the olive oil production is João Gomes.





Monte Novo & Figuerinha



Alentejo

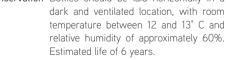




Year Type Region Classification Winemaker	Herdade da Figueirinha Reserva 2009 Red Alentejo Regional Alentejano Eng. Filipe Sevinate Pinto Trincadeira, Aragonêz, Alicante Bous- chet, Syrah and Cabernet Sauvignon
halytical parameters Alcohol (%) Total Acidity (g/L) pH	
Tasting Notes	Presents an intense ruby colour, a wild berry and vanilla aroma, soft tannins and a wellbalanced acidity
Vinifications	Produced using the traditional process of ageing in stainless steel vats, with a fer- mentation temperature of approximately 28°C
Conservation	Bottles should be laid horizontally in a dark and ventilated location, with room

Intuição

VERSIONE ACTIVES VALUE ACTIVES





Conservation Bottles should be laid horizontally in a dark and ventilated location, with room temperature between 12 and 13°C and relative humidity of approximately 60%.

Monte Novo & Figueirinha

Name of the Wine Intuição White Type White **Region** Alentejo Classification Regional Alentejano Winemaker Eng. Filipe Sevinate Pinto Grapes Antão Vaz, Arinto and Chardonnay Analytical parameters Alcohol (%) 12.50 Tasting Notes Presents a lemon yellow colour, with a tropical fruity aroma and a light, fresh FIGUEIRINHA taste RESERVA Vinifications Produced using the traditional process in stainless steel vats and fermentation at 18ºC Conservation Bottles should be laid horizontally in a dark and ventilated location, with room temperature between 12 and 13°C and

relative humidity of approximately 60%.

Name of the Wine Figueirinha White Type White **Region** Alentejo **Classification** Regional Alenteiano Winemaker Eng. Filipe Sevinate Pinto Grapes Chardonnay, Antão Vaz and Arinto Analytical parameters Alcohol (%) 12.50 Total Acidity (g/L) 6.00 pH 3.35 Tasting Notes Presents a lemon yellow colour, with a tropical fruity aroma and a light, fresh taste Vinifications Produced using the traditional process in stainless steel vats and fermentation at a temperature of 18º C Conservation Bottles should be laid horizontally in a dark and ventilated location, with room temperature between 12 and 13° C and relative humidity of approximately 60%. Estimated life: 3 years.

Alentejo

Intuicão





Pontval Wines

PLC – Companhia de Vinhos do Alandroal (Alandroal Wine Company) was formed in 2000 by Paolo Nigra Fiuza, Luis Bulão Martins and Carlos Portas. The initials of each name then given to the project, PLC.

On the slightly wavy plains of the Alentejo, between Portalegre and Alandroal, the team gathers 100 hectares of vineyards. Planted on schist soils where the grape varieties from the region and others help the production of high quality wines.

PLC, bottled its first wine in 2001, Pontual Touriga Nacional & Trincadeira. In the following years PLC has also launched Pontual Syrah, Pontual Reserva, Pontual White, Colheita and a new range of wines, Desigual, white and red.

Vineyards

100 hectares of vineyards between Alandroal and Portalegre, the lands where the vineyards grow and the variety of grapes were carefully chosen, aiming to enhance the quality of the grapes and wines. The type of soil where the vineyards grow is Schist.

Grapes

In White: Antao Vaz, Arinto, Roupeiro, Verdelho and Perrum

In Red: Touriga Nacional, Syrah, Trincadeira, Aragonês, Alicante Bouchet and Cabernet Sauvignon

Winemaking

We believe that the production of quality wines begins in the vineyard. Through a careful selection of grapes, taking into account their "health" status and stage of maturity. During the harvest the grapes in the cellar are handled with all the care necessary to preserve all its quality and potential.

The white wine is made in stainless steel tanks, with total stemming, pressing at low pressures and low quantities, settling between 7 and 10 $^{\circ}$ C. The fermentation is controlled at low temperatures, between 13 $^{\circ}$ C and 15 $^{\circ}$ C until it finishes.

The red winemaking is done in stainless steel vats, the stemming is total and we do a pre-fermentation maceration for 1 to 2 days. The fermentation (Alcoholic) is controlled at temperature of 25 $^{\circ}$ C. The aging of the wine is made in barrels of American oak or French oak depending on the grape variety and wine.

Winemaker's: Eng.º Paolo Fiuza Nigra and Eng.º Dinis Gonçalves



Paolo Nigra





Name of the Wine Pontval White Year 2012 Type White Wine Makers Paolo Nigra / Dinis Goncalves Region Alenteio Classification Vinho Branco Regional Alenteiano Grapes Arinto, Antão Vaz e Verdelho Analytical parameters Alcohol (%) 13 00 Total Acidity (g/dm³) 6.10 Residual Sugar (g/dm²) 2.30 Tasting Notes Citrus-yellow tones, a fruity aroma and fresh with light hints of vanilla. The palate is complex and has a pleasant final acidity Vinification in stainless steel tanks, with total stemming settling between 7 and 10°C. The fermentation is controlled at low temperatures between 13°C and 15°C. Aging stainless steel tanks and american oak



PONTVAL



Name of the Wine Pontval Colheita Year 2012 Tvpe Red Wine Makers Paolo Nigra / Dinis Goncalves **Region** Alenteio Classification Regional Wine from Alenteio Grapes Alicante Bouschet, Syrah, Touriga Nacional Analytical parameters Alcohol (%) 14 00 Total Acidity (g/dm³) 5.40 Residual Sugar (g/dm²) 5.60 Tasting Notes Wine with an clean and intense red color, has a young and fruity aroma of red fruits where they take the stage. Appears concentrated in the mouth and a nice texture while it shows good tannins present wrapped in a long aftertaste Vinification In stainless steel vats, the stemming is total and we do a pre-fermentation maceration for 2 days. The fermentation is controlled at temperature of 25ºC.

> Aging 6 months in american and french oak barrels

Pontval Wines

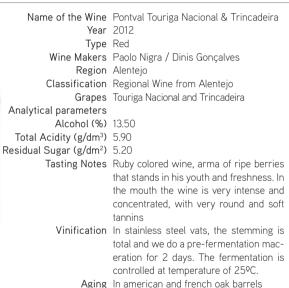
Alentejo



Name of the Wine Pontval Syrah Year 2012 Type Red Wine Makers Paolo Nigra / Dinis Gonçalves **Region** Alentejo Classification Regional Wine from Alentejo Grapes 100% Svrah Analytical parameters Alcohol (%) 14.00 Total Acidity (g/dm³) 5.90 Residual Sugar (g/dm²) 6.10 Tasting Notes This wine has an intense color with violet reflexes. Its aromas are well defined, wild berries and hints of spices, black pepper. On the palate the wine is well balanced and dense with a good acidity and tannins framed Vinification In stainless steel vats, the stemming is total and we do a pre-fermentation mac-

eration for 2 days. The fermentation maccontrolled at temperature of 25°C. PONTVAL

Aging In american and french oak barrels







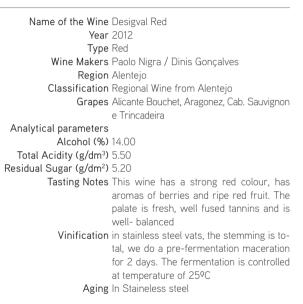
Wine Makers Paolo Nigra / Dinis Gonçalves Classification Rigional Wine from Alentejo Grapes Alicante Bouschet 80%. Touriga Nacional 10% e Svrah 10%

DESIGVAL

Tasting Notes Dark red wine, Very intense and powerful which brings out notes of cassis and black plum, with everything in harmony with the wood. Rounded tannins making

Vinification In stainless steel vats, the stemming is total and we do a pre-fermentation maceration for 2 days. The fermentation is controlled at temperature of 25°C.

> Aging 6 months in american and french oak barrels



Pontval Wines

Alentejo

DESIGNAL	Type Wine Makers Region Classification Grapes Analytical parameters Alcohol (%) Total Acidity (g/dm ³) Residual Sugar (g/dm ²) Tasting Notes	2012 White Paolo Nigra / Dinis Gonçalves Alentejo Regional Wine from Alentejo Antão Vaz 35%, Perrum 15%, Verdelho 25% e Arinto 25% 13.00 5.90
		tures, between 13°C and 15°C





Touriga Nacional Vineyards

Casa de Mouraz

Multi-Regions

practice organic farming in the region of Dao, one of the most important and namic preparations and practices. The pruning and other interventions in the prestigious wine areas in Portugal. The year 2000 marked the birth of CASA vineyards are made considering the biodynamic calendar. The certification is de MOURAZ project, created by António Lopes Ribeiro and Sara Dionísio. ECOCERT's responsibility since 1997. In the winery, vinifications are made by Mouraz, a little village in the heart of Dão region, is António's birth place, vinevards and not by vine varieties, with the purpose of finding the essence where his family had farmed vineyards in a holistic and ecological way for of each terroir. This diversity is reflected upon personality, complexity and many generations. The purpose of this pioneer and innovative project of eco- unique character of the CASA de MOURAZ wines. logical farm wine production is to create authentic and customized wines that express all the richness of its terroir and respect the cycles of nature.

mentioned as wine producers in 16th century documents. The farm is spread riculture to make singular wines. Currently we have wines from the Douro, through several parcels with different soils, altitudes and surroundings. Old Vinho Verde and Alentejo. and new planted vinevards coexist with the pine-, oak-, chestnut- and corktrees forest. In the soils, granite and clays are predominant and the altitudes At the end of the season, the wines become the receptacle where all this harrange from 140 to 400 meters. The most important indigenous grape vari- mony is concentrated. Leaving things to nature, our wines make themselves, eties are Touriga-Nacional, Tinta-Roriz, Alfrocheiro, Jaen and Água-Santa a reflection of our grapes and how they are grown. Each harvest tells a for the red wines and Malvasia-Fina, Bical, Cerceal-Branco, Encruzado and different story, chapters speaking of vines, grapes, soil, different landscapes, Alvarinho for the white ones

All the vineyards that are part of CASA de MOURAZ are farmed since the early '90s, ecologically, with no herbicides or synthesis agrochemicals. The The work done by CASA of Mouraz as a producer of biodynamic wines of soil fertilizations are based on plant sowing and organic fertilizers and the treatments are based on the use of copper, sulfur, sea algae, clay, herbal

CASA de MOURAZ, located in Mouraz, council of Tondela, was the first to teas and other natural products. Since 2006 we are working with biody-

In 2006 we established our ALR project (António Lopes Ribeiro), cultivating vineyards and making wines with other like minded growers outside the CASA de MOURAZ consists of several vineyards, some of which already region of Dão. Here too we always respect the principles of ecological ag-

> climate, men and women, and the many other elements that compose the narrative 1

> excellence was quickly recognized internationally, becoming a member of the famous group "La Renaissance des Appellations" since 2009.





 Name of the Wine
 Casa de Mouraz Dão White

 Year
 2012

 Type
 White

 Wine Makers
 Vines & Wines

 Region
 Dão

 Classification
 Dão DOC

 Grapes
 Malvasia-Fina, Encruzado, Bical, Cerceal-Branco and others

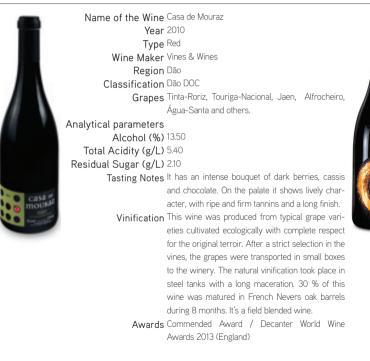
 Analytical parameters
 Alcohol (%)

- Total Acidity (g/L) 6.40
- Residual Sugar (g/L) 1.20
 - Tasting Notes It shows a golden color with a brigth citrus hue with a bouquet of lemon peel, roses, melon and pear, with spicy notes. It's fresh and mineral on the palate, with a long and delicate finish. Served at 12-14 °C.
 - Vinification Produced from typical varieties, cultivat
 - ed ecologically with complete respect for the original terroir. After a strict selection in the vines, the grapes were transported in small boxes to the winery. After the crushing of whole grapes, it decanted for 24 hours. The natural fermentation occurred in stainless steel vats for about 4 weeks, with controlled temperature. The wine aged three months on its fine lees ("battonage sur lies"). It's a field blended wine.

Name of the Wine Casa de Mouraz Encruzado Dão White **Vear** 2012 Type White Wine Makers Vines & Wines Region Dão Classification Dão DOC Grapes Encruzado (100%) Analytical parameters Alcohol (%) 13.30 Total Acidity (g/L) 5.90 Residual Sugar (g/L) 1.50 Tasting Notes It shows a golden color with a brigth citrus hue and a bouquet of tropical fruit aromas, mint, apricot and orange blossom. It's fresh and mineral on the palate, with a long and delicate finish. Served at 12-14ºC. Vinification Produced from the most important white grape from the Dão region, called Encruzado, cultivated ecologically with complete respect for the original terroir. After a strict selection in the vines the grapes were transported in small boxes to the winery. After the crushing of whole grapes, it decanted for 24 hours. Natural fermentation occurred in stainless steel vats for about 4 weeks, with controlled temperature. The wine aged three months on its fine lees ("battonage sur lies").

Casa M moura

Casa de Mouraz



Name of the Wine Casa de Mouraz Elfa Dão DOC Red Year 2010 Type Red Wine Maker Wines & Vines and António Lopes Ribeiro Region Dão Classification Dão DOC Grapes Tinta-Roriz, Baga, Jaen, Tinta-Pinheira, Alvarelhão, Alfrocheiro, Bastardo and more Analytical parameters

Multi-Regions

Alcohol (%) 14.00 Total Acidity (g/L) 5.40 Residual Sugar (g/L) 2.10

- Tasting Notes old vineyard with 80 years old with a lot of different grape varieties as Tinta-Roriz, Baga, Jaen, Tinta-Pinheira, Alvarelhão, Alfrocheiro, Bastardo and more (and without Touriga-Nacional). Granitic soil, altitude range of 300 m. All the Casa de Mouraz vineyards are cultivated since the beginning of 90s. on a ecological way, without herbicides and synthesis agrochemicals, and are certificated by ECOCERT since 1997. After 2006, we start to work with the biodynamic approach
 - Vinification This wine was produced from typical grape varieties cultivated ecologically with complete respect for the original terroir. After a strict selection in the vines, the grapes were transported in small boxes to the winery. The natural vinification took place in steel tanks with a long maceration. No oak aging. It's a field blended wine
 - Awards Bronze Medal / Decanter World Wine Awards 2013 (England)

78





Name of the Wine Casa de Mouraz Private Selection Dão DOC Year 2011 Type Red Wine Maker Wines & Vines Region Dão Classification Dão DOC Grapes Touriga-Nacional (70%) and Jaen (30%)

Analytical parameters Alcohol (%) 14.00 Total Acidity (g/L) 5.50

Residual Sugar (g/L) 2.50

Tasting Notes It shows an intense ruby color with purple highlights. Exquisite flavor of ripe red fruit, jelly, notes of cocoa and fine spices. The round mouth shows great complexity with soft and well-educated tannins and a long and persistent finish.

ar

Vinification Made from Touriga-Nacional and Jaen, cultivated ecologically with complete respect for the original terroir. After a strict selection in the vines, the grapes were transported in small boxes to the winery. The wine is made in stainless steel vats with temperature control, followed by a long maceration. 50% aged in French oak barrels for 12 months.

Name of the Wine AIR - António Lopes Ribeiro Year 2012 Type White Wine Maker, Vines & Wines and Pedro Martins Region Vinho Verde Classification Vinhos Verde DOC Grapes Loureiro (80%). Traiadura (10%) and Azal (10%)Analytical parameters Alcohol (%) 10.50 Total Acidity (g/L) 7.60 Residual Sugar (g/L) 15 Tasting Notes It displays a yellow-citrine color. The nose displays delicate aromas of green apple, lemon and orange, with some mineral notes. The mouth has a fresh, light and delicate finish. Serve cold Vinification Produced from the indigenous grapes Loureiro, Trajadura and Azal. After crushing the grapes, the must decanted for 24 hours. The natural fermentation (with the

indigenous yeasts) lasted for 2 months in stainless steel tanks at very low temperatures.

Awards Restaurant NOMA (Copenhagen, Denmark): selected by the sommelier of NOMA, considered in 2010, 2011 and 2012 the best restaurant in the world.

Casa de Mouraz



Multi-Regions

Name of the Wine António Lopes Ribeiro Year 2011 Type Red Wine Maker Vines & Wines and João Pissara Region Douro Classification Douro DOC Grapes Several varieties from old vineyards, with predominance of Touriga-Franca. Analytical parameters Alcohol (%) 1450 Total Acidity (g/L) 5.20 Residual Sugar (g/L) 2.80 Tasting Notes It has an intense bouquet of red fruits, plum and rosemary. On the palate it shows lively character, with ripe and firm tannins and a spicy finish. Vinification This wine was produced from typical grape varieties cultivated ecologically with complete respect for the original terroir. After a strict selection in the vines, the grapes were transported in small boxes to the winery. Traditional treading in "lagar", with controlled temperature. The wine was matured in steel tank during 1 year. Awards Silver Medal - Decanter World Wine Awards 2013, England.





Harvest time



Sara Dionísio and António Lopes Ribeiro

Magnum Wines

This project came to life by the hand of three persons for a long time related to the wine world. Although with different initial pathways, since 2005 that Carlos Lucas, Lúcia Freitas and Carlos Rodrigues make wines together.

The combination of the experience, knowledge and irreverence of these 3 winemaker's is the base of this project, with roots in the Dāo Region, but that also includes the productions of wines in the Alentejo and Douro Region.

With this project we intend to showcase the best of each of these regions trough wines that respect the terroir, tradition and Portuguese varieties.

Each bottle that we produce tells a story. Each wine itself reflects our passion, emotions and dedication that we put in its labour, so our signature is "Wine & People".

Multi-Regions



Carlos Rodrigues, Lúcia Freitas e Carlos Lucas





Name of the Wine Ribeiro Santo White Year 2012 Type White Wine Maker, Carlos Lucas Region Dão Classification DOC Dão white wine Grapes Encruzado and Malvasia Fina Analytical parameters Alcohol (%) 13.60 Total Acidity (g/L) 6.80 Residual Sugar (g/L) 1.40 Tasting Notes Citric color, delicate floral notes with tropical Vinification The harvest took place in the second week

fruits and a light vanilla scent. The palate is creamy, with a ripe acidity and a long finish of September. The grapes were picked up by hand, into small boxes of 18Kg, according to a careful selection of the best grapes in the vinevard. The grapes were totally destemmed and immediately pressed. The resulting juice decanted for 48h at low temperatures. The clean juice fermented with selected yeast under controlled temperature to assure a slow fermentation and the preservation of all the natural aromas. Part of the fermentation took place in new French oak barrels, were the wine stood for 4 months. During this period, the fine lees were stirred with the wine following the battonage process.

X

Carlo Laca

Name of the Wine Ribeiro Santo Red Year 2011 Type Red Wine Maker Carlos Lucas Region Dão Classification DOC Dão red wine Grapes Touriga Nacional, Alfrocheiro, Tinta Roriz Analytical parameters Alcohol (%) 13.10 Total Acidity (g/L) 5.80 Residual Sugar (g/L) 1.40 Tasting Notes Limpid and brilliant aspect, ruby color. The bouquet combines lush red fruits with floral RIBEIRO SANTO notes. Excellent acidity combined with a velvety texture and a nice finish. Vinification The harvest took place in the second week of September. The grapes were picked up by

hand, into small boxes of 18Kg, according to a careful selection of the best grapes in the vineyard. The grapes were totally destemmed into small stainless steel tanks, where they macerated for 24h at low temperature, before starting the fermentation at controlled temperature. The fermentation lasted about 15 days, with gentle pumping for a good extraction of color and aromas. After the fermentation, the wine was transferred to a stainless steel tank where it naturally decanted until the time of bottling.

Magnum Wines



	Ribeiro Santo Reserva Red Wine 2010
Туре	
	Carlos Lucas
Region	
Classification	DOC Dão Red wine
Grapes	Touriga Nacional, Alfrocheiro, Tinta Roriz
nalytical parameters	
Alcohol (%)	13.80
Total Acidity (g/L)	5.40
Residual Sugar (g/L)	2.80
Tasting Notes	Brilliant ruby color. Complex aroma with wild
Ū	berries notes and pine needles. The palate reveals a good structure with hints of spices and a long, vibrant finish
Vinification	The harvest took place in the second week
	of September. The grapes were picked up by
	hand, into small boxes of 18Kg, according to
	a careful selection of the best grapes in the
	vineyard. The grapes were totally destemmed
	into small stainless steel "lagares", where
	they macerated for 24h at low temperature,
	before starting the fermentation at controlled
	temperature. The fermentation lasted about
	temperature. The termentation about

wine fermentation

15 days, with gentle pumping for a good ex-

traction of color and aromas. After the fer-

mentation, the wine was transferred to new

French oak barrels, previously used for white

X

EIRO SAN

Multi-Regions

Name of the Wine Ribeiro Santo Touriga Nacional red Year 2011 Tvpe Red Wine Maker Carlos Lucas Region Dão Classification DOC Dão red wine Grapes Touriga Nacional Analytical parameters Alcohol (%) 1370 Total Acidity (g/L) 5.70 Residual Sugar (g/L) 2.20 Tasting Notes Concentrated ruby color with shades of violet. Exuberant aroma with blackberries and black cherries, wild flowers and spice notes. Medium body, mineral, with a good acidity to give freshness, fine tannins and spicy firm finish The harvest took place in the end of September. Vinification The grapes were picked up by hand, into small boxes of 18Kg, according to a careful selection of the best grapes in the vineyard. The grapes were totally destemmed into small stainless steel "lagares". where they macerated for 24h at low temperature. before starting the fermentation at controlled temperature, with indigenous yeast. The fermentation lasted about 15 days, with gentle pumping for a good extraction of color and aromas. After the fermentation, the wine was transferred to new French

oak barrels, which were previously used for white

wine fermentation. The wine rested for 12 months

in the barrels, before the bottling.

Name of the Wine Flor de Maio Red





Name of the Wine Flor de Maio White Year 2012 Type White Wine Maker Carlos Lucas Region Alenteio Classification Regional Alentejano Grapes Antão Vaz and Arinto Analytical parameters Alcohol (%) 13.20 Total Acidity (g/L) 5.20 Residual Sugar (g/L) 3.63

Tasting Notes Limpid and transparent color. Clean aroma with citric notes and some mineral. Slight floral in the palate, round, fresh and with a well-integrated acidity.

Vinification The grapes were fully stripped and immediately pressed in a pneumatic press. The clear must was decanted and cooled to low temperatures for 24 hours. The fermentation took place in stainless steel vats with temperature control for about 3 weeks. The wine remained only in stainless steel vats to preserve all the aromas of fresh fruit.



FLOR DE MAIO

ALENTEJANO

Year 2011 Type Red Wine Maker Carlos Lucas **Region** Alenteio **Classification** Regional Alentejano Grapes Trincadeira. Svrah and Touriga Nacional Analytical parameters Alcohol (%) 13.80 Total Acidity (g/L) 5.90 Residual Sugar (g/L) 2.50 Tasting Notes Limpid, ruby color. Ripe fruit aroma with red fruits and floral notes. In the palate the fruit is evident, with a good balance between acidity, sugars and tannins Vinification The grapes were fully stripped and immediately pressed in a pneumatic press. The clear must was decanted and cooled to low temperatures for 24 hours. The fermentation took place in stainless steel vats with temperature control for about 3 weeks. The wine remained only in stainless steel vats

to preserve all the aromas of fresh fruit.

Magnum Wines



Name of the Wine Maria Mora Reserva Year 2009 Type Red Wine Maker Carlos Lucas **Region** Alenteio Classification Regional Alenteiano Grapes Syrah, Touriga Nacional, Alicante Bouschet Analytical parameters Alcohol (%) 14.30 Total Acidity (g/L) 5.40 Residual Sugar (g/L) 2.90 Tasting Notes Deep ruby color. The bouquet combines hints of blackberries, cocoa and light toasty notes. The palate shows an excellent volume, complexity and a silky final. Vinification The harvest took place in the second week of September. The grapes were harvested by hand, into small boxes of 18kg, according to a careful selection of the best grapes in the vinevard. The grapes were completely destemmed to small stainless steel tanks, where they macerated for 24h at low temperature, before starting the fermentation with selected yeasts at controlled temperature. The fermentation lasted for 15 days with gentle pumping for good extraction of color and aromas. After the fermentation, the wine was stored in french oak barrels, where

> the malolactic fermentation took place. After the bottling it rested for a minimum of 4 months in cool cellar before the release to the market.



DOURO



Name of the Wine Vinha do Reino Red

Tasting Notes Limpid, ruby color. Intense aroma, recalling blackberry, jam and wild shrubs. The palate has soft tannins, good acid balance and a long finish.

Multi-Regions

Vinification The grapes were totally destemmed into small stainless steel tanks, where they macerated for 24h at low temperature, before starting the fermentation at controlled temperature. The fermentation lasted about 15 days, with gentle pumping for a good extraction of color and aromas. After the fermentation, the wine was transferred to a stainless steel tank where it naturally decanted until the time of bottling.



	Type Wine Maker Region Classification	2010 Red Carlos Lucas Douro	
DOURD 18	, , , , , , , , , , , , , , , , , , ,	5.00	
	Viniteation	September. The grapes were hand harvested for small 18Kg (40 lbs) boxes, following a careful selection of the best grapes in the vineyard. The grapes were totally destemmed for small stain- less steel tanks, where they macerated 24 hours at low temperature, before starting the fermen- tation with selected yeast at controlled tem- perature. The fermentation lasted 15 days, with soft pumping for a good extraction of color and aromas. After the malolactic fermentation, it was transferred into a stainless steel tank, where naturally decanted until the time of bottling.	

Name of the Wine Batom Red Year 2010 Type Red Wine Maker Carlos Lucas Region Douro Classification DOC Douro Grapes Old Vineyards Analytical parameters Alcohol (%) 14.50 Total Acidity (g/L) 5.60 Residual Sugar (g/L) 2.90 Tacting Notes Intense color a

 Tasting Notes
 Intense color, aromas of great complexity with notes of blackberries, raspberries and blueberries, hints of spices and tobacco. The tannins are refined and balanced and the nice acidity gives it a long and elegant finish.

Vinification _

The harvest took place in the second week of September. The grapes were hand harvested for small 18Kg (40 lbs) boxes, following a careful selection of the best grapes in the vineyard, followed by a second selection at the arrival of the cellar. The grapes were totally destemmed for two small "lagares", where they macerated 2 days at low temperature, before starting the fermentation with indigenous yeast at controlled temperature. The fermentation lasted about 3 weeks, with homogenization by foot treading. When the fermentation finished, the wine was decanted for new French oak barrels of 225L, and then stirred to move the fine lees using the "battonage" process to until the beginning of the malolactic fermentation.

Manz Wines

The mission of reviving a history, a grape variety and a tradition originated the ManzWine project.

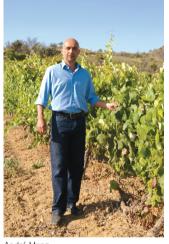
With a terroir completely distinct from the ones common to Lisbon, in the XIX and XX century the steep and rocky hills of Cheleiros (Mafra) were famous for the superior quality of its wines.

The passion for the land and the rediscovery of the Portuguese ancient grape Jampal set our motto for "Quality over Quantity".

The project grew and, besides the production from Cheleiros, where unique Lisbon Regional Wines are born and the only Jampal single Variety in the world is pro- duced, ManzWine's portfolio was enriched with exquisite wines from Douro and Península de Setúbal.

Made with passion and as a result of ancient dreams, ManzWine's wines are rich in aroma and pleasing to the palate.

Multi-Regions

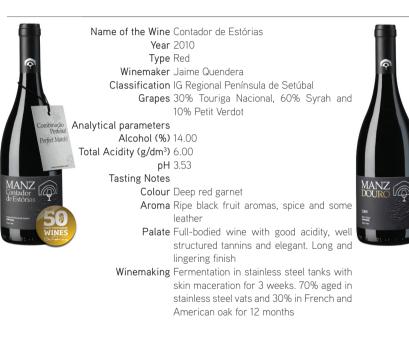


André Manz

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Name of the Wine Manz Douro Year 2010 Type Red Winemaker Ricardo Noronha Classification DOC Douro Grapes 50% Touriga Nacional and 50% Tinta Roriz Analytical parameters Alcohol (%) 14.50 Total Acidity (g/dm³) 4.70 pH 3.70 **Tasting Notes** Colour Intense dark violet Aroma Elegant, combines floral with ripe fruit aromas, jam and rock rose notes Palate Well-structured, intense and smooth on the palate, showing soft tannins in harmony with fruity aromas in a pleasant and lasting finish Winemaking The grapes were destemmed; then following the fermentation, done separately for each grape for 8 days in stainless steel vats, at controlled temperature. Matured and aged for 20 months in stainless steel vats

Manz Wines



Name of the Wine Pomar do Espírito Santo Year 2010 Type Red Winemaker Ricardo Noronha Classification Lisboa Regional Wine Grapes 20% Touriga Nacional; 40% Aragonês; 30% Syrah and 10%Castelão Analytical parameters

Alcohol (%) 13.00 Total Acidity (g/dm³) 5.10 pH 3.60

Tasting Notes

- Colour Ruby red color
- Aroma Elegant and complex, showing ripe fruit aromas combined with pleasant spice notes
- Palate Full bodied and aromatic. Tannins are elegant and in harmony with aromatic complexity of the fruity and spicy aromas. Great acidity, which induces freshness and great ageing potential
- Winemaking The grapes were destemmed, followed by fermentation for 8 days in stainless steel vats at controlled temperature. Prefermentation maceration. Maturation in French and American oak follows for 12 months. Aged in bottle for 6 months

Name of the Wine Manz Cheleiros Dona Eátima White Year 2012 Type White Winemaker Ricardo Noronha Classification Lisboa Regional Wine Grapes 100% Jampal Analytical parameters Alcohol (%) 13.00 Total Acidity (g/dm³) 5.90 pH 3.27 **Tasting Notes** Colour Citrus Aroma The rich bouquet is dominated by fruity aromas. Exotic and citrus fruits are predominant along with captivating complexity aromas, revealing soft butter, vannilla and toast notes Palate On the palate, it is velvety, aromatic with firm acidity. Clean and wonderfully fresh with a pleasant and lingering finish Winemaking The grapes were destemmed. Pre-fer-

he Only On

MANZ

CHELEIROS

Multi-Regions

Winemaking The grapes were destemmed. Pre-termentation maceration. The fermentation process occurred in small stainless steel tanks at controlled temperature. Aged in French oak for 6 months in "batonage" system





Name of the Wine Manz Platónico Year 2012 Type Red Winemaker Ricardo Noronha Grapes 50% Aragonez, 30% Castelão and 20% Touriga Nacional Analytical parameters

Alcohol (%) 13.50 Total Acidity (g/dm³) 6.00 pH 3.59

Tasting Notes

Colour Ruby

Aroma Intense, dominated by ripe red fruits and floral notes that denounce the Touriga Nacional

Palate This set reflects the resulto f the well balanced "blend" of the Portuguese grapes Winemaking Manual selection of the grape at reception, partial stemming. Classic tanning process with careful maceration to extract color, flavor and structure. Fermentation

at controlled temperature of 20%C to 24%C. During maturation, is aged in French and American oak barrels and stainless steel tanks to preserve the primary aromas of ripe fruit. Subject to natural stabilization and slight filtration prior to bottling.



Name of the Wine Manz Rosé Type Rosé Winemaker Ricardo Noronha Classification Lisboa Regional Wine Grapes Castelão Tasting Notes Colour Light pink Aroma Complex and fruity reminiscent of red fruits like strawberry and raspberry Palate Balances with a smooth and sweet butteriness and a final firm and fresh Winemaking Pre-fermentation maceration, in an inert environment and at a controlled temp of 12ºc. After extraction, the must tear is subject to a static clarification process. The fermentation process takes place in stainless steel tanks, with a controlled temp between 14ºC and 16ºC. Fermentation takes place after a period of 4 months of maturation in stainless steel tanks, under conditions that enhance the preservation of aromas

Viniparra

Viniparra is a company with more than 3 decades of existence. We made partnerships with Portuguese wine producers, and we make all the market-ing-mix activities related to the wines.

Since the creation of the wines until the after sales service, everything is made with the knowledge and fulfillment of this company.

To be worldwide recognized and respected in the beverages sector as a distinctive and prominent company.

The main objective is to fulfil the desires and ambitions of the stakeholders of the company.

We crave to join synergies from several producers to achieve the market with greater efficiency and efficacy.

So, we collect and research the consumer's desires and we build the best solutions, with our partners (producers and clients), in order to exceed the expectations of the beverages consumers.



Vineyards

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Name of the Wine Torre de Vigia Doc Douro Red Wine Year 2010 Type Red Wine Makers Jean-Hugues Gros Region Douro – Cima-Corgo Classification DOC Beira Interior Grapes Tinta Roriz, Touriga Franca and Tinta Barroca Analytical parameters Alcohol (%) 13.50 Total Acidity (g/L) 4.90 Reducing Sugars (g/L) 2.40 Tasting Notes The colour is deep ruby and in the nose shows fresh red fruits aroma with a touch of cherries, berries and spices. In the

mouth is balanced with a fantastic youth.

Medium bodied, fruity and fresh.

RESERVA

Cerca do Casa

Name of the Wine Cerca do Casal DOC Douro Reserva Red Year 2010 Type Red Wine Makers Jean Hugues Gros Region Douro Classification DOC Douro Grapes Tinta Roriz, Touriga Franca and Tinta Barroca Analytical parameters Alcohol (%) 1350 Total Acidity (g/L) 5.00 Reducing Sugars (g/L) 2.50 Tasting Notes The colour is red with some concentration and garnet tones. The aroma is complex with notes of ripe red fruits, mulberries and plum married with fine vanilla and black chocolate. In the mouth it's elegant, well designed, with sober tannins with and exquisite bouquet. Full bodied, fruity and

smooth.

Viniparra



Name of the Wine Escasso Doc Douro Red Wine Year 2008 Type Red Winemakers Jean Hugues Gros Region Douro - Cima-Corgo Classification DOC Douro Grapes Tinta Roriz, Touriga Franca and Tinta Barroca Analytical parameters Alcohol (%) 14 00 Total Acidity (g/L) 4.90 Residual Sugar (g/L) 2.40 Tasting Notes The colour is deep ruby, bright with some garnet tones. In the nose shows floral notes like rockrose married with cherries vanilla and black chocolate. In the mouth it's complex with and reveals a _ne struc-

ture, good freshness and minerality, with well-integrated tannins, red berries and a hint of pepper.



Name of the Wine Quinta do Monte Bravo DOC Douro Grande Reserva Year 2008 Type Red Region Jean Hugues Gros Classification Douro Grapes DOC Douro Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Barroca Analytical parameters Alcohol (%) 15.50 Total Acidity (g/L) 5.18 Residual Sugar (g/L) 3.70 Tasting Notes It shows a deep red colour with good concentration, light shades of garnet. Very elegant aroma with good finesse and purity. Complex aroma between tones of red and dry fruits. Pleasant ageing. Good vol-

ume in the mouth, velvety, showing a nice complexity. Interesting balance and harmony. Long finish.

Multi-Regions





Name of the Wine Quinta Dos Currais Year 2012 Type White Wine Makers Vines & Wines **Region** Beira Interior **Classification** DOC Beira Interior Grapes 100% Síria Analytical parameters Alcohol (%) 13.50 Total Acidity (g/L) 5.60 Reducing Sugars (g/L) 2.40 **Tasting Notes**

Crystalline appearance and bright citrus colour, intense aroma of exotic fruits and citrus notes, very fresh with good acidity. Delicate, elegant and exquisite.



Name of the Wine Quinta dos Currais Year 2012 Type Red Wine Makers Vines & Wines **Region** Beira Interior Classification DOC Beira Interior Grapes Touriga Nacional, Aragonês, Castelão and Rufete Alcohol (%) 14.50 Total Acidity (g/L) 5.60 Reducing Sugars (g/L) 2.40 Tasting Notes Deep ruby colour with some garnet tones. Delicate aroma, black plum and raspberry with a touch of vanilla and chocolate. In the mouth it's balanced, medium-bodied and shows good tannins maturity. Long finish and exquisite bouquet.

Viniparra



Name of the Wine Quinta dos Currais Year 2011 Type Red Wine Makers Vines & Wines Region Beira Interior Classification DOC Beira Interior Grapes Touriga Nacional, Aragonês and Castelão Analytical parameters Alcohol (%) 14.50 Total Acidity (g/L) 5.50 Reducing Sugar (g/L) 2.60 Tasting Notes Deep red colour with slight garnet tones. Elegant and deep aroma of ripe red fruits, blended with notes of vanilla, spicy, chocolate and dried fruits married with a refreshing balsamic touch. In the mouth it's

complex, rounded, with well-balanced tannins and good structure. Very long finish with lots of personality.



Name of the Wine Ponte Romana DOC Year 2010 Type White Wine Makers Luís Ribeiro (Coop, Pinhel) and Carlos Silva (Vines&Wines) **Region** Beira Interior **Classification** DOC Beira Interior Grapes Síria. Fonte Cal and Arinto Analytical parameters Alcohol (%) 13.00 Total Acidity (g/L) 6.00 Residual Sugar (g/L) 1.70 Tasting Notes The colour is citrus, green, with a soft straw tone. In the nose the aroma is clean, with fresh notes of apple, pear and some tropical fruit. In the mouth shows a present acidity well integrated with a huge structure which gives a refreshing and long final. Unctuous

Multi-Regions

and exquisite.





 Name of the Wine
 Ponte Romana DOC

 Year
 2010

 Type
 Red

 Wine Makers
 Luís Ribeiro (Coop. Pinhel) and Carlos Silva (Vines&Wines)

 Region
 Beira Interior

 Classification
 DOC Beira Interior

 Grapes
 Aragonez, Touriga Francesa and Touriga Nacional

 Analytical parameters
 Alcohol (%)

 Alcohol (%)
 13.50

 Total Acidity (g/L)
 5.0

 Residual Sugar (g/L)
 2.3

 Tasting Notes
 The colour is deep ruby, clean and bright.

In the nose we found ripe red fruits, some notes of fine spices and vanilla. In the mouth have good volume, well balanced with firm tannins that gives a good final persistence.



Name of the Wine Torre De Estremoz Regional Alentejano Reserva Red Wine Year 2012 Type Red Wine Makers Susana Esteban Region Alenteio Classification Regional Alentejano Grapes Trincadeira, Alicante Bouschet, Touriga Nacional e Aragonez. Analytical parameters Alcohol (%) 1350 Total Acidity (g/L) 5.20 Reducing Sugars (g/L) 2.50 Tasting Notes Ruby red in colour. The velvety ripe fruit reveals clear notes of mulberry, chocolate and tomato leaf, confirmed by the fresh palate, sweet tannins and voluminous body. The

finish is gentle and smooth.

A&D Wines

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Monte Novo & Figueirinha

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Abrigueiros - Produções Agricolas e Turismo, S.A. (Casa de Senra) Alto Lima Calheiros Cruz Carvalhal da Urra, S.A PLC Wines

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