



BRUSSELS
BELGIUM
JUNE 2018





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DOURO REGION

The world's first
demarcated region.
World Heritage Site.

Wines with a face, wines with history, wines with passion, conquered to the shale mountain, ripped to a harsh climate for generations of men and women, that over the ages, learned to extract from the land, true nectars; these are the craftsmen who work from sun to sun, vine to the cup, that will present you Douro and Port wines of excellence, wines with soul!

DOURO DEMARCATED REGION

- Douro Region was created in 1756
- The world's first demarcated region
- 250 000 hectares total
- 45 726 ha vineyards
- 39 111 farmers
- 135 769 plots under vines



DOURO DEMARCATED REGION 3 FUNDAMENTALS:

A) THE SOIL

Most of the Demarcated Region, particularly along the Douro River and its tributaries, is schistose with some granite around the edges. Schiste soil preserves the heat and erosion.

B) THE CLIMATE

Located in deep valleys, protected by mountains, the climate in the region is characterized by very cold winters and hot, dry summers.

C) THE VARIETALS

- Most of them native to the region, are grafted onto different types of rootstock, chosen according to their compatibility with the varietal and the characteristics of the soil in which they are to be planted.

- regulated by a Decree-Law that lists the authorized varietals and the recommended ones.

c) Most noteworthy varietals

WHITE	RED
Malvasia Fina	Touriga Nacional
Viosinho	Tinta Roriz
Donzelinho	Tinta Amarela
Gouveio	Tinta Barroca
	Touriga Francesa
	Tinto Cão

SCORING METHOD | 135.000 PARCELS

From each plot under vines, from the more than 135.000 existing in the Douro Region, there's a register from each one, with 12 quality factors.

Factors considered:

Soil and Climate | Location | Altitude | Slope of land | Bedrock | Rough matter | Exposure | Shelter | Agricultural | Production/ha | Vine stock | Planting density | Training system | Age.

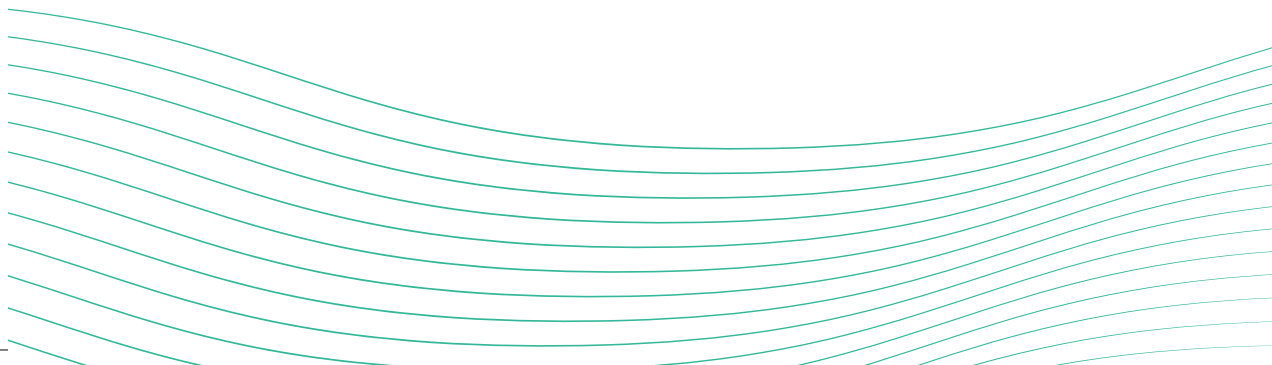
FINALLY A PORT / DOURO WINE !

1. Harvest and grapes from one of the certified plots;
2. Vinification process;
3. Brandy control (for Port wine);
4. Wine is made;
5. Wine must be submitted to the approval, of the Port and Douro Wine Institute
6. After approval (if...) is a PORT WINE
7. Certified by a quality guarantee stamp in each bottle
8. Same applies for Douro Wines



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1. QUINTA DO MOURÃO

Established in 1999, the Mário Braga, Herdeiros Organization, has been developing a project including a set of estates around Quinta do Mourão.

Those estates, which are referred, since the 18th century, in the map of the demarcated region of the Douro, integrated in the winemaking heritage allying tradition to modernity.

The estates integrating this project, cumulate 120Ha and are located between the "Baixo Corgo" and the "Cima Corgo", consisting in new vines (between 12 and 18 years old) and old vines (over 30 years old). In the last few years, Quinta do Mourão has been undergoing deep changes, from restructuring the vineyard to the modernization of wine making process (building a new cellar fitted with appropriate technology and stainless steel tanks and vats to the production of Porto and Douro wines).

The last mentioned go through an ageing process in french oak barrels and most the the fortified wines have been stocked through the years in wooden barrels, constituting now a patrimony of very old "generous wines".



SÃO LEONARDO 10 YEARS OLD TAWNY

Tawny Color.

Complex aromas like raisins and dry fruits.

Full-bodied in the palate with a long finish.

Serve at a moderate temperature from 12 to 16°C.

Alcool: 20 % vol

Total Acidity: 4,34

pH: 3,37



SÃO LEONARDO 20 YEARS OLD TAWNY

Tawny Color.

Complex aromas like dried fruits, vanilla and honey.

Full-bodied and harmonious in the palate with a long finish.

Serve at a moderate temperature from 12 to 16°C

Alcohol: 20%

Total Acidity: 4,14

pH: 3,46



SÃO LEONARDO 30 YEARS OLD TAWNY

Tawny Color.

Intense aromas like dried fruits, and honey.

Full-bodied, smooth and harmonious in the palate with a great balance between sweetness and acidity.

Long and persistent finish.

Alcool: 20% vol

Total Acidity: 4,6

pH: 3,43



SÃO LEONARDO 40 YEARS OLD TAWNY

Greenish tawny Color.

Intense aromas like dried fruits, and honey.

Full-bodied, smooth and harmonious in the palate with a great balance between sweetness and acidity.

Very long and persistent finish.

Alcool: 20% vol

Total Acidity: 4,57

pH: 3,48



SÃO LEONARDO 10 YEARS OLD WHITE

Golden white color.

Intense aromas like fresh and dried fruits and spices.

Well balanced in the palate with both sweetness and acidity well-integrated and a long finish.

Alcohol: 20%

Total Acidity: 3,51

pH: 3,65



SÃO LEONARDO 20 YEARS OLD WHITE

Golden white color.

Intense aromas like dried fruits, spices and toasted vanilla.

In the palate both sweetness and acidity are well-integrated with a long and persistent finish.

Alcohol: 20%

Total Acidity: 4,56

pH: 3,58



PORTO WINE VINTAGE 2000

Wine of dark red colour, closed with incense wild fruits aroma. Full body in the mouth, intense and persistent flavour. The quality tannins give it the ability of aging inside the bottle.

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Barroca

Type: Port Vintage

Alcohol: 20 % vol

Total Acidity: 5.01 g/dm³

pH: 3,68



S. LEONARDO PORTO WHITE WINE 60 YEARS

Fermentation in vats interrupted by the addition of grape brandy. The wine matures in the barrel until the bottling. Ideal to accompany walnuts and almonds. Serve at 12-14°C.

Grapes: Códaga, Cerceal and Viosinho

Alcohol: 20.0%

Total acidity: 4.7 g/l



S. LEONARDO VERY OLD WINE PORTO TAWNY

Fermentation in vats interrupted by the addition of grape brandy. Aging in old wood casks. Deep green golden color. The aroma presents notes of roasting, honey, tobacco, apricot, nuts, caramel and orange. It's a sequence of endless aromas. In the mouth it's a full bodied, and very complex.

Grapes: Touriga Nacional and Touriga Franca, Tinta Roriz, Tinta Barroca and Tinto Cão.

Alcohol: 19.9%

Total Acidity: 9.15 g / l

pH: 3.38



QUINTA DO MOURÃO 2013 RED RESERVE DOURO

Grapes: Touriga Franca, Touriga Nacional

Intense red color.

Intense aromas fo red fruits.

Full-bodied and soft in the palate. Quality tannins and acidity impart a good freshness and a long and elegant finish.

Alcohol: 14%

Total Acidity: 4,8

pH: 3,61



RIO BOM 2011 RED RESERVE DOURO

Grapes: Touriga Franca, Touriga Nacional

Intense red color.

Complex aromas like red fruits, chocolate, vanilla and spices.

Full-bodied but fresh in the palate, it has a long and elegant finish.

Alcohol: 14%

Total Acidity: 4,7

pH: 3,62



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2. PNC | PARCEIROS NA CRIAÇÃO

PNC is the company's acronym partners In creation, but are also in initials of the surnames of the young couple Joana Pratas and João Nápoles de Carvalho, partners in the creation of a new project for the production and marketing of wines and oil. Family Douro and heart, João Nápoles de Carvalho has always had a special fondness for the region. He lived part of his childhood in the farm, Tabuaço municipality, having returned to the Douro to attend Land management at the University of Vila Real and take over the management and the father farm of the production, which takes place from 1996. The taste of the land and the desire to give continued the family legacy made him awaken to their true vocation: agriculture. Together with his wife- who to marry, left Lisbon and headed to the Douro, launching a new professional challenge as a consultant wine in communications and public relations. Thought it would be the perfect time to "make like the finger" and pass the grape production and olive production and marketing of wine and olive oil. And thus was born this family project.



CASA DA ESTEIRA RED RESERVA 2014

The grapes are carefully selected, de-stemmed and lightly crushed before entering the mill. All the skin maceration is done through the Douro traditional foot treading.

Malolactic fermentation in stainless steel vats. Ageing for 15 months in used 225 liters barrels of French oak. Deep aroma of fresh ripe fruit and light smoky notes, very well integrated giving the wine a remarkable complexity. In the mouth is full and alive, showing a very elegant structure, with present, but soft tannins, accompanied by a concentration of black fruits very well supported by the minerality, giving the wine an impressive texture.

Álcool: 14,2% vol.

Acidez Total: 5,8 g/l

pH: 3,5

Wine Varieties: 100% Vinhas Velhas, blend of Tinta Amarela, Tinto Cão, Touriga Franca, Tinta Roriz, Touriga Nacional, Sousão, Tinta Francisca, among others.



CASA DA ESTEIRA TOURIGA NACIONAL 2015

This wine came from a vineyard planted in '05 with a south exposure and located at 500 meters in altitude. This wine was fermented in granite wine mills at controlled temperature and malolactic fermented in stainless steel vats and aged for 14 months in oak barrels made from French oak. It's a fresh wine with structure and ageing potential.

Excellent with meat dishes.

Best served at: 16°C.

Alcohol: 13,8%

Total Acidity: 6,1 g/dm³

pH: 3,4

Grape Varieties: 100% Touriga Nacional.



CASA DA ESTEIRA BRANCO 2017

This wine comes from two sub-regions of the Douro and two vineyards at different altitudes, exhibitions and castles, which makes it a complex wine, structured and fresh good with salads, fish and some kind of meat. It is a seductive wine with a natural acidity that impresses ideal companion for the table. Serve at temperature: 10-12°C

Vineyards: 9 and 40 years | 65 years

Wine Varieties: Rabiagato, Viosinho, Verdelho, Codega and Gouveio

Harvest: Handwork in boxes of 20Kgs

Vinification: Fermented in stainless steel vats

Ageing: stainless steel until bottling

Alcohol: 12,2% | Total Acidity: 4,8 g/dm³ | Reducing sugars: 0,6g/l | PH: 3,4



H'OUR RED 2012

This wine comes from two sub-regions of the Douro and two vineyards at different altitudes. It is a wine that comes from old vines (40 and 65 years), with blend of grape varieties all traditional the Douro, which makes this wine is complex, structured but at the same time fresh and elegant. It is a traditional Douro wine. Serve at temperature: 16°C

Vineyards: 9 and 40 years | 65 years

Grapes: (80%) Old Vineyards (with predominance Tinta Amarela, Tinto Cão, Touriga Franca and Tinta Roriz), (10%) Touriga Nacional and (10%) Sousão.

Harvest: Handwork in boxes of 20Kgs

Vinification: Fermentation in granite wine mills at controlled temperature.

Ageing: Malolactic fermentation in stainless steel vats. Ageing in new barrels of 225l made from French oak, during 12 months.

Alcohol: 14,15% | Total Acidity: 5,4g/l | Reducing sugars: 0,9g/l | PH: 3,71



H'OUR ROSÉ 2016

This wine came from two sub-regions of the Douro and also other two vineyards at different altitudes, exhibitions and grape varieties which makes it a fresh, complex and structured wine, with a natural acidity that impresses. It was fermented in stainless steel vats and aged also in stainless steel vats until bottling.

Goes well with salads, fish and some types of meat.

Best served at: 10-12°C.

Alcohol: 13%

Total Acidity: 4,59 g/dm³

pH: 3,37

Grape Varieties: Touriga Nacional, Old Vines (Tinta Amarela, Tinto Cão, Touriga Franca, Tinta Roriz, Tinta Barroca and Sousão).



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3. ADEGA DE SABROSA Vinhos Fernão de Magalhães

Adega Cooperativa de Sabrosa, located in the Douro Valley, is an Agricultural Cooperative limited liability companies, with certification in standard of the Quality Management System, NP EN 9001:2008, which was founded by a group of farmers, on 30 July 1958. Currently, Adega Cooperativa de Sabrosa, with about 522 current members, which, every year, at the harvests' time, deliver then their grapes.



FERNÃO DE MAGALHÃES
PORTO WHITE

Floral and fruity aromas with notes of nuts, namely cherry almonds. End of sweet mouth, balanced with acidity and freshness. Ideal as an aperitif. Porto Tonic is a great option to be enjoyed in the summer.

Alcool 19,4% VOL.

Grapes: Rabigato, Malvasia Fina, Moscatel Galego e Gouveio

Color: white - Golden



FERNÃO DE MAGALHÃES
PORTO TAWNY

Aroma intense; Notes of coffee, cherry chocolate and spices. End of mouth long and balanced, with sublime sweetness. Ideal for desserts.

Alcool 19,5% VOL.

Total Acidity: 3,6 g

pH: 3,3

Grapes: Touriga Nacional, Touriga Franca e Mourisco

Color: Red with golden tones



FERNÃO DE MAGALHÃES
PORTO RUBY

Red fruit aroma. Structured and soft, balance between sweetness, acidity and alcohol. Ideal as an aperitif.

Alcool 19,5% VOL.

Total Acidity: 4,4 g

pH: 3,9

Grapes: Touriga Nacional, Touriga Franca e Mourisco

Color: Red with golden tones



FERNÃO DE MAGALHÃES MOSCATEL

Peach and Caramel Notes.
Sweet and full bodied finish.
Ideal for accompanying sweet desserts.
Alcool 17% VOL.
Total Acidity: 4.5 g
pH: 3.33
Grapes: Moscatel Galego Branco
Color: Golden



DOC BRANCO FERNÃO DE MAGALHÃES - 2017

Intense and fresh, floral with notes of tropical fruits,
Fresh and with good acidity, balanced and persistent
end of mouth. Ideal to accompany fish dishes and
salads.
Alcool 13% VOL.
Total Acidity: 6.1 g
pH: 3.24
Grapes: Gouveio, Viosinho, Rabigato e Fernão Pires
Color: Bright and Citrine



DOC TINTO FERNÃO DE MAGALHÃES - 2016

Concentration and aromatic complexity, notes of
fresh berries, elegant and evolved with a long and
balanced finish. Ideal to accompany red meats
Alcool 14,5% VOL.
Total Acidity: 5.1 g
pH: 3.81
Grapes: Touriga Nacional, Touriga Franca e Tinta
Roriz
Color: Red Rubi



FERNÃO DE MAGALHÃES MOSCATEL RESERVA

Notes of peach and caramel.
Sweet and velvety finish with a full bodied volume leaving a long flavor in the mouth. Ideal for accompanying sweet desserts.

Alcool 17% VOL.

Total Acidity: 4,5 g

pH: 3,33

Grapes: Moscatel Galego Branco

Color: Golden



FERNÃO DE MAGALHÃES PORTO 10 ANOS

Fresh and delicate, revealing cookie notes. End of mouth fresh and pleasant, complex, with volume leaving in the mouth an extended flavor. Ideal to accompany as appetizer or in the accompaniment of fatty meats

Alcool 19% VOL.

Grapes: Touriga Nacional, Touriga Franca e Mourisco

Color: Gold tones



MONTE SÃO SEBASTIÃO

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8. MONTE SÃO SEBASTIÃO

"Monte São Sebastião's history started in 1950, when the owners of the estate, at the time, started an agricultural program where terraced vineyards were planted as well as other cultures such as olive and almond trees. This program also included the construction of a small winery with the traditional "lagares" for wine processing and a small house for the cottier of the estate.

Currently, the estate is owned by one of the most prestigious families in Murça, a family in which agriculture and in particular, viticulture and wine, is a way of life. For generations we have developed innovative viticultural practices respecting nature and natural life..

Our estate, or quinta, has 50 Ha of land, for the production of grapes, wine and olives, and is located in the Douro Demarcated Region, specifically in the Cimo Corgo Sub-region, which extends from the junction of the Corgo river and the Temilobos stream to Cachão da Valeira.

OUR PRODUCTS

All our wines have appellation DOC Douro, are produced with estate grown grapes and all of them are native varieties of the Douro Valley, namely Códaga do Larinho [WV], Rabigato [WV], Touriga Franca [RV], Touriga Nacional [RV], Tinta Barroca [RV] and Tinta Roriz [RV]. The white varieties are grown in granitic or transition soils and the land is located at an average altitude of 500 meters in order to preserve the natural freshness, while the red grapes are grown at lower altitudes. All varieties are grown on vertical shoot positioning trellis and there's no irrigation.



ENCOSTAS DE MURÇA TINTO 2013

Bright and intense ruby color, promising good future developments. It shows up fresh and ripe black fruit, with violet nuances and a slight boisé touch from the aging in barrels. Some cocoa and coffee notes.

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz e Tinta Barroca

Type: Red

Alcool: 12,5%

Total Acidity: 4,9 g/dm³

pH: 3,72

Production: 4000 bottles



MONTE SÃO SEBASTIÃO BRANCO 2017

Visually a young wine, limpid and with laced yellow citrus. With a fresh and captivating nose, we can feel a good aromatic intensity with notes of passion fruit and mature apricot. At the level of the palate, we find a balanced wine where its fine acidity give it freshness and liveliness, ending delicately.

Vine varieties: Rabigato, Códaga do Larinho, Gouveio

Alcool: 12,5 % | AT 6.0 | PH 3.45



MONTE SÃO SEBASTIÃO 2017 ROSÉ

Visually a young wine, limpid and some shades of crimson colour. With a fresh and captivating nose, we can feel a good aromatic intensity with notes of fresh red fruit, like strawberry and raspberry. At the level of the palate, we find a balanced wine where its fine acidity give it freshness and liveliness, ending delicately.

Vine varieties: Tinta Barroca, Tinta Roriz, Touriga Nacional

Alcool: 12,5 % | AT 5.7 | PH 3.53





MONTE SÃO SEBASTIÃO TINTO 2015

Young, limpid, bright and intense ruby color visually presents a promising future of evolution. In the nose it is fresh, with red fruit, and floral and violet nuances, as well as some notes of wood coming from the barrel stage. The marriage with the wood is harmonious, not overlapping the fruit aromas. In the palate, it shows like a typical Douro wine, with well present tannins that give it structure and robustness, but very velvety and smooth.

Vine varieties: Touriga Nacional, Touriga Franca, Tinta Roriz e Tinta Barroca

Alcool: 13% | AT 4.8 | PH 3.73



MONTE SÃO SEBASTIÃO BRANCO RESERVA 2017

Visually a young wine, limpid and with laced yellow citrus. With a fresh and captivating nose, we can feel a good aromatic intensity with notes of passion fruit and mature apricot. At the level of the palate, we find a balanced wine where its fine acidity give it freshness and liveliness, ending delicately.

Vine varieties: Rabigato, Códrega do Larinho, Gouveio

Alcool: 12,5 % | AT 6.0 | PH 3.45



MONTE SÃO SEBASTIÃO RESERVA TINTO 2014

Clear and intense color. In the nose, it shows fresh and red fruit aromas, with good tannins that confer structure and strength, with a persistent and fruity finish.

Wine Varieties: Tinta Roriz, Tinta Barroca

Type: Red

Alcool: 13%

Total Acidity: 5,2 g/dm³

pH: 3,65

Production: 3000 bottles





MONTE SÃO SEBASTIÃO GRANDE RESERVA TINTO 2012
 Alcoholic fermentation for 7 to 10 days, after which it was transferred to French oak barrels, from the Cadus cooperage from different forests and different toasting programs, in which it took place the malolactic fermentation. Aging in wood for 18 months.
 With closed and intense colour, is rich and complex, close to entering the "dark side" what makes it attractive and mysterious. Fruity, showing an harmonious marriage between the barrel aging notes in, and the notes of smoke, grilled and chocolate. Tannins give structure and strength. In the mouth shows good acidity with a long and persistent finish. Serve between 17-18 ° C; the bottle must be opened 30 minutes before tasting.
 Alcohol: 14%
 Production: 1 999 bottles



AZEITE GOURMET MONTE SÃO SEBASTIÃO 0,1 ACIDEZ
 With an area of 15 ha of olive trees from the native varieties of the region: Cobrançosa, Verdeal Transmontana and Madural, from which olive oil is extracted, differentiating itself by its low acidity (0.1%). Murça Olive Oil has been considered, year after year, one of the best Olive Oil in the World.



QUINTA DOS LAGARES

DOURO DOC

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4. QUINTA DOS LAGARES

The vineyards of Quinta dos Lagares lie in the Pinhão river valley in the Douro region, covering 27ha out of the total 73 hectares, of the estate.

The vineyards cover a range of different aspects (from North to South) and altitudes (from 230 up to about 560 meters creating conditions for the production of outstanding wines. The land use in the Quinta dos Lagares is balanced between the production and protection components. About 50 % of the property area is occupied by indigenous crops (vineyards and olive groves) being the remaining covered by forest. The ratio between area of vineyards and natural vegetation is below 1 to 1 which is certainly among the highest in the Douro region.

Along with the recognized terroir is the varieties, all indigenous, and age diversity of the existing vineyards. In Quinta dos Lagares 60% of the vineyards has ages ranging from 40 to 70 years and the remaining area between 6 and 14 years. That means a large percentage of old vineyards that contribute to the great quality of the wines.

Quinta dos Lagares was already known before the eighteenth century when the first "demarcation of the mountains" was implemented (1758). The minutes of demarcation refers to a "lagar" (stone tank where the grapes are crushed) corresponding to one of the early buildings in the Quinta. The borders of the winemaking region were delimited by 335 stone markers which indicated the best quality wine, the only one that could be exported to England, commonly known as fine wine. One of these milestones, registered as #86 in the survey made by the Douro Museum, is located by the Quinta's house.

Like in many other cases in the region, for many years the activity of Quinta dos Lagares was oriented for the production of bulk Port Wine to supply exporters or, more recently, for the selling of grapes with the same purpose.

With roots in the Douro, and a deep connection to the Quinta dos Lagares, Pedro Lencart created, with his wife, the company Vitavitis with the intention of giving a new impetus to this property and realizing the potential of the recognized "terroir" of Vale de Mendiz. With a professional career in another area of activity, and after some years abroad, they returned to the origins to accomplish the ancient dream of producing Quinta dos Lagares wines with contribution of Luís Leocádio, the young promising winemaker that makes them, and the consultancy of the renowned winemaker Rui Reguinga,

The wine portfolio has been growing since the launch of the first wines back in 2014, and in this event we will present for the first time the most recent wines to come to the market: Quinta dos Lagares VV44- Vinhas Velhas, a red wine from old vineyards and the white wine Quinta dos Lagares, 2017.



QUINTA DOS LAGARES RED COLHEITA 2013

Vinification with fermentation at 27°C after crushing. Aged for 8 months in old wood barrels. Elegant wine with a complexity of plum and red fruit aromas and notes of violet flowers. Final aroma of toast and cinnamon. On the palate is a fresh wine, very structured with a nice finish. In mouth is a fresh wine, well structured with beautiful final.

Grapes: Touriga Nacional, Touriga Franca, Tinta Roriz et Tinto Cão.

Alc/Vol: 13%

Total acidity(g/l): 4.7

PH: 3,6



QUINTA DOS LAGARES TINTO RESERVA 2013

Very concentrated ruby color. Complex nose with different aromatic notes, balanced between red fruits, spices and wood. Structured wine, fresh, full of flavor with very elegant tannins. Vinification with fermentation at 27°C after crushing the grapes. Aged for 12 months in new oak barrels.

Grapes: Touriga Nacional, Touriga Franca, Tinta Roriz and Tinto Cão

Alc / Vol: 14%

Total acidity (g / l): 4.6

PH: 3.65



QTA DOS LAGARES VV44 VINHAS VELHAS TINTO 2014

Wine varieties: Traditional varieties from old vines

Type: Red

Alcohol: 13,8% vol.

Total Acidity: 4,9 g/l

PH: 3,67

Production: 2000 bottles



DOURO QUINTA DOS LAGARES WHITE 2017

Fermentation under controlled temperature for 30 days. Aging in inox with battonage.

Citrine color. Nose fresh and intense, showing stone fruit and floral aromas; In the mouth is mineral with grapefruit notes with good persistence. Great gastronomic aptitude.

Excellent with curry dishes, white meat, grilled fish and desserts. Serve at 10o to 12o C.

Wine Varieties: Viosinho, Rabigato, Malvasia , Rabigato and old vineyards

Type: White wine

Alcohol: 13,0%

Total Acidity: 5 g/l ac.

pH: 3,32

Production: 2600 bottles



ORGANIC OLIVE OIL ZABODEZ

The olive oil ZABODEZ is obtained from olive groves organically managed with different varieties Cordovil, Bical, Verdeal, Cobrançosa, Galega and Cobrançosa. It's an extra-virgin organic olive oil obtained only by mechanical methods. Has very good sensory rating and very low acidity ($< 0,3^\circ$). It's very fruity and slightly spicy. The olive oil Zabodez can be used raw, in salads, bruschetta, etc. or cooked, in the preparation of any food.

"Zabodez won a gold medal in the 2018th New York Olive Oil Contest, one of the most important world's olive oil contests."



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11. COIMBRA DE MATTOS

The agricultural society Coimbra de Mattos, Lda., with a long tradition in the quality wines production, where the taste for vine and wine culture is passed from generation into generation, has 55 hectares of vineyards implanted in the Douro Region (Galafura - Peso da Régua).

It also has a museum of wine parts "Cellar of Giestas Negras", housed in an old cellar of the XVI century, recently renovated. Built in 1575, according to the date engraved on the door lintel, has two mills and a vat schist, probably unique in the Iberian Peninsula, and some rare pieces, of which highlights a press with about 8 feet long, chestnut wood, with more than 300 years old, that has served to "crush the grapes."



PORTO VALRIZ 10 YEARS OLD
 Varieties: Tinta Amarela, Tinta Roriz and Touriga Franca
 Alcohol - 19,6% Vol.
 Sugars - 3,9° Baumé
 Volatile acidity - 0,39 g/dm³
 Taste notes: Colour - Red light golden lightly open. Aromas - Dry fruits, almond, light hazelnut, spices and vanilla. Flavour - Good balance and volume in the mouth, with flavor the spices and dried fruits



PORTO VALRIZ VINTAGE 2016
 Vinification In pneumatic stainless steel tanks with controlled temperature. Two years in stainless steel vats. Color ruby violet. Intense aromas of black fruits, blackberries, black cherry. Concentrated in the mouth, fruity, balanced freshness with mature tannins. Long and persistent end.

Grapes: Tinta Roriz, Touriga Franca e Touriga Nacional
 Alcohol - 19,69 % Vol.
 Sugar - 3,4° Baumé
 Volatile acid - 0,31 g/dm



PORTO VALRIZ - TAWNY
 Varieties: Tinta Amarela, Tinta Roriz and Touriga Franca
 Alcohol - 19,62% Vol.
 Sugars - 3,4° Baumé
 Volatile acidity - 0,2 g/dm³
 Taste notes: Colour - Red light golden. Aromas - The spices with vanilla and light caril. Flavour - There is the aging in casks with a rounded structure by probation. It is a wine long in the mouth and persistent, remaining in this, strong flavors as vanilla and dry fruits



PORTO VALRIZ RUBY
 Ruby color with light brown Riped fruit aromas with notes pleasant raisins grapes. Embodied and without aggressiveness. It has an excellent balance between structure and the natural sweetness. In the mouth note to the riped fruit, fine vanillas and a prolonged persistence. Grapes: Tinta Amarela, Tinta Roriz and Touriga Franca
 Alcohol: 19,02% Vol.
 Sugars: 3,4° Baumé (sweet)
 Volatile acid: 0,2 g/dm³



PORTO VALRIZ - DRY LIGHT WHITE
 Varieties: Malvasia Fina, Gouveio (Verdelho), Rabigato and Síría
 Alcohol - 17,62% Vol.
 Sugars - 0,0° Baumé (dry)
 Volatile acidity - 0,4 g/dm³
 Taste notes: Colour - Yellow golden. Aromas - Dry and tropical fruits. Flavour - Good balance between acid freshness and sugars, being fresh in the mouth with a pleasant sweetness. Presents a good structure with shades of tropical fruits persistent at the end of mouth



QUINTA DA LACEIRA - RED 2016
 Varieties: Tinta Amarela, Tinta Roriz (Aragonêz), Touriga Franca and Touriga Nacional
 Alcohol - 13,60% Vol.
 Volatile acidity - 0,5 g/dm³
 Ideal temperature 16-18°C
 Taste notes: Colour - Deep ruby with violet tints. Aromas - Black fruits, cherries, spices, with some wood notes. Flavour - Good mouth volume, fresh, fruity, soft, with ripe tannins and medium finish



QUINTA DA LACEIRA - WHITE 2017
 Varieties: Arinto, Gouveio, Malvasia Fina and Rabigato
 Alcohol - 13,05% Vol.
 Volatile acidity - 0,4 g/dm³
 Ideal temperature 8-10°C
 Taste notes: Colour - Bright yellow-green. Aromas - Citrus notes of lemon and grapefruit. Flavour - Fresh, balanced and live end



QUINTA DOS MATTOS DOURO RED 2015

Vinification in stainless steel fermentation tanks, with controlled temperature. Stage in oak casks. Dark ruby color. Aroma of ripe fruits, black cherry, plum and spices, with balanced wood notes. Concentrated in the mouth, round, fresh, with soft tannins and a long finish.

Grapes: Tinta Amarela, Tinta Roriz, Touriga Franca e Touriga Nacional
Alcohol - 14,2% Vol.
Volatile acid - 0,6 g/dm



QUINTA DOS MATTOS WHITE 2015

Bright yellow-green colored wine, with floral notes and good concentration in the mouth, as well as balanced and fresh. Fermented at controlled temperature. Probation in stainless steel vats.

Best served at: 8-10°C.

Alcohol: 13,59%

Volatile acidity: 0,4 g/dm³

Wine Varieties: Arinto, Gouveio, Malvasia Fina and Rabigato.



QUINTA DOS MATTOS - RED RESERVE 2015

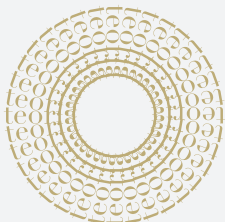
Varieties: Tinta Amarela, Tinta Roriz, Touriga Franca and Touriga Nacional

Alcohol - 13,1% Vol.

Volatile acidity - 0,5 g/dm³

Ideal temperature 16-18°C

Taste notes: Color - Deep ruby-red with violet tints. Aromas - Intense black fruits with some notes of the new wood and spices. Flavour - Concentrated, balanced and fresh; complimented by soft tannins and a long finish



Teoria

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12. TEORIA

Teoria is a company that started its activity in 2010. The propriety is situated in Celeirós do Douro, Pinhão river Valley. Teoria is a wine of high quality due to the excellent grapes and characteristics of the "terroir". The company is led by two winemakers, with a huge experience in the wine sector.



TEORIA OLD VINES GREAT RESERVE 2015

Teoria is a combination of several varieties, from old vines in the region the Douro. With more than 80 years old and more than 60 different varieties, vinified in mills with later stage in barrels of French and American oak. It has a ruby colour closed, with an aroma of ripe fruit too complex, the mouth it is balanced and persistent, a long finish complete the pleasure of tasting this impressive wine. Serve at 16 to 18°C

Álcool: 14,50% Vol.

Acidez Total I Total acidity: 5,29 g/L

pH: 3,69



TEORIA RESERVE RED WINE 2015

Teoria derives from a combination of Touriga Nacional, Touriga Franca and Tinta Roriz, fermented in vats, with later stage in American oak barrels.

With a violet color, marked by aromas of black fruit, spice and vanilla; has a structure of firm tannins and elegant. Serve at a temperature of 16 to 18 °C.

Best served at: 16-18°C.

Álcool – 13,5 % Vol.

Acidez Total – 5,18 g/L

pH – 3,72



TOURIGA NACIONAL 2016

It is from Touriga Nacional (100%), vinified in mill, with later stage in barrels of french and american oak. Violet Colour, marked by aromas of black fruit and floral typical of the variety. Serve at 16-18 ° C.

Álcool: 14,55 % Vol.

Acidez Total | Total acidity: 4,83 g/L

(Ác. Tart.)

pH: 3,72



LATE HARVEST 2015

Obtained from grapes (Arinto e Rabigato) harvested later with Noble Rot (Botrytis Cinerea). Fermented in oak barrels. A very complex and aromatic wine with a sumptuous mouth and a lively and cheerful acidity. Serve at 6-8 C

Álcool: 11.05 % Vol.

Acidez Total | Total acidity: 6.9g/L

pH: 3,21



TEORIA WHITE 2017

The Teoria White 2015 respects the passion we have for our grapes. It is the combination of several varieties from higher levels of the Douro region. It has a citrus color, fresh aroma, fruity and balanced. Great aperitif to accompany fish and shellfish. Best served at 8-10o C.

Álcool: 12,57% Vol.

Total acidity: - 6.82 g/L

pH: 3,04

Açúcares I Sugar - 4.60 gr/L



TEORIA SPARKLING BLANC DE NOIR RESERVE 2015

Produced by the classic method from the Touriga Franca and Touriga Nacional Grapes. It was in stage during 16 months. It has a thin and persistent bubble. Citrus color, fresh, fruity and balanced aroma. It can be enjoyed as a meal or as an aperitif to celebrate moments of joy. Best served at 8-10°C.

Alcohol: 12%

Total Acidity: 6.82 g/l

pH: 3,04

Wine Varieties: Touriga Franca and Touriga nacional.



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6. QUINTA DA BARCA

We are a small company located in "Douro Region". Our farm "Quinta da Barca" is very close to the river, it's very well located because our "sun exposure" and our nearness to "Douro river" allow us to produce wine from exceptional quality. We produce "DOC" Wine since 2008. All the work, hard work, is being recognized all over the world. Since 2008 we already received 4 international Medals: The first one in CINVE 2011, our "Busto Reserva Tinto 2008" received the Silver Medal; the second was in "Concours Mondial de Bruxelles 2013" with our "Busto Reserva Tinto 2009" we received a "Gold Medal". This year in Concours Mondial de Bruxelles 2016" our "Busto Tinto Grande Escolha Touriga Nacional 2010" has won another "Gold Medal", and the same wine at the beginning of this year also received a Silver Medal in CINVE 2016. This is a very good score for a relative new Brand in the market. One of our "star products" is our "Touriga Nacional", that has some particular characteristics, like a "spicy" taste. This allows the winemakers that work with us making wines with a really exceptional and particular quality.



BUSTO GRANDE ESCOLHA TOURIGA NACIONAL 2014
 Vinified at Quinta da Barca, Vila Marim, municipality Mesão Frio, from Touriga Nacional, in fermentation tanks with small capacity and temperature control. Ruby colored closed, intense and complex nose, ripe red fruit, chocolate and spices with well integrated toasted notes. Full in the mouth, consistent with balanced tannins, long and persistent finish.
 Variety (s): 100 % Touriga Nacional
 Alcohol – 13,80% vol.
 Total Acidity – 5,1 g/dm³
 pH – 3,78



BUSTO RESERVA TINTO TOURIGA NACIONAL 2014
 Vinified at Quinta da Barca, Vila Marim, Mesão Frio municipality, from Touriga Nacional. Fermentation in small tanks with temperature control. Aging in oak barrels for 6 - 9 months, time in bottle > 6 months. Ruby color, intense and elegant aroma with notes of ripe red fruit, references "Cistus ladanifer" is well integrated with wood. Good volume in the mouth, balanced tannins and persistent finish. Gastronomic harmonization recommended: Dishes of red meats, cheeses and sausages. Serve at 16 – 18°C.
 Wine Varieties: 100% Touriga Nacional
 Type: Red
 Alcohol: 14,5%
 Acidity: 0,69 g/dm³
 pH: 3,90



BUSTO COLHEITA TINTO 2015
 Vinified at Quinta da Barca, Vila Marim, Mesão Frio municipality, from Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Francisca wine varieties. Fermentation in small tanks with temperature control. Ruby wine, intense and elegant. With red fruit notes, good volume in the mouth, balanced tannins and persistent finish. Gastronomic harmonization recommended: Dishes of red meats, cheeses and sausages. Serve at 16 – 18°C.
 Wine Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Francisca
 Type: Red
 Alcohol: 13,7%
 Total Acidity: 4,80 g/dm³
 pH: 3,76



BUSTO COLHEITA BRANCO 2017

Vinified at Quinta da Barca, Vila Marim, Mesão Frio municipality, from regional varieties. Method of "bica-aberta" with decanting 24 hours and subsequent fermentation for 25 days with temperature control, held in stainless steel vats of small capacity. Citric color, bright, intense aroma with floral notes. Fresh in the mouth, persistent, with an elegant finish. Recommended gastronomic matching: All kinds of fish, seafood and Mediterranean salads. Serving temperature, 8 - 10°C.

Wine Varieties: Malvasia Fina, Viosinho, Arinto and Moscatel Galego white

Type: White Wine

Alcohol: 12,5%

Total Acidity: 4,80 g/dm³

pH: 3,36



BUSTO RESERVA BRANCO 2016

Vinified at Quinta da Barca, Vila Marim, Mesão Frio municipality, from the recommended varieties in the Douro. Method of "bica-aberta" with decanting 24 hours and subsequent fermentation for 25 days with temperature control, held in stainless steel vats of small capacity.

Citric color, bright, intense aroma with fruit notes and soft touch floral. In the mouth presents fresh, persistent and with excellent volume. Serving temperature: 8 - 12°C. Recommended gastronomic matching: All kinds fish, seafood and Mediterranean salads.

Wine Varieties: Arinto, Viosinho, Rabigato e Malvasia Fina

Alcohol - 13,10% vol. (20°)

Acidity Vol. - 0,30 g/dm³

pH - 3,35



BUSTO MOSCATEL GALEGO BRANCO 2017

Vinified at Quinta da Barca, Vila Marim, Mesão Frio municipality, from Moscatel Galego. Method of "bica-aberta" with decanting 24 hours and subsequent fermentation for 25 days with temperature control, held in stainless steel vats of small capacity. Citric color, bright, intense aroma of the Moscatel Galego variety. Very fresh in the mouth, elegant and marked by the acidity and irreverence of the Moscatel Galego white. Recommended gastronomic matching: All kinds of fish, seafood, Mediterranean salads or just drink with a good company. Serving temperature, 8 - 10°C.

Wine Varieties: Moscatel Galego white

Type: White Wine

Alcohol: 12,4%

Total Acidity: 0,20 g/dm³

pH: 3,32



BUSTO RESERVA TINTO 2015

Vinified at Quinta da Barca, Vila Marim, municipality Mesão Frio, from Touriga Nacional, Tinta Roriz, Tinto Cão e Touriga Franca, in fermentation tanks with small capacity and temperature control.

Aging in oak barrels: 6-9 months, time in bottle > 6 months

Ruby color, elegant in the nose, marked by ripe red fruit, oak notes. Good volume in the mouth, balanced young round tannins and persistent finish. Service temperature: 16 - 18°C Harmonization gastronomic recommended: Dishes of red meats, cheeses, sausages.

Wine Variety (s): Touriga Nacional, Tinta Roriz, Tinto Cão e Touriga Franca

Alcohol - 14,50% vol. (20°)

Acidity Vol. - 0,70g/dm³

pH - 3,80



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5. D'ORIGEM

D'Origem is a company manufacturer and bottler of wines D.O.C. Douro (Registered Designation of Origin), born in 2001. D'Origem bet on the quality of its wines, coming from its properties located in Casal de Loivos, 6 km away from Pinhão, in the Douro Region.

The brands: Herança (Inheritance) and Velha Geração (Old Generation), are a tribute to the generations of this family who, over many years, produced the best wines of the region. Currently, the company is led by the fourth generation of the family.

In addition to the wines, D'Origem produces and markets:

- Olive oil with low acidity, from existing olive trees on the farm;
- Grape juice, a great alternative for those who cannot or will not consume alcoholic beverages;

If you go to Casal de Loivos you may also visit the Museum of Olive Oil, owned by D'Origem, a space where olive oil was produced by the traditional system until 2000. If you want you can make tastings of olive oil and other products of this Douro company.



VELHA GERAÇÃO GRANDE RESERVA 2013

Wine-Stripping and crushing in wine-presses, fermentation for 10 days at controlled temperature 24/28°C. Aging for 18 months in new american and french oak. Very Concentrate Ruby. Aroma of cherry juice with balsam and spices scents. Smooth but strong tannins with a prolonged ending. Delicious with dishes with intense flavours like: grilled meat or strong cheese.

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz and grapes from old vineyards.

Type: Red

Acquired alcoholic content: 14 %

Total Acidity: 5,4 g/l

Ph: 3,5

Production: 3800 btls



VELHA GERAÇÃO BRANCO 2017

Made in a stainless steel vat at temperature of 14/17 °C. It stayed in the bottle during one month. Filtering and sterilization through filter boards. Citrine. Fruity and floral aromas. Fresh and well-balanced.

Wine varieties: Malvasia Fina, Viosinho, Gouveio, Códaga.

Type: White

Acquired alcoholic content: 13 %

Total Acidity: 5,6 g/l

Ph: 3,5

Production: 1700 btls



FISGAS ROSÉ

Produced from the best grape varieties, this rosé wine is fresh with intense floral aromas. It is a wonderful wine as an appetizer that goes beautifully with several appetizers, snacks, salads and grilled fish and white meat courses.

Serve at 8-10°C.

Alcohol: 13,5%



HERANÇA 2016

Wine-Stripping and crushing in wine-presses, fermentation for 10 days at controlled temperature 24/28°C. Aging for 3 months in american and french oak. Ripe fruits, scents of rock-rose and wood. Full in the mouth, with smooth tannins and a long endind. It goes along perfectly with tipical dishes of portuguese and mediterranean cuisine. Should be served at a temperature of 16/17°C.

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca.

Type: Red

Acquired alcoholic content: 13,5 %

Total Acidity: 5 g/l

Ph: 3,67

Production: 7000 btls



D'ORIGEM EXTRA VIRGIN OLIVE OIL

Produced in the Douro Region in 4 hectares at 300/450 meters altitude. Made by cold extraction in continuous-ecological two-stage decanter. This processing is made immediately after picking the olives. Bottled in 500ml dark glass bottles. With green / yellow color with intense herb, flowers and olive aromas. Área de Olival: cerca de 4 hectares
Acidity: 0.4% g / 100g



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9. ALVES DE SOUSA

The Alves de Sousa family is making wines in the Douro Valley for 5 Generations. The old and ever-present wish to find the best embodiment of a Douro vineyard lead Alves de Sousa to work only with indigenous grapes from the family's vineyards. The quality and singularity of the wines have been widely recognised with distinctions and mentions in the most acclaimed national and international publications, with a very special highlight for the "Producer of the Year" award presented in 1999 and again in 2006 by the most important Portuguese Wine Magazine ("Revista de Vinhos"), becoming the first in the history to receive twice the most coveted and prestigious distinction for Portuguese wine producers.



ALVES DE SOUSA PESSOAL WHITE 2011

Grapes: Malvasia Fina, Viosinho, Gouveio and other indigenous grapes. Age of the vineyard: Over 70 Years. Vinification: Total destemming, 48 hours maceration, Hyper-oxidation of the must, Fermentation in new French oak. Aging: 12 months in new French oak. Wine Tasting: Golden colour. Flavours of orange peel, cinnamon and other spices. Bone dry, very complex, full of character but always smooth. Very long finish. A very unique expression. Temperature and Service Conditions: 13°C; open 1 hour before serving. Alcohol: 12.50% Total Acidity (g /dm³): 4,41 pH: 3,61



VALE DA RAPOSA WHITE 2017

Grapes: Malvasia fina, Gouveio. Age of the vineyard: Over 20 Years. Vinification: Total destemming, Soft pressing and decanting. Fermentation at 16°C for 15 days. Aging: 3 months in stainless steel vats over the fine lees with battonage". Wine Tasting: Bright and citric. Fine fruit intensity, with hints of lime, fresh pineapple and peach. Mineral, very fresh and full of character. Temperature and Service Conditions: 10°C Alcohol: 13.50% Total Acidity (g /dm³): 4,60 pH: 3,52



ABANDONADO RED 2013

Total destemming. Fermentation for 9 days with controlled temperature, plus 10 more days for maceration. Aged for 18 months in new French and Portuguese oak (225L capac.). Deep ruby color. Great aromatic complexity and freshness, with quite unique balsamic and tar flavours, liquorice and black berries. Pure refinement, with delicacy, minerality and an extraordinary purity of fruit. It feels the schist, the surrounding forest, the freshness of the altitude, in a pure expression of the vineyard's nature. An exercise of pure elegance and class of one of the most iconic vineyards of the Douro and Portugal. Best served at: 17°C. Alcohol: 14.5% Total Acidity: 4,9 g/dm³ pH: 3,68 Wine Varieties: Tinta Amarela Touriga Franca, Touriga Nacional, Sousão, others (20 indigenous grapes field-blend).



GAIVOSA 1º S ANOS 2015

Aging: 18 months in 2nd and 3rd year French and Portuguese oak.

Wine Tasting: Balsamic notes, with dark plums, black berries, liquorice and cigar box. Great depth and fruit intensity, showing some dark chocolate, with fine tannins and great class.

Temperature and Service Conditions: 17°C; open 20 minutes before serving.

Aging ability in the bottle: 8-10 years

Alcohol: 14,50%

Total Acidity (g/dm³): 4,90

pH: 3,59



QUINTA DA GAIVOSA 2015

Vinification with total destemming; 10 days fermentation at 20-22°C and 7 days maceration.

Aging for 15 months in new and 2nd year in French oak. Deep ruby colour. Raspberry flavours with eucalyptus leaves and dry dark plums. Solid, with great structure, but with the typical balance and elegance of Gaivosa. Great complexity and facing many and good years in front. Temperature and Service Conditions: 17°C; open 1 hour before serving.

Grapes: Touriga Franca, Touriga Nacional, Tinto Cão, others.

Alcohol: 14%

Total Acidity (g/dm³): 4,70

pH: 3,68



VALE DA RAPOSA TOURIGA NACIONAL RED 2015

Grapes: Touriga Nacional.

Age of the vineyard: Over 20 Years. Aging: 16 months in French oak (65% 3rd year + 35% new)

Wine Tasting: Deep ruby colour. Very expressive aromatics, with classic Touriga's floral notes (orange blossom, violets), pink pepper and fresh blueberries. Charming, complex, smooth, with very fine tannins, freshness... always with great class and elegance. Temperature and Service Conditions: 17°C; open 20 minutes before serving.

Alcohol 14,50%

Total acidity: 5,60 g /dm³

Volatile Acidity: 0,60 g /dm³

pH 3,58



QUINTA DA GAIVOSA PORTO WHITE 10 YEARS
Vinified like a red Port, fermenting with the skins for 3 to 4 days, to extract more flavours and complexity. The fermentation was stopped close to its middle (earlier than most White Ports) with the addition of "Aguardente" (wine spirit) 77% V/V. Aged for 10 years in old French oak barrels. Amber colour. Very complex, with herbs, spices, dry orange peel, maple syrup and almonds. Full bodied and refined by the aging, gathering nuances of marmalade, caramel and nuts.

Best served at: 12°C.

Alcohol: 19,5%

Total Acidity: 2,97 g/dm³

pH: 3,75

Wine Varieties: Malvasia fina, Viosinho, Gouveio and others.



QUINTA DA GAIVOSA PORTO TAWNY 20 YEARS
Fermented for 3 to 4 days with indigenous yeasts at 20-25°C; then stopped for the addition of "Aguardente" (wine spirit). Aged for about 20 years in old French oak barrels. Amber color. Rich and very complex, full of spices, toffee, caramel and herbal notes. Wonderfully refined by time, it expresses the beauty of the maturity of the 20 Year Old Tawny category.

Best served at: 15°C.

Alcohol: 19,5%

Total acidity: 5,19 g/dm³

pH: 3,57

Wine Varieties: Touriga Franca, Tinto Cão, Tinta Barroca and others.



ALVES DE SOUSA PORTO VINTAGE 2015

Fermented for 6 days with indigenous yeasts in "lagar" with treading, then stopped with the addition of Aguardente 77% V/V. Dark ruby colour. Aged for 2 years. Deep flavor with mint, dark chocolate, dry dark plums and herbs. Dense, with a great structure but extraordinary balanced. Spicy and with an intense and very long after taste. It's a wine with a long and auspicious life ahead. Best served at: 15°C.

Alcohol: 19,5%

Total acidity: 4,56 g/dm³

pH: 3,73

Wine Varieties: Touriga Franca, Touriga Nacional and Sousão.



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3. ANETO WINES

Aneto wines is a small family business established in 2001 with the aim of caring for own vineyard throughout the growing cycle. Subsequently, harvesting, vinification and bottling taking forever on the horizon to get small and medium productions of wines with character and great quality.

PRODUCTS

Aneto wines is a family company, proud of a collection of wines it now produces: white, red, rosé, sparkling and late harvest.



ANETO WHITE COLHEITA 2017

Grapes selection at the entrance of the cellar. Total stripping and direct pressing of the white grapes. Fermentation in stainless vats at low temperature. Bottled in May 2018.

Varieties: Gouveio 33%, Viosinho 33% and Cerceal 33%.

Alc/vol: 12,5%

Total acidity: 6gr/l (tartaric acid)

PH: 3,2



ANETO WHITE RESERVE 2015

Grapes selection at the entrance of the cellar. Total stripping and direct pressing of the white grapes. A half of the must was fermented and stored during 8 months in new oak barrels with weekly battonage. The rest fermented in inox vats at low temperature. Bottled in June of 2016.

A light citrus yellow and green colour. The nose shows a fine balance between ripe, tropical fruit and a light touch of toasted wood. A fine and delicate aroma shows notes of pepper and sesame, wild flowers and pomegranate, with a hint of mineral also showing through. Balanced acidity, with citric and floral flavours giving way to a light touch of toasty oak in a long finish. Best with first courses, fat fishes and white meats. Serve at 12°C.

Wine Varieties: 50% Semillon, 50% Verdelho

Type: White

Alcool: 13%

Total Acidity: 6,2 gr/l (ac. tartaric)

pH: 3,1



ANETO WHITE GRAND RESERVE 2016

Manual harvest for 15 kg boxes. Grapes selection at the entrance of the cellar. Total stripping and direct soft pressing of the white grapes. The must was fermented very slowly at low temperature (14°C) in French oak barrels with weekly battonage. Bottled in June 2017.

Varieties: Alvarinho, Viosinho and Encruzado.

Alc/vol: 12,5°

Total acidity: 6,2 gr/l (ac. tartaric)

Reducing Sugars: 1,8 gr/l

PH: 3,1



ANETO ROSÉ 2017

Harvest in the first week of September. Manual harvest for 15Kg boxes. Total strip of the grapes and soft crushing. Very slow fermentation in inox vats at low temperature (14°). Slightly pink colour. A gorgeous and elegant, to red fruits, especially raspberry and cherry. Good volume in the mouth, full of good flavours and sharp freshness; end long and delicate. Best with salads, pastas and Summer dishes. Serve at 12°C.

Wine Varieties: 50% Touriga Franca; 50% Touriga Nacional

Type: Rosé

Alcool: 12%

Total Acidity: 5 gr/l (ac. tartaric)

pH: 3,4



ANETO RED 2014

Manual harvest for 15kg boxes. Rug selection. Total strip of the grapes and soft crushing. Fermentation in open traditional lagares. Aging for 12 months in new and used French oak barrels. Bottled in October 2016. Aging potential for 10 years minimum.

Intense blackberry fruit, coffee and spicy. Complex. Lovely flavour with vanilla and floral aromas. Good volume in mouth, full of fine tastes and accentuated acidity; very long and delicate final. Best with red meat, game, Portuguese cod fish, smoked meat and cheese.

Serving temperature: 16 °C.

Wine Varieties: 30% Touriga Nacional; 40% Touriga Franca, 20% Tinta Roriz, 10% Tinto Cão

Type: Red

Alcool: 14%

Total Acidity: 5 gr/l (ac. tartaric)

pH: 3,7



ANETO RED RESERVE 2013

Manual harvest for 15kg boxes. Rug selection. Total strip of the grapes and soft crushing. Fermentation in open tanks. Later stage for 12 months in French and American oak barrels. Bottled in April 2015.

Full red, with intense blackberry fruit, coffee and spicy. Complex. Lovely flavour with vanilla and floral aromas. Good volume in mouth, full of fine tastes and accentuated acidity; very long and delicate final. Best with red meat, game, Portuguese cod fish, smoked meat and cheese. Serving temperature: 16 °C.

Wine Varieties: 50% Touriga Nacional; 50% Touriga Franca

Type: Red

Alcool: 14%

Total Acidity: 4,8 gr/l (ac. tartaric)

pH: 3,7



ANETO RED GRAND RESERVE 2013

Manual harvest for 15 kg boxes. Rug selection. Total strip of the grapes and soft crushing. Fermentation in open traditional lagares. Bottled in March 2016.

Varieties: 50% Touriga Nacional, 50% Tinta Roriz

Production: 4 Ton/ha

Alc/vol: 14,5°

Total acidity: 5,5 gr/l (tartaric ac.)

PH: 3,7



PINOT NOIR 2015

Manual harvest for 15 kg boxes. Rug selection. Total strip of the grapes and soft crushing. Aging for one year in used French oak barrels. Bottled in June 2016

Varieties: 100% Pinot Noir

Alc/vol: 13°

Total acidity: 5,5 gr/l (tartaric ac.)

Reducing Sugars: 1,5 gr/l

PH: 3,5



ANETO LATE HARVEST 2013

Harvest in December of the botrytized grape vines. Vinification with soft pressing of the grapes. Fermentation in stainless steel tanks at low temperature. Maturation in French oak barrels for 18 months. Bottled in February 2016.

Golden yellow colour. Aroma with very complex and elegant start of dry fruits, alperce, honey and e wild flowers.

Good harmony in the mouth, with medium sweetness and good acidity, shows excellent flavours of mature white fruits and some toast from the barrels. It blends well with several starters, namely pâtés and foie gras. It can also be served with some desserts. The advisable temperature for best enjoyment of its virtues is 10 - 12 °C.

Wine Varieties: 100% Semillon

Type: White

Alcool: 12,5°

Total Acidity: 7 gr/l (ac. tartaric)

pH: 3,2



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14. QUINTA DONA DOROTEIA

Located on the right bank of the Torto River, a tributary of the Douro River, between Pinhão and Ervedosa do Douro Quinta Dona Doroteia is a 3 hectare estate of which 25 are occupied by old vines while the rest by new vines and olive trees.

At present, the Quinta Dona Doroteia winery has an area of 1200 square meters of wine storage and storage area with a capacity of 250,000 liters (333,000 bottles) of wine that are distributed in Ports Wine and Douro Wines.

Over the past few years more property has been purchased in the Douro Demarcated Zone that allowed to increase the production of bottled wines: Quinta Vale do Malhó, Quinta das Testemunhas, Quinta da Corceira and Quinta do Reboredo covering a total production area with 100 hectares.



DOROTEIA XVII

Type - Red

Alcool - 17°

pH - 3,69

Total Acidity - 5,48 g/L

Grapes: Touriga Franca, Touriga Nacional and Tinta Roriz



QUINTA DONA DOROTEIA

Vinification: Grapes are picked in 23kg plastic box. They fermented in lagar at 25°C for 6 days. Malolactic fermentation occurred in stainless tank.

Type - Red

Alcool - 14%

pH - 3,74

Total Acidity - 5,0 g/L

Grapes: Touriga Franca, Touriga Nacional and Tinta Roriz



QUINTA DONA DOROTEIA RESERVA

Vinification: Grapes are picked in 23kg plastic box. They fermented in lagar at 25°C for 6 days. Malolactic fermentation occurred in stainless tank.

Ageing: Part of the blend aged in new and used french oak barrels for 9 months.

Type - Red

Alcool - 15%

pH - 3,72

Total Acidity - 5,2 g/L

Grapes: Touriga Franca, Touriga Nacional and Tinta Roriz



VALE DO MALHÔ

Type - Red

Alcool - 14%

pH - 3,74

Total Acidity - 5,1 g/L

Grapes: Touriga Franca, Touriga Nacional,
Tinta Barroca and Tinta Roriz



VALE DO MALHÔ RESERVA

Type - Red

Alcool - 15%

pH - 3,73

Total Acidity - 5,4 g/L

Grapes: Touriga Franca, Touriga Nacional,
Tinta Barroca and Tinta Roriz



ALVADIO ROSE

Type - Rose

Alcool - 14%

pH - 3,37

Total Acidity - 5,36 g/L

Grapes - Tinta Barroca, Touriga Nacional
and Tinta Roriz



ALVADIO

Vinification: Grapes are pressed and the must is decanted for 48 hours. Then it fermented in stainless tank at 14°C for about 3 weeks.

Ageing: The wine aged in stainless tank with weekly "batonnage" until January.

Type - White

Alcool – 13%

pH – 3,33

Total Acidity – 5,5 g/L

Grapes – Viusinho, Rabigato, Codega do Larinho and Arinto



ALVADIO RESERVA

Vinification: Grapes are pressed and the must is decanted for 48 hours. Then it fermented partially in French oak barrels and in stainless tank at 14°C for about 3 weeks.

Ageing: The wine aged in stainless tank with weekly "batonnage" until January.

Type - White

Alcool – 13,5%

pH – 3,34

Total Acidity – 5,0 g/L

Grapes: Viusinho, Rabigato, Codega do Larinho and Arinto



EXCELLUS

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12. EXCELLUS

EXCELLUS, Unipessoal Lda., was founded in 2013 by Carlos Alonso, a competitor of elite motor sport, in the GT category, for whom 27 years of family experience in the sector was the impetus for the creation of EXCELLUS. It is a young company that exclusively manages the TIRONE brand from which the "TIRONE Douro" brand appeared. Although recent, the brand already counts on the commercialization of three wines Douro of denomination of controlled origin: White Tirone DOC, Red Tirone DOC e Tirone Reserva DOC.



TIRONE DOC RESERVA TINTO 2015

Sourced in vineyards planted by varietal plots between 1991 and 1992, located in the heart of Cima-Corgo, on the right bank of the Douro, with sun exposure from the south. Vinification was carried out in stainless steel fermentation tanks with temperature control for 10 days, which was followed by another 5 days post-maceration period, a 12-month aging in new casks and finally a 12 month aging in bottle. It shows deep ruby color with intense and complex aroma, dominated by black fruit and ripe red fruit (blackcurrant and strawberry). Grape Varieties: Tinta Roriz, Touriga Nacional, Touriga Franca.

Type: Red

Alcool: 13,8%

Total Acidity: 4.6 g/l pH: 3.79

Production: 40.000 bottles



TIRONE DOURO RESERVA DOC BRANCO 2016

Tirone With Reserva comes from a careful selection of grapes sourced in vineyards planted on the right bank of the Douro, with solar exposure facing occident. The vinification occurred in the first weeks of September, the grapes were stalked and gently pressed and the resulting must was stained cold. The alcoholic fermentation started in stainless steel and finished in new French oak barrels. The wines were stored in barrels with battonage for 9 months, after which the wine was stabilized and filtered, then bottled and later staged for 6 months in the bottle. Wine of a complex aroma with white fruits perfectly conjugated with the tropical fruit very ripe.

Grape Varieties: Gouveio, Viosinho, Códaga de Larinho

Type: White

Alcool: 13,4%

Total Acidity: 4.4 g/l pH: 3.45

Production: 40.000 bottles



TIRONE DOURO DOC BRANCO 2017

Sourced in vineyards with different sun exposures and altitudes to better reflect the full potential and versatility of our terroir. The grapes were destemmed and gently crushed with a pneumatic press, the most was decanted for 24 hours by cold, the alcoholic fermentation was made on a stainless steel vat and after the wine is stabilized, aged for 3 months in the bottle. It have a citric color with a greenish tinge and an intense aroma of tropical fruits. Grape Varieties: Gouveio, Viosinho, Moscatel Galego Branco

Type: White

Alcool: 13,1%

Total Acidity: 4.7 g/l pH: 3.48

Production: 120.000 bottles



TIRONE DOURO DOC TINTO 2016

Sourced in vineyards with different sun exposures and altitudes to better reflect the full potential and versatility of our terroir. The vinification occurred on 12 ton stainless steel vats, under controlled temperature, all varieties were separately vinificated at an average temperature of 28 oC. The alcoholic fermentation lasted for 10 days, followed by 5 days of maceration. The wines were stored in small stainless steel vats and then are aged in stainless steel tanks to better preserve their freshness and fruit, after which the wine was stabilized and filtered, then bottled and later staged for 3 months in the bottle. With a young ruby color, is intense on the nose, with still very fresh and intense ripe red fruit flavours. Grape Varieties: Touriga Franca, Tinta Roriz, Touriga Nacional, Tinta Barroca

Type: Red

Alcool: 13,4%

Total Acidity: 4.6 g/l pH: 3.87

Production: 120.000 bottles



TIRONE DOURO GRANDE RESERVA DOC TINTO 2014

Tirone Grande Reserva comes from a careful selection of grapes sourced in vineyards planted on the right bank of the Douro, with solar exposure facing south, which, thanks to their unique soil and climates, are able to produce grapes of superb structure and recognized intensity. The vinification occurred on 12 ton stainless steel vats, under controlled temperature, all varieties were separately vinified at an average temperature of 28 °C. The alcoholic fermentation lasted for 10 days, followed by 5 days of maceration. The wines were stored in small stainless steel vats and then are aged in stainless steel tanks, after which the wine was stabilized, then bottled and later staged for 3 months in the bottle. Of almost black color, with notes of black fruits is a unique wine with concentrated aromas. In the mouth is a wine with a dense and smooth structure, with a refreshing acidity, typical of its terroir. Grape Varieties: Touriga Nacional, Touriga Franca, Tinta Barroca

Type: Red

Alcohol: 13,8%

Total Acidity: 4,8 g/l pH: 3,68

Production: 1107 bottles



TIRONE SWEET VINGLOGG

Innovating over a Centuries-old tradition, Tirone Sweet is a White wine Vinglogg produced exclusively with grapes from de Alijó plateau, in the heart of the Upper Corgo region, at an average altitude of 500 meters. It reveals a well-balanced flavor, granting it features of great nobility, ideal to enjoy as an aperitif or a digestif. Best served between 8 °C to 10 °C (46 °F to 50 °F). Grape

Varieties: Castas Tradicionais do Douro

Type: White

Alcohol: 14,0%

Total Acidity: 4,35 g/l pH: 3,51

Production: 10.000 bottles



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13. BULAS FAMILY ESTATES LDA

Bulas, is our family name, a name that became a brand. Bulas, is the handwritten signature of José Bulas Cruz, father of the current owner, and a very prestigious man in Douro, thus Bulas, represent our tribute, and our commitment to our wine project.

Bulas wines are produced, in the steep banks of the river Douro in the region of Upper Corgo which have always yielded wines of excellence.

By producing wines of exceptional quality, which capture the essence of the Douro in a sustainable way, the Bulas family maintains tradition and preserves the culture and heritage of this extraordinary and unique wine region.



BULAS DOC DOURO WHITE 2017

This wine was made from traditional Portuguese grapes, which are carefully harvested from vineyards planted on the right side of the Douro River, at Quinta da Costa de Baixo and Quinta da Fozceira. These grapes were completely destemmed and pressed very quickly, and fermented without maceration at low temperatures, in stainless steel tanks. This wine perfectly captures the liveliness of the grape through its citrine and crystal clear colors, while the aroma expresses soft notes of passion fruit and apricot, and a gentle touch of minerality, that provides a refreshing, long finish. Best served at 8°C

Grapes Varieties: Viosinho, Códrega de Larinho, Rabigato Moreno e Malvasia
Alcohol : 12,8 % Vol | Total Acidity : 5,4 g/dm³ (Tartaric Acid)
pH | 3,28



BULAS DOC RESERVA 2015

Bulas Douro Reserva Branco 2015 was fermented in stainless steel barrels with temperature controlled never above 15°C. With a very long fermentation, it preserve its primary aromas with an ageing of 2 months in french oak barrels. It is presented with citrus tones, revealing an aroma with mineral notes with elegante tropical flavours, like passion fruit and pineapple, and slight nuances of wood. In the mouth the wine shows freshness, very balanced and a persistent finish. Perfect to accompany dishes of seafood and fish. Best served at: 8/10 °C

Grapes Varieties: Viosinho, Códrega de Larinho, Malvasia e Rabigato Moreno
Alcohol | 13,10 % Vol
Total Acidity | 5,1 g/dm³ (Tartaric Acid)
pH | 3,29



BULAS DOC DOURO RED 2016

Touriga Nacional, Tinta Roriz e Touriga Franca, provide this wine a very unique character and personality. Slow fermentation at a controlled temperature in stainless steel vats, give the wine an intense red colour and open the natural aroma of flowers and red fruits, like blackberry or raspberry. The palate is structured and complex, the tannins are soft and tender with just a hint of spices, providing a long and persistente finish. To be served at 18 °C

Grapes Varieties | Touriga Nacional, Tinta Roriz, Touriga Franca, Sousão
Alcohol | 13,5 % Vol
Total Acidity | 4,7 g/dm³ (Tartaric Acid)
pH | 3,67



BULAS DOC RESERVE RED 2012

Bulas Douro Reserve Red 2012 is a wine produced with the best grapes of the old vineyards and Touriga Nacional from Quinta da Fozceira and Quinta da Costa de Baixo. It was vinified in controlled temperature, prolonged maceration, the grapes were foot trodden and it aged in barrels of french oak for 9 months. With a very fruity aroma, it reveals cherry and raspberry, with well integrated tannins, making the wine very velvety and with a long finish and persistent.

To be served at 18°C
Grapes Varieties | Touriga Nacional and Vinhas velhas
Alcohol | 14,2 % Vol
Total Acidity | 5,3 g/dm³ (Tartaric Acid)
pH | 3,72



BULAS DOC GRAND RESERVE RED 2010

Bulas Grande Reserva Tinto 2010 was produced with grapes of excellent quality from Quinta da Fozceira and Touriga Nacional from Quinta da Costa de Baixo. The grapes were trodden by foot and carried out in temperature-controlled, in order to extract and preserve the complexity of the grapes. It staged in french oak barrels for 14 months. With an intense ruby colour, the floral aroma of the Touriga Nacional grape variety is well present with an emphasis on violets and minerals scents. It is enhanced by the aroma of vanilla and black fruit, plums and strawberry. In the mouth the wine is strong, dense and full. Acidity is well-balanced, with harmoniously connected wood tannins and a very long, fresh, sweet and harmonious finish. Grapes Varieties | Touriga Nacional and old vineyards.

Alcohol | 14,07 % Vol
Total Acidity | 5,0 g/dm³ (Tartaric Acid)
pH | 3,71



BULAS PORTO FINE RUBY

The wine was aged on average for 3 years in stainless steel, and bottled when ready to drink. Intense ruby color, it shows exuberant aromas characteristic of the red fruits, making it the ideal wine for informal occasions. On the palate, it is fresh and young, with notes of raspberry and cherry, combined with a long and intense finish.

To be served at 18°C

Grapes Varieties | Touriga Nacional, Touriga Franca, Tinta Roriz,

Tinta Barroca

Alcohol | 19,50 % Vol.

Total Acidity | 3,2 g/dm³ (Ácido Tartárico)

pH | 4,01



BULAS PORTO COLHEITA 1996

Porto Colheita 1996 is a port wine from a single harvest. The ageing is in old oak barrels until the moment of bottling. It has a honey color with intense aroma, notes of vanilla, fruit, spices and nuts, like the hazelnut. In the mouth it is full-bodied, complex and very persistent with acidity and sweetness balanced.

To be served at 14°C

Grapes Varieties | Touriga Nacional, Touriga Franca, Tinta Roriz and

Tinta Barroca

Alcohol | 20,16 % Vol.

Total Acidity | 3,90 g/dm³ (Tartaric Acid)

pH | 3,59

BULAS PORTO 10 YEARS TAWNY

This average aged wine is the result of a careful blend of port old wines, which offers a superior complexity, with younger wines, which brings fresh and fruity flavours. Elegant and soft, it presents subtle notes of dried fruits and jams. Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão, Tinta Francisca, Tinta Amarela, among others.

BULAS PORTO 20 YEARS TAWNY

Aged in oak casks, this average aged wine, its an exceptional Tawny, specially in its balance of rich aroma to figs and raisins with a smooth and silky mouth feel. Perfect with blue cheeses and specially coffee and almonds based desserts, dried fruits like figs or apricots. Wine Varieties: 100% Touriga Nacional.

BULAS PORTO 30 YEARS TAWNY

This wine is the result of a careful blend of port wines aged in oak casks, in the winery, following the old Douro winemaking traditions ("30 Years" indicates an average age). Tawny with a golden brown colour, very intense and complex with caramel, nuts and coffee aromas. In the mouth is thick and creamy, with intense notes of coffee which come through on the palate along with a smooth and very soft long felling. Grapes Varieties | Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca

BULAS PORTO 40 YEARS TAWNY

Wine with average age of 40 years. Golden color with greenish tones, intense aroma with notes of vanilla, caramel and walnut. In the mouth it is full-bodied, full, fresh and with notes of dried fruit and spices, very long finish.

Grapes Varieties | Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca



BULAS PORTO FINE WHITE

Wine with ages of 2 to 5 years, fermented in stainless steel with controlled temperature of 22°C. During ageing, 40% of the wine is aged in old French and American oak barrels. With golden color and intense aroma, the nuts predominate. In the mouth it is balanced with a well integrated acidity in the sweetness. Fresh and long finish. Best served at: 8-10°C.

Alcohol: 19,4%

Total Acidity: 3,9 g/dm³

pH: 3,75

Wine Varieties: Malvasia, Rabigato Moreno, Viosinho and Códega do Larinho.



BULAS PORTO LBV 2012

Dark red color, almost opaque. A very intense and complex aroma with notes of black, balsamic and chocolate fruits. In the mouth it is dense, full bodied, with a very present acidity. It has a long, persistent and greedy ending. Best served at: 16-18°C.

Alcohol: 19,8%

Total Acidity: 4,06 g/dm³

PH: 3,78

Wine Varieties: Touriga Nacional, Touriga Franca and Tinta Roriz.



BULAS PORTO RESERVE TAWNY

Bulas Tawny Reserve is a blended Port wine. After vinification of the grapes in granite winepresses, different batches are chosen to stage in small oak barrels of 225L. With a red light color and an aroma to jam, it is fresh with some evolution. Also it has a dense body with sweet tannins and a very pleasant finish. Best served at: Room Temperature.

Alcohol: 19,16%

Total Acidity: 3,3 g/dm³

PH: 3,63

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Barroca.



BULAS PORTO VINTAGE 2012

Made from the best grapes from Quinta da Costa de Baixo, this wine aged for 2 years in non oxidative environment to preserve its young and fruity character. With a deep purple color an exuberant ripe dark berry aroma, it is complex to the palate and has a long and luxurious finish. Nice match with dark chocolate desserts, and richly flavoured cheeses.

Alcohol: 19,4%

Total Acidity: 4,34 g/dm³

PH: 3,61

Wine Varieties: Touriga Nacional, Touriga Franca and Tinta Roriz.



SEYRA PORTO RESERVE RUBY

Made from a mixture of traditional Portuguese grape varieties from the Douro Valley, this wine aged 3 years in stainless steel vats and bottled when ready to drink. Luxurious flavours of young fruit make it a perfect informal drink. It has a deep ruby color with a powerful and robust red fruits aroma. On the palate is fresh and young, with raspberry and cherry flavours, combined with a long and intense finish. Best served with chocolate desserts.

Alcohol: 19,1%

Total Acidity: 3,7 g/dm³

PH: 3,78

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Barroca.



SEYRA DOC RESERVE RED 2012

This wine is made from the best grapes from the old vineyards of Quinta da FozCeira and Touriga Nacional. Vinified in granite lagar with foot steps. With prolonged macerations, stage 9 months in French oak barrels. It's very fruity in the aroma of the grape variety that predominates, the Touriga Nacional. In the mouth, the tannins are soft and velvety.

To be served at 18°C

Grapes Varieties | Vinhas velhas, Touriga Nacional

Alcohol | 14,2 % Vol.

Total Acidity | 5,3 g/dm³ (Tartaric Acid)

pH | 3,72



QUINTA DAS LAMELAS

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10. QUINTA DAS LAMELAS

Quinta das Lamelas is a family project including 4 estates, producing Port and Douro Wines since 1836. In 2005, the brand Quinta das Lamelas was born and has been producing and bottling high quality wines since then, combining both identity and tradition focusing on preserving the tradition inherited from the previous 4 Generations.

We produce Port and Douro Wines exclusively from the grapes grown in our own vineyards including traditional red grapes such as Touriga Nacional, Touriga Franca, Tinta Roriz or Sousão. We've also been focusing for many years now on producing and ageing White Ports so we are able to present, today, some of the oldest White Ports in the Market.



QUINTA DAS LAMELAS 2017 WHITE COLHEITA DOURO

Grapes: Gouveio, Malvasia, Viosinho

Fresh and intense aromas of tropical fruits with lemon and pineapple.

Fresh in the palate with a good volume and acidity, the wine is harmonious with a very elegant finish.

Alc. 13% | Acid. 5,2 | Ph 3,48



QUINTA DAS LAMELAS 2014 WHITE RESERVA DOURO

Grapes: Moscatel Galego, Fernão Pires, Malvasia Fina, Gouveio

Complex aromas of citric, lavender and fresh thyme.

Fresh and voluminous in the palate, it presents a very elegant and refreshing finish.

Alc. 13,5% | Acid. 5,3 | Ph 3,19



QUINTA DAS LAMELAS 2015 RED COLHEITA DOURO

Grapes: Touriga Nacional, Touriga Franca, Tinto Cão
Ruby Color.

Intense aromas of wild fruits, strawberries and redcurrant, and eucalyptus.

Silky and voluminous in the palate with round tannins and an unctuous finish.

Alc. 13,5% | Acid. 5,3 | Ph 3,69



QUINTA DAS LAMELAS 2013 RED RESERVA DOURO

Grapes: Touriga Nacional, Touriga Franca, Tinta Roriz
Red Color.

Intense aromas of red Fruits and violets.

Full-bodied and elegant in the palate with soft tannins and a persistent finish.

Alc. 14% | Acid. 5,00 | Ph 3,61



QUINTA DAS LAMELAS 2017 ROSÉ

Grapes: Tinta Roriz, Touriga Nacional

Intense aromas of red fruits like strawberries and raspberries.

Fresh and lightly sweet in the palate, it has a very well balanced acidity and presents a very nice and persistent finish.

Alc. 13% | Acid. 4,3 | Ph 3,48



QUINTA DAS LAMELAS ROSÉ PORT

Grapes: Routiga Nacional, Touriga Franca, Tinta Roriz
Rosé Color.

Intense aromas of red fruits, strawberry, raspberry and blueberry.

It is a young and fresh wine in the palate with a sweet and nice finish.

Alc. 19% | Acid. 3,92 | Ph 3,65



QUINTA DAS LAMELAS 10 YEARS OLD WHITE PORT

Golden White Color.

Intense aromas of hazelnuts and citric.

In the palate it's balanced between evolution and freshness with a long and nice finish.

Alc. 20% | Acid. 4,53 | Ph 3,64



QUINTA DAS LAMELAS 30 YEARS OLD WHITE PORT

Golden Color.

Very intense aromas of hazelnuts, citric and caramel.

Voluminous in the palate with a great acidity associated with a very nice sweetness. Very long and elegant finish.

Alc. 20% | Acid. 5,12 | Ph 3,46





QUINTA DAS LAMELAS 10 YEARS OLD TAWNY

Amber Color.

Intense aromas of dried fruits, hazelnuts and honey.

Full-bodied in the palate, it presents a very elegant finish.

Alc. 20% | Acid. 3,75 | Ph 3,69



QUINTA DAS LAMELAS 40 YEARS OLD TAWNY

Amber Color.

Complex aromas caramelised nuts, leather and tobacco.

Velvety in the palate, it is very elegant and perfectly balanced with a very persistent finish.

Alc. 20% | Acid. 4,92 | Ph 3,60



QUINTA DAS LAMELAS 2012 LATE BOTTLED VINTAGE PORT

Dark Red Color.

Exuberant aromas of red fruits, strawberries and raspberries, and mint.

Unctuous in the palate, it presents strong and persistent tannins with a fresh finish.

Alc. 20% | Acid. 3,87 | Ph 3,85



QUINTA DAS LAMELAS 2012 VINTAGE PORT

Dark Red Color.

Complex aromas of blackcurrant, liquorice and violets.

Velvety and full-bodied in the palate, it presents powerful tannins and a long a persistent finish.

Alc. 20% | Acid. 4,22 | Ph 3,63



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