



*Tasting of  
Portuguese  
Wines*®

AMSTERDAM - 8<sup>th</sup> February 2016

Promoted by



Organized by



Tasting of Portuguese Wines  
Krosslink



Douro Valley

## Introduction

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It is an honour to be back to the Netherlands for the 3<sup>rd</sup> Annual Tasting of Portuguese Wines in Amsterdam, in partnership, with the renowned wine magazine Perswijn.

Thank you for choosing to join us in this event, that is part of our mission to deepen the knowledge and awareness of Portuguese Wines.

You will have the chance to meet and speak to producers and taste their exquisite wines while exploring new aromas and flavours.

During the tasting we will be presenting more than 130 references of wines, from various ranges, types and regions, such as Vinho Verde, Douro, Dão, Lisboa, Península de Setúbal, Alentejo and Algarve.

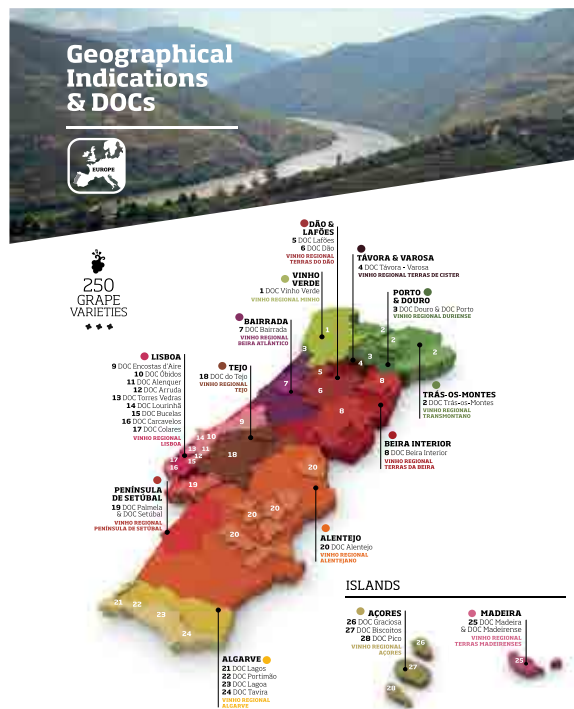
We hope you will enjoy once again our tasting at the Park Hotel Amsterdam.

Cheers!

The Krosslink team,  
Luciana Moraes & James Cobbold



Luciana Moraes and James Cobbold



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## Adega Cooperativa do Redondo

## Alentejo

With an existence of more than half a century, the Adega de Redondo (AR) is a rare successful case in the national wine production panorama, with a global production of 15 million bottles per year, and a store capacity in raw material transformation very close to the 20 million kilos of grapes.

Porta da Ravessa's brand causes some of the most impressionable numbers that make AR so proud, but the truth is that only hard work had maintained the product quality and increased portfolio. The results are showed in the number of consumers and the recognition of some of the most important national and international criticsers.

The Adega de Redondo has been distinguished as the 'Cooperative of the Year' more than once by well known wine magazines. More difficult to count – because of its high numbers – are the awards attributed to most of the brands (Porta da Ravessa, Anta da Serra, Real Lavrador, Reserva AR, Latitude, Longitude, Maré Viva, among others).

AR was founded in 1956, by a group of 14 viticulturists. After it was confirmed the Alentejo's vines potential in the 80's, the Adega started an enlargement, exhibited in the increase of production and in its structures. Today AR is one of the bigger wine producers in Alentejo, gathering near 200 associate producers with more than 90% of the Redondo sub-region.

More recently, according to the new philosophy of change, more that 7 million euros were invested in the sectores of reception, transformation and grapes storage, as well as in the oenology section, that together brought a new strength to the winery.

Nowadays, the wine production and packaging of Real Lavrador, Porta da Ravessa, Anta da Serra, Reserva AR, Latitude, Longitude and Maré Viva is made in modern facilities, which allow the production of na average of 12 thousand bottles per hour.

Among the various products in AR portfolio, the brand Porta da Ravessa still is its ex-libris. The main door of the Redondo Castle – called Porta do Postigo do Relógio – is less famous than the rear door – the Porta da Ravessa – because this last one gave its name to this successful DOC (Denominação de Origem Controlada) Alentejo wine from Redondo.

In last years, the recent investments in various sectors, made the Adega de Redondo reinforce the price-quality relation of its products. Following the example of Porta da Ravessa, brands such as Anta da Serra, Real Lavrador, Reserva AR, Latitude, Longitude and Maré Viva became references in their own market segment.

Newness is expected in a short, medium-term, such as the entry of new barrel aged wines, some monovarietal and also rosés with limited productions that will satisfy the exigent and refined taste of many people.



<b>Name of the Wine</b>	Porta da Ravessa
<b>Year</b>	2014
<b>Type</b>	Red
<b>Region</b>	Alentejo
<b>Classification</b>	D.O.C. Alentejo
<b>Grapes</b>	Trincadeira, Aragonês, Alicante-Bouchet, Castelão
<b>Analytical parameters</b>	
Alcohol (%)	13,00
Total Acidity (g/dm <sup>3</sup> )	5,50
Total Sugar (g/dm <sup>2</sup> )	2,70
<b>Tasting Notes</b>	It has an accentuated ruby colour and a red fruit aroma; there's also a rounder velvety flavour.
<b>Production</b>	Traditional maceration with grape skins at a controlled temperature of 30°C.
<b>Longevity</b>	2 to 3 years



<b>Name of the Wine</b>	Maré Viva Selection
<b>Year</b>	2014
<b>Type</b>	Red
<b>Region</b>	Alentejo
<b>Classification</b>	D.O.C. Alentejo
<b>Grapes</b>	Touriga Nacional, Aragonês, Alicante Bouschet
<b>Analytical parameters</b>	
Alcohol (%)	13,50
Total Acidity (g/dm <sup>3</sup> )	5,70
Total Sugar (g/dm <sup>2</sup> )	3,2
<b>Tasting Notes</b>	It has an intense ruby color, a red fruits aroma, with hints of berries. Smooth but complex with round and persistent taste.
<b>Production</b>	Fermented in stainless steel vats, with a controlled fermentation temperature of 30°C followed by a stay of 6 months in new French oak barrels.
<b>Longevity</b>	5 years

## Adega Cooperativa do Redondo

## Alentejo



<b>Name of the Wine</b>	Anta da Serra
<b>Year</b>	2014
<b>Type</b>	Red
<b>Region</b>	Alentejo
<b>Classification</b>	D.O.C. Alentejo
<b>Grapes</b>	Trincadeira, Aragonês, Alicante-Bouschet, cabernet Sauvignon
<b>Analytical parameters</b>	
Alcohol (%)	13,50
Total Acidity (g/dm <sup>3</sup> )	5,50
Total Sugar (g/dm <sup>2</sup> )	2,80
<b>Tasting Notes</b>	It has an intense ruby colour, a red fruit aroma, with hints of vanilla. There is a full-bodied velvety flavour.
<b>Production</b>	Fermentation in stainless steel vat, with a controlled fermentation temperature if 30°C, followed by 6 months stay in French oak barrels.
<b>Longevity</b>	3 to 5 years



<b>Name of the Wine</b>	Touriga Nacional AR
<b>Year</b>	2012
<b>Type</b>	Red
<b>Region</b>	Alentejo
<b>Classification</b>	Regional Alentejano Wine
<b>Grapes</b>	100% Touriga Nacional
<b>Analytical parameters</b>	
Alcohol (%)	14,00
Total Acidity (g/dm <sup>3</sup> )	5,50
Total Sugar (g/dm <sup>2</sup> )	3,50
<b>Tasting Notes</b>	An intense rubi colour and wild berries fruit aroma, with vegetative character of canned, honey and caramel. Smoky, pronounced and devoped aromas. Well balanced tannins and acidity. Complex with long finish.
<b>Production</b>	Fermented in stainless steel vats, with a controlled fermentation temperature of 26°C. followed by a stay of 12 months in new French oak barrels.
<b>Longevity</b>	7 years





**Name of the Wine** Reserva AR  
**Year** 2012  
**Type** Red  
**Region** Alentejo  
**Classification** D.O.C. Alentejo  
**Grapes** Touriga Nacional (40%), Syrah (30%),  
 Alicante-Bouschet (30%)

**Analytical parameters**

**Alcohol (%)** 14,00  
**Total Acidity (g/dm<sup>3</sup>)** 5,40  
**Total Sugar (g/dm<sup>2</sup>)** 3,20

**Tasting Notes** It presents an intense colour, a red fruits  
 aroma, with hints of black chocolate and  
 tobacco leaves; a concentrated complex  
 and persistent taste.

Fermentes in stainless steel vats, with a  
 controlled fermentation temperature of  
 26°C followed by a stay of 12 months in  
 new french oak barrels. After the oak it  
 still ages at least 6 months in the bottle.

**Longevity** 6 years



Mr. Pedro Hipolito

## Agri-Roncão

Created to achieve an old dream of its founder, Agri-Roncão was founded to produce wines of great quality.

Born in Penafiel, Vinhos Verde region, Domingos Ribeiro recovers from scratch Quinta de Linhares (located in the Sub-region of Sousa) and Quinta da Levandeira do Roncão, in the heart of the Douro region.

Agri-Roncão commercializes the brands DR, Quinta da Levandeira do Roncão and Quinta de Linhares.

Agri-Roncão may be a difficult name to pronounce but for those who taste its wines, will certainly be a name difficult to forget.

### QUINTA DA LEVANDEIRA

With an extension of 250 000 ha, 50 000 ha of which with vineyard, the Douro Valley is the oldest demarcated region of the world, the birthplace of the oldest and most prestigious wine produced in Portugal, Port wine.

In the heart of the Douro, Quinta da Levandeira do Roncão is located in Vilarinho das Azeiteiras, Alijó municipality, 9 km from the Pinhão. With 40 hectares of vineyard and an enviable stock of old Port wines, the property was acquired by Agri-Roncão in 2001 with the mission to produce exceptional wines.

After a profound restructuring of the vineyard and winery, completed in 2005, in 2006 begins the commercialization of the first Douro wines and Port wines under the brand DR and Quinta da Levandeira the Roncão. The production of high-quality wines results from a careful selection of grapes, coming exclusively from Quinta da Levandeira, and the perfect combination

## Porto / Douro / Vinhos Verdes

of the most innovative winemaking techniques and traditional techniques of the Douro. The prevailing grape varieties are Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Barroca.

### QUINTA DE LINHARES

Quinta de Linhares is located in the demarcated region of Vinho Verde, sub-region of Sousa, in Penafiel. With a total area of 12 ha, this is where the Vinhos Verdes under the brand Quinta de Linhares are produced. Vinhos Verdes of excellence, produced exclusively with grapes from this vineyard. The dominant grape varieties are Loureiro, Avesso, Azal and Arinto.

The demarcated region of Vinhos Verdes, is located at the northwest of the country and covers an area of 21 hectares of vineyard. The geographical location, the climate, the soil, the native grape varieties and even some socio-economic factors mark the typicality and the freshness of the white wines produced in this region.



**Name of the Wine** DR Vinho Verde 2014  
**Year** 2014  
**Type** White  
**Region** Vinho Verde  
**Grapes** Avesso & Arinto

**Analytical parameters**  
**Alcohol (%)** 11,00  
**Total Acidity (g/dm<sup>3</sup>)** 5,50  
**Total Sugar (g/dm<sup>2</sup>)** 7,40

**Tasting Notes** Fruity, citrus and intense floral notes.  
 Fruity in the mouth, with good citrus-  
 notes giving a pleasant freshness.  
 With a good unctuousity and elegance.  
 Ideal with sea food dishes and grilled  
 fish.



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

**Analytical parameters**  
**Alcohol (%)** 12,00  
**Total Acidity (g/dm<sup>3</sup>)** 5,50  
**Total Sugar (g/dm<sup>2</sup>)** 6,70

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

## Agri-Roncão



**Name of the Wine** Quinta de Linhares Avesso 2014  
**Year** 2014  
**Type** White  
**Region** Vinho Verde  
**Grapes** Avesso

**Analytical parameters**

**Alcohol (%)** 12,00  
**Total Acidity (g/dm<sup>3</sup>)** 5,50  
**Total Sugar (g/dm<sup>2</sup>)** 5,80

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

## Porto / Douro / Vinhos Verdes



**Name of the Wine** DR Colheita Douro 2014  
**Year** 2014  
**Type** White  
**Region** Douro  
**Grapes** Malvasia Fina , Rabigato, Viosinho and Cerceal

**Analytical parameters**

**Alcohol (%)** 13,00  
**Total Acidity (g/dm<sup>3</sup>)** 5,30  
**Total Sugar (g/dm<sup>2</sup>)** 0,70

**Tasting Notes** White wine with citric aromas and hints of tropical fruit. In the mouth it presents a good texture, revealing very fresh and intense flavours.



**Name of the Wine** DR Colheita Tinto 2012  
**Year** 2012  
**Type** Red  
**Region** Douro  
**Grapes** Touriga Nacional, Tinta Roriz and Touriga Franca

**Analytical parameters**  
**Alcohol (%)** 12,00  
**Total Acidity (g/dm<sup>3</sup>)** 4,10  
**Total Sugar (g/dm<sup>2</sup>)** 0,50

**Tasting Notes** This wine presents a purple colour, with aromas of red fruit and some floral notes.  
 In the mouth it is fresh and velvety, with an intense aromatic finish.



**Name of the Wine** Quinta da Levanadeira do Roncão Reserva 2012  
**Year** 2012  
**Type** Red  
**Region** Douro  
**Grapes** Touriga Nacional, Tinta Roriz & Touriga Franca

**Analytical parameters**  
**Alcohol (%)** 14,00  
**Total Acidity (g/dm<sup>3</sup>)** 4,50  
**Total Sugar (g/dm<sup>2</sup>)** 2,40

**Tasting Notes** Wine with a reddish colour and complex aroma.  
 It presents notes of red and black fruit and vanilla. Richly concentrated in the mouth it is fresh and very aromatic, dense, velvety, with a finish marked by well-integrated ands weet tannins that give a pleasant aromatic persistence.  
 Stageof 12 months in new barrels of French and American new oak.



<b>Name of the Wine</b>	DR Grande Reserva 2007
<b>Year</b>	2007
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Grapes</b>	Touriga Nacional & Touriga Franca
<b>Analytical parameters</b>	
Alcohol (%)	14,00
Total Acidity (g/dm <sup>3</sup> )	4,57
Total Sugar (g/dm <sup>2</sup> )	2,20
<b>Tasting Notes</b>	Wine made from high quality grapes, harvested and selected manually, successively controlled during their ripening. It presents a reddish colour and complex aromas. Richly concentrated and with a good structure, in the mouth it reveals aromas of red fruit and hints of floral aromas. Dense and full-bodied, it has a long and persistent finish. Stage of 18 months in new barrels of French oak.



<b>Name of the Wine</b>	DR Porto Ruby
<b>Type</b>	Port
<b>Region</b>	Douro
<b>Grapes</b>	Touriga Nacional, Tinta Barroca, Tinta Roriz & Touriga Franca
<b>Analytical parameters</b>	
Alcohol (%)	19,00
Total Acidity (g/dm <sup>3</sup> )	2,70
Total Sugar (g/dm <sup>2</sup> )	113
<b>Tasting Notes</b>	This Ruby Port presents a dark and bright colour. In the mouth it is fresh and youthful, with intense tannins and a remarkable aromatic persistence. Serve at a temperature of 18°C or cooler.



**Name of the Wine** DR Porto LBV 2010  
**Year** 2010  
**Type** Port  
**Region** Douro  
**Grapes** Touriga Nacional, Tinta Barroca, Tinta Roriz & Touriga Franca

**Analytical parameters**  
**Alcohol (%)** 19,50  
**Total Acidity (g/dm<sup>3</sup>)** 3,40  
**Total Sugar (g/dm<sup>2</sup>)** 114

**Tasting Notes** This LBV has a beautiful red colour with a “bouquet” of concentrated red fruits. In the mouth, it is full-bodied, dense, with notes of jam and round tannins. It reveals an amazing aromatic persistence. We suggest serving this Port with desert, matching perfectly with cheeses and cakes. Serve at temperature of 18°C.



**Name of the Wine** DR Porto 10 Anos  
**Type** Red  
**Region** Douro  
**Grapes** Touriga Nacional, Tinta Barroca, Tinta Roriz & Touriga Franca

**Analytical parameters**  
**Alcohol (%)** 20,00  
**Total Acidity (g/dm<sup>3</sup>)** 3,36  
**Total Sugar (g/dm<sup>2</sup>)** 122

**Tasting Notes** The 10 Years Old Port, presents an auburn colour, 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.

## Alto Lima

## 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. 90% Loureiro, 5% Trajadura and 5% Arinto

**Analytical parameters**

**Alcohol (%)** 10.50  
**Total Acidity (g/dm<sup>3</sup>)** 6.00  
**Total Sugar (g/dm<sup>2</sup>)** 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... It's a wine with unique features, that make it a "cosmopolitan wine", adjustable to all circumstances and social events!

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



**Name of the Wine** Alto Lima Rose  
**Year** 2013  
**Type** Rose  
**Wine Makers** José Antas Oliveira  
**Region** Minho  
**Classification** Vinho Verde – DOC  
**Grapes** Approx. 60% Vinhão, 30% Borraçal and 10% Espadeiro

**Analytical parameters**

**Alcohol (%)** 10.00  
**Total Acidity (g/dm<sup>3</sup>)** 7.50  
**Total Sugar (g/dm<sup>2</sup>)** 15.00

**Wine description** ALTO LIMA Rose Wine is a "Vinho Verde" of salmon color obtained from red grapes, vinified by the classical method of the white wines. It's 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

## Alto Lima

## Vinho Verde



**Name of the Wine** Alto Lima Loureiro

**Year** 2013

**Type** White

**Wine Makers** José Antas Oliveira

**Region** Minho

**Classification** Vinho Verde – DOC

**Grapes** 100% Loureiro

**Analytical parameters**

**Alcohol (%)** 11.00

**Total Acidity (g/dm<sup>3</sup>)** 6.80

**Total Sugar (g/dm<sup>3</sup>)** 6.50

**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 critics.

**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.

alto  
**LIMA**

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Bridge over river Lima

## CARMIM

Alentejo

Created in 1971, CARMIM, is one of the leading companies in the domestic market, in the segment of quality wines, and the biggest in Alentejo Region, produces 74 wine references, liquorous, rosés, sparkling wines, marc brandy and olive oils of recognised quality.

The quality of the raw material, deriving from a Denomination of Origin region, is one of the benefits of this Cooperative; alongside the human capital and an 80,000m<sup>2</sup> agro-industrial complex endowed with state-of-the-art technology. There is a reception capacity for two million five hundred thousand kilos of grapes per day, bottling of twenty-four thousand bottles per hour and storage of up to thirty two million litres, making CARMIM the largest winery in Alentejo and also one of the biggest in the country!

About production and bottling of wines, we have a cellar of excellence in Portugal, CARMIM has one of the most advanced technologies of the Iberian Peninsula.



Imported by





<b>Name of the Wine</b>	Olaria
<b>Year</b>	2014
<b>Type</b>	White
<b>Winemaker</b>	Rui Veladas
<b>Classification</b>	Table Wine
<b>Grapes</b>	Antão Vaz (10%) - Sória (60%) - Rabo de Ovelha (20%) - Perrum (10%)
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	13,00
<b>Total Acidity (g/dm<sup>3</sup>)</b>	6,00
<b>Total Sugar (g/dm<sup>2</sup>)</b>	less than 4
<b>Vinification</b>	Grapes are unloaded at our cellar and immediately destemmed, crushed and cooled. They settle for eight hours in order to extract greater aroma from the skins. After this period, they are pressed, with the must drawn off and clarified through decanting. The must's temperature is then kept at 15°C (59°F) during fermentation.
<b>Consumption</b>	It can be drunk now or stored for 2 years after bottling, as long as the storage conditions are suitable. Recommended serving temperature: 10° to 12°C (50° to 53,6°F).



<b>Name of the Wine</b>	Olaria
<b>Year</b>	2014
<b>Type</b>	Red
<b>Classification</b>	Table Wine
<b>Grapes</b>	Castelão (35%) - Aragonez (35%) - Trincadeira (30%)
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	15,00
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,50
<b>Total Sugar (g/dm<sup>2</sup>)</b>	1,80
<b>Vinification</b>	Traditional winemaking process with fermentation in stainless steel vats with a controlled temperature of 28°C (82,4°F). Maceration was intense and prolonged.
<b>Consumption</b>	It can be drunk now or stored for 2 to 3 years after bottling, as long as the storage conditions are suitable. Recommended serving temperature: 14° to 16°C (57,2° to 60,8°F).

## CARMIM



<b>Name of the Wine</b>	Reguengos
<b>Year</b>	2015
<b>Type</b>	Red
<b>Winemaker</b>	Rui Veladas
<b>Region</b>	Alentejo
<b>Classification</b>	DOC Alentejo
<b>Grapes</b>	Trincadeira (40%) - Aragonez (40%) - Castelão (20%)
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	13,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,60
<b>Total Sugar (g/dm<sup>2</sup>)</b>	1,30
<b>Vinification</b>	Grapes from our manual harvesting are unloaded and immediately destemmed and crushed. With the addition of selected yeasts, fermentation starts at a controlled temperature (26°C), using a pumping-over system, and maceration lasts for approximately 8 days.
<b>Stage</b>	The wine is then filtered and enters the market within less than a year.
<b>Consumption</b>	This wine may be drunk immediately or within 3 years. It should be drunk at a temperature of 16°C.

## Alentejo



<b>Name of the Wine</b>	Reguengos
<b>Year</b>	2015
<b>Type</b>	White
<b>winemaker</b>	Rui Veladas
<b>Region</b>	Alentejo
<b>Classification</b>	DOC Alentejo
<b>Grapes</b>	Síria (50%) - Rabo de Ovelha (10%) - Antão Vaz(40%)
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	13,00
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,70
<b>Total Sugar (g/dm<sup>2</sup>)</b>	less than 2
<b>Vinification</b>	Grapes are unloaded a tour cellar and immediately destemmed, crushed and cooled. They settle for eight hours in order to extract greater aroma from the skins. After this period, they are pressed, with the must drawn off and clarified through decanting. The must's temperature is then kept at 15°C (59°F) during fermentation.
<b>Stage</b>	Once the fermentation phase is finished, the wine is immediately in order to initiate the stabilization and clarification process.
<b>Consumption</b>	It can be drunk now or stored for 2 years after bottling, as long as the storage conditions are suitable. Recommended serving temperature: 10° to 12°C (50° to 53.6°F)



<b>Name of the Wine</b>	Monsaraz
<b>Year</b>	2014
<b>Type</b>	Red
<b>Winemaker</b>	Rui Veladas
<b>Region</b>	Alentejo
<b>Classification</b>	DOC Alentejo
<b>Grapes</b>	Trincadeira (40%) - Aragonéz (30%) Alicante Bouschet (30%)
<b>Analytical parameters</b>	
Alcohol (%)	14,50
Total Acidity (g/dm <sup>3</sup> )	5,60
Total Sugar (g/dm <sup>2</sup> )	3,00
<b>Vinification</b>	Hand-picked grapes are unloaded and immediately destemmed and crushed. The fermentation begins in vats at controlled temperature of 28°C (82.4°F). After fermenting, the wine is sampled on a regular basis, with the best batches being duly identified, set aside and stabilized.
<b>Stage</b>	Two special batches are then selected, one destined to age in French oak, later to be rejoined with the other, which had been kept in vats.
<b>Consumption</b>	It can be drunk now or stored for 2 to 3 years after bottling, as long as the storage conditions are suitable. Recommended serving temperature 16° to 18° (60.8° to 64.4°F)



<b>Name of the Wine</b>	Reguengos Reserva
<b>Year</b>	2013
<b>Type</b>	Red
<b>Winemaker</b>	Rui Veladas
<b>Region</b>	Alentejo
<b>Classification</b>	DOC Alentejo
<b>Grapes</b>	Alicante Bouschet (50%) - Aragonês (30%) - Trincadeira (20%)
<b>Analytical parameters</b>	
Alcohol (%)	14,50
Total Acidity (g/dm <sup>3</sup> )	5,70
Total Sugar (g/dm <sup>2</sup> )	less than 4
<b>Vinification</b>	Our hand-picked grapes are unloaded and immediately destemmed and crushed. The fermentation starts at controlled temperatures of 28°C (82.4°F). The maceration occurs during a 15 day period.
<b>Stage</b>	The wine aged partially in vats for 1 to 2 years, while the other part ages for 12 months in Portuguese and French oak barrels.
<b>Consumption</b>	It can be drunk now or stored for 3 to 4 years after bottling, as long as the storage conditions are suitable.

## CARMIM



<b>Name of the Wine</b>	Reguengos Reserva
<b>Year</b>	2014
<b>Type</b>	White
<b>Winemaker</b>	Rui Veladas
<b>Region</b>	Alentejo
<b>Classification</b>	DOC Alentejo
<b>Grapes</b>	Arinto (60%) - Antão Vaz (40%)
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	13,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	6,10
<b>Total Sugar (g/dm<sup>2</sup>)</b>	less than 2
<b>Vinification</b>	Grapes are immediately destemmed, crushed and cooled to a temperature of 10°C ( 50°F) during eight hours before pressing and clarification. The temperature is then set to 14°C (57.2°F) and, once the fermentation process has set in, the fermenting juice is then partially transferred to oak barrels.
<b>Stage</b>	After fermentation, the wine goes through “batonnage” for a few weeks and aged until the end of winter. The wine from the barrels is then blended with the part aged in inox tank and bottled at the beginning of spring.
<b>Consumption</b>	It can be drunk now or stored for 2 to 3 years after bottling, as long as the storage conditions are suitable. Recommended serving temperature: 10° to 12°C (50° to 53.6°F).

## Alentejo



<b>Name of the Wine</b>	Monsaraz Alicante Bouschet
<b>Year</b>	2012
<b>Type</b>	Red
<b>Winemaker</b>	Rui Veladas
<b>Region</b>	Alentejo
<b>Classification</b>	DOC Alentejo
<b>Grapes</b>	Alicante Bouschet (100%)
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	15,00
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,50
<b>Total Sugar (g/dm<sup>2</sup>)</b>	3
<b>Vinification</b>	Hand-picked grapes are unloaded and immediately destemmed and crushed. The fermentation starts in vats at controlled temperature of 28°C (82.4°F).
<b>Stage</b>	The maceration was long and intense. This wine ages six months in American oak barrels.
<b>Consumption</b>	It can be drunk now stored for 4 to 6 years after bottling, as long as the storage conditions are suitable. Recommended serving temperature: 16° to 18°C (60,8° to 64,4° F).





<b>Name of the Wine</b>	Monsaraz Reserva
<b>Year</b>	2013
<b>Type</b>	Red
<b>Winemaker</b>	Rui Veladas
<b>Region</b>	Alentejo
<b>Classification</b>	DOC Alentejo
<b>Grapes</b>	Alicante Bouschet (50%) - Trincadeira (30%) - Touriga Nacional (20%)
<b>Analytical parameters</b>	
Alcohol (%)	15,00
Total Acidity (g/dm <sup>3</sup> )	5,70
Total Sugar (g/dm <sup>2</sup> )	less than 4
<b>Vinification</b>	The grapes are picked by hand and they are destemmed and crushed as soon as they have been unloaded. Selected yeasts are added and fermentation takes place at 26°C, with daily delestage.
<b>Stage</b>	Maceration is completed after 20 days. The wine ages in French and American oak barrels for 9 months.
<b>Consumption</b>	It is ready for drinking now, or it can be kept for 5 to 8 years in the bottle, if stored in the right conditions. Recommended tasting temperature: 16 <sup>o</sup> to 18 °C (60.8 <sup>o</sup> F to 64.4 <sup>o</sup> F).



<b>Name of the Wine</b>	Reguengos Garrafeira dos Sócios Reserve
<b>Year</b>	2011
<b>Type</b>	Red
<b>Region</b>	Alentejo
<b>Classification</b>	DOC Alentejo
<b>Grapes</b>	Alicante Bouschet (40%) - Trincadeira (30%) - Touriga Nacional (30%)
<b>Analytical parameters</b>	
Alcohol (%)	14,50
Total Acidity (g/dm <sup>3</sup> )	5,50
Total Sugar (g/dm <sup>2</sup> )	less than 4
<b>Vinification</b>	Hand-picked grapes are unloaded and immediately destemmed and crushed. The fermentation starts at controlled temperature of 28°C (82.4°F). In order to extract colour and tannins, the maceration was intense and prolonged.
<b>Stage</b>	This wine ages from twelve to eighteen months in new and used barrels of Portuguese and French oak. After ageing, the wine is bottled and laid down for at least a year, only then it is released to the market.
<b>Consumption</b>	It can be drunk now or stored for 6 to 8 years after bottling, as long as the storage conditions are suitable. Recommended serving temperature: 16 <sup>o</sup> to 18°C (60.8 <sup>o</sup> to 64.4 <sup>o</sup> F).

## CASA ERMELINDA FREITAS

### COMPANY

Founded in 1920 by Deonilde Freitas, and continued by Germana Freitas and later by Ermelinda Freitas, the company has always had a special interest in wine. On the early death of her husband, Manuel João de Freitas, Ermelinda took on the running of the company. In this she was helped by her only child, her daughter Leonor, who although untrained in the art of wine making took charge of the company, consolidating the already firmly female profile of the existing management structure.

The company has, from its very beginnings, made the quality of its vineyards and wines a top priority. When the company first started, wines were produced and sold wholesale and unbranded. It was the current management that decided to take on the challenge that is involved in creating an own brand wine. 1997 was the year of the company's new beginning in wine making, with red wine "Terras do Pó tinto", being the first to be produced and bottled on the premises of the Ermelinda Freitas winery.

### ACHIEVEMENT

On 10 June 2009 Leonor Freitas was awarded the Order of Merit for Agriculture, Commerce and Industry for the work she has carried out in this area, receiving the rank of Commander of Agricultural Merit from His Excellency the President of the Republic of Portugal, Aníbal Cavaco Silva.

### VINEYARDS

Leonor Freitas inherited 60 ha of vineyard made up of just two grape varieties, Castelão and Fernão Pires, located in Fernando Pó in the region of Palmela.

## Península de Setúbal

Seeking to innovate and make improvements, she took the decision to introduce a much wider range of grape varieties, which included Trincadeira, Touriga Nacional, Aragonês, Syrah, and Alicante Bouschet, amongst others.

Ermelinda Freitas currently owns 315 hectares of vineyard, 60% of them planted with the Castelão variety (known in the area of Palmela as "Periquita"), 30% red varieties such as Touriga Nacional, Trincadeira, Syrah, Aragonês, Alicante Bouschet, Touriga Franca, Merlot and Petit Verdot, and 10% of white varieties such as Fernão Pires, Chardonnay, Arinto, Verdelho, Sauvignon Blanc and Moscatel de Setúbal.

This is an extraordinary location for producing wines, and some of the best wines of this region are in fact produced here.

### VINIFICATION

The winery is fully equipped with the most up-to-date technology, and is a blend of both old and new. Different areas of the wine-making process are brought together under one roof, from initial production, to ageing in oak barrels and then to bottling of the wine, with Eng<sup>o</sup> Jaime Quendera the oenologist in charge of this process.

We have the capacity to ferment 8 million litres of wine in temperature controlled stainless steel vats.

Imported by





<b>Name of the Wine</b>	Terras do Pó Branco
<b>Year</b>	2014
<b>Type</b>	White
<b>Winemaker</b>	Jaime Quendera
<b>Region</b>	Península de Setúbal
<b>Classification</b>	Regional Península de Setúbal
<b>Grapes</b>	85% Fernão Pires, 15% Arinto
<b>Analytical parameters</b>	
Alcohol (%)	12,50
Total Acidity (g/dm <sup>3</sup> )	5,15
PH	3,39
Residual Sugar (g/dm <sup>2</sup> )	4,50
<b>Vinification</b>	Lightly fermented in stainless steel vats, with temperature controlled between 16 and 18 °C.
<b>Tasting Notes</b>	A fruity white wine with light-green tints, reminiscent of citrus and tropical fruit. Its excellent level of acidity makes this a crisp, fresh wine. Fresh, very pleasant, with a fruity end note.
<b>Storage Time</b>	3 years



<b>Name of the Wine</b>	Terras do Pó Tinto
<b>Year</b>	2014
<b>Type</b>	Red
<b>Winemaker</b>	Jaime Quendera
<b>Region</b>	Península de Setúbal
<b>Classification</b>	Regional Península de Setúbal
<b>Grapes</b>	40% Castelão, 30% Syrah, 20% Touriga Nacional, 10% Aragonês
<b>Analytical parameters</b>	
Alcohol (%)	13,50
Total Acidity (g/dm <sup>3</sup> )	4,95
PH	3,67
Residual Sugar (g/dm <sup>2</sup> )	3,30
<b>Vinification</b>	Fermentation in stainless steel vats, with temperature control and extended maceration. Matured for 4 months in half barrels of French oak.
<b>Tasting Notes</b>	A ruby-coloured wine that is concentrated, rich in good-quality tannins and very complex. With aromas reminiscent of mature red fruit, it is well matched by the wood which endows it with a touch of vanilla. A persistent, long-lasting finish.
<b>Storage Time</b>	7 years

## CASA ERMELINDA FREITAS

## Península de Setúbal



<b>Name of the Wine</b>	Terras do Pó Reserva
<b>Year</b>	2013
<b>Type</b>	Red
<b>Winemaker</b>	Jaime Quendera
<b>Region</b>	Península de Setúbal
<b>Classification</b>	Regional Península de Setúbal
<b>Grapes</b>	Castelão "Periquita"
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	14,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,32
<b>PH</b>	3,62
<b>Residual Sugar (g/dm<sup>2</sup>)</b>	3,50
<b>Vinification</b>	Fermentation in stainless steel vats, with temperature control and extended maceration. Matured for 12 months in half barrels of French and American oak.
<b>Tasting Notes</b>	A garnet-coloured wine that is concentrated, rich in good-quality tannins and very complex. With its aromas of mature red fruit, it is well matched by the wood which endows it with a touch of vanilla. A persistent, long-lasting finish.
<b>Storage Time</b>	10 years



<b>Name of the Wine</b>	Terras do Pó Castas Tinto
<b>Year</b>	2013
<b>Type</b>	Red
<b>Winemaker</b>	Jaime Quendera
<b>Region</b>	Península de Setúbal
<b>Classification</b>	Regional Península de Setúbal
<b>Grapes</b>	50% Syrah, 50% Petit-Verdot
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	14,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,37
<b>PH</b>	3,62
<b>Residual Sugar (g/dm<sup>2</sup>)</b>	3,60
<b>Vinification</b>	Fermentation in stainless steel vats, with temperature control and extended maceration. Aged for 12 months in French and American oak half barrels, then in the bottle for 12 months.
<b>Tasting Notes</b>	A concentrated, ruby-garnet wine, its bouquet has notes of flowers and ripe fruit which marry harmoniously with the wood. Vigorous body with some tannins, and a long and persistent finish.
<b>Storage Time</b>	7 years



<b>Name of the Wine</b>	Terras do Pó Castas Branco
<b>Year</b>	2014
<b>Type</b>	Branco
<b>Winemaker</b>	Jaime Quendera
<b>Region</b>	Península de Setúbal
<b>Classification</b>	Regional Península de Setúbal
<b>Grapes</b>	50% Chardonnay, 50% Viognier
<b>Analytical parameters</b>	
Alcohol (%)	13,50
Total Acidity (g/dm <sup>3</sup> )	5,10
PH	3,49
Residual Sugar (g/dm <sup>2</sup> )	3,40
<b>Vinification</b>	Fermentation and maturation in French and American oak half barrels, with a 5 months bâtonnage.
<b>Tasting Notes</b>	A green-tinted white wine with an intense aroma, with notes of tropical fruit and honey that integrates well with the woodiness. Full, very elegant and refreshing on the palate. A pleasant, long-lasting finish.



<b>Name of the Wine</b>	CEF Branco
<b>Year</b>	2012
<b>Type</b>	White
<b>Winemaker</b>	Jaime Quendera
<b>Region</b>	Península de Setúbal
<b>Classification</b>	Regional Península de Setúbal
<b>Grapes</b>	Fernão Pires 35%, Arinto 35% e Chardonnay 30%
<b>Analytical parameters</b>	
Alcohol (%)	13,00
Total Acidity (g/dm <sup>3</sup> )	5,40
PH	3,35
Residual Sugar (g/dm <sup>2</sup> )	4,50
<b>Vinification</b>	Fermented in stainless steel vats with temperature control, after light maceration.
<b>Tasting Notes</b>	A wine with leaf-green tints, and an intense fruity aroma reminiscent of tropical fruit and citrus. Fresh on the palate, with a long-lasting, refreshing finish.
<b>Storage Time</b>	3 years

## CASA ERMELINDA FREITAS



<b>Name of the Wine</b>	CEF Tinto
<b>Year</b>	2014
<b>Type</b>	Red
<b>Winemaker</b>	Jaime Quendera
<b>Region</b>	Península de Setúbal
<b>Classification</b>	Regional Península de Setúbal
<b>Grapes</b>	Castelão 30%, Touriga Nacional 30%, Syrah 20%, Cabernet Sauvignon 20%
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	13,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,02
<b>PH</b>	3,58
<b>Rotal Sugar (g/dm<sup>2</sup>)</b>	3,30
<b>Vinification</b>	Fermentation in stainless steel, temperature controlled vats, followed by a 10 day period of extended maceration. Matured for 4 months in French and American oak half barrels.
<b>Tasting Notes</b>	A garnet-coloured wine, with aromas reminiscent of dark fruit, and notes of jam due to the lengthy period of maturation. Dense, well-structured and full on the palate, with the presence of soft tannins. A finish that is extremely pleasant, long-lasting and persistent.
<b>Storage Time</b>	4 years

## Península de Setúbal



<b>Name of the Wine</b>	Touriga Nacional
<b>Year</b>	2012
<b>Type</b>	Red
<b>Winemaker</b>	Jaime Quendera
<b>Region</b>	Península de Setúbal
<b>Classification</b>	Regional Península de Setúbal
<b>Grapes</b>	Touriga Nacional
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	14,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,90
<b>PH</b>	3,62
<b>Residual Sugar (g/dm<sup>2</sup>)</b>	4,50
<b>Vinification</b>	Fermentation in stainless steel vats, with temperature control and extended maceration. Matured for 12 months in half barrels of French and American oak.
<b>Tasting Notes</b>	A concentrated, garnet-coloured wine. An aroma reminiscent of very ripe dark fruit preserves and jams, with a light, floral touch typical of this grape variety. Velvety and full on the palate, with soft, well integrated tannins. A long and persistent finish.
<b>Storage Time</b>	8 years



<b>Name of the Wine</b>	Moscatel
<b>Type</b>	Moscatel
<b>Winemaker</b>	Jaime Quendera
<b>Region</b>	Península de Setúbal
<b>Classification</b>	D.O. Setúbal
<b>Grapes</b>	Moscatel de Setúbal
<b>Analytical parameters</b>	
Alcohol (%)	17,50
Total Acidity (g/dm <sup>3</sup> )	4,61
PH	3,35
<b>Vinification</b>	Fermentation in stainless-steel vats with temperature controlled to a density of 1080, followed by the addition of 77% vol. spirit distilled from wine and maceration that lasts until March of the following year. Matured for 24 months in oak half barrels.
<b>Tasting Notes</b>	A richly complex, golden-coloured wine, with aromas reminiscent of the honey and orange peel flavours traditional to this region. Full and sweet on the palate, revealing a good level of acidity that confers a certain freshness. A persistent, prolonged finish.
<b>Storage Time</b>	20 years



<b>Name of the Wine</b>	Moscatel Superior 2005
<b>Type</b>	Moscatel
<b>Winemaker</b>	Jaime Quendera
<b>Region</b>	Península de Setúbal
<b>Classification</b>	D.O. Setúbal - Moscatel de Setúbal Superior
<b>Grapes</b>	Moscatel de Setúbal
<b>Analytical parameters</b>	
Alcohol (%)	19,00
Acidity (g/dm <sup>3</sup> )	5,33
PH	3,32
<b>Residual Sugar (g/dm<sup>2</sup>)</b>	208,40
<b>Vinification</b>	Fermentation in stainless steel vats with temperature controlled to a density of 1080, followed by the addition of 77% vol. spirit distilled from wine, and extended maceration that lasts until March of the following year. Matured for 9 years in half barrels of French oak.
<b>Tasting Notes</b>	A concentrated, richly complex amber-gold wine, with aromas reminiscent of honey and orange peel that marry well with the wood. Full and sweet on the palate, with a freshness that is due to its level of acidity. A persistent, long-lasting finish.
<b>Storage Time</b>	50 years

## Félix Rocha

Lisboa

Quinta da Ribeira is located in Meca, in the old medieval council of Montes de Alenquer, and is nowadays headquarters of Sociedade Agrícola Félix Rocha. This society began producing wine in the mid XIX century, by the strength of enthusiasm of Mr. Félix Rocha, grandfather of the present managers. The 3rd generation of the family recognized the need of improvement in the quality productivity, investing since 1991 in the complete restructuring of the vineyards and cellar. Nowadays explores several hectares of vines.

The vineyards are planted in clay-calcareous soils, in smooth steep hillsides with south solar exposition; some plants are over 20 years old.

The Sociedade Agrícola Félix Rocha cellar's went through a major technological remodeling in 2003. In addition to the full modernization of wine-making equipment it has also actualized the harvesting, enabling a partial mechanical harvest of the grapes. We have, therefore, the best conditions for making high quality wines, in the wine-making process as well as in the ageing process, for which was created a special room for the wine ageing in oak barrels. Sociedade Agrícola Félix Rocha presents three brands in order to satisfy the more exigent consumers.



Paulo Rocha





<b>Name of the Wine</b>	Félix Rocha Leve Moscatel
<b>Year</b>	2013
<b>Type</b>	White
<b>Region</b>	Lisboa
<b>Classification</b>	Vinho Regional Lisboa
<b>Grapes</b>	Moscatel
<b>Analytical parameters</b>	
Alcohol (%)	9.50
Total Acidity (g/L)	6.00
pH	3.29
<b>Tasting Notes</b>	Clear and bright citric-yellow colour. Intense aroma of orange blossom and rose petals. Good balance between fruit definition, acidity and lightness, ending with an excellent juicy finish.
<b>Vinification</b>	Grapes harvested by hand at the ripening peak, in mid September. Quickly transported, under inert atmosphere to the winery to be processed with all its potential in aroma and flavour. The bunches were gently pressed to obtain the juice. Static decantation by cold and controlled fermentation at 12°C.
<b>Aging</b>	The wine was racked from lees early and submitted to a gentle fining and filtration to preserve the varietal aroma. Bottled in July 2014.



<b>Name of the Wine</b>	Félix Rocha Arinto
<b>Year</b>	2013
<b>Type</b>	White
<b>Region</b>	Lisboa
<b>Classification</b>	Vinho Regional Lisboa
<b>Grapes</b>	Arinto
<b>Analytical parameters</b>	
Alcohol (%)	13.00
Total Acidity (g/L)	7.20
pH	3.09
<b>Tasting Notes</b>	Clear and bright citric-yellow colour. Subtle aroma of lemon, grapefruit and a hint of bee wax. Good balance between fruit, acidity and alcohol, ending with a superb dry minerality.
<b>Vinification</b>	Grapes harvested by hand at the ripening peak, in mid September. Quickly transported, under inert atmosphere to the winery to be processed with all its potential in aroma and flavour. The bunches were gently pressed to obtain the juice. Static decantation by cold and controlled fermentation at 14°C.
<b>Aging</b>	The wine stayed "sur lie" for increment of its structure followed by a gentle fining and filtration to preserve the aromas. Bottled in July 2014.

## Félix Rocha

Lisboa



<b>Name of the Wine</b>	Félix Rocha Sauvignon Blanc Arinto
<b>Year</b>	2012
<b>Type</b>	White
<b>Region</b>	Lisboa
<b>Grapes</b>	Sauvignon Blanc, Arinto
<b>Analytical parameters</b>	
Alcohol (%)	13,00
Total Acidity (g/L)	5,60
pH	3,30
<b>Tasting Notes</b>	Citric-yellow colour, with clearness and brightness. Lovely impression of green asparagus and passion fruit in the nose (Sauvignon Blanc character), balanced by a subtle minerality of Arinto. Good balance between structure, acidity and alcohol.
<b>Vinification</b>	Grapes harvested at the ripening peak in the end of August. Quickly transported, under inert atmosphere, to our winery to be processed with all its potential in aromas and flavour. The bunches were gently pressed to obtain the juice. Static decantation by cold and controlled fermentation at 14C°.
<b>Aging</b>	The wine stayed "sur lie" for increment of its structure followed by a gentle finning and filtration to preserve the aromas. Bottled in April 2013.



<b>Name of the Wine</b>	Félix Rocha Colheita
<b>Year</b>	2013
<b>Type</b>	Red
<b>Region</b>	Lisboa
<b>Grapes</b>	Syrah, Touriga Nacional and Alicante Bouschet
<b>Analytical parameters</b>	
Alcohol (%)	14,00
Total Acidity (g/L)	5,77
pH	3,67
<b>Tasting Notes</b>	Grenade ruby color with concentration and brightness. Intense nose of wild berries. In the mouth goes soft, revealing structure and balance. Brief aging in oak barrels of French oak which gives it character and persistence.. Red wine for every-day meals.
<b>Vinification</b>	Grapes harvested by machine at the ripening peak, in early September. Quickly transported, under inert atmosphere, to our winery to be processed with all its potential in aroma and flavor. The clusters were destemmed and crushed before entering the steel-tanks. Skin "cold soak" for 24 hours, fermentation with controlled temperature (26°C) with short maceration. After natural stabilization, the wine was gently finned and filtered to preserve its potential. Bottled in December 2015.
<b>Aging</b>	



	<b>Name of the Wine</b>	Félix Rocha Merlot
	<b>Year</b>	2006
	<b>Type</b>	Red
	<b>Region</b>	Lisboa
	<b>Grapes</b>	Merlot
	<b>Analytical parameters</b>	
	Alcohol (%)	14,40
	Total Acidity (g/L)	6,10
	pH	3,56
	Residual Sugar (g/L)	5,00
	<b>Tasting Notes</b>	This Merlot presents a garnet red color with intense violet reflections. The nose reveals a high wood complexity in a perfect balance with the typical grape variety notes. There is also a ripe fruits bouquet. The wine is full-bodied, rich and harmonious. The tannins are very well integrated and the aftertaste is long and tasteful.
	<b>Vinification</b>	The grapes were harvested at the ripening peak, in early September, and were maintained in excellent sanitary conditions. After stripping the grapes from the bunch, they fermented in stainless steel casks with cap punching piston system for 16 days, under controlled temperature.
	<b>Aging</b>	The wine was aged in French and American oak barrels for 6 months, bringing it to its full potential.



	<b>Name of the Wine</b>	Félix Rocha Colheita Seleccionada
	<b>Year</b>	2011
	<b>Type</b>	Red
	<b>Region</b>	Lisboa
	<b>Grapes</b>	Touriga Nacional, Aragonez, Alicante Bouschet
	<b>Analytical parameters</b>	
	Alcohol (%)	14,50
	Total Acidity (g/L)	6,00
	pH	3,74
	Residual Sugar (g/L)	3,80
	<b>Tasting Notes</b>	Presents a garnet red color with intense violet reflections. The nose reveals a high wood complexity in a perfect balance with the typical grape varieties notes. There is also a ripe fruits bouquet. The wine is full-bodied, rich and harmonious. The tannins are very well integrated and the aftertaste is long and tasteful. Oak, for 6 months.
	<b>Vinification</b>	The grapes were harvested at the ripening peak and were maintained in excellent sanitary conditions. The fermentation occurred in stainless steel casks with manual pump overs and with temperature control. It was followed by a short maceration, during which took place spontaneous malolactic fermentation.
	<b>Aging</b>	The wine was aged in French and American oak barrels for 6 months, bringing it to its full potential.

## Félix Rocha

Lisboa



**Name of the Wine** Félix Rocha Grande Escolha  
**Year** 2009  
**Type** Red  
**Region** Lisboa  
**Grapes** Merlot, Syrah, Alicante Bouschet, Cabernet Sauvignon.

**Analytical parameters**  
**Alcohol (%)** 14,50  
**Total Acidity (g/L)** 6,00  
**pH** 3,67  
**Residual Sugar (g/L)** 3,80

**Tasting Notes** Deep red colour. Complex nose, elegant with black macerated fruit, vegetable and spice supported by firm and ripe tannins that prolong the vegetable sensations at the end of the taste. Excellent balance.

**Vinification** Harvest at peak of phenolic ripeness (Merlot and Syrah in mid September; Alicante Bouschet and Cabernet Sauvignon early October). Manual harvest with 20kg boxes. Fermentation in tanks with "foot treading" for better extraction of colour and aromas. Short maceration and malolactic fermentation in new barrels. Bottles unfinned and unfiltered. Subject to create deposit.

**Aging** 100% French oak for 18 months, 24 months in bottle.



**Name of the Wine** Félix Rocha Special Selection  
**Year** 2008  
**Type** Red  
**Region** Lisboa  
**Grapes** Syrah, Merlot e Alicante Bouschet

**Analytical parameters**  
**Alcohol (%)** 14,50  
**Total Acidity (g/L)** 6,00  
**pH** 3,49

**Tasting Notes** This Regional Lisboa is a full bodied wine with present ripe tannins. Aromas of bush black fruit and dark pepper.

**Vinification** The grapes were harvested at the ripening peak, in early September. Machine harvest and hand picking depending on the variety. Fermentation in small stainless steel and "lagares under controlled temperature. Cap management with pump-overs and foot-plunging to gently extract color and aromas. Short post maceration period before pressing and partial malolactic fermentation in barrel.

**Aging** 75% aged in French and 25% in American oak barrels for 12 months. 6 months in bottle.



**Name of the Wine** Quinta de São Cristóvão  
**Year** 2013  
**Type** Red  
**Region** Lisboa  
**Grapes** Syrah, Touriga Nacional and Alicante Bouschet

**Analytical parameters**

**Alcohol (%)** 14,00  
**Total Acidity (g/L)** 5.77  
**pH** 3.67

**Tasting Notes** Grenade ruby color with concentration and brightness. Intense nose of wild berries. In the mouth goes soft, revealing structure and balance. Brief aging in oak barrels of French oak which gives it character and persistence.. Red wine for every-day meals.

**Vinification** Grapes harvested by machine at the ripening peak, in early September. Quickly transported, under inert atmosphere, to our winery to be processed with all its potential in aroma and flavour. The clusters were destemmed and crushed before entering the steel-tanks. Skin "cold soak" for 24 hours, fermentation with controlled temperature (26°C) with short maceration.

**Aging** After natural stabilization, the wine was gently fined and filtered to preserve its potential. Bottled in December 2015 and aged in cellar for a year.

## HERDADE DO MOUCHÃO

Alentejo

The fine, rolling landscape of Portugal's Alentejo region, set between Lisbon and the Algarve, is dominated by cork forests and olive groves. In the early 19th century, Thomas Reynolds moved here from Oporto, chiefly to become involved in the cork business.

Three generations later, his grandson, John Reynolds, purchased a 900 hectare property with two small rivers running through it - Herdade do Mouchão. In addition to the family's cork activities, he set about making wine. Vineyards were planted and in 1901 he built a high-ceilinged adobe winery (or "adega") with white washed walls and a traditional red-tiled roof. A distillery was added to the winery in 1929, where until today Mouchão's pommace brandy is produced.

During the 1950's. While the estate continued to produce cork, olives, cereals and to rear pigs and sheep (much as it does today), the wine business began to expand. More vines were planted, the winemaking improved and bottled sales began, replacing the old tradition of wine made purely for bulk sale to local towns and villages.

Following the 1974 revolution, the estate was expropriated and only returned to the family in 1985. Today, the Herdade do Mouchão continues to be run by the descendants of the original family whose cellar and vineyard workers have been with them for generations. The process is, as it always has been, unhurried. The grape varieties are local, picked by hand and foot-trodden. In the ever-changing world of winemaking, Herdade do Mouchão, remains a traditional, family-run winery.



Elizabeth (daughter of Albert Hugh Reynolds) and Iain Richardson, the current owners

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**Name of the Wine** Ponte das Canas  
**Year** 2012  
**Type** Red  
**Region** Alentejo  
**Grapes** Alicante Bouschet, Touriga Nacional, Touriga Franca and Shiraz,

**Production** The most recently created label of the property and with a slightly lighter and more subtle style than Mouchão. It is made from Alicante Bouschet, Touriga Nacional, Touriga Franca and Shiraz, also trodden and fermented in lagares. It ages in 300 liters French oak barrels for up to 24 months. It remains in bottle for 12 months before release.



**Name of the Wine** Mouchão  
**Year** 2010  
**Type** Red  
**Region** Alentejo

**Production** This has been the estate's most important label and flagship wine, since it sold its first bottle in 1954, and for which the Herdade has become famous. It is made predominantly from Alicante Bouschet with a small percentage of Trincadeira and vinified in lagares. It is aged in oak and mahogany vats of 5.000 liters capacity for 24 months and only released after further 24 to 36 months in bottle in our air conditioned cellars.

Mouchão is a full, deep coloured wine with its concentration and spiciness of the Alicante Bouschet combined with the elegance of the Trincadeira and a tannic structure which enables the development in bottle for which it is so well known.

## HERDADE DO MOUCHÃO

Alentejo



**Name of the Wine** Dom Rafael White  
**Year** 2014  
**Type** White  
**Region** Alentejo  
**Grapes** Antão Vaz, Arinto

**Production** Produced from a blend of Antão Vaz, Arinto, and fermented at low temperatures in stainless steel tanks. It is bottled and released early the following year to emphasize its fresh and fruity character.

**Tasting Notes** With a striking citric colour, the wine exhibits the minerality of the Arinto grape variety and a tropical freshness of the Antão Vaz. A wine presented with a great balance, an elegant structure, an immense freshness and a long finish.



**Name of the Wine** Dom Rafael Red  
**Year** 2010  
**Type** Red  
**Region** Alentejo  
**Grapes** Alicante Bouschet, Aragonez, Trincadeira

**Production** First released in 1990 as the second wine of the estate and named after one of the founders of the Herdade do Mouchão 100 years previously. It is a blend of Alicante Bouschet, Trincadeira and Aragonez, vinified in Lagares in the traditional way and aged in large wooden vats with a proportion in barrels for 12 months and released after a further 6 months in bottle.

**Tasting Notes** Deep garnet in colour with a complex aroma mix of notes of ripe plums with red peppers, mint and spices. The mix shows an elegant freshness and good balance. The strong tanins are smooth, prolonging the presence of the wine.





Name of the Wine Mouchão Licoroso  
Type Fortified  
Region Alentejo  
Grapes Alicante Bouschet

Production After interrupting the fermentation process of the Alicante Bouschet grapes by the addition of high quality "eau de vie", the fortified wine ages in oak barrels of 1.000 liters for at least 4 years. Prunes and spices come to mind with a smoky finish. ABV is normally between 18% and 22%.



## HORTA OSÓRIO WINES

Douro

The Horta Osório Family cultivates the vineyard and produces its wine in the WINES Demarcated Douro Region, the oldest demarcated and regulated region in the world, since the eighteenth century, being the oldest wine provider for a well-known Port Wine producer in the Region.

In 1942, at only 11 years of age, the current owner, José António Horta Osório, planted the main vineyard at the “Quinta” property. He always maintained a close relationship with the vineyards, his great passion. After several decades, and with a path of success in the business area, José António Horta Osório also decided to focus his attention on this wine project. In 2008, following his motto “When we start to invest, we shall invest until the end”, he began the profound remodelling of the vineyard, expanding it with more land acquisitions, resulting in the “Quinta dos Osórios”, with 40 hectares.

Until 2009 the production was distributed to wine cellars of the region. From the harvest of 2010 on, started the production of “Colheita 2010” the first wine of the “Quinta” to be bottled and distributed by Casa Agrícola Horta Osório, S.A. under the brand name H.O. Horta Osório Wines.

In 2012, José António Horta Osório, built from scratch a new winery at his main “Quinta”. Equipped with the most modern winemaking technology, with an architecture of election that privileges local materials, namely shale, and its integration in the landscape. Built at the top of the mountain which integrates the “Quinta”, the winery enjoys a stunning view over the Valley

“Serra do Marão” to the west and the Corgo River to the east.

The “H.O. Horta Osório Wines” are produced exclusively from grapes grown on the “Quintas” property of Casa Agrícola Horta Osório where, besides the old vines, new vines were planted with the best traditional grape varieties of Douro, in unique “terroirs”.

The grapes are harvested when they present a perfect phenolic maturity, which usually occurs in the fourth week of September. The entire harvest process is done manually, which allows careful choice and selection.

The transportation of the grapes from the vineyard to the winery is made in small 20 Kg containers. The whole fermentation process is carefully monitored, maintaining the fermentation at controlled temperature, in order to grant the highest quality of the wines. For white wines production, the grapes are kept in a refrigerator before the crushing process.





<b>Name of the Wine</b>	H.O. - Colheita White
<b>Year</b>	2014
<b>Type</b>	White
<b>Region</b>	Douro
<b>Classification</b>	D.O.C. Douro
<b>Grapes</b>	Rabigato, Viosinho
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	13,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,50
<b>Tasting Notes</b>	Good citric notes, with a strong presence of white fruit, green apple and pear, complementing light and attractive. The palate is fresh with a good volume, demonstrating balance between body and acidity that discreetly holds the set. In the end, appears very thin and long.
<b>Vinification</b>	Grapes harvested by caste and plots for 20 kg boxes and placed in cold storage subject to temperatures to 5/6 ° C. After destemmed, the grapes are crushed and the must is subject to pneumatically pressed and decanted until achieve the clarity needed. Fermentation occurred at a controlled temperature between 14/16 ° C in stainless steel vats for 3 weeks, with the primary purpose of enhancing aromas. The wine was subjected to glue process before bottled.



<b>Name of the Wine</b>	H.O. - Colheita Red
<b>Year</b>	2013
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Classification</b>	D.O.C. Douro
<b>Grapes</b>	Touriga Franca, Touriga Nacional, Sousão
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	13,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	4,90
<b>Tasting Notes</b>	<b>Color:</b> Lively and intense red <b>Aroma:</b> Fine and distinct aromas with good fruit character. Easily identify mineral notes, chocolate, violet and mint, from the very discreet and well integrated wood in wine. <b>Flavor:</b> In the mouth, balanced acidity is a result of tannins smooth presence. Lastly, the wine complexity discloses a soft and very long finish.
<b>Vinification</b>	The grapes are picked at their optimal stage of ripeness within 10 days during the third September week and transported in small 20 kg containers to the modern Winery. The fermentation process takes place in stainless steel tanks at strictly controlled temperature.

## HORTA OSÓRIO WINES

Douro



<b>Name of the Wine</b>	H.O. Moscatel Galego Branco
<b>Year</b>	2014
<b>Type</b>	White
<b>Region</b>	Douro
<b>Classification</b>	D.O.C. Douro
<b>Grapes</b>	Moscatel Galego Branco
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	12,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,70
<b>Tasting Notes</b>	This Moscatel (Muscat) differs from most classic moscatel, being dry. With a citrus color, the wine shows all the variety of character with floral notes of roses and peppermint. The palate is fresh, with great acidity and an excellent balance between alcohol and fruit. The end is very fresh and elegant.
<b>Vinification</b>	Grapes harvested by caste and plots for 20 kg boxes and placed in cold storage subject to temperatures to 5/6 ° C. After destemmed, the grapes are crushed and the must is subject to pneumatically pressed and decanted until achieve the clarity needed. Fermentation occurred at a controlled temperature between 14/16 ° C in stainless steel vats for 3 weeks, with the primary purpose of enhancing aromas. The wine was subjected to glue process before bottled.



<b>Name of the Wine</b>	Achado
<b>Year</b>	2012
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Classification</b>	D.O.C.
<b>Grapes</b>	Touriga Franca, Sousão Touriga Nacional
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	13,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	4,60
<b>Tasting Notes</b>	<b>Color:</b> Lively and deep color <b>Aroma:</b> Distinct aromas with predominant fruity and floral character. <b>Flavor:</b> In the mouth, the wine reveals a balanced acidity, with a good fruity character, very harmonious and balanced with a fine and long-lasting finish.
<b>Production</b>	The grapes are picked at their optimal stage of ripeness within 10 days during the third September week and transported in small 20 kg containers to the modern Winery. The fermentation process takes place in stainless steel tanks at strictly controlled temperature.



**Name of the Wine** H.O. Red Reserva  
**Year** 2012  
**Type** Red  
**Region** Douro  
**Classification** D.O.C. Douro  
**Grapes** Only the best traditional Douro vines from old vineyards

**Analytical parameters**

**Alcohol (%)** 14,00

**Total Acidity (g/dm<sup>3</sup>)** 4,60

**Tasting Notes** Color: Truly deep and purple color  
 Aroma: It presents a complex aroma, with the fruit and the oak very well integrated and revealing spicy nuances.  
 Flavor: Intense and deep on the palate. The firm tannic structure gives great balance to the wine, with a long and lingering finish. Excellent balance between the wood and the wine which anticipates a good bottle ageing.

**Production** The grapes are picked at their optimal stage of ripeness within 10 days during the third September week and transported in small 20 kg containers to the modern Winery. The fermentation process takes place in stainless steel tanks at strictly controlled temperature.



## MONTE DA CAPELA

Alentejo

Monte da Capela Lda is a wine producer from the South of Portugal, based in Pias (ALENTEJO region).

Our 50 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 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.

Monte da Capela is also known by the ability to reach to younger targets with innovative products like a Sangria. Please visit us also in [www.montedacapela.com](http://www.montedacapela.com).



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<b>Name of the Wine</b>	Monte da Capela Tinto Private Selection
<b>Year</b>	2013
<b>Type</b>	Red
<b>Wine maker</b>	Alexandra Mendes
<b>Region</b>	Alentejo
<b>Classification</b>	D.O.C. Alentejo
<b>Grapes</b>	Trincadeira, Aragonez, Syrah, Alicante Bouschet e Touriga Nacional
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	14,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,10
<b>Tasting Notes</b>	Elegant wine born from a careful selection of Portuguese grape varieties. This blend enhances the local terroir. This dark color, smooth full body was stabilized naturally to preserve all its character, so it may develop a sediment.
<b>Production</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.



<b>Name of the Wine</b>	Monte da Capela
<b>Year</b>	2012
<b>Type</b>	Red
<b>Wine maker</b>	Alexandra Mendes
<b>Region</b>	Alentejo
<b>Classification</b>	D.O.C. Alentejo
<b>Grapes</b>	Touriga Nacional, Trincadeira and Aragonez.
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	14,00
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,25
<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>Production</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



**Name of the Wine** Terras de Plas Red Wine Reserva  
**Year** 2011  
**Type** Red  
**Winemaker** Alexandra Mendes  
**Region** Alentejo  
**Classification** Regional Wine Alentejano  
**Grapes** Aragonez, Trincadeira and Alicante Bouschet.

**Analytical parameters**

**Alcohol (%)** 14,00

**Total Acidity (g/dm<sup>3</sup>)** 5,20

**Tasting Notes** 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.

**Production** 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.



**Name of the Wine** Terras de Plas  
**Year** 2014  
**Type** White  
**Winemaker** Alexandra Mendes  
**Region** Alentejo  
**Classification** Regional Wine Alentejano  
**Grapes** Arinto, Antão Vaz, Verdelho

**Analytical parameters**

**Alcohol (%)** 13,00

**Total Acidity (g/dm<sup>3</sup>)** 5,50

**Tasting Notes** Shiny, light straw colour. Young and fruity nose. Smooth in the mouth, slightly acid, with body and harmony.

**Production** 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>	Vila Alice Frizante
<b>Type</b>	White
<b>Winemaker</b>	Alexandra Mendes
<b>Region</b>	Lisboa
<b>Classification</b>	IG Lisboa
<b>Grapes</b>	Selection of the best region traditional grapes
<b>Analytical parameters</b>	
Alcohol (%)	11,00
Total Acidity (g/dm <sup>3</sup> )	6,30
<b>Tasting Notes</b>	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.
<b>Production</b>	Selection of the best grapes, partially crushed and de-stemmed, followed by controlled fermentation. Contains carbon dioxide.

## PINALTA

## Douro

Pinalta wines history started 100 years ago with the birth of its founder, Edmundo Alves Ferreira, in Moszelos, 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 Ronção, 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.

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 Sorrir de Sol
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Grapes</b>	Old Vines
<b>Alcohol (%)</b>	16.20
<b>Total Acidity (g/L)</b>	7.50
<b>Residual Sugar (g/L)</b>	3.50
<b>pH</b>	3.48
<b>Tasting Notes</b>	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.
<b>Technical Details</b>	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.
<b>Production</b>	750 bottles



<b>Name of the Wine</b>	Pinalta Mil e Uma Noites
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Grapes</b>	Old Vines
<b>Alcohol (%)</b>	16.20
<b>Total Acidity (g/L)</b>	7.50
<b>Residual Sugar (g/L)</b>	4.90
<b>pH</b>	3.46
<b>Tasting Notes</b>	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.
<b>Technical Details</b>	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.
<b>Production</b>	936 bottles

## PINALTA

Douro



<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>Tecnical 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



<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>Tecnical Details</b>	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. 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.
<b>Production</b>	2000 bottles

# 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



Douro Valley

## PWE - Portuguese Wines Export

## Multi-Regions

PWE | PORTUGUESE WINES EXPORT is a consulting company, dedicated to export some of the best wines produced in Portugal, to all over the world. We bring you a small but representative portfolio of Portuguese wines, wich we carefully selected across diferent wine regions.



Fernanda Zanchi



Pedro Fonseca



**Producer** Quinta de Maderne  
**Name of the Wine** Quinta de Maderne White Avesso 2014  
**Wine Makers** Sérgio Faria  
**Region** Vinhos Verdes  
**Grapes** 100% Avesso  
**Alcohol (%)** 11,50  
**Total Acidity (g/L)** 6,50  
**pH** 3,27

**Tasting Notes** Clean color, reveals the fruity and intense aroma of the grape. Extremely smooth, well balanced acidity. Long and persistent finish.

**Vinification** Handcropped harvest in 20kg baskets. Selection of the grape in made at the crop. Maceration at controlled temperature.

**Predicted Longevity** 3 to 4 years



**Producer** Quinta de Maderne  
**Name of the Wine** Quinta de Maderne White Loureiro 2014  
**Wine Makers** Sérgio Faria  
**Region** Vinhos Verdes  
**Grapes** 100% Loureiro  
**Alcohol (%)** 11,50  
**Total Acidity (g/L)** 7,70  
**pH** 3,12

**Tasting Notes** Citrus color, reveals all the grape's potential with fruity and floral aromas. Smooth and well ballanced with a clean and persistent finish.

**Vinification** Handcropped harvest in 20kg baskets. Selection of the grape in made at the crop. Maceration at controlled temperature.

**Predicted Longevity** 3 to 4 years

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**Producer** Quinta de Maderne  
**Name of the Wine** Quinta de Maderne White  
Alvarinho/Trajadura 2014  
**Wine Makers** Sérgio Faria  
**Region** Vinhos Verdes  
**Grapes** Alvarinho, Trajadura  
**Alcohol (%)**  
**Total Acidity (g/L)** 11.00  
**pH** 5.90  
**Tasting Notes** 3.23  
Clean color, very fruity in the nose, with typical notes from the grapes. Very smooth on the taste, good acidity with a long and persistent ending.  
**Vinification**  
Handcropped harvest in 20kg baskets. Selection of the grape in made at the crop. Maceration at controlled temperature.  
**Predicted Longevity** 3 to 4 years



**Producer** Casa da Arrochela  
**Name of the Wine** Vila Flor Reserva 2011  
**Region** Douro  
**Classification** DOC Douro  
**Wine Makers** Luis Soares Duarte  
**Grapes** Touriga Nacional, Touriga Franca, Tinta Roriz  
**Analytical parameters**  
**Alcohol (%)** 14.70  
**Total Acidity (g/L)** 4.90  
**pH** 3.68  
**Tasting Notes** Intense ruby colour. Very aromatic and fresh, with notes of red wild berries and floral. Vigorous but not in excess, well balanced tanins with acidity, notes of red fruit that gives freshness. It ends delicate and elegant.  
**Vinification** Manual crop in 20kg boxes, 100% stalk, stainless steel fermentation at controlled temperature at 26°C during 6 days. Malolatic fermentation in stainless steel vats.  
**Aging** 12 months on french oak barrels.  
**Predicted Longevity** From 5 to 7 years





**Producer** Casa da Arrochela  
**Name of the Wine** Grandes Quintas Red 2012  
**Region** Douro  
**Classification** DOC Douro  
**Wine Makers** Luis Soares Duarte  
**Grapes** Touriga Nacional, Tinto Cão, Touriga Franca, Tinta Roriz

**Analytical parameters**

**Alcohol (%)** 13.50  
**Total Acidity (g/L)** 4.60  
**pH** 3.66

**Tasting Notes** Intense ruby colour, with wild red berries, good freshness and spicy. Good fruit with vanilla notes from the oak. Long finish.

**Vinification** Manual crop in 20kg boxes, 100% stalk, stainless steel fermentation at controlled temperature at 26°C during 6 days. Malolatic fermentation in stainless steel vats.

**Aging** 4 months on french oak barrels.

**Predicted Longevity** From 5 to 7 years



**Producer** Casa da Arrochela  
**Name of the Wine** Grandes Quintas Reserve Red 2011  
**Region** Douro  
**Classification** DOC Douro  
**Wine Makers** Luis Soares Duarte  
**Grapes** Touriga Nacional, Tinto Cão, Touriga Franca, Tinta Roriz, Sousão

**Analytical parameters**

**Alcohol (%)** 14.25  
**Total Acidity (g/L)** 5.40  
**pH** 3.55

**Tasting Notes** Dense and profound aromas. Balsamic notes from the oak barrels well balanced with matured red fruits and florals typical from the grapes. Elegant, thin tanins, delicate, fresh, with vegetal notes, menthol and balsamic. It ends very persistent and elegant.

**Vinification** Manual crop in 20kg boxes, 100% stalk, stainless steel fermentation at controlled temperature at 28°C during 7 days. Malolatic fermentation in stainless steel vats.

**Aging** 18 months on french oak barrels.

**Predicted Longevity** From 10 to 15 years

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**Producer** Quinta do Escudial  
**Name of the Wine** Quinta do Escudial White 2013  
**Wine Makers** Miguel Oliveira  
**Region** Dão  
**Grapes** Encruzado, Barcelo, Malvasia Fina, Rabo de Ovelha

**Analytical parameters**

**Alcohol (%)** 13.00  
**Total Acidity (g/L)** 6.80  
**pH** 3.16

**Tasting Notes** It features a citrus and mineral aroma, thin and delicate. In the mouth it is fresh and youthful with balanced acidity and persistent.

**Vinification** The wine is made with pre-soaking and pellicular long fermentation with temperature control.

**Predicted Longevity** 5 to 10 years



**Producer** Quinta do Escudial  
**Name of the Wine** Quinta do Escudial Red 2009  
**Wine Makers** João Paulo Gouveia  
**Region** Dão  
**Grapes** Touriga Nacional, Alfrocheiro, Tinta Roriz, Jaen

**Analytical parameters**

**Alcohol (%)** 14.10  
**Total Acidity (g/L)** 5.40  
**pH** 3.91

**Tasting Notes** Wine with intense ruby color, strong aroma of red fruit. It's a complex and harmonious wine with elegant final and exquisite bouquet.

**Vinification** This wine is made in the mill with controlled temperature and prolonged soaking.

**Predicted Longevity** 10 to 15 years



**Producer** Quinta do Escudial  
**Name of the Wine** Quinta do Escudial Special Selection Red 2010  
**Wine Makers** João Paulo Gouveia  
**Region** Dão  
**Grapes** Touriga Nacional, Alfrocheiro, Tinta Roriz, Jaen

**Analytical parameters**  
 Alcohol (%) 13.50  
 Total Acidity (g/L) 5.53  
 pH 3.74

**Tasting Notes** Wine intense ruby color, strong aroma of red fruit. It's a complex and harmonious wine with elegant final and exquisite bouquet.

**Vinification** This wine is made in the mill with controlled and prolonged soaking.

**Predicted Longevity** 10 to 15 years



**Producer** Quinta do Escudial  
**Name of the Wine** Quinta do Escudial Reserve Old Vines Red 2010  
**Wine Makers** João Paulo Gouveia  
**Region** Dão  
**Grapes** Touriga Nacional, Alfrocheiro, Tinta Roriz, Jaen

**Analytical parameters**  
 Alcohol (%) 14.10  
 Total Acidity (g/L) 5.80  
 pH 3.75

**Tasting Notes** Wine with intense ruby colour with aromas of violets and and ripe fruit. In the mouth is of great complexity without losing elegance and harmony.

**Vinification** Stalked and fermented in stainless steel mill and stored in stainless steel vats.

**Predicted Longevity** 10 to 15 years

## PWE - Portuguese Wines Export

## Multi-Regions



**Producer** Quinta do Escudial  
**Name of the Wine** Quinta do Escudial Touriga Nacional Red 2012  
**Wine Makers** João Paulo Gouveia  
**Region** Dão  
**Grapes** Touriga Nacional

**Analytical parameters**  
**Alcohol (%)** 13.60  
**Total Acidity (g/L)** 5.80  
**pH** 3.75

**Tasting Notes** Burgundy purple, presents striking aroma of violets combined with rosemary and forest fruit. The palate is long, structured and elegant.

**Vinification** Stalked and fermented in stainless steel mills and stored in stainless steel vats.

**Predicted Longevity** 10 to 15 years



**Producer** SIVIPA  
**Name of the Wine** Terras do Sado Red 2014  
**Wine Makers** Filipe Cardoso  
**Region** Península de Setúbal  
**Grapes** Castelão, Trincadeira, Aragonês, Alfrocheiro and Cabernet Sauvignon.

**Analytical parameters**  
**Alcohol (%)** 14.00  
**Total Acidity (g/L)** 4.80

**Tasting Notes** Ruby color with violet rim, red fruit aroma such as strawberries. Young, soft and balanced in the mouth.

**Vinification** Alcoholic fermentation in stainless steel vats at control temperature followed by long pelicular maceration.

**Predicted Longevity** 3 to 5 years



Producer SIVIPA  
Name of the Wine Ameias Winemakers Selection Red 2013  
Wine Makers Filipe Cardoso  
Region Península de Setúbal  
Grapes Syrah & Touriga Nacional

Analytical parameters  
Alcohol (%) 14.00  
Total Acidity (g/L) 4.50

Tasting Notes Intense dark ruby colors, with aromas of green peppers and some mineral. A soft, round and balanced wine.

Vinification The blend is prepared in the vineyard, the grapes are blended during harvest and vinified together, fermentation takes place at controlled temperature (25°C).

Aging 4 Months in American oak barrels.  
Predicted Longevity 5 to 8 years.



Producer SIVIPA  
Name of the Wine Ameias Touriga Nacional Red 2013  
Wine Makers Filipe Cardoso  
Region Península de Setúbal  
Grapes 100% Touriga Nacional

Analytical parameters  
Alcohol (%) 14.00  
Total Acidity (g/L) 4.90

Tasting Notes Intense ruby color, with black fruit and some vanilla aromas, it's a soft, rounded and balanced wine.

Vinification Fermentation in concrete mills at an average temperature of 25°C. Long maceration in order to extract maximum color pigments and tannins.

Aging 4 months in American heavily toasted oak barrels.  
Predicted Longevity 5 to 10 years.

## PWE - Portuguese Wines Export

## Multi-Regions



Producer SIVIPA  
Name of the Wine Veritas White 2013  
Wine Makers Filipe Cardoso  
Region Península de Setúbal  
Grapes Arinto, Roupeiro and Antão Vaz

Analytical parameters  
Alcohol (%) 13.50  
Total Acidity (g/L) 4.50  
Tasting Notes Beautiful citron color, fruity, young and balanced.  
Vinification In stainless tanks with controlled temperature.  
Predicted Longevity 3 to 4 years.



Producer SIVIPA  
Name of the Wine Veritas Red 2013  
Wine Makers Filipe Cardoso  
Region Península de Setúbal  
Grapes Castelão (Periquita) & Cabernet Sauvignon

Analytical parameters  
Alcohol (%) 13.50  
Total Acidity (g/L) 4.80  
Tasting Notes Ruby color with grenade rim, red fruit, toasty and vanilla aroma. Full bodied, intense and balanced wine.  
Vinification Grapes picked by hand, the fermentation is made at 28°C at stainless steel vats. The pellicular maceration ends 1 week after fermentation.  
Aging 6 Months in American oak barrels.  
Predicted Longevity 5 to 8 years.



Producer SIVIPA  
Name of the Wine Personalizado Private Selection Red 2013  
Wine Makers Filipe Cardoso  
Region Península de Setúbal  
Grapes Castelão (Periquita)

Analytical parameters  
Alcohol (%) 13.50  
Total Acidity (g/L) 5.00

Tasting Notes Intense garnet hues. Aroma of spice and jam. In the mouth it's full, with good quality tannin, very balanced.

Vinification Fermented in concrete mills at 28°C. The maceration ends one week after the tumultuous fermentation.

Aging 6 Months in French oak.  
Predicted Longevity 5 to 10 years.



Producer SIVIPA  
Name of the Wine Moscatel de Setúbal 2014  
Wine Makers Filipe Cardoso  
Region Península de Setúbal  
Grapes Moscatel de Setúbal

Analytical parameters  
Alcohol (%) 17.00  
Total Acidity (g/L) 4.20  
Sugars (g/L) 140

Tasting Notes Amber colored wine with golden reflections, limpid and crystalline, very intense on the nose, denoting the typicality aromatic Muscat. It's balanced, fresh with very good persistence.

Vinification Prepared in deposits where grapes undergo a slight fermentation, and then added quality vinous spirit in order to block it.

## QUINTA DA SILVEIRA

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Douro

The Sociedade Agricola do Vale da Vilarica, in the Douro region, a family company that manages two properties, Quinta da Silveira, belonging to the family for nearly 170 years, and Quinta do Tourão, a property acquired parcel to parcel, along the last 30 years. The two properties totaling an area of 70 hectares of vineyards, with the best varieties for the production of Port and Douro DOC wines. The wine is made in vats of the winery Quinta da Silveira and aged in French oak barrels in the warehouses. Both farms are located in the Vilarica Valley, one in Torre de Moncorvo and the other in Vila Flor.







QUINTA DA SILVEIRA  
SINCE 1851



<b>Name of the Wine</b>	Elan
<b>Year</b>	2010
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Classification</b>	D.O.C. Douro
<b>Grapes</b>	Touriga Nacional, Touriga Franca, Tinta Roriz
<b>Analytical parameters</b>	
Alcohol (%)	13,50
Total Acidity (g/dm <sup>3</sup> )	5,40
Total Sugar (g/dm <sup>2</sup> )	0,70
<b>Tasting Notes</b>	vinified in granitic open tanks (lagares), shows intense garnet color with red fruits and berries aroma, as well a minty character. It is a full-bodied, fresh, with a long finish, that makes it suitable to accompany meat dishes and spicy food.



<b>Name of the Wine</b>	Terra de Homens Reserve
<b>Year</b>	2008
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Classification</b>	D.O.C. Douro
<b>Grapes</b>	Touriga Nacional, Touriga Franca, Tinta Roriz
<b>Analytical parameters</b>	
Alcohol (%)	13,50
Total Acidity (g/dm <sup>3</sup> )	5,40
Total Sugar (g/dm <sup>2</sup> )	0,60
<b>Tasting Notes</b>	Intense ruby colored wine with great complexity. Fruity aroma, mineral, mint and eucalyptus, typical of Silveira terroir. Elegant mouth and soft tannins, with a long and pleasant finish.

## QUINTA DA SILVEIRA

Douro



<b>Name of the Wine</b>	Quinta da Silveira Reserve
<b>Year</b>	2008
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Classification</b>	D.O.C. Douro
<b>Grapes</b>	Touriga Nacional, Touriga Franca, Tinta Roriz
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	13,00
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,50
<b>Total Sugar (g/dm<sup>2</sup>)</b>	0,60
<b>Tasting Notes</b>	Intense ruby colored wine with great complexity, sui generis, mineral, dry fig and nuts, typical of grape varieties and long french oak barrel aging. Elegant mouth and soft tannins, long and very well balanced.



<b>Name of the Wine</b>	Quinta da Silveira
<b>Year</b>	2012
<b>Type</b>	White
<b>Region</b>	Douro
<b>Classification</b>	D.O.C. Douro
<b>Grapes</b>	Rabigato, Malvasia Fina, C3dega do Larinho
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	13,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,10
<b>Total Sugar (g/dm<sup>2</sup>)</b>	2,10
<b>Tasting Notes</b>	foot crash in open tank before fermentation (skin contact) in stainless steel vats with temperature control. Intense aromas of tropical fruits mature, mild vegetable and mineral. Full-bodied, with creamy mouth, intense fruit, and fresh finish, very persistent.



QUINTA DA SILVEIRA  
SINCE 1851



Name of the Wine Quinta da Silveira Port Tawny 10 Years  
Type Red  
Region Douro  
Classification Port  
Grapes Touriga Nacional, T. Franca e T. Roriz

Analytical parameters

Alcohol (%) 20,00  
Total Acidity (g/dm<sup>3</sup>) 4,80  
Total Sugar (g/dm<sup>3</sup>) 131

Tasting Notes Blend with very old wines, gives some unique characteristics to this wine.  
Honey and dry fruits aroma with a very smooth and long sensation on palate, perfectly balanced. A rare classic tawny port.

## QUINTA DO SAGRADO

Douro

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

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

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

The Quinta do Sagrado, located on the right bank of the Douro River, 500m from Pinhão in the heart of the Upper Douro, has 20 hectares of vines planted on terraces, reconverted in 1986 under the PDRITM (Tras-os-Montes Rural Development Programme). Notably, the 1986 one was the third in this line of financing from the World Bank.

On the Terraces, the varieties are planted in 14 blocks and since the varieties planted during the 1980s were chiefly chosen with Port wine in mind, a system of grafting by budding has been used in order to adapt the vineyard to the production of quality Red wine.



José Maria Calem, owner of Quinta do Sagrado

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Quinta do Sagrado



**Name of the Wine** Sagrado Port Collections Tawny  
**Type** Red  
**Region** Douro  
**Classification** Port  
**Grapes** Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão

**Analytical parameters**  
**Alcohol (%)** 19,50  
**PH** 3,58

**Tasting Notes** Ready to drink, this top quality Tawny goes perfectly with less sweet desserts. It can also be enjoyed on its own as an aperitif, slightly chilled.

**Vinification** Vinification takes place in stainless steel containers with 1 day o pre-fermentation and maceration and 2 days of fermentation. Sagrado Port Collections Tawny consists of a perfect blend of the new port wines matured in oak casts. Its aroma conjures uo notes of ripe fruit with



**Name of the Wine** VT'08  
**Year** 2008  
**Type** Red  
**Region** Douro  
**Classification** DOC Douo  
**Grapes** 50% Touriga Nacional, 40% Old Vines, 55 Touriga Franca, 5% Tinito Cão

**Analytical parameters**  
**Alcohol (%)** 14,00  
**PH** 3,61  
**Residual Sugar (g/dm<sup>2</sup>)** 3,20

**Tasting Notes** The wine has lost the taste of new "barrique", it keeps the mature fruit register that always had, structured and a tall profile. In the mouth, it shows elegance and distinction, with very delicate tannins and a profile for right away drinking. Modern, well done, a big partner for the table.

**Vinification** Foot tread in "lagares" (granit tanks traditionally used for Port Wines) and alcoholic fermentation with temperature control, part of the malolactic fermentation and full aging process in French Oak barriques half new and the other half second yera during 18 months.

**Awards** Gold Medal Mundus Vini 2013

## QUINTA DO SAGRADO

Douro



<b>Name of the Wine</b>	Sagrado Reserva
<b>Year</b>	2008
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Classification</b>	DOC Douro
<b>Grapes</b>	33% 33% Old Vines Vines, 26% Touriga Nacional, 22% Touriga Franca, 14% Tinta Amarela, 5 % Tinta Roriz
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	13,50
<b>PH</b>	3,70
<b>Residual Sugar (g/dm<sup>2</sup>)</b>	2,70
<b>Production</b>	Alcoholic fermentation with temperature control, part of the malolactic fermentation.
<b>Aging</b>	Part ageing process in French Oak barriques.



<b>Name of the Wine</b>	Sagrado
<b>Year</b>	2012
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Classification</b>	DOC Douro
<b>Grapes</b>	49% Touriga Nacional, 30% old Vines, 11% Touriga Franca, 10% Tinta Amarela.
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	14,00
<b>PH</b>	3,79
<b>Residual Sugar (g/dm<sup>2</sup>)</b>	2,60
<b>Tasting Notes</b>	A typical Douro wine made from a large number of varieties, controlled fermentation with indigenous yeasts and short aging in wood.
<b>Vinification</b>	Mostly in stainless steel tanks with controlled fermentation temperature.
<b>Aging</b>	Partial ageing in wood,



Quinta do Sagrado



Name of the Wine S Sagrado  
 Year 2012  
 Type Red  
 Region Douro  
 Classification DOC Douro  
 Grapes Several but dominant Tinta Roriz

**Analytical parameters**

Alcohol (%) 14,00

PH 3,74

Residual Sugar (g/dm<sup>2</sup>) 0,60

**Tasting Notes** A typical Douro wine made from a large number of varieties, controlled fermentation with indigenous yeasts and very short aging in wood.

**Vinification** In stainless still tanks with fermentation and malolactic temperature control.

**Aging** Aging in stainless steel container.

## QUINTA DOS CASTELARES

Douro

The Quinta dos Castelares Estate is located in the Freixo de Espada à Cinta area, in the Douro Superior, framed by the Natural Park.

Our production methods seek to preserve the ancestral farming techniques combined with the latest developments in viticulture, leading to greater environmental sustainability and respect for the nature. The low level of mechanization - where the grapes are picked by hand to small boxes - and low yields per hectare are the best example of that. In the several vineyards of the estate we seek to take advantage of the uniqueness of each location.

In the Admiral's Vineyard we have the old vines with over 40 years old, who had been planted under the guidance of Mr. Gastão Taborda, with the main red varieties of the Douro, with a special focus on Touriga Nacional, which highlights the quality of our wines. The age and altitude of this vineyard gives great elegance of our wines.

In the Congida's vineyard, in the Douro riverside, where the grapes reach higher ripeness, we have just planted red varieties, giving body and structure.

In Castelares Estate we take advantage of greatest diversity of altitudes and sun exposure. Here we have white varieties planted in the higher and fresher areas, with a north northeast exposure. This combination results in elegance and complexity of our wines.

### THE TERROIR

The microclimate hot and dry Mediterranean-type combine cold winters with very hot summers with low rainfall. Indeed the Douro Superior is one of the driest areas of Portugal. The soils of our vineyards are stony schist.

### THE WINE-GROWING LEGACY

Even today, our vineyards benefit from the extraordinary life work of Mr. Gastão Taborda, an 'unknown hero' of the Douro viticulture, whose research was the basis in the construction of contemporary Douro.

Founder of the current Douro's Winemaking Study Center, it was in Freixo de Espada à Cinta village (his hometown) where he more applied his knowledge by devoting a lifetime to the study of our "terroir", which pioneered the discovery and dissemination of large potential of Touriga Nacional grapes, preventing the extinction of this variety in the Douro.

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## QUINTA DOS CASTELARES



<b>Name of the Wine</b>	<b>Year</b>	Quinta dos Castelares Grande Reserva 2011
	<b>Type</b>	Red
	<b>Region</b>	Douro
	<b>Classification</b>	DOC Douro
	<b>Grapes</b>	Tinta Roriz, Touriga Franca e Touriga Nacional
	<b>Analytical parameters</b>	
	<b>Alcohol (%)</b>	14,50
	<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,50
	<b>PH</b>	3,52
	<b>Total Sugar (g/dm<sup>2</sup>)</b>	2,10
<b>Tasting Notes</b>	It's a full bodied red wine with the 'freixenista' character of the Douro Superior. Aroma of blackberry, hints of liquorice, spices, violets, bergamot and rock rose, balanced with very elegant notes from the barrel ageing. Very complex and elegant, with very ripe, smooth and firm tannins, makes this wine long and full with a fruity palate, promising an excellent ageing in the bottle.	
<b>Vinification</b>	Hand harvest. Full destemming and immediately crushed, the grapes are fermented by grape variety and by blends, to make a rigorous selection process which will give the better blend. Fermentation in stainless steel vats of small capacity, with temperatures around 28 °C. Controlled and smooth macerations in order to get elegant and aromatic wines.	
<b>Aging</b>	18 months in barrels of French (2/3) and American (1/3) oak.	



<b>Name of the Wine</b>	<b>Year</b>	Quinta dos Castelares Reserve 2012
	<b>Type</b>	Red
	<b>Region</b>	Douro
	<b>Classification</b>	DOC Douro
	<b>Grapes</b>	Tinta Roriz, Touriga Franca e Touriga Nacional
	<b>Analytical parameters</b>	
	<b>Alcohol (%)</b>	14,50
	<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,10
	<b>PH</b>	3,67
	<b>Total Sugar (g/dm<sup>2</sup>)</b>	1,20
<b>Tasting Notes</b>	With the 'freixenista' character of the Douro Superior. This wine results from Touriga Nacional, Touriga Franca and Tinta Roriz grapes, grown in low altitude vineyards, in the right bank of the river Douro, and higher altitude vineyards at 600 m above sea level. We feel the balance between the flavor intensity of ripe red fruits and elegance given by the ageing in french and american oak barrels during 12 months.	
<b>Vinification</b>	Hand harvest. Full destemming and immediately crushed, the grapes are fermented by grape variety and by blends, to make a rigorous selection process which will give the better blend. Fermentation in stainless steel vats of small capacity, with temperatures around 28 °C. Controlled and smooth macerations in order to get elegant and aromatic wines.	
<b>Aging</b>	18 months in barrels of French (2/3) and American (1/3) oak.	

## QUINTA DOS CASTELARES

Douro



<b>Name of the Wine</b>	Quinta dos Castelares Colheita
<b>Year</b>	2012
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Classification</b>	DOC Douro
<b>Grapes</b>	Tinta Roriz, Touriga Franca e Touriga Nacional
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	14,00
<b>Total Acidity (g/dm<sup>3</sup>)</b>	4,60
<b>PH</b>	3,70
<b>Total Sugar (g/dm<sup>2</sup>)</b>	4,40
<b>Tasting Notes</b>	It is a hot red wine with the “freixenista” character of the Douro Superior. Aroma of ripe berries, with notes of rock rose and spices and subtle floral hints. Very complex and elegant, with fine and smooth tannins with good mouth volume, which makes it a food wine.
<b>Vinification</b>	Hand harvest. Full destemming and immediately crushed, the grapes are fermented by grape variety and by blends, to make a rigorous selection process which will give the better blend. Fermentation in stainless steel vats of small capacity, with temperatures around 28 °C. Controlled and smooth macerations in order to get elegant and aromatic wines.
<b>Aging</b>	In stainless steel vats with small capacity.



<b>Name of the Wine</b>	Quinta dos Castelares
<b>Year</b>	2014
<b>Type</b>	White
<b>Region</b>	Douro
<b>Classification</b>	DOC Douro
<b>Grapes</b>	Códega do Larinho, Rabigato, Gouveio
<b>Analytical parameters</b>	
<b>Alcohol (%)</b>	13,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	4,70
<b>PH</b>	3,40
<b>Total Sugar (g/dm<sup>2</sup>)</b>	1,20
<b>Tasting Notes</b>	Medium bodied and fruity, minerality, crispy and elegant, food wine with personality that shows well the old vines of the “Freixo de Espada à Cinta” terroir.
<b>Winemaking</b>	Hand harvest. Soft pressurage of the whole berry. Fermentation at 16°C in french oak barrels with “Battonage”.
<b>Aging</b>	In stainless steel until the bottling.



## RIBAFREIXO WINES

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Alentejo

We are an innovative, forward thinking winery with a 114ha vineyard in the heart of Portugal's Alentejo region. In this competitive universe of wines, we have strong differentiating factors, such as our strategic investment in Portuguese grape varieties, some of them indigenous to the Vidigueira region (e.g. the Antão Vaz varietal). These are wines that express the schist in our terroir, with the grapes highly influenced by the micro climate of Vidigueira, an area whose specific characteristics provide the ideal conditions to produce aromatic white wines that are unique to this region.





<b>Name of the Wine</b>	Pato Frio Seleccção 2015
<b>Type</b>	White
<b>Winemaker</b>	Paulo Laureano
<b>Region</b>	Alentejo
<b>Classification</b>	DOC Alentejo
<b>Grapes</b>	Antão Vaz (50%), Arinto (25%) Síria (25%)
<b>Alcohol (%)</b>	12,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	6,70
<b>Total Sugar (g/dm<sup>2</sup>)</b>	2,30
<b>Vinification</b>	Manual harvest and immediate first selection. These are immediately forwarded to the winery's cold rooms and stabilized at a temperature of 10°C, during a 12 hour period. A rigorous selection of the best bunches is conducted at the sorting tables, where they are then destalked. After a slight crushing the grapes go directly to the vacuum presses, where they undergo a soft pressing so as to provide clean musts, free of any oxidation. Fermentation in stainless steel vats with controlled temperatures between 12°C-12.5°C, yielding prolonged fermentations of approximately 30 days, followed by battonage, a process lasting 2 to 3 months which is then followed by the tartaric stabilization, a cold process using the classical method with a duration of approximately 3 weeks. After selection, this blend is bottled and dispatched to the cellar, where it will stage for a period of 2 to 3 months.



<b>Name of the Wine</b>	Pato Frio Antão Vaz White 2015
<b>Winemaker</b>	Paulo Laureano
<b>Region</b>	Alentejo
<b>Classification</b>	DOC Alentejo
<b>Grapes</b>	Antão Vaz
<b>Alcohol (%)</b>	13,00
<b>Total Acidity (g/dm<sup>3</sup>)</b>	6,70
<b>Total Sugar (g/dm<sup>2</sup>)</b>	2,30
<b>Vinification</b>	Manual harvest and first selection. These are then immediately forwarded to the winery's cold rooms and stabilized at a temperature of 10°C, during a 12 hour period. A rigorous selection of the best bunches is conducted at the sorting tables, where they are then destalked. After a slight crushing the grapes go directly to the vacuum presses, where they undergo a soft pressing so as to provide clean musts, free of any oxidation. The fermentation process is carried out in stainless steel vats with controlled temperatures between 12°C-12.5°C, yielding prolonged fermentations of approximately 30 days, followed by battonage, a process lasting 2 to 3 months which is then followed by the tartaric stabilization, a cold process using the classical method with a duration of approximately 3 weeks. After the selection of the best Antão Vaz batches, the wine is then bottled and dispatched to the cellar. Staged for a period of 2 to 3 months.

## RIBAFREIXO



<b>Name of the Wine</b>	Pato Frio Grande Escolha 2014
<b>Type</b>	White
<b>Winemaker</b>	Paulo Laureano
<b>Region</b>	Alentejo
<b>Classification</b>	DOC Alentejo
<b>Grapes</b>	Antão Vaz (40 year old vineyard)
<b>Alcohol (%)</b>	13,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	7,50
<b>Total Sugar (g/dm<sup>2</sup>)</b>	2,10
<b>Vinification</b>	Manual harvest and immediately forwarded to the winery's cold rooms and stabilized at a temperature of 10 °C, during a 12 hour period. Rigorous selection of the best bunches at the sorting tables, where they are then destalked. After slight crushing, the grapes go directly to the vacuum presses, for soft pressing so as to provide clean musts free of any oxidation. The fermentation is partially in stainless steel vats as well as in French oak vats, from Seguin Moreau medium toast, fine grain, with controlled temperatures between 12°C-12.5°C, yielding prolonged fermentations of approximately 30 days, followed by battonage, a process lasting 2 to 3 months which is then followed by the tartaric stabilization, a cold process using the classical method with a duration of approximately 3 weeks. Finally the two partial processes are blended to create Grande Escolha, which is then bottled and dispatched to the cellar, where it will stage for a period of 12 months.

## Alentejo



<b>Name of the Wine</b>	Pato Frio Cashmere 2015
<b>Type</b>	Rosé
<b>Winemaker</b>	Paulo Laureano
<b>Region</b>	Alentejo
<b>Classification</b>	Alentejo Regional Wines
<b>Grapes</b>	Touriga Nacional
<b>Alcohol (%)</b>	12,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	6,70
<b>Total Sugar (g/dm<sup>2</sup>)</b>	2,20
<b>Vinification</b>	The grapes were picked exclusively to design this rosé and, without crushing or destemming, they were placed directly in a vacuum press to ensure properly controlled colour extraction, preventing the presence of any unwanted bitter components. After being subjected to mild pressure, the extracted mash (only 550 ml for each kilogramme of grapes) is salmon - coloured to pink and , after meticulous fermentation, produces a wine that is particularly noticeable for its fresh and youthful aromas.



<b>Name of the Wine</b>	Pato Frio Red Edition 2013
<b>Winemaker</b>	Paulo Laureano
<b>Classification</b>	Alentejo Regional Wine
<b>Grapes</b>	Aragonez (60%), Alfrocheiro (20%), Alicante Bouschet (20%)
<b>Alcohol (%)</b>	14,00
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,40
<b>Total Sugar (g/dm<sup>2</sup>)</b>	1,40
<b>Vinification</b>	A blend of three grape varieties with different maturation cycles. Separate fermentations, beginning with the Aragonéz, followed by Alfrocheiro and finally Alicante Bouschet. Manual harvest and immediate selection. Immediately forwarded to the winery's cold rooms and stabilized at a temperature of 10°C, during a 12 hour period. Rigorous selection of the best bunches at the sorting tables, where they are then destalked. After being suitably crushed, the grapes go directly to the different fermentation tanks, with controlled temperature. During the fermentation process the temperature is around 20-22 °C. Gravity is used in all the fermentation tanks, in the mechanical crushing and délastage processes, avoiding skin laceration and the crushing of the grape pips consequently excluding any possible astringency. Partially aged in French oak barrels from Seguin Moreau, medium toast, fine grain. After the malolatic fermentation and creation of the blend, bottling and stage for 8 to 10 months.



<b>Name of the Wine</b>	Gáudio Alvarinho 2015
<b>Type</b>	White
<b>Region</b>	Alentejo
<b>Classification</b>	Alentejo Regional Wine
<b>Grapes</b>	Alvarinho
<b>Alcohol (%)</b>	12,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	6,30
<b>Total Sugar (g/dm<sup>2</sup>)</b>	0,60
<b>Vinification</b>	Manual harvest and immediate selection. These are then immediately forwarded to the winery's cold rooms and stabilized at a temperature of 10°C, during a 12 hour period. A rigorous selection of the best bunches is conducted at the sorting tables, where they are then destalked. After a slight crushing the grapes go directly to the vacuum presses, where they undergo a soft pressing so as to provide clean musts, free of any oxidization. The fermentation process is carried out in stainless steel vats with controlled temperatures between 12°C-12.5°C, yielding prolonged fermentations of approximately 30 days, followed by battonage, a process lasting 2 to 3 months which is then followed by the tartaric stabilization, a cold process using the classical method with a duration of approximately 3 weeks. After the selection of the best Alvarinho batches, the wine is then bottled and dispatched to the cellar where it will stage for a period of 2 to 3 months.

## RIBAFREIXO



<b>Name of the Wine</b>	Gáudio Verdelho 2015
<b>Type</b>	White
<b>Winemaker</b>	Paulo Laureano
<b>Region</b>	Alentejo
<b>Classification</b>	Alentejo Regional Wine
<b>Grapes</b>	Verdelho
<b>Alcohol (%)</b>	12,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,80
<b>Total Sugar (g/dm<sup>2</sup>)</b>	1,20
<b>Vinification</b>	Manual harvest and immediately first selection. Immediately forwarded to the winery's cold rooms and stabilized at a temperature of 10°C during a 12 hour period. A rigorous selection of the best bunches is conducted at the sorting tables, where they are then destalked. After a slight crushing the grapes go directly to the vacuum presses, where they undergo a soft pressing so as to provide clean musts, free of any oxidation. The fermentation process is carried out in stainless steel vats with controlled temperatures between 12°C-12.5°C, yielding prolonged fermentations of approximately 30 days, followed by battonage, a process lasting 2 to 3 months which is then followed by the tartaric stabilization, a cold process using the classical method with a duration of approximately 3 weeks. After the selection of the best Verdelho batches, the wine is then bottled and dispatched to the cellar, where it will stage for a period of 2 to 3 months.

## Alentejo



<b>Name of the Wine</b>	Gáudio Clássico Red 2013
<b>Winemaker</b>	Paulo Laureano
<b>Classification</b>	Alentejo Regional Wine
<b>Grapes</b>	Touriga Nacional (40%) Alicante Bouschet (40%), Aragonex (10%), inta Miuda (10%)
<b>Alcohol (%)</b>	14,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	6,60
<b>Total Sugar (g/dm<sup>2</sup>)</b>	1,40
<b>Vinification</b>	After the harvest the grapes are received in the winery cold rooms and conditioned at 10°C. After a 12 hour exposure to these temperatures, the grapes are processed, destalked and crushed and partially fermented in cylindrical-conical stainless steel vats, as well as French oak vats. Once the alcoholic and malolatic fermentation is achieved, it is partially aged in new French oak barrels from Seguin Moreau (Medium Toast - Fine Grain), until bottling 7 months later. Bottle staging occurs for a minimum period of 12 months.





<b>Name of the Wine</b>	Gáudio Clássico Reserva Red 2012
<b>Winemaker</b>	Paulo Laureano
<b>Classification</b>	Alentejo Regional Wine
<b>Grapes</b>	Alicante Bouschet (80%), Touriga Nacional (20%)
<b>Alcohol (%)</b>	14,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,80
<b>Total Sugar (g/dm<sup>2</sup>)</b>	0,80
<b>Vinification</b>	Once the selection and reservation of the vineyard sectors to be used exclusively for the Gáudio Clássico Reserva is accomplished, these are subjected to severe pruning in green, to limit a maximum harvest yield of 4.500KG per hectare. After the harvest the grapes are received at the winery in cold rooms and conditioned at 10°C. After a 12 hour exposure to this temperature, the grapes are processed, destalked and crushed and exclusively fermented in French oak vats. Once the alcoholic and malolatic fermentation is achieved, it is aged in new French oak barrels from Seguin Moreau (Medium Toast - Fine Grain) until bottling 13 months later. Bottle stag-ind occurs for a minimum period of 16 months.



<b>Name of the Wine</b>	Connection White 2015
<b>Winemaker</b>	Paulo Laureano
<b>Region</b>	Alentejo
<b>Classification</b>	Table Wine
<b>Grapes</b>	Chenin Blanc
<b>Alcohol (%)</b>	12,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,40
<b>Total Sugar (g/dm<sup>2</sup>)</b>	1,30
<b>Vinification</b>	Manual harvest and immediate first selection. Immediately sent to the winery's cold rooms and stabilized at a temperature of 10°C, during a 12 hour period. Rigorous selection of the best bunches at the sorting tables, where they are then destalked. After a slight crushing the grapes go directly to the vacuum presses, for a soft pressing so as to provide clean musts, free of any oxidation. Fermentation in stainless steel vats, with controlled temperatures between 12°C-12.5°C, yielding prolonged fermentations of approximately 30 days, followed by battonage, a process lasting 2 to 3 months which is then followed by the tartaric stabilization, a cold process using the classical method with a duration of approximately 3 weeks. After the selection of the best Chenin Blanc batches, the wine is then bottled and dispatched to the cellar where it will stage for a period of 2 to 3 months.

## 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** Quinta do Convento do Paraíso  
**Name of the Wine** Euphoria branco 2014  
**Type** White  
**Region** Algarve  
**Classification** Regional Wine Algarve  
**Grapes** Arinto 40%, Alvarinho 60%

**Analytical parameters**

**Alcohol (%)** 14,00  
**Total Acidity (g/dm<sup>3</sup>)** 5,70  
**PH** 3,24

**Tasting Notes** Floral and citric with a mineral background. Good volume and structure on the palate balanced by a good acidity, ending up with a long and fresh finish.

**Vinification** The grapes were hand harvested at dawn into 12Kg boxes. After rigorous sorting and selection the grapes were destemmed and softly pressed. Fermented in stainless steel vat at low temperature.



**Producer** Quinta do Convento do Paraíso  
**Name of the Wine** Imprevisto 2014  
**Type** Red  
**Region** Algarve  
**Classification** Regional Wine Algarve  
**Grapes** Touriga Nacional 40%  
 Aragonez 60%

**Analytical parameters**

**Alcohol (%)** 15,00  
**Total Acidity (g/dm<sup>3</sup>)** 5,02  
**PH** 3,70

**Tasting Notes** Red fruit with floral touches, but smooth tannins. Good volume in the mouth and good persistence.

**Vinification** Harvested manually during the early hours of the morning into 12kg boxes. After selection and sorting the grapes were destemmed and gently pressed. Fermentation took place in steel vats at a controlled temperature.

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**Producer** Monte Novo e Figueirinha  
**Name of the Wine** Herdade da Figueirinha Reserva 2013  
**Type** Red  
**Region** Alentejo  
**Winemaker** Filipe Sevinate Pinto ; Susana Correia  
**Grapes** Touriga Nacional, Alicante Bouschet, Syrah and Cabernet Sauvignon.

**Analytical parameters**

**Alcohol (%)** 14,00  
**Total Acidity (g/dm<sup>3</sup>)** 5,50  
**PH** 3,75  
**Total Sugar (g/dm<sup>2</sup>)** 0,60

**Tasting Notes** Presents an intense ruby colour, a wild berry and vanilla aroma, soft tannins and a well-balanced acidity.

**Vinification** Produced using the traditional process of ageing in stainless steel vats, with a fermentation temperature of approximately 26°C.

Should be served at a temperature of 16°C to 18°C, to accompany meat dishes and cheese.

Silver Medal - Wine Masters Challenge 2013  
 Gold Medal - Concours Mondial de Bruxelles



**Producer** Monte Novo e Figueirinha  
**Name of the Wine** Fonte Mouro Red Reserva 2011  
**Region** Alentejo  
**Winemaker** Filipe Sevinate  
**Classification** Regional Alentejo Wine  
**Grapes** Touriga Nacional

**Analytical parameters**

**Alcohol (%)** 6,50  
**Total Acidity (g/dm<sup>3</sup>)** 3,48  
**PH** 3,80

**Residual Sugar (g/dm<sup>2</sup>)** Ruby colour, with a black berry aroma and some floral and spices notes. In the mouth, it has soft tannins, good acidity and long finish.

**Tasting Notes** produced using the traditional process of ageing in stainless steel vats with fermentation temperature of approximately 28°C.

**Vinification**

**Aging** 14 months ageing in small french and american oak barrels.

Should be served at a temperature of 16°C to 18°C, to accompany meat and cheese dishes.



<b>Producer</b>	Quinta de Religiões
<b>Name of the Wine</b>	Quinta de Religiões Chardonnay 2014
<b>Type</b>	White
<b>Classification</b>	Vinho Regional Minho
<b>Grapes</b>	100% Chardoney
<b>Alcohol (%)</b>	13,70
<b>Total Acidity (g/dm<sup>3</sup>)</b>	6,00
<b>PH</b>	3,45
<b>Total Sugar (g/dm<sup>2</sup>)</b>	1,70

**Tasting Notes** The immediate aroma is one of ripe melon. Sumptuous and rich. The acids slightly prick the nose.

At first, round and creamy. Next the acids make the wine more accessible and more slender. Temperature plays an important role. When warmer, the wine is richer and more sensual. When cooler, the wine is fresher (mouth feeling) and more slender.

The acids that are present in the after-taste make the wine exciting and result in good drinkability. Not too heavy and ponderous.

**Vinification** Total manual production, from working the land to picking the grapes. After crushing grapes are collected in stainless steel 'cubas', then kept at a very low temperature for several days until the temperature has reached around 14C<sup>o</sup> to 15C<sup>o</sup>. The 'cubas' are monitored electronically to ensure a constant temperature of 15C<sup>o</sup>. This results in a very slow fermentation process of a minimum of four weeks.

**Aging** The wine is bottled after 4 to 5 months.



<b>Producer</b>	Adega de Monção
<b>Name of the Wine</b>	Muralhas de Monção
<b>Type</b>	White
<b>Region</b>	Vinho Verde - Monção
<b>Grapes</b>	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<sup>o</sup>). Controlled fermentation between 18C<sup>o</sup>-20C<sup>o</sup>. Racking/ sourtrriage. Primary filtration. Storage. Cold stabilization by contact method. Soil filtration. Final filtration through membrane.

**Conservation** This wine can stay bottled for two years without losing its qualities.

## SANDOR WINE IMPORT

Importer



<b>Producer</b>	Quinta do Pôpa
<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/dm<sup>3</sup>)</b>	5.3
<b>pH</b>	3.58
<b>Total Sugars (g/dm<sup>3</sup>)</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 2nd and 3rd year) and aged for 9 months.



<b>Producer</b>	Sociedade Vitícola Foz do Távora
<b>Name of the Wine</b>	Quinta do Filoco Reserva tinto 2011
<b>Type</b>	Red
<b>Region</b>	Douro
<b>Classification</b>	DOC Douro
<b>Grapes</b>	Touriga Nacional (40%) , Touriga Franca (40%), Tinta Roriz (20%)
<b>Alcohol (%)</b>	14,50
<b>Total Acidity (g/dm<sup>3</sup>)</b>	5,60
<b>pH</b>	3,55
<b>Total Sugar (g/dm<sup>2</sup>)</b>	3,40
<b>Tasting Notes</b>	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. 100% manual to cases of 25Kgs
<b>Vinification</b>	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.
<b>Aging</b>	New French oak barrels for 8 months Fermentation Temperature: 22°C.



**Producer** Sociedade Vitícola Foz do Távora  
**Name of the Wine** Filoco Reserva White 2011  
**Region** Douro  
**Classification** DOC Douro  
**Grapes** Malvasia Fina (40%) , Rabigato 35%,  
 Viosinho (25%)

**Analytical parameters** 13,80  
**Alcohol (%)** 4,60  
**Total Acidity (g/dm<sup>3</sup>)** 3,37  
**PH** 1,60  
**Total Sugar (g/dm<sup>2</sup>)** Mineral aromas, intense, good balance,  
**Tasting Notes** freshness, volume and persistence.

**Vinification** 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.  
 Fermentation Temperature: 13 - 16°C



**Producer** Casa de Vilacetinho  
**Name of the Wine** Casa de Vilacetinho Grande Escolha  
**Year** 2014  
**Type** White  
**Winemakers** José Manuel Antunes, Fernando Moura,  
 António Sousa  
**Region** Vinho Verde  
**Grapes** Avesso, Arinto , Azal and Loureiro

**Analytical parameters**  
**Alcohol (%)** 12,50  
**Total Acidity (g/dm<sup>3</sup>)** 8,40  
**Total Sugar (g/dm<sup>2</sup>)** 6,20

**Tasting Notes** Citric and attractive aroma that reveals  
 plum and peach assimilated with tropical  
 and lemongrass notes, revealing itself in  
 the mouth with a perfect and intrinsic  
 mineral content undoubtedly makes it  
 our ambassador wine.

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

## VALLE PRADINHOS

Trás-os-Montes

Maria Antonia Pinto de Azevedo Mascarenhas continues the family tradition that has been nurtured since 1913 when created by her great-grandfather Manuel Pinto de Azevedo. She is now the third generation of female managers (after her grandmother and mother) and started her activity in 1994, when she took over the management of the estate, Casal de Valle Pradinhos.

With about 350 ha, Casal de Valle Pradinhos it is located in the northern part of Portugal, in the municipality of Macedo de Cavaleiros. It comprises 80 hectares of olive groves in organic production system and 40 hectares of vineyards.

Since then, a 'Quiet Revolution' is underway: planting new vineyards, restructuring and modernizing the entire winemaking area. The results are elegant and unique wines, marketed under the brands 'Valle Pradinhos' and 'Porta Velha'.

### FURTHER INFORMATION

Average temperature: 16<sup>o</sup> C

Elevation: 600

Average precipitation: 600 mm

Latitude: 41<sup>o</sup> 55' N

Soil: schist origin with average clay content and the presence of quartz

Winemaker: Rui Cunha



Maria Antónia Pinto de Azevedo Mascarenhas





**Name of the Wine** Valle Pradinhos Reserva  
**Year** 2011  
**Type** Red  
**Region** Macedo de Cavaleiros, Trás-os-Montes  
**Grapes** Predominantly Touriga Nacional (30%)  
 Tinta Amarela (30%) and  
 Cabernet Sauvignon (40%).

**Analytical parameters**

**Alcohol (%)** 14,43  
**Total Acidity (g/dm<sup>3</sup>)** 5,28  
**PH** 3,48  
**Residual Sugar (g/dm<sup>2</sup>)** 0,60

**Tasting Notes** Colour: Deep red with a violet hue.  
 Aroma: Vigorous nose, very intense and complex with ripe red and black wild fruits, with some elegant floral notes and a touch of vanilla and spices.  
 Palate: Smooth front palate. Full bodied with some fine and silky tannins interlaced by a firm fruit structure. Long and persistent finish. A fine example of a terroir wine.

**Vinification** Rigorous grape selection, total destemming, fermentation with daily pumping over and temperature control. Post fermentative maceration. This wine was aged in oak barrels for 20 months and was neither filtered nor cold-stabilized. It may throw a deposit.



**Name of the Wine** Valle Pradinho Portoa Velha  
**Year** 2013  
**Type** Red  
**Region** Macedo de Cavaleiros, Trás-os-Montes  
**Grapes** Blend where the varieties Tinta Roriz, Tinta Amarela and Touriga Nacional are predominant.

**Analytical parameters**

**Alcohol (%)** 12,78  
**Total Acidity (g/dm<sup>3</sup>)** 5,28  
**Residual Sugar (g/dm<sup>2</sup>)** 0,60

**Tasting Notes** Color: Bright red, with good intensity.  
 Aroma: Young, with a good aromatic lushness where mature wild berries and tree fruits (cherry) stand out.  
 Palate: Elegant in the mouth with a very smooth intensity. Fresh red fruits notes are present.

**Winemaking** Total destemming. Pre fermentation cold maceration for 4 days. Fermentation with temperature control and daily pump overs. Aged in inox tanks until bottling. To smooth the tannins the wine aged until summer in fine lees. Wine without filtration or cold stabilized. May contain sediments.

## VALLE PRADINHOS

Trás-os-Montes



<b>Name</b>	Valle Pradinhos Bagaceira
<b>Region</b>	Macedo de Cavaleiros, Trás-os-Montes
<b>Grapes</b>	Batch of Valle Pradinhos red and white grape (small percentage) varieties.
<b>Alcohol (%)</b>	50
<b>Tasting Notes</b>	Colour: Bright, golden with amber tinges. Aroma: A fine and elegant aroma, in which the characteristic fruit of the pomace is enveloped in wood balsamic hues giving it great complexity. Flavour: Good mouth volume. Long finish with a mild taste, indicative of good ageing.
<b>Vinification</b>	Double distillation in copper still with fresh red and white grapes pomace. Ageing in oak barrels for at least 8-9 years.
<b>Average Production</b>	2000



**VALLE PRADINHOS**

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Casal de Valle Pradinhos

## VIDIGAL WINES

Vidigal Wines is a medium large wine producer, family managed, located in the Leiria area, in the Centre of Portugal. The company's origins date back to the beginning of the 20th Century, founded by a Church Canon. All along the last Century, the company has had a couple of owners until that in the beginning of the 90's, the current General Manager, António Mendes Lopes, took over the management. Since then Vidigal has undergone several improvements and technical developments which nowadays allow it to produce about 6 million bottles each year.

Presently, Vidigal is held in 40% by Norwegian shareholders and 60% by the current General Manager, António Mendes Lopes who has a double citizenship (Portuguese-Danish). With over 30 years experience in the wine business, A. M. Lopes has created and developed an international wines importing company in Denmark. Through his work as importer, he has acquired a vast knowledge about different origin wines. António Mendes Lopes participates actively in the preparation of the wines, together with the company's two winemakers: António Ventura, named Portuguese winemaker of the year in 2006 and Rafael Neuparth.

With an Export rate around 90%, Vidigal had for 5 consecutive years the most sold wine in Norway which represented an achievement never seen before in Portugal – never before had a Portuguese product been the most sold anywhere in the World. Selling about 70 wines in over 30 countries, Vidigal is certainly one of Portugal's most international wine companies.

## VINHO VERDE / DOURO / DÃO / LISBOA

Production wise, Vidigal Wines has several partnerships established in the Lisbon wine region which in total, account for about 450ha of vineyards. It also has production partnerships in other Portuguese wine producing regions, in a total of 7 regions: Lisboa, Tejo, Douro, Alentejo, Dão, Beiras and Vinho Verde.

The majority of Vidigal's wines, namely the ones from the Lisboa region, are produced very close to the Atlantic Ocean – about 30 km – and, as such, have an enormous influence from the atlantic breezes which results in very fresh and fruity wines. The main varieties used in the production of wines are: Touriga Nacional, Aragonez (Tinta Roriz), Castelão, Syrah e Cabernet. Vidigal Wines: "the best possible wine at lowest possible price!"



António Mendes Lopes

Imported by  
*Santor* Import  
Wine

# Vidigal



**Name of the Wine** Brutalis  
**Year** 2012  
**Type** Red  
**Region** Lisboa  
**Classification** Regional Lisboa Wine  
**Grapes** 85% Alicante Bouschet, 15% Cabernet Sauvignon

**Analytical parameters**  
**Alcohol (%)** 14,50%

**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 Tinto  
**Year** 2012  
**Type** Red  
**Region** Lisbon  
**Classification** Reginal Lisbon Wine  
**Grapes** 50% Tinta Roriz | 40% Castelão , 10% Touriga Nacional

**Analytical parameters**  
**Alcohol (%)** 13,50  
**Total Acidity (g/dm<sup>3</sup>)** 5,63  
**Total Sugar (g/dm<sup>2</sup>)** 3,63  
**PH** 12,70

**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

## VINHO VERDE / DOURO / DÃO / LISBOA



**Name of the Wine** Porta 6 Branco  
**Year** 2013  
**Type** White  
**Region** Lisboa  
**Classification** Regional Lisboa Wines  
**Grapes** 50% Chardonnay, 40% Sauvignon Blanc, 10% Arinto

**Analytical parameters**

**Alcohol (%)** 13,00  
**Total Acidity (g/dm<sup>3</sup>)** 6,30  
**PH** 3,36  
**Total Sugar (g/dm<sup>2</sup>)** 4,10

**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  
**Year** 2013  
**Type** Red  
**Region** Lisboa  
**Classification** Regional Lisboa Wine  
**Grapes** 40% Touriga Nacional, 40% Syrah, 20% Cabernet

**Analytical parameters**

**Alcohol (%)** 14,50  
**Total Acidity (g/dm<sup>3</sup>)** 5,20  
**PH** 3,52

**Reducing Sugars (g/dm<sup>2</sup>)** 12

**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.

**Winemaking** Crushing and full destemming, fermentation and classic tanning in stainless steel tanks with controlled temperature.

**Food Pairing** White meats, roasts and intense flavoured cheeses.

# Vidigal



**Name of the Wine** Vidigal Douro  
**Year** 2013  
**Type** Red  
**Region** Douro  
**Classification** DOC DOURO  
**Grapes** 50% Touriga Franca, 30% Tinta Roriz  
20% Touriga Nacional

**Analytical parameters**

**Alcohol (%)** 13,00  
**Total Acidity (g/dm<sup>3</sup>)** 5,10  
**PH** 3,72  
**Reducing Sugar (g/dm<sup>2</sup>)** <6,9

**Tasting Notes** Ruby colour. Aroma of ripe red fruits with hints of raspberry. Fruity and soft but with a mild yet spicy personality.

**Winemaking** The grapes are de-stemmed and crushed after arrival at the winery. The fermentation is done in stainless steel tanks with controlled temperature (27°C).

**Food Pairing** Meat dishes and pastas.



**Name of the Wine** Vidigal Dão  
**Year** 2013  
**Type** Red  
**Region** Dão  
**Classification** DOC Dão  
**Grapes** 50% Touriga Nacional, 50% Jaen

**Analytical parameters**

**Alcohol (%)** 12,50

**Tasting Notes** Defined ruby colour. Ripe aromatic profile with both young fruit and jam, with a slight hint of nuts. Medium body, fruity,

**Food Pairing** soft and with a pleasant finale.  
Pies, fowl and roasted meat.

## VINHO VERDE / DOURO / DÃO / LISBOA



**Name of the Wine** Júlia Florista Tinto  
**Type** Red  
**Classification** Table Wine  
**Grapes** 45% Castelão, 35% Tinta Roriz, 20% Trincadeira Preta

**Analytical parameters**  
**Alcohol (%)** 13,00  
**Tasting Notes** Bright old ruby colour with yellowish-brown shades. Mature bouquet with flowers and vegetal notes. Elegant spiciness, medium body with a delicate finish.

**Food Pairing** Roasts of red meats and less seasoned dishes.



**Name of the Wine** Júlia Florista Branco  
**Type** White  
**Classification** Table Wine  
**Grapes** 50% Chardonnay, 40% Sauvignon Blanc, 10% Arinto

**Analytical parameters**  
**Alcohol (%)** 12,00  
**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.



# Vidigal

**Name of the Wine** Casa do Cónego - Licoroso 1982  
**Year** 1982  
**Type** Fortified Dessert Wine  
**Region** Lisboa  
**Classification** Regional Lisboa Wine  
**Grapes** 100% Fernão Pires

**Name of the Wine** Alvarinho  
**Year** 2014  
**Type** White  
**Region** Minho  
**Classification** Regional Minho Wine  
**Grapes** 100% Alvarinho



**Analytical parameters**

**Alcohol (%)** 16,50

**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 aromas, soft and elegant. Long lasting pleasant ending.

**Food Pairing** As an aperitif, accompanying deserts and as a digestive.



**Analytical parameters**

**Alcohol (%)** 12,50

**Tasting Notes** The aroma is intense and very attractive, with flowery and fruity notes, lemonade hints, in a combination of great character and fineness. Tropical fruit in the mouth, acidity fits nicely with the fruit. Long finish.

**Food Pairing** Sushi, intensively flavored fish, shellfish and white meat.

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