





Vineyard in Alentejo

## Introduction

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Dear guests of the “2nd Annual Tasting of Portuguese Wines in Amsterdam”,

It is a true pleasure to be back to Amsterdam for the second edition of our Tasting of Portuguese Wines.

First and foremost, we want to thank all the producers and importers of Portuguese wines who chose this event to promote their wines. Without them we would not be here.

We thank you, our dear guests, for being present and interested and for taking the time to join us in this tasting.

We also take this opportunity to thank the importers who have so far invested in Portuguese wines. As wine promoters, we want you to acknowledge and spread the word about Portuguese wines, which are proving their quality with an increasing number of important prizes recently received worldwide.

Today you will have the opportunity to taste wines from Vinhos Verde Region, Douro, Dão, Lisboa, Alentejo and Algarve, ranging from entry level, excellent price/quality options, to serious and complex wines, representing some of the best that Portugal can produce.

Join us in this journey and enjoy the tasting!

Cheers!

The Krosslink team,  
*Luciana Moraes & James Cobbold*

Organized by:



Institutional Support





Vineyard in Lisboa

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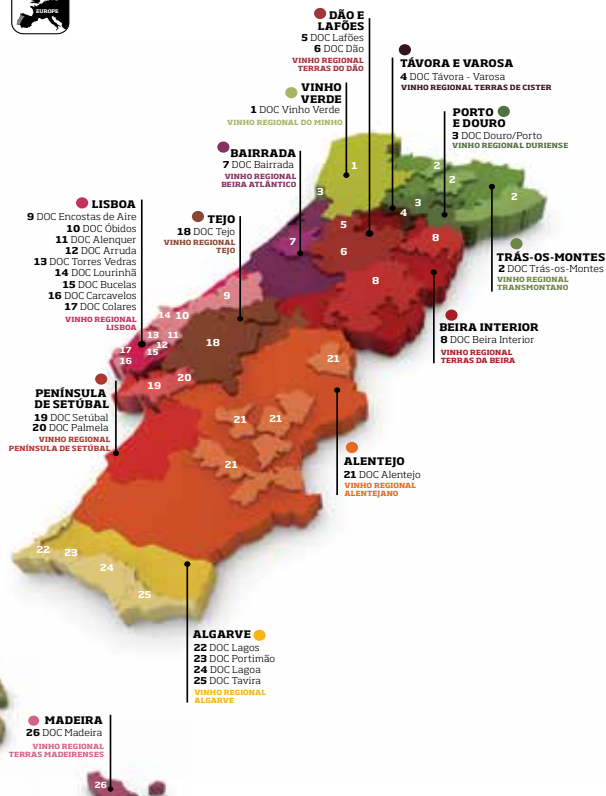
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## Geographical Indications & DOCS



A WORLD OF DIFFERENCE



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## Agri-Roncão

Created to fulfill a lifelong dream of its founder, the Agri-Roncão was born to produce high quality wines.

Being born in Penafiel, Vinho Verde Region, Domingos Ribeiro retrieves from root Quinta de Linhares (located in the subregion of Sousa) and the Quinta da Levandeira do Roncão in the heart of the Douro vineyards. The planting of vines started in 2001, the whole process is guided by technical experts in various stages.

Being exportation the main commercial bet, fairs and international competitions emerge as windows to the internationalization of a company that just started business activity in October 2005 with wines of Porto, Douro and Vinho Verde in its portfolio.

The Agri-Roncão sells DR, Quinta da Levandeira Roncão and Quinta de Linhares brands.

## Vinho Verde / Douro



Vineyards





**Name of the Wine** Quinta de Linhares Colheita Seleccionada  
**Year** 2014  
**Type** White  
**Winemaker** António Sousa  
**Region** Vinho Verde  
**Grapes** Avesso, Loureiro, Trajadura

**Analytical parameters**  
**Alcohol (%)** 11.5%  
**Total Acidity (g/L)** 5.9  
**Total Sugars** 6.1

**Tasting Notes** Fruity, citrus and well marked floral notes. Fruity in the mouth with good citrus notes that give a nice freshness. It has a good unctuousity and elegance.



**Name of the Wine** Quinta de Linhares Avesso  
**Year** 2014  
**Type** White  
**Winemaker** António Sousa  
**Region** Vinho Verde  
**Grapes** Avesso, Loureiro, Trajadura

**Analytical parameters**  
**Alcohol (%)** 12.5  
**Total Acidity (g/L)** 6.2  
**Total Sugars** 5.4

**Tasting Notes** Wine exclusively made with Avesso grape, intense, full-bodied, very smooth and pleasant in the mouth, with flavours of pear and plum.

## Agri-Roncão



**Name of the Wine** Quinta de Linhares Loureiro  
**Year** 2014  
**Type** White  
**Winemaker** António Sousa  
**Region** Vinho Verde  
**Grapes** Loureiro

**Analytical parameters**  
**Alcohol (%)** 11,5  
**Total Acidity (g/L)** 6  
**Total Sugars** 6

**Tasting Notes** Wine exclusively made with Loureiro grape, marked by intense floral notes and slight hints of tropical fruit. It is fresh and fruity, revealing the typicality of the grape variety.

## Vinho Verde / Douro



**Name of the Wine** Quinta de Linhares Rosé  
**Year** 2014  
**Type** Rosé  
**Winemaker** António Sousa  
**Region** Vinho Verde  
**Grapes** Tintas/Espadeiro

**Analytical parameters**  
**Alcohol (%)** 11,5  
**Total Acidity (g/L)** 6,4  
**Total Sugars** 6,4

**Tasting Notes** With a very appealing colour, the Rosé wine Quinta de Linhares is distinctive for its aromatic intensity and pleasant freshness. Made from a careful selection of red grapes, it reveals floral aromas and red berry fruits. It is fruity and soft in the mouth.  
Ideal to be served with meals that do not require a red wine, but demand for a little more than a white wine.



**Name of the Wine** Quinta da Levandeira do Roncão  
Colheita Tinto  
**Year** 2009  
**Type** Red  
**Winemaker** Luis Rodrigues  
**Region** Douro  
**Grapes** Touriga Nacional, Touriga Franca, Tinta Roriz e Tinta Barroca

**Analytical parameters**  
**Alcohol (%)** 12  
**Total Acidity (g/L)** 4.1  
**Total Sugars** 0.5  
**Tasting Notes** Red wine with aromas of red fruits. In the mouth is velvety, balanced, fresh, with a firm and elegant finish.



**Name of the Wine** Quinta da Levandeira do Roncão Reserva  
**Year** 2009  
**Type** Red  
**Winemaker** Luis Rodrigues  
**Region** Douro  
**Grapes** Touriga Nacional, Touriga Franca, Tinta Roriz

**Analytical parameters**  
**Alcohol (%)** 14  
**Total Acidity (g/L)** 4.5  
**Total Sugars** 2.4  
**Tasting Notes** Quinta da Levandeira do Roncão Reserva 2009 is red in colour and has an aroma seductively complex. It reveals notes of black and red fruits , a touch of black pepper , cedar wood , chocolate, rosemary and exotic woods, making it a superior wine. Richly concentrated, it presents a robust structure, with strong and integrated tannins, good acidity, a rich and lingering finish.

## Agri-Roncão



**Name of the Wine** Quinta da Levandeira do Roncão  
DR Grande Reserva 2007  
**Year** 2007  
**Type** Red  
**Winemaker** Luis Rodrigues  
**Region** Douro  
**Grapes** Touriga Nacional e Touriga Franca

**Analytical parameters**  
**Alcohol (%)** 14  
**Total Acidity (g/L)** 4.57  
**Total Sugars** 2.2

**Tasting Notes** The DR Grande Reserva 2007 presents a deep purple colour, combining complex and fruity aromas with hints of floral aromas.

## Vinho Verde / Douro



**Name of the Wine** DR Porto Tawny  
**Winemaker** Luis Rodrigues  
**Region** Douro/Porto  
**Grapes** Touriga Nacional, Touriga Franca, Tinta Roriz e Tinta Barroca

**Analytical parameters**  
**Alcohol (%)** 19  
**Total Acidity (g/L)** 3.41  
**Total Sugars** 116

**Tasting Notes** The Tawny Port presents an auburn colour, with a fruity aroma and hints of dried fruit. In the mouth it is dense, complex with a long finish. We suggest that this Port is served as a digestive with sweet desserts, serve at a temperature of 18°C or slightly cooler.



**Name of the Wine** DR Porto 10 anos  
**Winemaker** Luis Rodrigues  
**Region** Douro/Porto  
**Grapes** Touriga Nacional, Touriga Franca, Tinta Roriz e Tinta Barroca

**Analytical parameters**

**Alcohol (%)** 20  
**Total Acidity (g/L)** 3.36  
**Total Sugars** 122

**Tasting Notes** The 10 Years Old Port, presents an auburn color, with smoky aromas, dried fruit and fruit well matched with wood. In the mouth it is full-bodied, complex and with a long finish. We suggest that this Port is served as a digestive, with desserts, nuts and roasted almonds. Serve at a temperature of 18°C or slightly cooler.



**Name of the Wine** DR Porto 30 anos  
**Winemaker** Luis Rodrigues  
**Region** Douro/Porto  
**Grapes** Touriga Nacional, Touriga Franca, Tinta Roriz e Tinta Barroca

**Analytical parameters**

**Alcohol (%)** 20  
**Total Acidity (g/L)** 3.8  
**Total Sugars** 142

**Tasting Notes** The DR Port 30 Years Old presents a soft amber colour. Magnificent nose with a rich bouquet of dried fruits. The palate is quite intense, with flavours of nuts and soft honey. gorgeously mellow, with an amazing long finish.

## Quinta de Religões

## Vinho Verde

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 Religões 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



QUINTA DE RELIGIÕES



**Name of the Wine** Quinta de Religiões Chardonnay  
**Year** 2013  
**Type** White  
**Classification** Vinho Regional Minho

**Analytical parameters**  
**Alcohol (%)** 13.90  
**Total Acidity (g/dm<sup>3</sup>)** 5.00  
**Reducing Sugars (g/L)** 4.80  
**pH** 3.48

**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 Religiões Lourerio  
**Year** 2013  
**Type** Vinho Verde  
**Classification** Vinho Regional Minho

**Analytical parameters**  
**Alcohol (%)** 12.80  
**Total Acidity (g/dm<sup>3</sup>)** 5.90  
**Reducing Sugars (g/L)** 6.00  
**pH** 3.44

**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 pleasant-glass 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 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.

## Quinta de Religiões

Vinho Verde



**Name of the Wine** Quinta de Religiões Rosé

**Year** 2012

**Type** Rosé

**Classification** Vinho Regional Minho

**Analytical parameters**

**Alcohol (%)** 12.50

**Total Acidity (g/dm<sup>3</sup>)** 4.80

**Reducing Sugars (g/L)** 3.08

**pH** 3.62

**Tasting Notes** A firm Rosé with earthy tones. Red fruits 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

**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.





Quinta de Religães

## VINIVERDE

## Vinho Verde

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...



Vineyards

# alto LIMA



**Name of the Wine** Alto Lima White  
**Year** 2014  
**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  
**Total Acidity (g/L)** 6.3  
**Total Sugar (g/L)** 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!

**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** 2014  
**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 (%)** 9.50  
**Total Acidity (g/L)** 6.2  
**Total Sugar (g/L)** 14.2

**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... a wine for the most relaxing moments!

**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

## VINIVERDE



**Name of the Wine** Alto Lima Loureiro  
**Year** 2014  
**Type** White  
**Wine Makers** José Antas Oliveira  
**Region** Minho  
**Classification** Vinho Verde – DOC  
**Grapes** 100% Loureiro

**Analytical parameters**

**Alcohol (%)** 10  
**Total Acidity (g/L)** 6.1  
**Total Sugar (g/L)** 6.4

**Wine description**

It's a "Vinho Verde" of citrine color, obtained 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

## Vinho Verde



**Name of the Wine** Alto Lima Alvarinho  
**Year** 2014  
**Type** White  
**Wine Makers** José Antas Oliveira  
**Region** Minho  
**Classification** Vinho Verde – DOC  
**Grapes** 100% Alvarinho

**Analytical parameters**

**Alcohol (%)** 12.50  
**Total Acidity (g/L)** 7  
**Total Sugar (g/L)** 9.6

**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.

**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

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Bridge over river Lima

## Pinalta

Pinalta wines history started 100 years ago with the birth of its founder, Edmundo Alves Ferreira, in Mozelos, Portugal. Because the family was poor, at age 14, with only a 4th grade education, Edmundo left the country to find work. Arriving in Paris in 1921, he did anything to get money to eat. However, missing his family, and without funds, Edmundo soon decided to return to Portugal ... by foot! He actually walked over 1,600 kilometers, an incredible effort for anyone, but especially for a teenage boy.

Upon his return, Edmundo started working with cork, one of the most noble natural products. In 1927, he founded his own cork company. Producing a large range of cork products and exporting worldwide, the company thrived such that Edmundo was able to diversify by acquiring vineyards. Between 1945 and 1948, he was able to acquire the Quintas of Ventozelo, Macedos, and Roncão, highly respected vineyards in the Douro Region, and totalling about 800 hectares of grapes.

Edmundo son, Antonio, born in 1935, showed a keen interest in his father's business and while a student at University, started to work at his father's side. In 1958, Antonio was sent to manage the Douro vineyards. Enchanted with the spectacular beauty of the Douro, he became passionate for the region and acquired for himself two more vineyards, Quintas da Covada and Quinta das Cecegas, totalling 48 hectares.

## Douro

In 1981, Hugo Guimarães, great grandson of founder Edmundo, was born. Being the only grandson for 12 years of Antonio, Hugo followed his grandfather's footsteps, too. Because his great grandfather's cork factory was near the school, Hugo spent many hours there and developed an interest by his family business.

With a total of 30 hectares of mature grapes, the family has access to abundant fruit; annually we produce about 50 tons of grapes. However, with the entire income of the traditional Port grapes barely covering its operating expenses, Hugo encouraged his grandfather to start producing their own Douro Red Wine. Hence, Pinalta was born in 2004. The first step was to refurbish the 200 years old lagar (open-top stone fermenters) so wine could be produced, and then a 10,000 liter stainless steel tank had to be purchased. Starting without cash (a fine family tradition), Hugo sold his own car to his mother, and the project gets off the ground.



Hugo Guimarães



Douro

# PINALTA



<b>Name of the Wine</b>	Pinalta Classic
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Grapes</b>	Old Vines
<b>Alcohol (%)</b>	14.30
<b>Total Acidity (g/L)</b>	5.00
<b>Residual Sugar (g/L)</b>	2.20
<b>pH</b>	3.61
<b>Tasting Notes</b>	Pinalta Classic has a clear and deep color. The aroma is intense and complex, with notes of red fruit and black fruit (jam, black fruit, and prunes). It also shows some smoked notes, spices (white pepper), vanilla and coffee. The palate is full-bodied and balanced wine, marked tannins, fresh acidity with an intense aroma. It has a long and penetrating finish.
<b>Technical Details</b>	Pinalta Classic is a quality wine that you can keep for several years. It should be kept in horizontal position in a cool, dry place. Classic goes well with roasted calf or a Feijoada. In order to reach its fullness, it should be open 1-2 hours before serving. It may require decanting due to not having been filtered, for better aging. It should be served between 16 ° and 18 ° C.
<b>Production</b>	3000 bottles



<b>Name of the Wine</b>	Pinalta Castiço
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Grapes</b>	Old Vines
<b>Alcohol (%)</b>	15.30
<b>Total Acidity (g/L)</b>	6.20
<b>Residual Sugar (g/L)</b>	2.80
<b>pH</b>	3.54
<b>Tasting Notes</b>	Pinalta Castiço has a clear, deep and intense ruby color. It shows an intense aroma of red fruit and ripe black fruit, with hints of grapefruit, violet and pink. It also has notes of citrus, white pepper, green pepper and mineral notes. In the palate, it has good balance, smooth tannins, and fresh acidity. It has a long, fresh finish. It can be consumed now or wait in the bottle for several years.
<b>Technical Details</b>	Pinalta Castiço is a quality wine that you can keep for several years. It should be kept in horizontal position in a cool, dry place. Castiço goes well with a pleasant afternoon conversation, poultry dishes or an Alentejo cheese. In order to reach its fullness, it should be open 1-2 hours before serving. It should be served between 16 ° and 18 ° C. It may require decanting due to not having been filtered, for better aging.
<b>Production</b>	2500 bottles

## Pinalta



<b>Name of the Wine</b>	Pinalta Pingo de Lua
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Grapes</b>	Old Vines
<b>Alcohol (%)</b>	15.30
<b>Total Acidity (g/L)</b>	5.40
<b>Residual Sugar (g/L)</b>	2.30
<b>pH</b>	3.62
<b>Tasting Notes</b>	Pinalta Pingo de Lua has a grenade color, intense and deep. It shows rich and complex aroma that combines the delicacy of red fruit, grapefruit, violet and herbs with the rustic and pungent flavors of Douro wines: ripe black fruit, toastiness, mineral and spice notes. In the palate, you can feel volume and smooth astringency, showing a balanced acidity and having a long and penetrating end. It can be consumed now or wait in the bottle for several years.
<b>Technical Details</b>	<p>Pinalta Pingo de Lua is a quality wine that you can keep for several years. It should be kept in horizontal position in a cool, dry place.</p> <p>Pingo de Lua goes well with turkey dishes or roasted suckling pig (Leitão assado). In order to reach its fullness, it should be open 1-2 hours before serving. It may require decanting due to not having been filtered, for better aging. It should be served between 16 ° and 18 ° C.</p>
<b>Production</b>	2000 bottles

## Douro



<b>Name of the Wine</b>	Pinalta Tinto Cão
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Grapes</b>	Old Vines
<b>Alcohol (%)</b>	14.00
<b>Total Acidity (g/L)</b>	6.40
<b>Residual Sugar (g/L)</b>	3.20
<b>pH</b>	3.45
<b>Tasting Notes</b>	Pinalta Tinto Cão has intense and deep purple color. The aroma has notes of ripe fruit and minerality, and also of plum, raspberry, cassis, grapefruit, menthol, mint, vanilla, shale, and violet, with hints of citrus, minerals and coffee. The palate is smooth, with fresh and balanced acidity, with round tannins, with a long and persistent final.
<b>Technical Details</b>	<p>Pinalta Tinto Cão is a quality wine that you can keep for several years. It should be kept in horizontal position in a cool, dry place.</p> <p>Tinto Cão goes well with partridge or pheasant dishes. In order to reach its fullness, it should be open 1-2 hours before serving. It may require decanting due to not having been filtered, for better aging. It should be served between 16 ° and 18 ° C.</p>
<b>Production</b>	504 bottles



# PINALTA



**Name of the Wine** Pinalta Sorrir de Sol

**Type** Red

**Region** Douro

**Grapes** Old Vines

**Alcohol (%)** 16.20

**Total Acidity (g/L)** 7.50

**Residual Sugar (g/L)** 3.50

**pH** 3.48

**Tasting Notes** Pinalta Sorrir de Sol has an intense, dark color.

The aroma is powerful, spicy and hot, with notes of ripe black and red fruits, blackberry, blueberry, violet, menthol, coffee, and shale. Some notes of plum, fennel, fruit jam, tobacco and burnt sugar. In the palate, it has a huge volume, fine astringency and perfect balance, with a long delicious finish, with notes of coffee, tobacco and ripe fruit.

It can be consumed now or wait in the bottle for several years.

**Tecnical Details** Pinalta Sorrir de Sol is a superior quality wine that you can keep for several years. It should be kept in horizontal position in a cool, dry place. Sorrir de Sol goes really well with roasted wild hog or a strong cheese. In order to reach its fullness, it should be open 1-2 hours before serving. It may require decanting due to not having been filtered, for better aging. It should be served between 16 ° and 18 ° C.

**Production** 750 bottles



**Name of the Wine** Pinalta Mil e Uma Noites

**Type** Red

**Region** Douro

**Grapes** Old Vines

**Alcohol (%)** 16.20

**Total Acidity (g/L)** 7.50

**Residual Sugar (g/L)** 4.90

**pH** 3.46

**Tasting Notes** Pinalta Mil e Uma Noites has an almost

black color very intense. The aroma is dense and intense, marked by ripe black and red fruit, plum, and blueberry. It shows notes of grapefruit, violet, menthol, coffee, chocolate, slate, leather, vanilla, caramel and toasted. The palate is huge, with a seductive extraordinary volume, smooth astringency, and perfect balance. The finish is very long, delicious and displaying outstanding ability of age. It can be consumed now or wait in the bottle for several years.

**Tecnical Details** Pinalta Mil e Uma Noites is a superior quality wine that you can keep for several years. It should be kept in horizontal position in a cool, dry place. Mil e Uma Noites goes well with barbecue red meat dishes or roasted cod. In order to reach its fullness, it should be open 1-2 hours before serving. It may require decanting due to not having been filtered, for better aging. It should be served between 16 ° and 18 ° C.

**Production** 936 bottles

## Quinta do Granjal

Douro

In the northeast of Portugal, in the oldest demarcated wine region in the world, the potential of an ancient soil discovered since pre-Roman times is being explored. There's located Quinta do Granjal, in the Douro Demarcated Region, municipality of Vila Flor, World Heritage site.

Quinta do Granjal gently draws the slopes of the Vilarica Valley with a stretch of 50 hectares, both vineyards and olive groves, many of these secular and full of history. In this narrative of slopes lies a contemporary architecture that coexists with the beauty of the landscape, where our wines and olive oils comfortably rest, inspiring new discoveries of flavors, aromas and landscapes. Welcome to the new Douro!



Fernando Trigo, producer of Quinta do Granjal



**Name of the Wine** Quinta do Granjal Douro DOC 2012  
**Type** White  
**Region** Douro  
**Grapes** Old vineyards, predominately Malvasia Fina  
**Alcohol (%)** 13.50  
**Total Acidity (g/L)** 5.20  
**pH** 3.40  
**Tasting Notes** A fresh and persistent wine.  
 Colour: Bright Citrin.  
 Aroma: Intense with Floral and Tropical trace.  
 Flavour: Good balance on the palate  
**Vinification** Stainless steel Vats with temperature control.



**Name of the Wine** Quinta do Granjal Douro Doc 2013  
**Type** Red  
**Region** Douro  
**Grapes** Touriga Nacional, Tinta Roriz e Touriga Franca  
**Alcohol (%)** 13.50  
**Total Acidity (g/L)** 4.90  
**pH** 3.72  
**Tasting Notes** Colour: Ruby  
 Aroma: Ripe Fruits, Spices and Floral trace.  
 Flavour: Good balance on the palate  
**Vinnification** Stainless steel Vats with temperature control.

## Quinta do Granjal

Douro



<b>Name of the Wine</b>	Quinta do Granjal Reserva 2012
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Grapes</b>	Touriga Nacional, Touriga Franca
<b>Alcohol (%)</b>	13.85
<b>Total Acidity (g/L)</b>	5.00
<b>pH</b>	3.68
<b>Tasting Notes</b>	Colour: Red with violet tone Aroma: Intense red fruit Flavour: Full-bodied, with well balanced tannins and a long and velvety end.
<b>Vinification</b>	Fermentation in tanks (lagar) with temperature control.
<b>Aging</b>	12 months in French oak barrels.



<b>Name of the Wine</b>	Quinta do Granjal Reserva 2012
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Grapes</b>	Touriga Nacional, Touriga Franca
<b>Alcohol (%)</b>	14.18%
<b>Total Acidity (g/L)</b>	5.00
<b>pH</b>	3.69
<b>Tasting Notes</b>	Colour: Aroma: Intense, with complex aromas of ripe red fruit, notes of coconut, vanilla and chocolate. Flavour: In the mouth it is smooth and powerful, with a long and velvety finish.
<b>Vinification</b>	Fermentation in tanks (lagar) with temperature control.
<b>Aging</b>	12 months in French oak barrels.



Wine cellar at Quinta do Granjal



View of the Douro

## Quinta do Pôpa

Douro

“It was in 2003 when our father bought the property that the dream of our grandfather, Francisco Ferreira, better known as Pôpa was fulfilled. Quinta do Pôpa is set within a family background, aiming to extend the brand through its history, the high-quality of its products, the slight taste of schist from where the grapes originated from, the sun from where the grapes have matured as well as the people who collected them.

It is with the participation of friends and winemakers such as Luís Pato and Francisco Montenegro, that we offer you WINES OF TRIBUTE. “



Stéphane Ferreira



<b>Name of the Wine</b>	Contos da Terra Tinto 2013
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Grapes</b>	50 % of a blend from grapes (Touriga Nacional, Tinta Roriz, Touriga Franca e Sousão) e 50 % de Vinhas Velhas
<b>Winemaker</b>	Luís Pato and Francisco Montenegro
<b>Alcohol (%)</b>	13.5
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5.1
<b>pH</b>	3.57
<b>Total Sugars (g/dm<sup>3</sup>)</b>	2
<b>Tasting Notes</b>	COLOUR   Red. AROMA   Young red fruit flavour with overtones of raspberry scent. PALATE   Smooth entry in the mouth, lightly concentrated, fine tannic structure, refined and tasteful. The wine has a persistent fruity finish.
<b>Vinification</b>	50 % of blended grape varieties (Touriga Nacional, Tinta Roriz, Touriga Franca and Sousão) and 50 % of old vines. The grapes are vinified using the ganymede process at controlled temperatures of 26°C.



<b>Name of the Wine</b>	Pôpa Tinto 2012
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Grapes</b>	35% Tinta Roriz, 25%, Touriga Nacional, 20% Touriga Franca and 20% Vinhas Velhas
<b>Winemaker</b>	Luís Pato
<b>Alcohol (%)</b>	14
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5.4
<b>pH</b>	3.55
<b>Total Sugars (g/dm<sup>3</sup>)</b>	0.7
<b>Tasting Notes</b>	COLOUR   Purple. AROMA   A hint of coffee blended with floral aromas, the ripeness of the fruit presents an intense feel, allowing the red berry fruit to stand out. PALATE   Smooth on the palate, tannins are present and well combined with the acidity, rich in fruit flavour; structured wine but above all fresh and balanced; smooth and elegant finish.
<b>Vinnification</b>	Vinification of the different grape varieties that constitutes this wine, the Tinta Roriz and Touriga Franca grapes were vinified in Ganymede and the Touriga Nacional and Vinhas Velhas (old vines) in stainless steel lagares. The blend results of aromatic demand given by vinification in Ganymede with the structure acquired by winemaking in lagares. In this blend only the Old Vines aged in French oak barrels, for 8 months.

## Quinta do Pôpa

Douro



<b>Name of the Wine</b>	Pôpa TN 2009
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Grapes</b>	100% Touriga Nacional
<b>Winemaker</b>	Luis Pato
<b>Alcohol (%)</b>	13.5
<b>Total Acidity (g/dm3)</b>	5.3
<b>pH</b>	3.58
<b>Total Sugars (g/dm3)</b>	2.8
<b>Tasting Notes</b>	COLOUR   Purple. AROMA   Need air for emphasis to its floral touch, and the highlight for the high concentration of ripe fruit. Wood very discreet and harmonious. PALATE   Features a full entry of fruit, discreet but present tannins, especially the balance between tannin and acidity, which makes it very elegant wine. A different Touriga Nacional that stands for finesse and balance.

### Vinification

The grapes were carefully selected at the Touriga Nacional vineyard, located on the lower part of the Quinta, and transported into 20kg boxes to the winery. The harvested grapes were in a cold room and then totally destemmed and crushed. The vinification took place in stainless steel lagares at a controlled temperature with homogenization by foot treading process (pisa a pé), maximizing up smoothly the extraction of colour, aroma and flavour. The wine was moved smoothly by gravity, directly into French oak barrels (20% new and the rest of them from 2<sup>nd</sup> and 3<sup>rd</sup> year) and aged for 9 months.



<b>Name of the Wine</b>	Pôpa VV 2009
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Grapes</b>	Blend of more than 21 grape varieties which include: Touriga Franca, Tinta Barroca, Tinta Amarela, Tinta Roriz and Sousão
<b>Winemaker</b>	Luis Pato
<b>Alcohol (%)</b>	13.5
<b>Total Acidity (g/dm3)</b>	5.2
<b>pH</b>	3.57
<b>Total Sugars (g/dm3)</b>	0.7
<b>Tasting Notes</b>	COLOUR   Ruby. AROMA   Jammy fruit (minimised with aeration), some spices followed by wild berry fruit. PALATE   There is a clear blend of flavour/ tannin/ volume present in the mouth. It is a fresh and elegant fine wine. The wine produces a long lasting, tasteful and strong finish in the mouth.

### Vinification

The grapes were harvested from the Old Vines aged over 80 years, and transported into 20kg boxes avoiding premature crushing during transportation. After a careful selection, the more than 21 grapes existing only in this part of the vineyard, were totally destemmed and crushed. The fermentation of this blend took place in stainless steel lagares at a controlled temperature with homogenization by foot treading process (pisa a pé), maximizing up smoothly the extraction of colour and aroma. The wine was moved smoothly by gravity, directly into French oak barrels (20% new and the rest of them from 2<sup>nd</sup> and 3<sup>rd</sup> year) and aged for 9 months.





**Name of the Wine** Quinta do Pôpa Homenagem 2009  
**Type** Red  
**Region** Douro  
**Grapes** 40% Vinhas Velhas, 35% Tinta Roriz and 25% Touriga Nacional  
**Winemaker** Luís Pato  
**Alcohol (%)** 13.5  
**Total Acidity (g/dm<sup>3</sup>)** 5.4  
**Total Sugars (g/dm<sup>3</sup>)** 3.58  
**pH** 2.6  
**Tasting Notes** COLOUR | Ruby.  
 AROMA | Complex and intense, where black ripe fruit stands out in balancing with the spices gained from the aging in the oak barrels. PALATE | Full and smooth on entering the mouth. This is a wine where tannin is present but is refined and elegant. It strives for balance between concentration and freshness.



View of the Douro

### Vinification

After careful selection in the vineyard and cellar, fermentation from the different grape varieties was held separately in small “lagares” stainless steel, where the grapes were gently trodden by foot. The wine went directly to french oak barrels, of which 40% were new and 60% from the 2nd and 3rd year, the wine aged for 9 months.

## Quinta do Mondego

Dão

Quinta do Mondego is located in Dão, one of the most important wine regions in Portugal. Quinta do Mondego vineyards are spread on the banks of the river from which the Quinta is named, the River Mondego.

The 20 hectares of vineyards are spread on the banks of the river from which the Quinta is named, the River Mondego. Touriga Nacional, considered the best Portuguese grape variety represents 60% of the propriety and Encruzado 15% of vineyards.

Now we produce 4 different brands : MUNDA , QUINTA DO MONDEGO, MON-DECO and ROSADOS, all white and red wines – in total 8 different wines.

Munda was the first wine of Quinta do Mondego in the market. Munda was the Latin name given to the Mondego River.

**Region** Dão – Portugal

**Soil** Quinta do Mondego has a mainly a mixture of granitic and sandy soils.

**Vineyard Area** 20 hectares

**Wine Maker** Joana Cunha

Quinta Mondego is a Family Owned State.



**Name of the Wine** Munda White Encruzado 2013

**Type** White

**Region** Dão

**Grapes** 100% Encruzado

**Alcohol (%)** 13.3

**Total Acidity (g/L)** 5.9

**pH** 3.37

**Sugar** 1.5

**Tasting Notes** Citric color.

Sophisticated and subtle bouquet, with hints of fruit and typical mineral aromas. In the mouth it is complex and intense, citric fruit elegantly combine with the aromas of the oak. Crispy.

**Vinnification** Hand-picked grapes at the ideal maturation point to 20kg cases.

Soft crushing and pressing.

Natural decantation.

Fermentation in 500 L new French oak barrels for 20 days.

Light filtration before bottling.

**Aging** Aging in the same barrels for 6 months.

**Production** 3.000 bottles



**Name of the Wine** Munda Touriga Nacional 2011  
**Type** Red  
**Region** Dão  
**Grapes** 100% Touriga Nacional  
**Alcohol (%)** 14.7  
**Total Acidity (g/L)** 4.9  
**pH** 3.85  
**Sugar** 1.8  
**Tasting Notes** Deep red color.  
 Very fine and complex aroma, attractive with violet flowers, fresh berries and chocolate.  
 Complex aroma when tasting with flavors of ripe blackberries and plums, violet and bergamot flowers, chocolate, coffee, and spices. Well structured, elegant and complex wine  
**Vinnification** Hand-picked grapes.  
 Stalk removal and soft crushing.  
 Fermentation in small stainless still tanks for 8 days at 25°C.  
 Light filtration before bottling.  
**Aging** Malolactic fermentation and aging in new French oak casks for about 18 months.  
**Production** 5.800 bottles



**Name of the Wine** Quinta do Mondego Red 2009  
**Type** Red  
**Region** Dão  
**Grapes** 5% Alfrocheiro, 5% Jaen  
 10% Tinta-Roriz, 80% Touriga Nacional  
**Alcohol (%)** 13.8  
**Total Acidity (g/L)** 5.4  
**pH** 3.8  
**Sugar** 2.5  
**Tasting Notes** Beautiful red ruby color.  
 Very fine and complex aroma, attractive and fresh with mint and fresh fruit.  
 Flavors of ripe red and black fruits, together with good acidity. Well balanced and persistent. Elegant wine with fine quality tannins.  
**Vinification** 4 grape varieties hand harvested and softly crushed together.  
 Fermentation in small stainless steel at a controlled temperature of under 25°C  
 Malolactic fermentation in to stainless steel vats .  
 Light filtration before bottling.  
**Aging** Aging in French oak wood casks for 12 months.  
**Production** 9.000 bottles

## Quinta do Mondego

Dão



**Name of the Wine** Rosados White 2011  
**Region** Dão  
**Classification** DOC Dão  
**Grapes** 40% encruzado, 40% Gouveio, 10% Bical, 10% Cercial  
**Alcohol (%)** 11.8  
**Total Acidity (g/L)** 5.59  
**pH** 3.33  
**Sugar** 2.18  
**Vinification** Soft stalk-removal and crushing. Gentle press and natural decantation at low temperatures for 24h. Fermentation in stainless steel tanks of all the grape varieties at a controlled temperature. Fermentation of 500 Litres in 2nd year French oak barrels.  
**Aging** Bottling after 9 months in the tank and barrel with lees stirring.  
**Production** 5.000 bottles



**Name of the Wine** Rosados Red 2009  
**Region** Dão  
**Classification** DOC Dão  
**Grapes** 15% Touriga Nacional, 40% Tinta Roriz, 20% Alfrocheiro, 15% Jaen, 10% Baga  
**Alcohol (%)** 13.3  
**Total Acidity (g/L)** 5.1  
**pH** 3.74  
**Sugar** 4.3  
**Tasting Notes** Beautiful red ruby color. Very elegant aroma, attractive with fresh with mint and and fresh fruit – strawberries and raspberries. Good acidity, crispy, flavors of fresh fruit, mint and cigar. Fine quality tannins. Balanced and persistent.  
**Vinification** Hand-picked grapes. Stalk removal and soft crushing. Fermentation in small stainless still tanks for 8 days at 25°C. Light filtration before bottling.  
**Aging** Aging 15% of the blend in French oak wood casks for 12 months.



**Name of the Wine** Mondeco White 2013  
**Type** White  
**Region** Dão  
**Grapes** 40% Encruzado, 10% Cercial, 10% Bical, 40% Gouveio or Verdelho  
**Alcohol (%)** 12.1  
**Total Acidity (g/L)** 5.87  
**pH** 3.19  
**Tasting Notes** Beautiful and attractive yellow citrus color. Attractive and fresh. Aromatic intensity with white and tropical fruit and mineral components. Well balanced, fresh, dry and persistent. The intensity of its flavour dominated by lemons and fresh fruit. Persistent finish.  
**Vinification** Soft stalk-removal and crushing. Gentle press and natural decantation at low temperatures for 24h. Fermentation in stainless steel tanks of all the grape varieties at a controlled temperature.  
**Aging** Bottling after 6 months in the tank with lees stirring



**Name of the Wine** Mondeco Red 2009  
**Type** Red  
**Region** Dão  
**Grapes** 15% Touriga Nacional, 40% Tinta Roriz, 20% Alfrocheiro, 15% Jaen, 10% Baga  
**Alcohol (%)** 13.3  
**Total Acidity (g/L)** 5.1  
**pH** 3.74  
**Sugar** 4.3  
**Tasting Notes** Beautiful red ruby color. Very elegant aroma, attractive with fresh with mint and and fresh fruit – strawberries and raspberries. Good acidity, crispy, flavors of fresh fruit, mint and cigar. Fine quality tannins. Balanced and persistent.  
**Vinification** Hand-picked grapes. Stalk removal and soft crushing. Fermentation in small stainless still tanks for 8 days at 25°C. Light filtration before bottling.  
**Aging** Aging 15% of the blend in French oak wood casks for 12 months.

## Quinta da Casaboa

Lisboa

Quinta da Casaboa (Casaboa Estate), located in Runa, 40 Km to the west of Lisboa, has been owned by three generations of the Ferreira dos Santos family, and dedicated to the production and bottling of wine.

Originally from the 18th century, the Quinta da Casaboa, with an area of 120 hectares, was purchased in 1958 by João Ferreira dos Santos, a Mozambique entrepreneur. Wine production started then, and the Quinta da Casaboa has been in the market for more than 50 years.

In 2004, the company was restructured and its rationale changed with the objective to become a producer of quality wines. Quinta da Casaboa produces wines from its own grown grapes of the Touriga Nacional, Alicante Bouschet, Tinta Roriz, Merlot, Alvarinho and Arinto varieties.

The dedication and enthusiasm of a young and multifarious team, responsible for management, marketing, viticulture and oenology contribute towards Casaboa wines being renowned for their quality, innovation and class, both nationally and internationally.



Joana Paes from Quinta da Casaboa



QUINTADACASABOA



**Name of the Wine** Quinta da Casaboa Alvarinho 100%  
**Year** 2013  
**Type** White  
**Grapes** Alvarinho  
**Winemaker** João Pedro Passarinho, Francisco Figueiredo.

**Analytical parameters**

**Alcohol (%)** 13.10  
**Total Acidity (g/L)** 6.60  
**Ph** 3.26

**Tasting Notes** Clear aspect and a citric colour.  
 In the nose a good combination of citrus fruit with a light tropical touch can be felt. It's a complex wine with intensity.  
 In the palate is full bodied with good acidity. It has a long, aromatic and exuberant mouth ending.  
 The elegance and freshness of Alvarinho 2012 are promising to seduce you next summer



**Name of the Wine** TintaBoa  
**Year** 2012  
**Type** Red  
**Grapes** Tinta Roriz and Touriga Nacional.  
**Winemaker** João Pedro Passarinho, Francisco Figueiredo.

**Analytical parameters**

**Alcohol (%)** 14.00  
**Total Acidity (g/L)** 5.30  
**Ph** 3.59

**Tasting Notes** Tinta Roriz predominance gives the wine a dense and profound colour. Strawberries, cherries, raspberries and currants appear to the nose as a true fruit cocktail. It is round in the mouth with gentle tannins.  
 TintaBoa is a brush stroke of good taste.

## Quinta da Casaboa

Lisboa



<b>Name of the Wine</b>	Quinta da Casaboa 2011
<b>Year</b>	2011
<b>Type</b>	Red
<b>Grapes</b>	Tinta Roriz, Touriga Nacional, Merlot and
<b>Wlnamaker</b>	Alicante Bouschet João Pedro Passarinho, Francisco Figueiredo.
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	14.63
<b>Total Acidity (g/L)</b>	0.60
<b>Ph</b>	3.49
<b>Tasting Notes</b>	This Lisbon region's wine is smooth and round in the mouth. Its balsamic notes combined with vanilla and fruit turn this wine into a pleasant and aromatic experience. It's an elegant wine with a strong personality, conceived to be enjoyed in good company.



<b>Name of the Wine</b>	Quinta da Casaboa Merlot & Touriga Nacional 2013
<b>Year</b>	2013
<b>Type</b>	Red
<b>Grapes</b>	70% Merlot and 30% Touriga Nacional
<b>Wlnamaker</b>	João Pedro Passarinho, Francisco Figueiredo.
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	14.5
<b>Total Acidity (g/L)</b>	5.4
<b>Ph</b>	3.65
<b>Tasting Notes</b>	This Merlot and Touriga Nacional Blend was born from a Merlot four years old vineyard and a seventeen years old Touriga Nacional vineyard situated on the property's highest slope. The blend is dominated by the Merlot and a part of it aged for twelve months in french oak barrels. It is a hot aroma wine with barrel spicy notes and shy peppers rejoicing the ripe fruit. The Merlot youth allied to the Touriga Nacional character make of this blend an unique, elegant and lasting experience.





QUINTADACASABOA



<b>Name of the Wine</b>	Casaboa Reserva 2011
<b>Year</b>	2011
<b>Type</b>	Red
<b>Grapes</b>	Touriga Nacional
<b>Winemaker</b>	João Pedro Passarinho, Francisco Figueiredo.
<b>Analytical parameters</b>	
Alcohol (%)	14.50
Total Acidity (g/L)	5.20
Residual Sugar (g/L)	3.86
<b>Tasting Notes</b>	It has a clean and deep violet colour. The nose reveals a great complexity with spicy notes, blackberries and blue berries. Very elegant. It feels rounded and the tannins are polished in the mouth due to the extended oak barrels stage. The mouth confirms its richness with the diversity of flavours such as vanilla and spices married with black fruits.
<b>Winemaking</b>	This wine is made from Touriga Nacional which 70% of this was aged in new extra fine grain "Allier" French oak for 20 months. After this period was blended with some Touriga Nacional 2011 that was aged in stainless steel.



Quinta da Casaboa

## Vidigal Wines

Lisboa

We are flexible, able to face new challenges over night and capable to adapt to changing demands in different markets. 90% of our production is exported, mainly to Scandinavia, where we made history by placing a Portuguese wine as the most sold in Norway for 5 years. We also export to such different markets as Central Europe, North and South America and Africa. In our winery we own state of the art technology and we also have capacity for 3 million liters.

We currently have on our portfolio more than 40 references from Lisboa, Tejo, Alentejo, Douro, Dão, Beiras, Verde and Rosé, divided into young wines, some old vintages, varietals, sparkling wine and fortified wine, much of it is the result of close collaborations with large local producers.

We believe that a good relationship with our costumers is the main part of our product and the best way to consolidate the business.

We still have a romantic idea of honesty, uprightness, pride in the profession, traditional values and solid ethical behaviour, but we are also ruthless survivors in the fiercely competitive wine scene fighting with unbeatable “value-for-money” in our products. Count on us. We are also able to offer more than good value. Count on our wines performance and count on our guiding motif:

“the best possible wine at the lowest possible price”



António Mendes Lopes



**Name of the Wine** Brutalis 2012  
**Type** Red  
**Region** Lisboa  
**Grapes** 85% Alicante Bouschet | 15% Cabernet Sauvignon  
**Alcohol (%)** 14.5  
**Tasting Notes** Rather spicy wine with a slight bitter cocoa and mokka notes, sober fruits and firm tannins. Vigorous in shape and structure, has a long and spicy finale, where the mokka and vanilla play together.  
**Food Pairing** Substantial food based on meats, strong cheeses e.g., from the Roquefort family and spicy oriental cuisine.



**Name of the Wine** Porta 6  
**Type** Red  
**Region** Lisboa  
**Grapes** 50% Tinta Roriz, 40% Castelão, 10% Touriga Nacional  
**Alcohol (%)** 13.5  
**Tasting Notes** Complex, with red and wild berries and hints of nuts. Fruited mouth, soft, with a medium finale.  
**Food Pairing** Meat dishes, roasts and pastas

## Vidigal Wines

Lisboa



**Name of the Wine** Porta 6 Branco  
**Type** White  
**Region** Lisboa  
**Grapes** 50% Chardonnay, 40% Sauvignon Blanc, 10% Arinto  
**Alcohol (%)** 13  
**Tasting Notes** Fresh aroma with tropical fruit and citrus, highlighting the passion fruit. With mineral notes. Fresh and pleasant round mouth.  
**Food Pairing** Grilled fish, shellfish, pastas, white meat or simply as appetizer.



**Name of the Wine** Reserva dos Amigos Seleção Especial  
**Type** 2010  
**Region** Red  
**Grapes** 40% Touriga Nacional, 30% Tinta Roriz, 30% Castelão  
**Alcohol (%)** 14.5  
**Tasting Notes** Our “Seleção Especial” is a blend of Touriga Nacional, Tinta Roriz and Castelão resulting in a well balanced good value wine with a wide range of uses. Fruit, wild berries, roasted tones and raspberry are some of the aromas attached to it.  
**Food Pairing** White meats, roasts and intense flavoured cheeses.



**Name of the Wine** Reserva dos Amigos  
**Year** 2012  
**Type** Red  
**Grapes** 70% Tinta Roriz, 20% Castelão, 10%  
**Winemaker** Tinta miúda  
**Alcohol (%)** 13.5  
**Tasting Notes** Ruby with brick-coloured tone. Aroma of ripe fruit and wild berries. A well balanced structured mouth, with mellow tannins, medium body and soft finale.  
**Food Pairing** White meats, roasts and intense flavoured cheeses.



**Name of the Wine** Casa do Cónego Touriga Nacional 2012  
**Type** red  
**Region** Lisboa  
**Grapes** 100% Touriga Nacional  
**Alcohol (%)** 13.5  
**Tasting Notes** Bright ruby with purple tones. Powerful and complex with nuts, fruit, mint and raspberry hints in good harmony with the toast that the oak aging gave it.  
**Food Pairing** Red meat dishes, barbecues, pastas and cheeses

## Vidigal Wines

Lisboa



**Name of the Wine** Casa do Cónego Sauvignon 2012  
**Type** White  
**Region** Lisboa  
**Grapes** 100% Sauvignon  
**Alcohol (%)** 13.5  
**Tasting Notes** Citric colour with greenish tones. Aroma with subtle hints of nettles. Noticeable notes of shale and sylex over cut grass. Predominantly fresh flavour, fruited, crispy, with a voluptuous and very pleasant finale.  
**Food Pairing** Fat grilled fishe, shellfish, pastas, red meats, salads, pizzas and spicy Thai food.



**Name of the Wine** Casa do Cónego Espumante Branco  
**Type** White Sparkling  
**Region** Lisboa  
**Grapes** 40% Fernão Pires, 40% Arinto, 20% Chardonnay  
**Alcohol (%)** 13  
**Tasting Notes** Complex and elegant, fresh with citric, nuts and spices hints. Elegant mousse, full and fresh mouth with long dry finale.  
**Food Pairing** As an aperitif or accompanying all sorts of meals, from fish and seafood to meats and pastas. To be served at around 8°C



**Name of the Wine** Vidigal Douro DK 2012  
**Type** Red  
**Region** Douro  
**Grapes** 35% Tinta Roriz, 30% Touriga Franca, 20% Tinta Barroca, 15 % Touriga Nacional  
**Alcohol (%)** 13  
**Tasting Notes** Ruby colour. Aroma of ripe red fruits with hints of raspberry. Fruity and soft but with a mild yet spicy personality.  
**Food Pairing** Meat dishes and pastas



**Name of the Wine** Casa do Cónego Licoroso 1982  
**Type** Desert Wine  
**Region** Lisboa  
**Grapes** 100% Fernão Pires  
**Alcohol (%)** 16.5  
**Tasting Notes** Amber, with reddish touches. Intense and complex aroma, with nuts, figs, spices, orange blossom and a touch of honey. In the mouth, it is fruity with notes similar to the aromas, soft and elegant. Long-lasting pleasant ending.  
**Food Pairing** As an aperitif, accompanying deserts and as a digestive.

## Carvalhal da Urra

Alentejo

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 Alfocheiro, 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



<b>Name of the Wine</b>	Casa da Urra
<b>Year</b>	2013
<b>Type</b>	White
<b>Wine Makers</b>	Rui Reguinga
<b>Region</b>	Alentejo
<b>Classification</b>	Regional Wine from Alentejo
<b>Grapes</b>	Arinto, Antão Vaz, Muscatel.
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	13.00
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5.10
<b>Ph</b>	3.43
<b>Tasting Notes</b>	Citrus colour. Fruity aroma, with good aromatic intensity. Smooth taste, with a fresh and mineral finish.
<b>Vinification</b>	Manual grape harvest. Fermentation in temperature- controlled stainless steel vats.
<b>Predicted Longevity</b>	2 to 3 years





<b>Name of the Wine</b>	Casa da Urra
<b>Year</b>	2013
<b>Type</b>	Rosé
<b>Wine Makers</b>	Rui Reguinga
<b>Region</b>	Alentejo
<b>Classification</b>	Regional Wine from Alentejo
<b>Grapes</b>	Touriga Nacional and Cabernet Sauvignon.
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	13.10
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5.30
<b>Ph</b>	3.50
<b>Tasting Notes</b>	"Pinkish colour, intense floral nose. Evident aroma, with raspberry and strawberry notes. Smooth and fresh taste.
<b>Vinification</b>	Pellicular maceration for 24 hours, pressed at low temperature. Fermentation at a controlled temperature of 15° C. Conservation: Stainless steel vats.



<b>Name of the Wine</b>	Casa da Urra
<b>Year</b>	2011
<b>Type</b>	Red
<b>Wine Makers</b>	Rui Reguinga
<b>Region</b>	Alentejo
<b>Classification</b>	Regional Wine from Alentejo
<b>Grapes</b>	Touriga Nacional, Alicante Bouschet, Trincadeira.
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	14.00
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5.80
<b>Ph</b>	3.61
<b>Tasting Notes</b>	Grenade colour . Complex aroma with black fruits hints. Balanced taste, a soft tannin structure with a smooth and persistent.
<b>Vinification</b>	Manual grape harvest. Total grape picking. Fermentation in temperature- controlled stainless steel vats.
<b>Aging</b>	12 months in French and American oak barrels.

## Monte da Capela

Alentejo

Monte da Capela is a wine producer based in Pias (Alentejo Region) from south of Portugal.

Our 55 hectares of vines are mainly producing local red varieties Aragonez (Tempranillo), Trincadeira, Touriga Nacional, Alfrocheiro and Alicante Bouschet.

Our terroir is shaped by calcareous soils on steep hills, with low fertility, and the unique climate from Pias more specifically Moura sub-region (located on the left bank of the Guadiana River, the warmest region of Portugal).

The Pias wines have gained recognition in Portugal for being concentrated, both in color and fragrance.

Delivering consistent quality and a good value for money for each of our bottle and Bag in Box turned Monte da Capela into one of the few successful recent Alentejo producers.

Recently, Monte da Capela launched a new Sangria in order to achieve new targets.





**Name of the Wine** Da Malta  
**Type** White  
**Winemaker** Alexandra Mendes  
**Grapes** Selection of tradicional varieties.  
**Analytical parameters**  
**Alcohol (%)** 11.9  
**Total Acidity (g/dm<sup>3</sup>)** 5.32  
**Ph** 3.33  
**Tasting Notes** Bright straw colour with hints of citrus and a young fruity aroma. This is a smooth, slightly acidic wine, with a harmonious body and plenty of character.  
**Vinification** Following a light crushing and pressing of previously destemmed grapes, the clean must fermented with controlled fermentation temperature.



**Name of the Wine** Da Malta  
**Type** Red  
**Winemaker** Alexandra Mendes  
**Grapes** Selection of tradicional varieties  
**Analytical parameters**  
**Alcohol (%)** 13.3  
**Total Acidity (g/dm<sup>3</sup>)** 5.25  
**Ph** 3.75  
**Tasting Notes** Is a wine of an intense, youthful red colour. It has a vinous aroma of red berry fruits, and a fresh, lively palate. It is a wine with body, good acidity and balanced, tannic structure.  
**Vinification** Fermentation using the tradicional method, with controlled fermentation temperature.

## Monte da Capela

## Alentejo



<b>Name of the Wine</b>	Terras de Pias
<b>Year</b>	2013
<b>Type</b>	White
<b>Winemaker</b>	Alexandra Mendes
<b>Region</b>	Alentejo
<b>Classification</b>	Vinho Regional Alentejano
<b>Grapes</b>	Arinto, Antão Vaz and Roupeiro.
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	12.5
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5.5
<b>Ph</b>	3.34
<b>Tasting Notes</b>	Shiny, light straw colour. Young and fruity nose. Smooth in the mouth, slightly acid, with body and harmony.
<b>Vinification</b>	Following a light crushing and pressing of previously destemmed grapes, selected indigenous yeast are added to the clean must, which fermented at 16-18°C. Bottled early.



<b>Name of the Wine</b>	Terras de Pias
<b>Year</b>	2013
<b>Type</b>	Red
<b>Winemaker</b>	Alexandra Mendes
<b>Region</b>	Alentejo
<b>Classification</b>	Vinho Regional Alentejano
<b>Grapes</b>	Aragonez, Trincadeira and Alicante Bouschet
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	13.9
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5.1
<b>Ph</b>	3.82
<b>Tasting Notes</b>	Clear, accentuated garnet colour, complexity of bouquet predominantly ripe red fruits. With round tannins and good acidity, it is full bodied and harmonious.
<b>Vinification</b>	Fermentation using the traditional method, using grapes stripped from the bunch, in stainless steel vats with automatic pumping-over and emptying. Fermentation lasts about a week at controlled temperatures. Some maceration. Aged, at least, for 6 months in the bottle.



<b>Name of the Wine</b>	Terras de Pias
<b>Year</b>	2011
<b>Type</b>	Red
<b>Winemaker</b>	Alexandra Mendes
<b>Region</b>	Alentejo
<b>Classification</b>	Vinho Regional Alentejano
<b>Grapes</b>	Aragonez, Trincadeira and Alicante
<b>Analytical parameters</b>	Bouschet.
<b>Alcohol (%)</b>	
<b>Total Acidity (g/dm<sup>3</sup>)</b>	14
<b>Ph</b>	5.2
<b>Tasting Notes</b>	3.69 Good colour and classic nose, with spice and fruit sober. Soft but firm tannins in the mouth, good structure, long finish and quite elegant. Overall complexity.
<b>Vinification</b>	After careful selection of the grapes, destemming and fermentation took place in stainless steel vats, with controlled fermentation temperature of 28-30°C and sustained fermentation on skins. The fermentation, with selected yeasts, last for 5-7 days, followed by a period of maceration with malolactic fermentation. The wine spent 12 months in French oak barrels. To preserve its character, this wine did not go through cold stabilization, and therefore natural sediments may appear.
<b>Predicted Longevity</b>	



<b>Name of the Wine</b>	Monte da Capela
<b>Year</b>	2012
<b>Type</b>	Red
<b>Winemaker</b>	Alexandra Mendes
<b>Region</b>	Alentejo
<b>Classification</b>	DOC Alentejo
<b>Grapes</b>	Touriga Nacional, Trincadeira and Aragonez.
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	14
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5.25
<b>Ph</b>	3.76
<b>Tasting Notes</b>	Intense color. Complex bouquet dominated by the young good ripe fruit, notes of raspberry, blackberry and plum. In the mouth the tannins are present but well rounded. Final fresh and attractive.
<b>Vinification</b>	After careful selection of the grapes, destemming and fermentation took place in stainless steel vats, with controlled fermentation temperature of 25-28°C. for 10 days, followed by a period of maceration with malolactic fermentation. To preserve its character, this wine did not go through cold stabilization, and therefore natural sediments may appear.

## Monte da Capela

## Alentejo



<b>Name of the Wine</b>	Vila Alice
<b>Year</b>	2010
<b>Type</b>	Red
<b>Winemaker</b>	Joana Roque do Vale
<b>Region</b>	Alentejo
<b>Classification</b>	Vinho Regional Alentejano
<b>Grapes</b>	Aragonez, Trincadeira and Alicante Bouschet.
<b>Analytical parameters</b>	
Alcohol (%)	14.4
Total Acidity (g/dm <sup>3</sup> )	5.25
Ph	3.68
<b>Tasting Notes</b>	A fine and delicate red wine, with some complexity, delivering smoothness and freshness.
<b>Vinification</b>	After careful selection of the grapes, destemming and fermentation took place in stainless steel vats, with controlled fermentation temperature of 28-30°C and sustained fermentation on skins. The fermentation, with selected yeasts, last for 5-7 days, followed by a period of maceration with malolactic fermentation. The wine spent 12 months in French oak barrels. To preserve its character, this wine did not go through cold stabilization, and therefore natural sediments may appear.



<b>Name of the Wine</b>	Herdade da Capela Reserve
<b>Year</b>	2010
<b>Type</b>	Red
<b>Winemaker</b>	Alexandra Mendes
<b>Region</b>	Alentejo
<b>Classification</b>	DOC Alentejo
<b>Grapes</b>	40% Aragonez (Tempranillo), 30% Trincadeira and 30% Alicante Bouschet.
<b>Analytical parameters</b>	
Alcohol (%)	14.3
Total Acidity (g/dm <sup>3</sup> )	5.55
Ph	3.64
<b>Tasting Notes</b>	Garnet colour. Full and vivid nose, with a touch of fruit compote blended with subtle notes of smoke and vanilla from the wood. Well balanced in the mouth, with fresh fruit, hints of vanilla and round tannins. Overall harmony.
<b>Vinification</b>	After careful selection of the grapes, destemming and fermentation took place in stainless steel vats, with pumping-over and controlled fermentation temperature of 28 -30°C and sustained fermentation on skins. The fermentation, with selected yeasts, last for 8 days, followed by a period of maceration with malolactic fermentation. The wine spent 12 month in new oak barrels (50% French / 50% American). To preserve its character, this wine did not go through cold stabilization, and therefore natural sediments may appear.



**Name of the Wine** Vila Alice Frisante  
**Type** White  
**Winemaker** Alexandra Mendes  
**Region** Lisboa  
**Classification** Indicação Geográfica de Lisboa  
**Grapes** Selection of the best region traditional grapes.

**Analytical parameters**  
**Alcohol (%)** 11  
**Total Acidity (g/dm<sup>3</sup>)** 6.3  
**Ph** 3.41

**Tasting Notes** Sparkling wine with a fruity and fresh aroma. Smooth in the mouth, fresh, slightly acid and persistent. A very pleasant wine to keep with every type of meals.

**Vinification** Selection of the best grapes, partially crushed and de-stemmed, followed by controlled fermentation. Contains carbon dioxide.



**Name of the Wine** Sangria Party  
**Type** Red  
**Winemaker** Alexandra Mendes

**Analytical parameters**  
**Alcohol (%)** 7 - 8  
**Total Acidity (g/dm<sup>3</sup>)** 4.2 - 4-8

**Tasting Notes** Red wine sangria, smooth color soft citrus aroma, pleasant to drink.

**Vinification** Based on quality red wine, natural aromas of lemon and drinking water, to which was added sugar.

## Quinta de Quetzal

## Alentejo

### Our History

The Quinta do Quetzal estate is located in the heart of the Baixo Alentejo, on high slopes in Vila de Frades, in Vidigueira. The farm is close to Vila de São Cucufate, a Roman village where the oldest known winery in the Iberian Peninsula was found. At the top of the estate, there is the Chapel of Our Lady of Guadalupe, one of the sites in the historic pilgrimages of the five Chapels of Vidigueira. The Dutch couple Inge and Cees de Bruin had known Portugal for 30 years and were in love with its country, culture and wines. For a long time they wanted to start a new wine project able to project the history, image and tradition of Alentejo wines both at home and abroad. For the owners, the Quinta do Quetzal estate brings the memories and history of wine production in the Alentejo to new generations, telling its stories in each bottle and carrying on this millennial tradition.

### Our Vines

The Quinta do Quetzal estate has been dedicated to wine production for several decades.

In 2003, some of the older vineyards were converted but the plots with the greatest winemaking potential remain. The new vineyards were used to plant the best grape varieties for producing on Quinta do Quetzal's terroir. Currently, 40% of Quinta do Quetzal's vines are white grape varieties, split between Antão Vaz, Roupeiro, Arinto and Verdelho and 60% are red grape varieties, split between Trincadeira, Aragonês, Alfrocheiro, Petit Syrah, Alicante Bouschet and Cabernet Sauvignon.

### Our Winery

The Quinta do Quetzal winery is a project developed by the architects Filipe Nogueira Alves and Margarida Direitinho, from Évora, who were inspired partly by the neighbouring winery at the Roman village of São Cucufate dating from the 1st century A.D., and partly by the traditional grain silos found in the Alentejo. The modern winery at Quinta do Quetzal was inspired by these designs: a round winery, defined by pure lines and modern materials. The whole winemaking process takes place in a system which starts at the top of the winery and ends in the cellar, relying on gravity alone rather than pumps and thus maintaining the traditional Alentejo winemaking technique.

### Our Oenologes

It is by bringing together "vineyards, terroir and winery" that the wine experts José Portela and Rui Reguinga - awarded "wine expert of the year" by Wine Magazine in 2009 - carry out their work. They strive to produce unique, charming wines with their own personality which reflect the unique properties and qualities of the terroir at the Quinta do Quetzal.







<b>Name of the Wine</b>	Guadalupe White 2013
<b>Winemakers</b>	Rui Reguinga, José Portela, Reto Jorge
<b>Region</b>	Alentejo
<b>Classification</b>	Regional Alentejo
<b>Grapes</b>	50% AntãoVaz, 40% Roupeiro e 10% Arinto.
<b>Analytical parameters</b>	
Alcohol (%)	13
Total Acidity (g/dm <sup>3</sup> )	5.7
Ph	3.32
Residual Sugars	0.3
<b>Tasting Notes</b>	With a fruity flavour, hints of tropical fruit, and a citric and mineral finish. Guadalupe white is an extremely elegant, balanced and fresh wine. Share it with friends.
<b>Vinification</b>	The grapes are harvested into small crates and immediately transported back to the winery and cooled down to 10°C (50° F). The grapes are stripped from the bunch, crushed and then pressed. The resulting must flows into a stainless steel vat, which is located inside a refrigerated chamber, where it undergoes 48 hours of static clarification at low temperatures. The must ferments from 15 to 20 days, at 14 °C (57 °F). The wine is bottled after 6 months.



<b>Name of the Wine</b>	Guadalupe Winemakers' Selection White 2013
<b>Winemaker</b>	Rui Reguinga, José Portela, Reto Jorge
<b>Region</b>	Alentejo
<b>Classification</b>	Regional Alentejo
<b>Grapes</b>	100% Antão Vaz
<b>Analytical parameters</b>	
Alcohol (%)	13
Total Acidity (g/dm <sup>3</sup> )	5
Ph	3.43
Residual Sugars	2
<b>Tasting Notes</b>	Guadalupe Winemaker's Selection is a citrus coloured wine, with great minerality and flavours hinting at fresh fruit. Full-bodied and balanced on the palate, it has a fresh and mineral finish.
<b>Vinification</b>	The grapes are harvested into small crates and immediately transported back to the winery and cooled down to 10°C (50° F). The grapes are stripped from the bunch, crushed and then pressed. The resulting must flows into a stainless steel vat, which is located inside a refrigerated chamber, where it undergoes 48 hours of static clarification at low temperatures. The must ferments from 15 to 20 days, at 14 °C (57 °F). The wine is bottled 6 months afterwards.

## Quinta de Quetzal

## Alentejo



<b>Name of the Wine</b>	Guadalupe Rosé 2013
<b>Winemakers</b>	Rui Reguinga, José Portela, Reto Jorge
<b>Region</b>	Alentejo
<b>Classification</b>	Regional Alentejo
<b>Grapes</b>	50% Aragonez and 50% Syrah
<b>Analytical parameters</b>	
Alcohol (%)	13
Total Acidity (g/dm <sup>3</sup> )	5.4
Ph	3.24
<b>Residual Sugars</b>	0.9
<b>Tasting Notes</b>	A Fruity, fresh and well balanced wine, with a very nice taste off raspberries and a touch off strawberries. Share it with friends.
<b>Vinification</b>	The grapes are harvested into small crates and immediately transported back to the winery and cooled down to 10°C (50° F). The grapes are stripped from the bunch, crushed and then pressed. The resulting must flows into a stainless steel vat, which is located inside a refrigerated chamber, where it undergoes 48 hours of static clarification at low temperatures. The must ferments from 15 to 20 days, at 14 °C (57 °F). The wine is bottled after 6 months.



<b>Name of the Wine</b>	Guadalupe Red 2012
<b>Winemaker</b>	Rui Reguinga, José Portela, Reto Jorge
<b>Region</b>	Alentejo
<b>Classification</b>	Regional Alentejo
<b>Grapes</b>	40% Aragonez, 40% Trincadeira and 20% Alfrocheiro
<b>Analytical parameters</b>	
Alcohol (%)	13.5
Total Acidity (g/dm <sup>3</sup> )	5.3
Ph	3.72
<b>Residual Sugars</b>	3
<b>Tasting Notes</b>	With an intense flavour, hints of red fruits reminiscent of raspberries and cherries, and a harmonious, smooth, full-bodied and soft palate.
<b>Vinification</b>	The grapes are harvested into small crates and immediately transported back to the winery and cooled down to 15°C (59° F). The grapes are stripped from the bunch and crushed into a fermentation vat. The fermentation takes place inside a conical stainless steel vat for an 8 day period, at 25 °C (77 °F), whereas daily pumping over is done 4 or 5 times for 15 minutes.



<b>Name of the Wine</b>	Guadalupe Winemakers' Selection Red 2011
<b>Winemakers</b>	Rui Reguinga, José Portela, Reto Jorge
<b>Region</b>	Alentejo
<b>Classification</b>	Regional Alentejo
<b>Grapes</b>	60% Syrah, 30% Alicante Bouschet and 10% Cabernet Sauvignon.
<b>Analytical parameters</b>	
Alcohol (%)	14.5
Total Acidity (g/dm <sup>3</sup> )	6
Ph	3.57
<b>Residual Sugars</b>	0.8
<b>Tasting Notes</b>	Guadalupe Selection is a garnet coloured wine with flavours of black fruits, whit some preserves, spices and bitter chocolate. It is balanced and elegant, prolonging itself on the palate.
<b>Vinification</b>	The grapes are gathered in small bins and immediately taken to the winery and cooled to a temperature oh 15°C. They are then separated, crushed and deposited in a fermenting vat in French Oak. Fermentation takes between 8 or 10 days at a temperature of 25°C. Pumping over is carried out 4 or 5 times daily for 15 minute periods. After alcoholic fermentation the wine is placed in 225-litre barrels of French oak, where it will age for 12 months .



<b>Name of the Wine</b>	Quinta do Quetzal Reserve white 2011
<b>Winemaker</b>	Rui Reguinga, José Portela, Reto Jorge
<b>Region</b>	Alentejo
<b>Classification</b>	DOC Alentejo
<b>Grapes</b>	100% Antão Vaz.
<b>Analytical parameters</b>	
Alcohol (%)	13.5
Total Acidity (g/dm <sup>3</sup> )	5.8
Ph	3.23
<b>Residual Sugars</b>	1.7
<b>Tasting Notes</b>	The wine presents a lemon colour and complex full aroma with outstanding notes of ripe tropical fruit, toast and spices. In mouth the wine is smooth, unctuous and very persistent.
<b>Vinification</b>	The grapes are gathered as they mature. After they are crushed the resulting must undergoes 48 to 72 hours of static clarification. Fermentation takes place in new barrels of French or American oak at a temperature of between 14° C and 16° C for a 30-day period. When fermentation is completed the wine is aged for 8 more months in barrel with weekly batônage.

## Quinta de Quetzal

Alentejo



<b>Name of the Wine</b>	Quinta do Quetzal Reserve Red 2010
<b>Winemakers</b>	Rui Reguinga e José Portela
<b>Region</b>	DOC Alentejo
<b>Classification</b>	50% Petit Syrah, 15% Trincadeira and
<b>Grapes</b>	35% Alicant Bouschet
<b>Analytical parameters</b>	
Alcohol (%)	14
Total Acidity (g/dm <sup>3</sup> )	6
Ph	3.57
<b>Residual Sugars</b>	3.9
<b>Tasting Notes</b>	A garnet colouris followed by pomegranate with notes of dark fruit and spices. Very elegant taste of smooth wood. In mouth fine structured, with fresh notes and long silky tannins.
<b>Vinification</b>	The grapes are gathered in small bins and immediately taken to the winery and cooled to a temperature of 15°C. They are then separated, crushed and deposited in a fermenting vat in French Oak. Fermentation takes between 8 or 10 days at a temperature of 25°C. Pumping over is carried out 4 or 5 times daily for 15 minute periods. After alcoholic fermentation the wine is placed in 225-litre barrels of French oak, where it will age for 12 months and another 8 month in bottle.





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## Reynolds

## Alentejo

Thomas Reynolds, an English seaman and merchant, arrived in Portugal in 1820, attracted by the potential of the wine trade. He settled in the northern town of Porto with his two sons, Thomas and Robert, and from there they supplied their London store with a variety of products from the Iberian Peninsula. In 1838, they became involved in the cork industry and set up a factory for the manufacture of cork stoppers in Alburquerque (Spain), where they lived for eleven years. It was a profitable business and soon new cork factories opened in Portugal and Spain.

The family returned to Portugal in 1850 and moved to Estremoz for a short time. However, Thomas and his son of the same name were not the settling kind: stirred by the same spirit of entrepreneurship, they set sail for New Zealand, a long voyage of 130 days, taking with them a large flock of merino sheep. They never returned to Portugal.

Robert, meanwhile, had remained in Estremoz to take care of the business and soon expanded it with the purchase of new land for the production of quality wine, an activity for which he was particularly passionate. The Alentejo soon became the resting place in Portugal of the Reynolds family and of Robert, the family patriarch. It was here that his first son, Robert Rafael, was born, who later had a son called Carlos. Carlos's first child was a daughter whom he named Gloria – Gloria Reynolds. To honour his mother and all his ancestors who lived in the Alentejo, Gloria's son Julian produce a quality wine, which carries his mother's name – Gloria Reynolds.



Julian Reynolds and Nelson Martins



Wine Cellar



# REYNOLDS

*Wine Growers since 1850*

ALENTEJO • PORTUGAL



**Name of the Wine** Gloria Reynolds

**Year** 2005

**Type** Red

**Winemaker** Julian Reynolds and  
Nelson Martins

**Region** Alentejo

**Grapes** Alicante Bouschet and Trincadeira

**Tasting Notes** Color grenade struck by the elegance and depth of its features. Aromas of dark rich berry fruits, bitter chocolate and exotic spices define the complexity that accompanies the powerful structure, fresh and long persistence, resulting in a very personal and distinct wine, a source of pleasure for discerning consumers. Its structure allows long evolution in the bottle.

**Viticulture and Enology** The grapes were harvested at night from our vineyard close to the winery. They were cleaned, selected and placed in full grains into Seguin Moreau French oaks vats with controlled temperature. After a long fermentation period of 25 days, the wine is aged in Seguin Moreau Icon French oaks barrels during at least 24 months. The bottles rest at the cellar for 5 to 7 years before they are released.



**Name of the Wine** Julian Reynolds Grande Reserva

**Year** 2006

**Type** Red

**Winemaker** Julian Reynolds and  
Nelson Martins

**Region** Alentejo

**Grapes** Alicante Bouschet, Trincadeira and Syrah.

**Tasting Notes** Deep pomegranate color, it displays aromas of fresh plums, brambles and a hint of unripe coffee beans. It has a smooth, fresh and rounded structure on the palate with a pleasant and persistent finish. It is a great wine from a great harvest.

**Viticulture and Enology** The grapes were collected from the own vineyard close to the winery after a strict selection to reduce production. The harvest was carried out at night. The different varieties were fermented separately in Seguin Moreau French oak vats at controlled temperature forcing a longer period of time. The wine was aged for a period of 18 months in Seguin Moreau French oak barrels. The bottles rested in the cellar for 18 months before they left the winery.

## Reynolds



**Name of the Wine** Julian Reynolds Reserva  
**Year** 2008  
**Type** Red  
**Winemaker** Julian Reynolds and Nelson Martins  
**Region** Alentejo  
**Grapes** Alicante Bouschet, Trincadeira and Touriga Nacional  
**Tasting Notes** The aroma has fresh fruit in a perfect marriage with wood, which are revealed in the mouth with fine and elegant tannins, a nice long set of persistence.  
**Viticulture and Enology** The grapes were collected from the own vineyard close to the winery after a strict selection to reduce production. The harvest was carried out at night. The different varieties were fermented separately in Seguin Moreau French oak vats at controlled temperature forcing a longer period of time. The wine was aged for a period of 12 months in Seguin Moreau French oak barrels. The bottles rested in the cellar for 18 months before they left the winery.

## Alentejo



**Name of the Wine** Julian Reynolds  
**Year** 2013  
**Type** White  
**Winemaker** Julian Reynolds and Nelson Martins  
**Region** Alentejo  
**Grapes** Arintos  
**Tasting Notes** It is a wine with an important aromatic component, where citrics can be found and which makes this wine very nice and fresh for summer. When tasting, it is very elegant and fruity, with a fantastic balance and refreshing end.  
**Viticulture and Enology** The grapes are harvested early in the morning, after each they are cleaned, pressed and the juice filtered and left for a period of 48 hours at a low temperature to allow the sediment to settle. There is then a 30 day fermentation period at a temperature of 12°C. At this point, it is transferred into stainless steel vats at the constant temperature of 8°C, after which is ready to bottling.





**REYNOLDS**

*Wine Growers since 1850*

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**Name of the Wine** Carlos Reynolds  
**Year** 2011  
**Type** Red  
**Winemaker** Julian Reynolds and Nelson Martins  
**Region** Alentejo  
**Grapes** Alicante Bouschet; Aragonez and Trincadeira  
**Tasting Notes** A full body wine with a deep pomegranate color and an outstanding bouquet combining aromas of berry fruits with delicate floral scents. It is an elegant and easy to drink wine.  
**Viticulture and Enology** Harvested at night, the grapes were collected from the own vineyard, close to the winery, after a strict selection to reduced production. The different varieties fermented separate in Seguin Moreau French oak vats at controlled temperature extending the process as much as possible. The grapes were aged in Seguin Moreau French 10.000 liters oak vats for a period of 12 months. The bottles rest in the cellar for at least 6 months before they are released.



**Name of the Wine** Robert Reynolds  
**Year** 2006  
**Type** Red  
**Winemaker** Julian Reynolds and Nelson Martins  
**Region** Alentejo  
**Grapes** Alicante Bouschet  
**Tasting Notes** Dark color with powerful aromas, combining hints of spice, black olives and red fruit jam. It is a fresh wine with a persistent finish.  
**Viticulture and Enology** The grapes are harvested manually into small baskets in the vineyards of Herdade da Figueira de Cima, which surround the winery. They are washed and then left to ferment at a controlled temperature in massive French oak barrels from Seguin Moreau, after which the wine is aged in barrels of the same cooperage for a period of 24 months. After bottling, the wine is aged for a further three years before being released for sale.

## Susana Esteban

## Alentejo

After fifteen years working as a winemaker, Susana Esteban decided to embrace the Adventure of becoming a wine producer. At the end of 2009, she started her personnel project. Susana Esteban decided to make wines full of character in a slightly different style of the Alentejo traditional way. For two years she looked (Procura) around all of the Alentejo region, for the perfect vineyards to set her wines. Susana Esteban had to wait until 2011 to finally discover the two small vineyards she was looking for, even though with radical differences between them. By blending these two vineyards, she managed to make an unique and full of character wine, "Procura" red wine.

In 2012, after finding a few more scattered vineyards across the north and center Alentejo, Susana Esteban started making "Aventura" red wine (Adventure), an unoaked, cool and full of character wine.

Later, in 2013, Susana Esteban made her first two white wines. "Procura" white wine is sourced from a very old vineyard mixed planting, a vineyard that is at least 80 years old, located in the far north of Alentejo, at Serra S. Mamede, Portalegre. "Aventura" white wine is sourced from a blend of grapes from the same



Susana Esteban



## susana esteban



**Name of the Wine** Susana Esteban Aventura Branco 2013  
**Type** White  
**Winemaker** Susana Esteban  
**Region** Regional Alentejo  
**Grapes** 70% of a 30 years old mixed vineyard of traditional Portuguese white varieties, plus 30% of a vineyard located in Estremoz, where Arinto is the main variety.

**Analytical parameters**

**Alcohol (%)** 12.7  
**Total Acidity (g/dm<sup>3</sup>)** 6.2  
**Ph** 3.19

**Residual Sugar** 1.1

**Tasting Notes** Yellow straw color. Lovely and perfumed hints of lavender and peach with a well-defined mineral finish. Bold but fresh, dry and citreous finish.

**Harvesting** Hand picked to 20Kg boxes and carefully selected at the cellar.

**Vinification** Stainless steel tanks with controlled temperature.

**Production** 4.000 bottles



**Name of the Wine** Susana Esteban Aventura Tinto 2013  
**Type** Red  
**Winemaker** Susana Esteban  
**Region** Regional Alentejo  
**Grapes** 40% Aragonês, 40% Touriga Nacional, 20% Traditional varieties of Portalegre

**Analytical parameters**

**Alcohol (%)** 13.5  
**Total Acidity (g/dm<sup>3</sup>)** 5.5  
**Ph** 3.7

**Tasting Notes** Fresh, fruity and elegant, with a lovely floral hint. Soft and velvet, fruity and balanced with vibrant freshness and soul. Elegant and polished with good aging potential.

**Harvesting** Hand picked to 20Kg boxes and carefully selected at the cellar.

**Vinification** In small temperature controlled inox lagares.

**Production** 12.000

## Susana Esteban

## Alentejo



**Name of the Wine** Procura Branco 2013  
**Type** White  
**Winemaker** Susana esteban  
**Region** Regional Alentejo  
**Grapes** Mix of traditional Portuguese varieties.

**Analytical parameters**  
**Alcohol (%)** 12.8  
**Total Acidity (g/dm<sup>3</sup>)** 5.8  
**Ph** 3.21

**Tasting Notes** Shows an intense citric character together with dry-straw aromas. Mineral and very elegant, it shows complex flavors and a strong mineral character with great acidity. Procura white wine has an elegant finish with firm acidity and great concentration.

**Harvesting** Hand picked to 20kg boxes and carefully selected at the cellar.

**Vinification** Started fermenting on stainless steel tanks and finished fermentation at second and third year French oak barrels.

**Aging** 8 months at second and third years French oak barrels.

**Production** 1.700 bottles



**Name of the Wine** Procura Tinto 2012  
**Type** Red  
**Winemaker** Susana Esteban  
**Region** Regional Alentejo  
**Grapes** 45% Alicante Bouschet 55% form a traditional mixed vineyard in Portalegre.

**Analytical parameters**  
**Alcohol (%)** 14.5  
**Total Acidity (g/dm<sup>3</sup>)** 6  
**Ph** 3.57

**Tasting Notes** Dark red color. Intense and mature fruit, however without any traces of over maturation, it shows a powerful mineral sensation that adds tension and complexity. Powerful, sharp but still delicate, surprises on the tannins, finishing fresh and vigorous.

**Harvesting** Hand picked to 20Kg boxes and carefully selected at the cellar.

**Vinification** In small temperature controlled inox lagares.

**Aging** 16 months in French oak barrels, 30% of them new and 70% second year

**Production** 5.100 bottles



susana esteban

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Wine cellar

## Da Vinha, b.v.

Importer

Da Vinha, B.V. represents a group of winemakers from different regions of Portugal. Together we are proud of the great wines produced by mixing traditional methods with modern production techniques.

### Mission

Portuguese wines have a unique and authentic character.

Our excellent natural conditions, and the unique grape variety make our Portuguese wine a very high quality wine! Easy loved in terms of taste but also in price level.

Our wines are from small/ medium vineyards where the passion and full dedication to them is our main aim. Our Mission is to provide you excellent wines to enjoy with reasonable prices!

From our Douro region we have also available our well known Port, Moscatel and very fine Olive Oil.





**Producer** Viniparra  
**Name of the Wine** Ponte Romana DOC Beira Interior 2013  
**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 and exquisite.

**Fermentation** Inox vats with controlled temperature  
**Ageing** Inox



**Producer** Viniparra  
**Name of the Wine** Ponte Romana DOC Beira Interior 2011  
**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 (%)** 14  
**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.

**Harvest** Control of Maturation. Hand-picking harvest.

**Vinification** Traditional - Classic vinification. The malolatic fermentation has occurred naturally in the inox vats.

## Da Vinha, b.v.

Importer



<b>Producer</b>	Viniparra
<b>Name of the Wine</b>	Escasso Doc Douro Red Wine 2011
<b>Winemakers</b>	Jean Hugues Gros
<b>Region</b>	Douro – Cima-Corgo
<b>Classification</b>	DOC Douro
<b>Grapes</b>	Tinta Roriz, Touriga Franca and Tinta Barroca
<b>Analytical parameters</b>	
Alcohol (%)	13.5
Total Acidity (g/L)	4.90
Residual Sugar (g/L)	2.40
<b>Tasting Notes</b>	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 structure, good freshness and minerality, with well-integrated tannins, red berries and a hint of pepper.



<b>Producer</b>	Quinta do Sagrado
<b>Name of the Wine</b>	S Sagrado Red 2012
<b>Wine Maker</b>	José Maria Calem
<b>Region</b>	DOC Douro
<b>Grapes</b>	41% Rabigato, 29% Gouveio, 25% Viosinho and 5% Còdega de Larinho
<b>Analytical parameters</b>	
Alcohol (%)	14
PH	3.74
Residual Sugar (g/dm <sup>2</sup> )	0.6
<b>Vinification</b>	In stainless steel tanks with fermentation and malolactic temperature control. Ageing in stainless steel containers.

### Harvest and Vinification

In 2011, the good distribution of the pluviosity and mild temperatures during the grapes maturation allowed to obtain red grapes with good aromatic expression, a very well balanced alcohol showing good fenolic maturation. After the selection of the grapes in the winery we made a careful maceration using horizontal and rotative Inox vats with controlled temperature. The result was a wine with good concentration and well balanced. The alcoholic fermentation lasted approximately seven days between 24 to 26°C. The malolactic fermentation has occurred naturally in the Inox Vats.





**Producer** Quinta do Sagrado  
**Name of the Wine** Sagrado White 2012  
**Wine Maker** José Maria Calem  
**Region** DOC Douro  
**Grapes** 62% Rabigato, 23% Gouveio, 12.5% Viosinho e 2.5% Còdega de Larinho

**Analytical parameters**  
**Alcohol (%)** 13  
**PH** 3.39  
**Residual Sugar (g/dm<sup>2</sup>)** 1.1  
**Vinification** Fermentation at 18° Celsius in stainless steel vats.  
 Traditional grapes from the Douro each adding something to the final result: Rabigato and Gouveio for the acidity, Viosinho for the mouth volume and aroma, Còdega de Larinho for the more exquisite flavours .

**Tasting Notes** Citrus colour, with a very good aroma, rich, concentrated based mainly in mature fruit, notes of lemon leaves, but also apricot s and plums. Good mouth volume well structured but with an acidity that provides freshness, is a midseason white with an eminent gastro sense. 16/20 (João P. Martins “Vinhos de Portugal 2015”)



**Producer** Quinta do Sagrado  
**Name of the Wine** Sagrado Red 2010  
**Wine Maker** José Maria Calem  
**Region** Douro  
**Classification** DOC Douro  
**Grapes** 53% Touriga Nacional, 32% Vinhas Velhas, 8% Tinta Amarela and 7% Touriga Franca

**Analytical parameters**  
**Alcohol (%)** 13.50  
**PH** 3.68  
**Residual Sugar (g/L)** 2.60

**Tasting Notes** Concentrated colour, nice aromatic vigour, full of potential which allows it to be kept but ready for drinking. 16/20 (João P. Martins “Vinhos de Portugal 2015”)

**Vinification** Mostly in stainless steel tanks with controlled fermentation temperature.

**Aging** Partial ageing in wood.

## Da Vinha, b.v.

## Importer



**Producer** Adegade Favaios  
**Name of the Wine** Encostas de Favaios  
**Type** White  
**Region** Regional Duriense  
**Grapes** Mix of white grapes

### Analytical parameters

**Alcohol (%)** 12.32  
**Total Acidity (g/L)** 5.6  
**Ph** 3.23  
**Reducing Sugars** 0.2

**Tasting Notes** With citrine appearance tones, subtle tropical and floral aroma. On the palate presents a medium body revealing freshness and elegance.

**Winemaking and Aging** The process begins with a careful selection of the grapes, followed by their reception, destemming, crushing and pressing in a pneumatic press. The resulting must is then cold-decanted, and enzymes are added. Alcoholic fermentation then takes place in stainless steel vats, at controlled temperatures of around 12 to 14C°, with the addition of selected yeast. Finally, the wine is cold stabilized, filtered and bottled.

**Storage** This is a wine for immediate consumption, though it can retain its characteristics for up to 2 years from the date of harvest.



**Producer** Adegade Favaios  
**Name of the Wine** Adegade Favaios Red  
**Region** DOC DOuro  
**Grapes** Touriga Franca (50%), Tinta Roriz (30%) and Tinta Barroca (20%)

### Analytical parameters

**Alcohol (%)** 13.68  
**Total Acidity (g/L)** 5.1  
**Ph** 3.65  
**Reducing Sugars** 2.40

**Tasting Notes** Ruby coloured, taste of ripe black fruits with hints of jams. Envolving, polished and appearing tannins give this wine a balanced finish.

**Winemaking and Aging** The process started choosing the grapes to be used. These were then destemmed and crushed. Alcoholic fermentation took place in a stainless steel vat over a period of 10 days, with skin maceration at around 27C°. Malolatic fermentation took place after the alcoholic fermentation, and the wine then matured for eight months. It was filtered and bottled, and kept in the bottle for about 4 months before being marketed.

**Storage** Provided it is kept in cool, dry place, this wine will retain its quality for about 2 years.



**Producer** Adegade Favaivos  
**Name of the Wine** Moscatel Adegade Favaivos Reserva 2007  
**Region** DOC Moscatel do Douro  
**Grapes** 100% Moscatel Galego

**Analytical parameters**  
**Alcohol (%)** 17  
**Total Acidity (g/L)** 4.3  
**Ph** 3.45  
**Sugars(g/L)** 105

**Tasting Notes** Golden colour and shiny appearance this Muscat presents a rich aroma, with abundant notes of orange and dried apricot as well as some floral scents like roses and lime. Very complex, evolves later to aromas such as smoke and cocoa. On the flavour is mild and delicate with sweetness well balanced fresh and elegant.



**Producer** Adegade Favaivos  
**Name of the Wine** Moscatel Adegade Favaivos 10 Anos  
**Region** DOC Moscatel do Douro  
**Grapes** 100% Moscatel Galego

**Analytical parameters**  
**Alcohol (%)** 17  
**Total Acidity (g/L)** 5  
**Ph** 3.3  
**Sugars(g/L)** 145

**Tasting Notes** **Appearance:** a limpid appearance, with brilliant golden tones.  
**Aroma:** Some dried fruit aromas, but also aromas typical of the variety such as tangerine and orange peel.  
**Flavour:** Sweet and elegant, with some acidity and a long finish.

**Storage** Although it is able to retain its qualities for several years after bottling, this wine is intended for immediate consumption.

### Winemaking and Aging

The preparation of this wine begins in the vineyard where we select the best Muscat grapes to be harvested in the ideal date. Upon receipt of the grapes, fermentation begins, lasting for about three days with intense maceration and temperature controlled at 15-16C°. The wine brandy is then added interrupting fermentation in order to obtain a wine with high alcohol content and residual sugar. Maceration already in the presence of wine brandy stand for 5-6 days at low temperature. After pressing the wines begins a process of aging in oak barrels for 4-5 years, where interaction with the brandy will be completing. After aging, the wines are chosen to the final blend in order to obtain a wine with a mean age of 4 years.

### Winemaking and Aging

Fermentation takes place at controlled temperatures (23C° - 25C°) for around 3 days, with intense skin contact. It is then interrupted by the addition of brandy, resulting in a wine with high levels of alcohol and residual sugar. The wines are then aged in wooden casks and barrels for several years. After aging, the best vintages are selected to constitute the final blend, which in this case is made up of wines from 1989, 1996 and 2003 vintages, in different proportions, resulting in a wine with an average age of around 10 years.

## Sandor Wine Import

Importer

Sandor Wine Import is a Dutch company specialized in Portuguese wines , we have about 40 different wines in our portfolio , the wines that we show on our website are available for all wine lovers , a part of our portfolio is exclusive for restaurants , quality catering , hotels etc.

We can deliver all portugese wines , if necessary we import exclusively for our clients . We are normally about 10% cheaper than the traditional selling points of Portuguese wines .

Our collection of Portuguese wines is perfect in order to improve your wine arrangement . Also we can provide you for exclusive high quality house wines . Please contact us for any questions or information .





**Producer** Solar de Serrade  
**Name of the Wine** Solar de Serrade Alvarinho  
**Type** White  
**Region** Vinho Verde - Monção  
**Grapes** Alvarinho  
**Analytical parameters**  
**Alcohol (%)** 13  
**Total Acidity (g/L)** 6.2  
**Sugar** 8.2  
**Tasting Notes** Nose: 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



**Producer** Adega de Monção  
**Name of the Wine** Muralhas de Monção  
**Type** White  
**Region** Vinho Verde - Monção  
**Grapes** Alvarinho and Trajadura  
**Analytical parameters**  
**Alcohol (%)** 12.5  
**Tasting Notes** Colour: citrus  
 Aroma: Fruity character with predominance of prune fruits (peach and apricot) due to the high percentage of Alvarinho grape.  
 Flavour: Well-balanced, steady, smooth and dry flavour.  
**Vinifications** Selection of the grapes. Extraction of the must (pulp) from the 1st and 2nd pressing. Decantation (24 hours at 14C°). Controlled fermentation between 18C°-20C°. Racking/sourtrriage. Primary filtration. Storage. Cold stabilization by contact method. Soil filtration. Final filtration through membrane. Bottling.  
**Conservation** This wine can stay bottled for two years without losing its qualities.

## Sandor Wine Import

Importer



Producer	Sociedade Vitícola Foz do Távora
Name of the Wine	Filoco Selection White 2013
Region	Douro
Classification	DOC Douro
Winemaker	Marta Macedo, Jorge Alves
Grapes	Malvasia Fina (35%) , Rabigato (20%), Viosinho (35%), Vinhas Velhas (10%)
<b>Analytical parameters</b>	
Alcohol (%)	13.44
Total Acidity (g/L)	4.4
pH	3.45
Tasting Notes	Fruit aromas, freshness, and long and persistence.
Vinifications	During the 2 <sup>a</sup> week of September. Type of Harvest: 100% manual to cases of 25Kgs. Vinification: The grapes are crushed and destemmed, skin contact for 24 hours at 14°C, gravity draining (only 33% of yield), cold static sedimentation at 7°C for 2 days, and constant fermentation. For this vintage, we blend with 15% of our Reserva White that have an agein on wood. Fermented at 13-16°C.
Aging Potencial	2 to 4 years after bottling.



Producer	Sociedade Vitícola Foz do Távora
Name of the Wine	Filoco Reserva White 2011
Region	Douro
Classification	DOC Douro
Winemaker	Marta Macedo, Jorge Alves
Grapes	Malvasia Fina (40%) , Rabigato 35% Viosinho (25%)
<b>Analytical parameters</b>	
Alcohol (%)	13.8
Total Acidity (g/L)	4.6
pH	3.37
Tasting Notes	Mineral aromas, intense, good balance, freshness, volume and persistence.
Vinifications	During the 2 <sup>a</sup> week of September Type of Harvest: 100% manual to cases of 25Kgs. Vinification: The grapes are crushed and destemmed, skin contact for 24 to 48 hours at 14°C, gravity draining (only 33% of yield), cold static sedimentation at 7°C for 2 days, fermentation at constant speed until 1010 density the rest of the fermentation takes place in 225 litre new French oak casks, batonnage for 6 months. Fermented at 13-16°C
Aging Potencial	8 to 10 years after bottling



**Producer** Sociedade Vitícola Foz do Távora  
**Name of the Wine** Quinta do Filoco Reserva Red 2011  
**Region** Douro  
**Classification** DOC Douro  
**Winemaker** Marta Macedo, Jorge Alves  
**Grapes** Touriga Nacional (40%), Touriga Franca (40%), Tinta Roriz (20%)

**Analytical parameters**

**Alcohol (%)** 14.5  
**Total Acidity (g/L)** 5.6  
**pH** 3.55

**Tasting Notes** Dark red colour, intense bergamot oil aromas from the Touriga Nacional well balanced with the blueberry from the Touriga Franca, the spicy character from the tinta Roriz and the vanilla from the French oak barrels. Good structure, elegant tannins and a long finish.

**Vinifications** During the 3<sup>a</sup> week of September. 100% manual to cases of 25Kgs. The grapes are crushed and destemmed followed by a 24 hours pre-fermentative maceration at 32°C to extract colour and flavours and avoid harsh tannins. Fermentation takes place at 22°C to preserve the fruit flavours. Postfermentative maceration (3 months) and suspension of malolactic fermentation until spring are used to induce polymerization and a huge gain of body, structure, roundness and longevity. The wine lays in new French oak barrels for 8 months. Fermente at 22°C.

**Aging Potencial** More than 10 years



**Producer** José Maria da Fonseca  
**Name of the Wine** João Pires 2010  
**Type** White  
**Region** Setúbal  
**Classification** Regional Wine Terras do Sado  
**Grapes** 100% Moscatel

**Analytical parameters**

**Alcohol (%)**

**Tasting Notes**

**COLOR:** Yellow - translucent citrus with some nuances in green.

**AROMA:** Very distinct and intense. Fresh with notes of citrus fruits. The Muscat grape gives a very distinctive aroma, similar to perfume. **TASTE:** very balanced flavor with a perfect balance of its main features: fruit and freshness.

**END:** Long and refreshing.

## Sandor Wine Import

Importer



<b>Producer</b>	Monte Novo e Figueirinha
<b>Name of the Wine</b>	Amnésia White Wine 2012
<b>Region</b>	Alentejo
<b>Classification</b>	Regional Alentejo
<b>Winemaker</b>	Filipe Sevinate Pinto
<b>Grapes</b>	Antão Vaz and Arinto
<b>Analytical parameters</b>	
Alcohol (%)	13
Total Acidity (g/L)	6.3
pH	3.45
Residual Sugar	1.7
<b>Tasting Notes</b>	Presents a lemon yellow colour, with a tropical fruity aroma and a fresh taste.
<b>Vinifications</b>	Produced using the traditional process in stainless steel vats and fermentation at a temperature of 18 <sup>o</sup> C.
<b>Conservation</b>	Bottles should be laid horizontally in a dark and ventilated location, temperature between 12 and 13°C and relative humidity of approximately 60%.
<b>Gastronomy</b>	Best consumed at 11 to 12° C, to accompany fish and seafood dishes.



<b>Producer</b>	Monte Novo e Figueirinha
<b>Name of the Wine</b>	Amnésia Red Wine 2012
<b>Region</b>	Alentejo
<b>Classification</b>	Regional Alentejo
<b>Winemaker</b>	Filipe Sevinate Pinto
<b>Grapes</b>	Aragonêz, Syrah and Cabernet Sauvignon
<b>Analytical parameters</b>	
Alcohol (%)	13.5
Total Acidity (g/L)	6
pH	3.5
Residual Sugar	2
<b>Tasting Notes</b>	Presents an intense ruby colour, a wild berry and black tea aroma, soft tannins and a well-balanced acidity.
<b>Vinifications</b>	Produced using the traditional method in stainless steel vats with a fermentation temperature of approximately 28°C.
<b>Conservation</b>	Should be laid horizontally in a dark and ventilated location, with temperature between 12 and 13°C and humidity of approximately 60%.
<b>Gastronomy</b>	Should be served at a temperature of 16 to 18° C, to accompany meat dishes.





Producer	Monte Novo e Figueirinha
Name of the Wine	Intuição
Type	White
Region	Alentejo
Classification	Regional Alentejo
Winemaker	Filipe Sevinato Pinto
Grapes	Antão Vaz, Arinto and Chardonnay
<b>Analytical parameters</b>	
Alcohol (%)	12.5
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 18° C.
Gastronomy	Should be served at a temperature of 11 to 12° C, to accompany fish and shellfish dishes.
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%.



Producer	Quinta do Convento do Paraíso
Name of the Wine	Euphoria Red Wine 2012
Region	Algarve - Silves
Classification	Algarve Regional Wines
Winemaker	
Grapes	Touriga Nacional 50%, Aragonez 40%, Cabernet Sauvignon 10%
<b>Analytical parameters</b>	
Alcohol (%)	13.5
Total Acidity (g/L)	5.7
pH	3.5
Tasting Notes	Harvested manually during the early hours of the morning into 12kg boxes. After selection and storing the grapes were destemmed and gently pressed.
Vinifications	Fermentation took place in steel vats at a controlled temperature, after which was left to age over 6 months in French oak barrels.
Production	26.300 bottles and 200 Magnums.

## Contacts

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## Contacts

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### LISBOA

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#### Vidigal Wines

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