



**SOUL WINES
DUBLIN**
WINE TASTING EVENT 2017



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.

NOVEMBER 3RD, 2017



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!

DUBLIN

WINE TASTING EVENT

RADISSON BLU HOTEL,
GOLDSMITH HALL 1-
GOLDEN LANE, DUBLIN 8

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 varieties and the recommended ones.

c) Most noteworthy varieties

White	Red
Malvasia Fina	Touriga Nacional
Viosinho	Tinta Roriz
Donzelinho	Tinta Amarela
Gouveio	Tinta Barroca
Rabigato	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 the grapes from one of the certified plots;
2. Vinification process;
3. Brandy control (for Port wine);
4. Wine making;
5. Wine approval- at the Port and Douro Wine Institute;
6. After approval (if...) you have a PORT WINE!
7. Wine certified by a quality guarantee stamp in each bottle;
8. Same applies for Douro Wines.





FROM: DOURO
TO: DUBLIN

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1. QUINTA DA REDE

The historical records of Quinta da Rede estate originate from 1484, being part of the Douro Wine Region even before the demarcation in 1756. Overlooking the river, the estate is on the right bank of the Douro between the villages of Mesão Frio and Régua, with an altitude between 90 to 140 meters. In the past, at one of narrowest points of the Douro valley, grape growers spread large nets for fishing, linking the two banks of the river. This ancient custom gave the name of Rede (net) to this place. Quinta da Rede estate is located in the area of Douro's vineyard landscape, recognized by UNESCO as World Heritage. With the signature of one of the best winemakers of Portugal - Osvaldo Amado, our range of Douro wines is acclaimed by wine critics world wide.



QUINTA DA REDE GRAND RESERVE RED

Complete destemming, prolonged smooth skin maceration and alcoholic fermentation at a temperature of 26°C. Aged for 12 months in new French oak barrels. With a clear aspect, this intense garnet with violet tones wine, has a typical characteristics of the Douro terroir. An explosion of ripe forest fruit on the palate. Complex, subtle toast, chocolate and black flower petals. In the mouth, is soft, well-structured with a good volume and ends with a long persistence.

Excelent to accompany marinated grilled red meats, game and well structured cheeses.

Best served at: 16-18°C.

Alcohol: 14,5%

Total Acidity: 5,5 g/dm³

pH: 3,59

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



QUINTA DA REDE GRAND RESERVE WHITE

Destemmed and cold skin maceration for 8 hours. Gentle pneumatic pressing, alcoholic fermentation at 15°C, with the final in new barrels of french oak weakly toasted. «Batónnage» for 3 months in oak barrels and 6 months in stainless steel vats. Intense citrine color with greenish tones. Nose complex, exuberant and distinctive. Fruity taste, remarkable mouth volume, elegant, well balanced and finishes with crispy freshness that gives persistence and longevity. Goes well with spicy delicateness, stewed or grilled fish and white meats and soft cheeses.

Alcohol: 13,5%

Total Acidity: 5,6 g/dm³

pH: 3,26 Grape Varieties: Arinto and

Rabigato.

Notes:



QUINTA DA REDE RESERVE RED

Full destemming followed by a prolonged smooth skin maceration. Alcoholic fermentation in modern robotized stainless steel wine mills with temperature control around 26°C. Aged for 9 months in new French oak barrels. Intense garnet color with violet tones. Nose with subtle notes of chocolate, toast, dark rose petals, and distinct aromas of matured forest fruits. Mature jammy fruit taste with a well-balanced and structured mouth feel. Excelent with baked fish, grilled or marinated meats, game and well-structured cheeses.

Alcohol: 13,5%

Total acidity 3,61 g/dm³

pH: 3.60

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



QUINTA DA REDE RESERVE WHITE

Manual selection of grapes on the sorting table before entering the cellar. Soft pneumatic pressing followed by fermentation in stainless steel vats for 3 weeks at 15°C. Finished alcoholic fermentation in French oak barrels: 20% new, 80% used. Aged during 6 months in barrels with a weekly "battónage". With a clear aspect, this wine has a citrine colour with greenish tones and a high aromatic complexity. Good balance between the toast of the new French oak barrels and the its tropical aromas. White flower and citrus nuances. To the palate, is fruity, fresh, pleasant volume. Excelent as an aperitif or to accompany delicacies based on fish, seafood and grilled white meats or stews. Best served at: 8°C.

Alcohol: 13%

Total acidity 4,8 g/dm³

pH: 4.41

Grape Varieties: Arinto, Viosinho and Gouveio.

Notes:



REDE RESERVE RED

Total destemming, prolonged but gentle skin maceration with alcoholic fermentation at a temperature of 26°C. Part of this lot aged for 6 months in French Oak barrels. With a clear aspect, this wine has an intense ruby colour with violet tones, a bouquet full of jammy red and wild forest fruits with nuances of dried fruits. To the palate is fruity, harmonious, well structured, elegant and with a long finish. Best served with grilled or marinated red meats, game and structured cheeses.
Best served at: 17°C.

Alcohol: 13,5%

Total acidity: 5,4 g/dm³

pH: 3,58

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



REDE RESERVE WHITE

Complete destemming, soft and delicate pneumatic pressing in an inert atmosphere. Alcoholic fermentation at a temperature of 15°C. 2 months in bottle. Clear aspect and well defined citrine colour with greenish tones. It has an exuberant exotic/tropical fruit, where mango and papaya stand out. Citrus, slight vanilla and floral nuances. As for the taste, is fruity, fresh, balanced with a persistent finish. Excellent as an appetizer or to accompany light charcuterie, seafood, grilled white meats and soft cheeses.
Best served at: 8°C.

Alcohol: 13% Vol.

Total Acidity: 4,9 g/dm³

pH: 3,54

Grape Varieties: Arinto, Viosinho and Gouveio.

Notes:



REDE HARVEST RED

Total destemming, prolonged but gentle skin maceration and alcoholic fermentation at a temperature of 26°C. A small part of the lot was aged in French Oak during 4 months. Clear aspect and an intense ruby colour with violet tones, with a lively and intense red fruits aroma. Young and fresh with spicy notes. Intense fruited, in the mouth, balanced with a touch of vanilla from aging in barrel. Elegant and persistent.

Excellent to accompany meat dishes, game or cheeses.

Best served at: 17°C.

Alcohol: 13,5%

Total acidity: 5,4 g/dm³

pH: 3,58

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



REDE HARVEST WHITE

With a clear aspect and a pale yellow color, this wine has an attractive and sweet aroma to nectarines, white plums and apricots combined with green currant and subtle floral notes with a "juicy" sensation of freshly squeezed fruit. Balanced by freshness, fruit, density and concentration, good complexity. Total destemming, soft and delicate pneumatic pressing in an inert atmosphere, followed by fermentation in stainless steel vats for 3 weeks at low temperature (13°C).

Excellent as an appetizer or to accompany starters and seafood.

Best served at: 8°C.

Alcohol: 13% Vol.

Total Acidity: 5,2 g/dm³

pH: 3,47

Grape Varieties: Arinto, Gouveio and Viosinho.

Notes:



QUINTA DOS
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2. QUINTA DOS CASTELARES

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.



QUINTA DOS CASTELARES GRAND RESERVE RED 2015

It's a full bodied red wine with the 'freixenista' character of the Douro Superior. Aroma to 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.

Perfect paired with game, roasted meats or intense cheeses.

Alcohol: 14,5%

Total Acidity: 5,2 g/dm³

pH: 3,53

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



QUINTA DOS CASTELARES RESERVE RED 2015

The Reserva Red of Quinta dos Castelares estate is a wine 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 Douro river and higher altitude vineyards at 600m above sea level. This wine shows the balance between the flavour intensity of ripe red fruits and elegance given by the 12 month ageing in French and American oak barrels.

Goes well with intense dishes of meat or cheese.

Alcohol: 14,5%

Total Acidity: 5,2 g/dm³

pH: 3,7

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

Notes:



QUINTA DOS CASTELARES RESERVE WHITE 2016

To create this wine we collect the white grapes in the old vines of Quinta dos Castelares estate, located at the Freixo de Espada à Cinta, Douro Superior sub-region at an average altitude of 550 meters. Stony schist soils, typical Douro terraced vineyards, facing northeast. Intense and complex aroma of white fruits balanced by the oak barrel ageing (French and American) with a mineral hint. It has the 'freixenista' character of the Douro Superior.

Try it pairing with fat fish, cod, with meats and cheese.

Alcohol: 13,5%

Total acidity 5,7 g/dm³

pH: 3.28

Grape Varieties: Códrega do Larinho, Rabigato and Gouveio.



QUINTA DOS CASTELARES COLHEITA RED 2015

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.

Try it pairing with red meats, roasted meat, mediterranean traditional sausages, game and intense cheeses.

Alcohol: 14%

Total acidity 4.8 g/dm³

pH: 3.57

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

Notes:



QUINTA DOS CASTELARES COLHEITA WHITE 2016

It is a hot white 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.

Try it pairing with red meats, roasted meat, mediterranean traditional sausages, game and intense cheeses.

Alcohol: 13%

Total acidity 5.7 g/dm³ pH: 3.17

Grape Varieties: Códaga do Larinho, Rabigato and Gouveio.



FRONTEIRA WHITE 2016

Manual harvesting. Soft pressing . Fermentation with temperature control at 16°. Partial fermentation in French oak barrels. Fruity wine with medium structure, very elegant and smooth shows well the "terroir" and the altitude of the vineyards.

Alcohol: 12,5%

Total Acidity: 5,6 g/dm

pH: 3,26

Grape Varieties: Códaga do Larinho, Rabigato, Viosinho and Gouveio.

Notes:



FRONTEIRA RED 2015

Manual harvesting. Total destemming and crushing, the grapes are fermented by grape varieties. The fermentation is made in stainless steel tanks of small capacity with temperatures around 28°C. Soft and controlled maceration. Hot wine with Douro Superior character. Aroma to wild fruits with notes of spices. Very complex and elegant with fine and soft tannins, good mouth volume.

Alcohol: 13%

Total Acidity: 4,7 g/dm

pH: 3,74

Grape Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz and Sousão.



FRONTEIRA RESERVA WHITE 2015

Manual harvesting. Soft pressing. Fermentation with temperature control at 16°C. Partial fermentation in new French oak barrels. Aging in French (2/3) and American (1/3) oak barrels. Intense and complex aroma, well balanced by the aging in oak barrels with a mineral touch, that shows the character of wines from the Upper Douro. Try it with baked fish in the oven, cod, white meats and soft cheese.

Alcohol: 13,0%

Total Acidity: 5,7 g/dm

pH: 3,21

Grape Varieties: Códaga do Larinho, Rabigato, Gouveio and Viosinho.

Notes:



FRONTEIRA RESERVA RED 2015

The grapes for this wine are a "Field Blend" of old vineyards planted in terraces along the course of the Douro River at an altitude between 100 and 600 meters in the region of Freixo de Espada a Cinta, Douro Superior. This wine is inspired by our ancestors. Manual harvesting. Total destemming. The grapes are fermented by grape varieties. The fermentation is made in stainless steel tanks of small capacity with temperatures around 28°C. Soft and controlled maceration, aging for 12 months in French (2/3) and American (1/3) oak barrels. This wine is well balanced between the intensity of the aromas of ripe red fruits and the elegance of the stage in French and American oak barrels.

Alcohol: 14%

Total Acidity: 4.9 g/dm

pH: 3.68

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

Notes:



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3. QUINTA DAS LAMELAS

"Casa da Quinta das Laranjeiras", was born in 1836, being a family company, emerging from the labores of generations of Douro's families, linked to the vineyards and winemaking. This beautiful farm is located in a marvellous Douro region, the area of its vineyard is about 22h, fully mechanized, planted with traditional varieties such as red Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Sousão, and white Malvasia Fina, Gouveia, among others. We make our white wines, with temperature control at 15°C. We make our red wines in small quantities, in the wine cellar of "Casa da Quinta das Laranjeiras", using traditional methods, trodden the grapes by foot and hard manual work, so that the maximum out of our grapes, is extracted, and an excellent wine is obtained. After staying between 12 and 18 months in "french-america oak" casks, intense and highly concentrated wines are made, with a persistent flavour in the mouth."



QUINTA DAS LAMELAS RESERVE RED 2013

Vinified in traditional granite foot-presses, this grenat colored wine stayed for 12 months in french oak barrels and gained a ripe red fruit aroma and a complex and very elegant taste in the mouth. Excellent to pair up with roasts, red meat and game dishes, as well as soft cheeses.
Best served at: 16-18°C.

Alcohol: 14,0%

Total acidity: 5,g/l

pH: 3,61

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



QUINTA DAS LAMELAS COLHEITA RED 2015

This is a wine vinified in traditional granite foot-presses. With a grenat color and a ripe red fruit aroma., this wine is complex and elegant in the mouth. Excellent to pair up with roasts, red meat and game dishes, as well as soft cheeses.
Best served at: 16-18°C.

Alcohol: 13,5%

Total acidity: 5,30 g/l

pH: 3,69

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

Notes:



QUINTA DAS LAMELAS RESERVE WHITE 2015

Fermented in stainless steel vats at a controlled temperature of 16°C. It has a citric color with greenish tones and an intense fruity aroma, where the tropical flavours stand out. To the palate, is fresh, has a good acidity and volume. The harmony between this factors makes it an elegant and persistent wine.
Best served at: 10-12°C.

Alcohol: 13,5%

Total acidity: 5,7g/l

pH: 3,34

Grape Varieties: Moscatel Galego, Fernão Pires, Malvasia Fina and Gouveio.



QUINTA DOS MARECOS WHITE

With a citric color and an intense fruity aroma with floral notes. On the mouth, is fresh and elegant, young and persistent with acidity. Goes well with salads and light meals.
Best served at: 6-10°C.

Alcohol: 12,5%

Grape Varieties: Malvasia Fina, Códèga, Rabigato and Viosinho.

Notes:



QUINTA DAS LAMELAS OLD WHITE 10 YEARS OLD

Golden white color, complex aromas with strong dry fruits, like hazelnuts, almonds and figs. On the palate, full body with a sweet and long aftertaste. Good chilled as an aperitif or with a dessert. Best served at: >16°C.

Alcohol: 20%

Total Acidity: 3,92 gr/dm

pH: 3,65

Grape Varieties: Malvasia Fina, Códèga and Gouveio.



QUINTA DAS LAMELAS LBV 2012

Dark red colored wine with matured red fruits, with strong aroma. Full body, fresh with high quality tannins with long and delayed aftertaste. Ideal as a dessert wine or with friends, followed up by some quality cheeses.

Best served at: 16-18°C.

Alcohol: 20%

Total Acidity: 3,6 gr/dm

pH: 3,91

Grape Varieties: Touriga Franca and Touriga Nacional.

Notes:



QUINTA DAS LAMELAS PORT TAWNY 10 YEARS

Produced in the Demarcated region of the Douro valley, with the traditional and recommended grape varieties. Fermentation with long maceration, interrupted with the addition of destiled grape spirit. With a detailed lot of high quality Port wines aged in pipes with an average of 10 years. Tawny color, complex aroma with dry fruits and currants hints. Seductive, complex with a delayed aftertaste. Excelent as a digestive, accompanying very well with desserts, toasted almonds and walnuts.

Best served at: 18°C.

Alcohol: 20%

Total Acidity: 4,24

pH: 3,64

Grape Varieties: Traditional and recommended grape varieties.



QUINTA DAS LAMELAS ROSÉ PORT

A fresh Port that boasts berry fruits flavours such as strawberries and raspberry. Better served chilled (8° to 10°C). Ideal as an aperitif.

Alcohol: 19%

Total Acidity: 3,92 gr/dm

pH: 3,65

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

Notes:



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4. PNC - PARCEIROS NA CRIAÇÃO

PNC is the company's acronym for Partners in Creation and also, the initials of the surnames of the couple Joana Pratas and João Nápoles de Carvalho. Together, they created this family project that consists in the production and marketing of wines and olive oil. With the Douro region at heart, João Nápoles de Carvalho spent part of his childhood in his family farm at Tabuaço, and later on returned to the Douro to attend to the course of Agricultural Management at UTAD. In '96, he took over the management and production of his father estate. The love for the land and the desire to continue his family legacy, made him realize his true calling: viticulture. After the couple's marriage, they headed to the Douro and embraced the professional challenge of being producers and commercials of their wines and olive oil.



H'OUR RED 2012

This wine came from two sub-regions of the Douro and also from two vineyards located at different altitudes. Made from traditional old vines (40-65 years), this wine is complex and structured but at the same time, fresh and elegant. Was fermented in granite wine mills at controlled temperature and malolactic fermented in stainless steel vats and aged for 12 months in new barrels made from French oak.

Best served at: 16°C.

Alcohol: 14,15%

Total Acidity: 5,4 g/dm³

pH: 3,71

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



H'OUR WHITE 2015

This wine came from a vineyard located in a higher grounds which gives a good freshness and natural acidity to the wine. It was fermented in stainless steel vats and aged in « battônage » for 3 months after alcoholic fermentation.

Perfect to be paired with lighter or more intense dishes, given its volume and mouth structure.

Best served at: 10-12°C.

Alcohol: 13%

Total Acidity: 5,7 g/dm³

pH: 3,25

Grape Varieties: Blend of grape varieties, Verdelho and Rabigato.

Notes:



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).



H'OUR RED 2010

This wine came from two sub-regions of the Douro and also from two vineyards located at different altitudes. Made from old vines (35-60 years), all traditional grape varieties from Douro, making it complex and structured but at the same time, fresh and elegant. Was fermented in granite wine mills at controlled temperature and malolactic fermented in stainless steel vats, ageing for 12 months in new barrels made from French oak.

Best served at: 16°C.

Alcohol: 14,52%

Total Acidity: 6,86 g/dm³

pH: 3,53

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

Notes:



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. Its 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 2014

This wine came from two sub-regions of the Douro and also from two vineyards located at the different altitudes. Made from old Vines (45-70 years), all traditional grapes varieties from Douro, making it complex and structured but at the same time, fresh and elegant.
Was fermented in granite wine mills at controlled temperature and malolactic fermented in stainless steel vats, ageing for 14 months in used barrels made from French oak.
Best served at: 16°C.

Alcohol: 14,2%
Total Acidity: 5,8 g/dm³
pH: 3,5
Grape Varieties: Old Vines

Notes:



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5. TEORIA

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



TEORIA OLD VINES GREAT RESERVE 2014

The Teoria Old Vines Great reserve 2014, we have is a combination of several varieties, from old vines from the Douro region, vinified in mills with later stage in barrels of French oak. It has a ruby color 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.

Best served at: 16-18°C.

Alcohol: 14%

Total Acidity: 4,7 gr/l

pH: 3,63

Grape Varieties:: grapes from old vineyards.



TEORIA RED RESERVE 2015

Teoria Red Reserve 2015 is made from Touriga Nacional, Touriga Franca and Tinta Roriz wine varieties, fermented in vats, with later stage in American oak barrels. With a violet color, marked by aromas of black fruit, spice and vanilla; it has a good structure with firm, but elegant tannins.

Best served at: 16-18°C.

Alcohol: 13,5%

Total acidity: 4,7 g/l

pH: 3,67

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

Notes:



TOURIGA NACIONAL 2015

From Touriga Nacional, grape variety, vinified in mill, with later stage in barrels of french and american oak. Violet Color, marked by aromas of black fruit and floral typical of the variety.
Serve at 16-18 ° C.

Alcohol: 14%
Total Acidity: 4,83 g/L
pH: 3,77
Grape Varieties: 100% Touriga Nacional.



LATE HARVEST 2015

Obtained from grapes harvested later with Noble Rot (*Botrytis Cinera*).
Fermented in oak barrels.
Wine very complex, aromatic, a sumptuous mouth with a lively and cheerful acidity

Alcohol: 11%
Total Acidity: 6,90 g/L
pH: 3,21
Grape Varieties: 50% Arinto and 50% Rabigato.

Notes:



TEORIA WHITE 2017

The Teoria White 2017 reflects 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: 8-10°C.

Alcohol: 13%

Total Acidity: 7 g/l

pH: 3,15

Grape Varieties: Malvasia Fina, Códrega, Rabigato and Viosinho.



TEORIA SPARKLING WHITE "BLANC DE NOIR" 2014

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: 12,57%

Total Acidity: 6.82 g/L

pH - 3,04

Grape Varieties: Touriga Franca and Touriga Nacional.

Notes:



QUINTA DOS
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DOURO DOC
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6. QUINTA DOS LAGARES

Quinta dos Lagares is a management and consulting company established back in 2006 with the main objective of managing the Quinta dos Lagares, a wine farm in the Douro region belonging to the Company owner's family. Since then the Vitavitis has been expanding its activity to the management of other properties in the Douro as well as the Forest Consulting. Viticulture is the activity with greater weight and most of the grapes are sold for the production of fortified wine but the wine production has increased in recent years and the company's wine portfolio also.



QUINTA DOS LAGARES RESERVE 2011

Fermentation at 27°C after treading grapes. Aging for 12 months in new oak barrels. Ruby color very concentrated and intense. Nose with great complexity, balanced between red fruits and notes of wood. Very structured in the mouth. Fresh and flavoured with elegant tannins.

Delicious with dishes with intense flavours like: young goat, iberian black pork, game, grilled meat and strong flavoured cheese.

Best served at: 16-18°C.

Alcohol: 15%

Total Acidity: 4,6 g/L

pH: 3

Grape Varieties: Touriga Nacional (50%) and other traditional grapes from old vineyards.



QUINTA DOS LAGARES COLHEITA 2013

Fermented at a controlled temperature of 28° C and aged for 8 months.

Beautiful ruby color. Elegant with a complexity of aromas to plum and red fruits and notes of violet flowers. Final aroma of toast and cinnamon. In the mouth is a fresh wine, very structured with a nice lingering finish. Goes nicely with cheeses, grilled or roasted meat or fish and also with chocolate desserts.

Alcohol: 14%

Total Acidity: 4,6 g/L

pH: 3,65

Grape varieties: Touriga Nacional, Touriga Franca, Tinta Roriz and Tinto Cão.



QUINTA DOS LAGARES RESERVE 2013

Fermentation at 27°C after treading grapes. Aging for 12 months in new oak barrels. Ruby color very concentrated and intense. Nose with great complexity, balanced between red fruits and notes of wood. Very structured in the mouth. Fresh and flavoured with elegant tannins. Delicious with dishes with intense flavours like: young goat, iberian black pork, game, grilled meat and strong flavoured cheese. Best served at: 16-18°C.

Alcohol : 14%

Total acidity: 4,6g/l

pH: 3,65

Grape varieties: Touriga Nacional, Touriga Franca, Tinta Roriz and Tinto Cão.

Notes:



QUINTA DOS LAGARES WHITE 2014

This citrine colored wine, to the nose, is fresh, intense and shows a fruity and floral aroma. In the mouth, it has a good persistence with grapefruit and mineral notes.

Excellent with curry dishes, white meat, grilled fish and desserts.

Best served at: 10-12°C.

Alcohol: 13,5%

Total acidity 5.3 g/dm³

pH: 3.31

Grape Varieties: Viosinho,ouveio, Rabigato and others.



QUINTA DOS LAGARES MOURISCO ROSÉ 2015

Aged in oak barrels, lightly toasted, for 6 months (for 50%) and 6 more for the other half, this salmon pink colored wine, is very elegant with floral, spices and fruity aroma. To the palate is full of texture and finesse. Mineral and long finish.

Alcohol: 12,5%

Total acidity 5,17 g/dm³

pH: 3.12

Grape Varieties: 100% Mourisco.

Notes:



LAGARES MARCO 86 RED 2014

Destemming, crushing and fermentation for 12 days at temperatures of 18° to 25°C. Delicate pressing in the end. Malolatic fermentation and aging in stainless steel vats.

Alcohol: 13,5%

Total acidity: 4,02 g/dm³

pH: 3.79

Grape Varieties: Touriga Nacional and Touriga Franca.



QTA DOS LAGARES VV44 RED 2014

Top of the range of Quinta dos Lagares, this wine is produced from grapes harvested in the old vineyard of 1944, with grape selection in the vineyard and treads on foot in the winery. Fresh and still young.

Alcohol: 13,5%

Total acidity: 4,9 g/dm³

pH: 3.67

Grape Varieties: Traditional varieties from old vines.

Notes:



monte s. sebastião

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7. MONTE SÃO SEBASTIÃO

Monte S. 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 winepresses 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 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 and has 50 Ha of land, for the production of grapes, wine and olives.



MONTE SÃO SEBASTIÃO GRAND RESERVE RED 2012

This wine had an alcoholic fermentation for 7-10 days, after which it was transferred to French oak barrels for the malolactic fermentation that led to a 18 month ageing in wood. With closed and intense color, almost entering the "dark side", it is rich, complex, attractive and mysterious. The barrel ageing notes, the smoke notes and chocolate made a happy fruity and harmonious marriage. Tannins gave structure and strength, while on the mouth shows good acidity with a long and persistent finish.
Best served at: 17-18°C.

Alcohol: 14%



MONTE SÃO SEBASTIÃO RESERVE RED 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.

Alcohol: 13%

Total Acidity: 5,2 g/dm³

pH: 3,65

Grape Varieties: Touriga Nacional, Tinta Roriz and Tinta Barroca.

Notes:



MONTE SÃO SEBASTIÃO RED 2013

Young and clear with bright and intense ruby color. Fresh, with red fruit and floral notes, as well as some nuances of wood, from the ageing in barrels. While present tannins give structure and strength, but velvety and smooth.

Alcohol: 13%

Total Acidity: 4, 9 g/dm³

pH: 3,72

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



ENCOSTAS DE MURÇA 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.

Alcohol: 12,5%

Total Acidity: 4, 9 g/dm³

pH: 3,72

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

Notes:



MONTE S. SEBASTIÃO 2016 ROSÉ

A young and clear wine. With a fresh and captivating nose, with good aromatic intensity which highlights the fresh notes of red fruit, such as strawberry and raspberry. Fine acidity gives it freshness and vivacity, with a delicate finish.

Alcohol: 12%

Total Acidity: 4,92 g/dm³

pH: 3,52

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



MONTE S. SEBASTIÃO WHITE 2016

Young and limpid wine, with yellow lavas citrus with a fresh and captivating nose, a good aromatic intensity where stands out some notes of passion fruit and apricot. Fine acidity gives it freshness and liveliness, ending with delicate form.

Alcohol: 12%

Total Acidity: 5,2 g/dm³

pH: 3,44

Grape Varieties: Rabigato, Viosinho and Códaga do Larinho.

Notes:



MONTE SÃO SEBASTIÃO BRUT SPARKLING 2013

Fresh and elegant aroma, where bread and nuts stand out. The mouth is characterized by the excellent freshness and creaminess of this sparkling wine, followed by a perfect blast in the middle of the mouth, ending up elegant and easy.

Alcohol: 12%

Total Acidity: 5,82g/dm³

pH: 3,26

Grape Varieties: Rabigato and Códaga do Larinho.



MONTE SÃO SEBASTIÃO GOURMET OLIVE OIL

With an area of 15 ha of olive trees, this olive oil is made from native varieties extracted and differentiated by its low acidity (0,2%), originated from the region of Cobreiros, Verdeal Transmontana and Madural. Murça Olive Oil has been considered, year after year, one of the best Olive Oil in the world.

Notes:



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8. COIMBRA DE MATTOS

The agricultural society Coimbra de Mattos, Lda., has a long tradition in producing quality wines, where the taste for wine and wine culture is passed from generation to generation. With 55 hectares of vineyards implanted in the Douro Region (Galafura - Peso da Régua), it also has a museum of wine parts "Cellar of Ciestas 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 LBV 2013

Dark ruby colored wine with intense aroma of riped black fruits and apices. Concentrated flavour, good structure, present tannins with notes of fruits and chocolate with long finish.

Alcohol: 19,63%

Volatile acidity: 0,3 g/dm³

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



PORTO VALRIZ - 20 YEARS OLD

Red light golden colored with aroma to vanilla and light hazelnuts and many other flavours from being aged in chestnut casks. Sweet and balanced flavour with a very extended finish.

Alcohol: 19,83%

Volatile acidity: 0,87 g/dm³

Grape Varieties: Tinta Amarela, Tinta Roriz and Touriga Franca.

Notes:



PORTO VALRIZ - 10 YEARS OLD

Red light colored with a golden lightly open tone. Aroma to dry fruits, almond, light hazelnut, spices and vanilla. Good balance and volume in the mouth, with flavor the spices and dried fruits.

Alcohol: 19,6%

Volatile acidity: 0,39 g/dm³

Grape Varieties: Tinta Amarela, Tinta Roriz and Touriga Franca.



PORTO VALRIZ - TAWNY

This Port has a red color with a light golden tone. Presents an aroma to spices with vanilla and light caril. In terms of flavour, the ageing in casks is present with a rounded structure by probation. In the mouth is long and persistent, leaving strong flavors like vanilla and dry fruits.

Alcohol: 19,62%

Volatile acidity: 0,2 g/dm³

Grape Varieties: Tinta Amarela, Tinta Roriz and Touriga Franca.

Notes:



PORTO VALRIZ - DRY LIGHT WHITE

Yellow golden color, dry, with tropical fruit aroma. 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.

Alcohol: 17,62%

Volatile acidity: 0,4 g/dm³

Grape Varieties: Malvasia Fina, Gouveio (Verdelho), Rabigato and Síría.



PORTO VALRIZ WHITE

Half fermentation in vats of lixiviation with auto-vinificador and controlled temperature. Probation of 3 years in wood. White golden straw color. Complex aromas. aging in casks with soft nuances of vanilla and dried fruit. Velvety in the mouth with a good balance between structure and freshness. Persistence in the mouth, getting hints of hazelnut and almond.

Alcohol: 19,11% Vol.

Volatile acid: 0,3 g/dm³

Grape Varieties: Malvasia Fina, Gouveio (Verdelho), Rabigato and Síría

Notes:



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

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



QUINTA DOS MATTOS RESERVE RED 2015

Deep ruby red colored wine with violet tints. Intense aroma to black fruits and some notes to new wood and spices. In terms of flavour, is concentrated, balanced and fresh, complemented by soft type of tannins and a long finish.

Best served at: 16-18°C.

Alcohol: 13,1%

Volatile acidity: 0,5 g/dm³

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

Notes:



QUINTA DA LACEIRA RED 2016

Deep ruby colored wine with violet tints. Aroma to black fruits, cherries, spices and some wood notes. In the mouth, has a good volume and freshness, is fruity, soft, with ripe tannins and medium finish.

Best served at: 16-18°C.

Alcohol: 13,6%

Volatile acidity: 0,5 g/dm³

Grape Varieties: Tinta Amarela, Tinta Roriz (Aragonez), Touriga Franca and Touriga Nacional.

Notes:



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9. QUINTA DA BARCA

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 internacional 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 beging 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 particulars characteristics , like a "spicy" taste. This allows the winemakers that work with us making wines with a really exceptional and particular quality.



BUSTO GREAT CHOICE 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.

Alcohol: 14,5%

Total Acidity: 5,1 g/dm³

pH: 3,78

Grape Varieties: 100 % Touriga Nacional.



BUSTO PREMIUM TOURIGA NACIONAL 2013

Vinified at Quinta da Barca, Vila Marim, municipality Mesão Frio, from Touriga Nacional, in fermentation tanks with small capacity and temperature control. Aging in French oak barrels for 9 months; in bottle 6 months. Inky dark purple core. Floral nose with liquorice, high ripeness and purity. Very good grip on the palate, both fresh and concentrated with grainy and balanced tannin, very intense and persistent flavours, crushed dark berries, fine spices and a very long finish. Youthful but very promising. Good volume in the mouth. Good with red meats, cheeses, sausages.

Alcohol – 13,60 % vol.

Acidity Vol. – 0,60 g/dm³

pH – 3,75

Grape Varieties: 100 % Touriga Nacional

Notes:



BUSTO HARVEST RED 2013

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.

Alcohol: 13,7%

Total Acidity: 4,80 g/dm³

pH: 3,76

Grape Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Francisca



BUSTO COLHEITA ROSÉ 2016

Vinified at Quinta da Barca, Vila Marim, Mesão Frio municipality. Fermentation in small tanks with temperature control. Color pale pink, intense aroma of berries, fresh and persistent in the mouth. Gastronomic recommended matching: Fish dishes, seafood and salads. Excellent company as meal entry. Serving temperature, 8 - 12°C.

Alcohol: 13,1%

Total Acidity: 4,26 g/dm³

pH: 3,54

Grape Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Francisca.

Notes:



BUSTO COLHEITA WHITE 2016

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.

Alcohol: 12,5%

Total Acidity: 4,80 g/dm³

pH: 3,36

Grape Varieties: Malvasia Fina, Viosinho, Arinto and Moscatel Galego white.



BUSTO RESERVE WHITE 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 florar. 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.

Alcohol: 13,10%

Total Acidity: 0,30 g/dm³

pH: 3,35

Grape Varieties: Arinto, Viosinho, Rabigato and Malvasia Fina.

Notes:



BUSTO MOSCATEL GALEGO WHITE 2016

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.

Alcohol: 12,4%

Total Acidity: 0,20 g/dm³

pH: 3,32

Grape Varieties: Moscatel Galego white.

Notes:



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10. VINHOS DE FAVAIOS

The improvement, requalification and implantation of new vineyards, resulted in an improvement of the grapes produced. As a result, in 2008, a new wine cellar capable of producing the nectar produced from all the efforts started by our family over several generations of grape growers. In 2008 the new cellar emerged, using the ancestral knowledge allied to the new technologies, which allow us to preserve the aromas characteristic of the ancestors Douro wines. Destined to produce the famous wines of our Douro region. About 300.00 liters of wines produced annually are distributed according to the following characteristics: Doc Douro (white and red), Moscatel Douro and Wine (liquor and table). As premium wine comes Tactus-Doc Douro Tinto, which results from the selection of the Touriga Nacional, Tinta Roriz and old vineyards, aged in French oak and bottled for 1 year. Tactus Doc Douro Branco, with the varieties Gouveio, Viosinho and Malvasia Fina, vinified with the control of temperature, where it reveals a good acidity and notes of white flowers with mineral notes. Given the implantation of our vineyards in the land of Favaios is also produced a sweet wine, the Moscatel de Favaios, being composed of a single grape.



TACTUS RED DOC

Resulting from a meticulous choice of grapes, these were vinified according to the traditional methods and obeyed the new technologies of fermentation. It was aged in French oak barrels. Ruby red coloured with aromas of ripe blackberry and compote, it presents a well structured body and round tannins. Subtle aroma through the French oak wood. Crystal-clear aspect fugacious head with a unique taste of a good wine from Douro. Best served at: 16-18°C.

Alcohol: 14,0%

Total acidity: 4,80 g/l

pH: 3,71

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



TACTUS WHITE DOC

After the meticulous choice of grapes, these were vinification with controlled temperature to preserve the varietal aromas of the used grapes varieties. It was aged in stainless steel vats for 5 months and then bottled. The wine stays in bottle for 3 months before consumption. With a citrus color and bright aspect, it presents some minerality associated with white flowers. It is refreshing and intense and it lasts within the tasting. It is a good white wine from Douro.

Best served at: 8-10°C.

Alcohol: 13,0%

Total acidity: 5,20 g/l

pH: 3,44

Grape Varieties: Couveio, Viosinho, Rabigato and Malvasia Fina.

Notes:



VEIGA L'OURO RED

Common fermentation (according to the process of regular wines) with a controlled temperature and pelicular maceration for 6 days, ending the alcoholic and malolactic fermentation in stainless steel vats. It was aged in used oak barrels for 3 months. It is bottled in the following year after production. Ruby coloured with aromas of ripe red fruits. Balanced and round tannins. It is intense and tasting in tasting. Crystal-clear aspect with fugacious violet head. Smooth aroma of oak.

Alcohol: 13,2%

Total acidity: 5,67 g/l

pH: 3,65

Grape Varieties: Tinta Roriz, Touriga Franca, Barroca and Old vineyards.



VEIGA L'OURO WHITE

Fermentation with controlled temperature after a short period of pelicular maceration. It was aged in stainless steel vats. It is bottled after the whole constitution of the general lot for consumers' delivery. Greeny citrus, a feature from the chosen grape varieties for the lot. Aroma of lime-lemon with pineapple notes. Refreshing and intense in taste. Fugacious head, bright crystal-clear aspect. Characteristic taste of Moscatel Galego variety. Best served at: 8-10°C.

Alcohol: 12,1%

Total acidity: 6,15 g/l

pH: 3,22

Grape Varieties: Moscatel Galego, Malvasia fina, Cercial, Donzelinho.

Notes:



MOXUS MOSCATEL GALEGO

Using Moscatel Galego variety, this was fermented with pelicular maceration and a controlled temperature for 5 days until it achieved the ideal degradation of sugars from the grape. It has been done the inhibition of the alcoholic fermentation using winery spirit at 77%. It was aged for 3 years. Crystal-clear aspect, amber colored sweet taste, characteristic of the chosen grape variety, it presents notes of Orange and some minerality. Refreshing and intense finish. Best served at: 15-18°C.

Alcohol: 16.5%

Total Acidity: 5.28 g/l

pH: 3.47

Grape Varieties: 100% Moscatel Galego.



MOXUS LIQUEUR WHITE WINE

It is a liqueur Wine made of grapes from Douro and aged for 2 years. Evolved Wine with the taste of the white traditional grapes of Douro valley produced after a meticulous and delicate vinification, respecting all the intrinsic, soil and climate characteristics of the grape variety, produced in the region of Moscatel-Favaio. Crystal-clear aspect, bright topaz colored, with an intense taste. It is a great liqueur wine for those who really appreciate excellent wines.

Alcohol: 16%

Total Acidity: 3.81 g/l

pH: 3.50

Grape Varieties: White traditional grapes of Douro valley.



MOXUS LIQUEUR RED WINE

It is a liqueur wine made of grapes from Douro and aged for 5 years. After a vinification with the meticulous and delicate maceration of the pomace, in which it was respected all the intrinsic characteristics of the noblest grape varieties from Douro. Crystal-clear aspect, golden red colour with an intense taste, it reveals itself as an excellent liqueur wine for those who really appreciate excellent wines.

Alcohol: 18%

Total Acidity: 3.81 g/l

pH: 3.50

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

Notes:



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11. ANETO

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 HARVEST WHITE 2016

Grape 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 2016.

Alcohol: 12,5%
Total Acidity: 6 g/l
pH: 3,2

Grape Varieties: 25% Rabigato, 25% Gouveio, 25% Viosinho and 25% Cerceal.



ANETO RESERVE WHITE 2015

Grape 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 for 8 months in new oak barrels with weekly battonage. The rest were fermented in inox vats at low temperature. Bottled in June of 2015. A light citrus yellow and green color. 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. Best served at: 12°C.

Alcohol: 13%
Total acidity: 6,2 gr/l
pH: 3,1

Grape Varieties: 50% Semillon and 50% Verdelho.

Notes:



ANETO GRAND RESERVE WHITE 2015

Manual harvest for 15kg boxes.

Grape selection at the entrance of the cellar. Total stripping and direct soft pressing of the grapes. The must was fermented very slowly at a low temperature (14°C) in French oak barrels with weekly battonage. Bottled in June 2016.

Alcohol: 13%

Total acidity: 6,2 g/L

pH: 3,1

Grape Varieties: 50% Viosinho and 50% Verdelho.



ANETO HARVEST RED 2013

Manual harvest to 15 Kg boxes. Selected in conveyor table. Stalks removal and crushing. Fermentation in open traditional granite tanks. Maturation in new and used French oak barrels for 12 months. Bottled in October 2013. Intense blackberry fruit, coffee and spicy. Complex. Lovely flavour with vanilla and floral aromas. Good volume in the mouth, full of good tastes and accentuated acidity. Very long and delicate final.

Alcohol: 14%

Total Acidity: 5 g/l

pH: 3,7

Grape Varieties: Touriga Franca, Touriga Nacional, Tinta Roriz and Tinto Cão.

Notes:



ANETO RESERVE RED 2013

Manual harvest for 15kg boxes. Rough selection. Total strip of the grapes and soft crushing. Fermentation in open tanks. Later stage for 12 months in French and American oak barrels. Full red, with intense blackberry fruit, coffee and spicy. Complex. Lovely flavour with vanilla and floral aromas. Good volume on 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.

Best served at: 16°C.

Alcohol: 14%

Total Acidity: 4.8 gr/l

pH: 3,7

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



ANETO GRAND RESERVE RED 2013

Manual harvest for 15 kg boxes. Rough selection. Total strip of the grapes and soft crushing. Fermentation in open traditional wine mills. Intense Red color with aroma to blackberry fruit, coffee and spices. Complex with a lovely flavour with vanilla and floral aroma. Good volume on the mouth, full of fine tastes and accentuated acidity, very long and delicate final.

Best served at: 16°C.

Alcohol: 14,5%

Total Acidity: 5,5 g/l

pH: 3,7

Grape Varieties: 50% Touriga Nacional, 50% Tinta Roriz.

Notes:



ANETO PINOT NOIR 2015

Manual harvest for 15 kg boxes. Rough selection. Total strip of the grapes and soft crushing. Posterior probation for one year in used French oak barrels. Lovely and elegant flavour, with spicy and floral aroma. Good volume with some mineral taste and acidity.
Best served at: 15°C.

Alcohol: 13%
Total Acidity: 5,5 g/l
pH: 3,50
Grape Varieties: 100% Pinot Noir.



ANETO LATE HARVEST WHITE 2010

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 2012. Golden yellow color. Aroma with very complex and elegant start to dry fruits, apricot, honey and e wild flowers. Good harmony on the mouth, with medium sweetness and good acidity, shows excellent flavours of matured white fruits and some toast from the barrels.
Best served at: 12°C.

Alcohol: 11,5%
Total Acidity: 7 g/l
pH: 3,2
Grape Varieties: 100% Semillon.

Notes:



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12. QUINTA DAS PEIXOTAS

Quinta das Peixotas has 30 ha, located next to the city of Peso da Régua. Has a very particular terroir, with a privileged sun exposure and offers a view to an amazing landscape from Douro Valley, where the vineyards are planted in terraces in a shale and schistose soil, poor and dry. The predominant grape varieties are Touriga Nacional, Touriga Franca, Tinta Barroca and Tinta Roriz, which are planted in a selected way along the vineyard. The wines Quinta das Peixotas are made in traditional granite wine mills where the grapes are foot trodden. The wines are aged in stainless steel vats, in oak barriques and finally in the bottles.



QUINTA DAS PEIXOTAS WHITE 2017

Produced from Douro's traditional grape varieties, this white wine has citric aromas and a well-balanced acidity with fruit freshness, apple and peach notes. Perfect for light meals, fish and seafood.

Grape Varieties: Arinto, Cerceal and Rabigato.

* Sample from the vat – this wine will be prepared for sale on February 2018

Production: 2.000 bottles of 750ml



QUINTA DAS PEIXOTAS RED 2012

The fermentation was made in controlled temperature and long maceration. The wine ages in stainless steel vats and in French oak barriques. Very strong and attractive aroma of red fruit. In the mouth is very balance, soft and surrounding.

Alcohol: 13,5%

Total acidity: 4,9 g/l

pH: 3,78

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

Notes:



QUINTA DAS PEIXOTAS RESERVE 2012

The grapes were foot trodden and vinified in traditional granite lagares, with controlled temperature and long maceration, providing rich and soft tannins. Full bodied wine, with dark red color, it has an aromatic intensity, with red and black fruits.

Alcohol: 14%

Total acidity: 5,3 g/l

pH: 3,65

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



QUINTA DAS PEIXOTAS GRAND RESERVE 2011

2011 was a year with very favorable weather conditions with a rainy winter and a hot/high temperatures summer. The fermentation of the grape is made in granite lagares with foot-treading and controlled temperature. After stainless steel vats, the wine ages in oak barrels for 12 months. It will get its best with a long-term bottle aging. A complex aroma, with highlights of dark fruit (black cherry, wild berries) as well as toasted notes (coffee).

Alcohol: 14%

Total acidity: 4,4g/l

pH: 3,85

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

Notes:



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13. QUINTA DE SANTA EUFÊMIA

Quinta Santa Eufémia is one of the many unequalled repositories of history in the Douro Valley, the oldest Demarcated region in the world, since 1756. Founded in 1864 by the patriarch of a traditional Douro Family, Bernardo Rodrigues Carvalho, now is managed by the fourth generation of the family, who have been producing these fine old Douro Port Wines, preserving the age-old skills of wine-making and ageing. Situated on the left side of the river Douro, with over 50 hectares under vines, the vineyard produces grapes of the richest varieties, trodden in the traditional way and fermented on granite vats in order to extract their finest essences. The wine is aged in oak casks before being selectively blended to satisfy the most refined palates. Produces Port Wine (Tawny, White, Ruby and Rosé) Douro Wine (White and Red) and Olive Oil.



QUINTA SANTA EUFÊMIA RESERVE RED 2013

Very structured, it presents floral aromas and echoes of spices.
Best served at: 14°C.

Alcohol: 14,5%

Grape Varieties: Touriga Nacional, Tinta Roriz, Bastardo and Tinta Amarela.



QUINTA SANTA EUFEMIA RED 2013

With a very young and seductive aroma, as well as matured red and black fruits and floral aromas. On the mouth shows some light tannins.

Best served at: 14°C.

Alcohol: 13,5%

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

Notes:



QUINTA SANTA EUFÉMIA WHITE 2016

Wine with a young and seductive aroma.
Good and delicate structure with a persistent finish.
Best served at: 10°C.

Alcohol: 14%

Grape Varieties: Moscatel Galego Branco, Viosinho, Rabigato and Gouveio.



QUINTA SANTA EUFÉMIA TOURIGA NACIONAL 2013

With a delicate floral aroma with notes to wild roses and violets, this wine is elegant, fresh and harmonious, with silky tannins on the palate and has a long fine finish.
Best served at: 14°C.

Alcohol: 14,9%

Grape Varieties: 100% Touriga Nacional.

Notes:



QUINTA SANTA EUFÊMIA PORT LBV 2011

Smoother than the vintage, more developed and easier to drink. It's a powerfull, defiant, full-bodied and harmonious wine. Best served at: 14°C.

Alcohol: 19%

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



QUINTA SANTA EUFÊMIA WHITE PORT 10 YEARS OLD

Elegant, fresh and harmonious, with silky tannins on the palate and a long and fine finish. Best served at: 10°C.

Alcohol: 19,5%

Grape Varieties: Malvasia Fina, Gouveio, Moscatel Galego Branco and Rabigato.

Notes:



QUINTA SANTA EUFÊMIA PORT 10 YEARS OLD TAWNY

This wine has been carefully selected, matured and blended in seasoned oak casks, to produce a rich mellowness with a fine balance, typical of the old tawnies.

Best served at: 12°C.

Alcohol: 19,5%

Grape Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela and Tinta Barroca.



QUINTA DE SANTA EUFÊMIA PORT HARVEST 2004

Made from a single harvest, this wine aged in oak casks for (at least) 7 years and was bottled by demand. Was carefully selected and matured and blended in seasoned oak casks, to produce a rich mellowness with a fine balance, typical of the old tawnies.

Best served at: 12°C.

Alcohol: 19%

Grape Varieties: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinto Cão and Tinta Amarela.

Notes:



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14. QUINTA DO MOURÃO

Established in 1999, the Mário Braga, Herdeiros organization, has been developing a project which has as its set of states revolving around Quinta do Mourão. These estates, which are referred to, since the 18th century, in the map of the demarked region of Douro, are integrated in the winemaking heritage allying tradition to modernity. The states, which integrate this project, have around 120 acres and are situated between the High and Low Corgo River region, constituted by new vines (between 12 and 18 years old) and old vines (more than 30 years old). In the last few years, the Quinta do Mourão project has been undergoing profound changes, which rises from rearranging the vineyard till the modernization of wine making process (building a new cellar equipped with appropriate technology and stainless steel tanks and vats to the productions of Porto wines and DOC Douro). The last mentioned go through aging process in French oak barrels and some of the generous wines have been stocked through the years in wooden barrels constituting now a patrimony of generous old wines.



PORT WINE MORE THAN 40 YEARS

It is a Tawny wine with intense dry fruits and honey aroma. Full body, smooth and balance between sweetness and acidity, typical of old wines. Has a long and persistent finishing.

Alcohol: 20,4%

Total Acidity: 4.57 g/dm³

pH: 3,48

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



PORT WINE 30 YEARS

It is a Tawny wine with intense dry fruits and honey aroma. Full body, smooth and balance between sweetness and acidity, typical of old wines. Has a long and persistent finishing.

Alcohol: 20,2%

Total Acidity: 4.6 g/dm³

pH: 3,43

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

Notes:



PORT WINE 20 YEARS

It is a Tawny wine with dry fruits and vanilla aroma with hints of honey. Full-bodied and harmonious, with a long and persistent finishing.

Alcohol: 20,1%

Total Acidity: 4,14 g/dm³

pH: 3,46

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

PORT WINE 10 YEARS

It is a Tawny wine with dry fruits and raising aroma. Complex full body and long finishing.

Alcohol: 20,2 %

Total Acidity: 4,34 g/dm³

pH: 3,37

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

Notes:



S. LEONARDO WHITE PORT 10 YEARS

White wine with average age of 10 years with golden white color and intense aroma, where predominate white fruits, nuts, spices. In the mouth it is balanced with a well integrated acidity in the sweetness and wood, fruit of the aging in helmets. Serve slightly cold, between 14°C-16°C to accompany nuts and almonds. It can also serve as digestive to accompany fresh sweets.

Alcohol: 20,00%

Total Acidity: 3,51

pH: 3,65

Grape Varieties: Códega, Cerceal and Viosinho.



S. LEONARDO WHITE PORT 20 YEARS

White wine with 20 years of age. With golden white color with greenish glints. Of intense aroma, where predominating the dried fruits, the spices and the vanilla wood. In the mouth it is balanced with a present acidity but well integrated in the sweetness and wood, fruit of the aging in new hulls.

Serve slightly cold, between 14°C-16°C to accompany nuts and almonds. It can also serve as digestive to accompany caramel orange candies. This wine was placed in new wood in the second year where it staged until the date of bottling.

Alcohol: 20,00%

Total Acidity: 4,56

pH: 3,58

Grape Varieties: Códega, Cerceal and Viosinho.

Notes:



QUINTA DO MOURÃO DOURO RESERVE RED 2013

Ruby opaque color, intense and harmonious aroma, with evidence for red fruits. In the mouth it is soft and bulky. Aging in French oak during 12 months. The quality tannins and the present acidity imparts a density and freshness to the wine making it elegant and long. We suggest that this wine be served at a temperature of 16 / 18°C, accompanying dishes of delicate confection.

Alcohol: 13,6%

Total Acidity: 4,8 g/dm

pH: 3.61

Grape Varieties: Touriga Nacional and Touriga Franca.



RIO BOM DOURO RESERVE RED 2011

Intense red color with violet tones, intense and complex aroma, with evidence for dark red fruits, notes of vanilla, chocolate and spices. In the mouth it is soft and bulky. Aging in French oak during 12 months. The quality tannins and the present acidity imparts a density and freshness to the wine making it elegant and long. We suggest that this wine be served at a temperature of 16 / 18°C, accompanying meat dishes and cheeses.

Alcohol: 13,7%

Total Acidity: 4,7 g/dm

pH: 3.62

Grape Varieties: Touriga Nacional and Touriga Franca.

Notes:



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15. 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 GRAND RESERVE 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.

Alcohol: 14 %

Total Acidity: 5,4 g/l

pH: 3,5

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



VELHA GERAÇÃO WHITE 2016

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.

Alcohol: 13 %

Total Acidity: 5,6 g/l

pH: 3,5

Grape varieties: Malvasia Fina, Viosinho, Gouveio, Códega.

Notes:



HERANÇA 2011

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 typical dishes of portuguese and mediterranean cuisine. Best served at: 16/17°C.

Alcohol: 13,5 %

Total Acidity: 5 g/l

pH: 3,67

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



FISCAS ROSÉ

Produced from the finest grape varieties, this Rosé wine is fresh with intense floral aromas. It is wonderful as an aperitif and goes along beautifully with several hors d'oeuvres, snacks, salads and grilled fish and white meat courses. It should be served at a temperature between 8 and 10°C.

Alcohol: 13,5%

Notes:



D`ORIGEM EXTRA VIRGIN OLIVE OIL

Produced in the Douro Region, in a 4 ha olive grove at 300/450 meters of altitude, this olive oil is made by cold extraction in continuous- ecological two-stage decanter. This process takes place right after the olive picking. Bottled in 500ml dark glass bottles.

With green/ yellow color with intense herb, flowers and olive aromas.

Acidity: 0,4% g/100g.

Notes:



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16. QUINTA DO GRANJAL

The history of Quinta do Granjal goes back to the land of the Count of Alpendorada and Trigo family, having been rejuvenated by the current owner Fernando Trigo. The wine-ows in the veins of this producer who materialized a large investment in new infrastructures and plantations, creating a wine and olive oil of exceptional quality. Modernizing the centennial techniques of the region, there was always a delicacy formaintaining the tradition, the authenticity and sensitivity. The unique micro-climate and the schistose soils confer a unique and excelent "terroir" for the production of wine and olive oil of superior quality, being vastly rewarded. The wines derive from the best varieties from Douro Region, highlighting the Touriga Nacional, but also Touriga Tinta Roriz and Tinta Barroca, featuring up for quality and elegance, each of which triggers a different feel and aroma, since the ranges of the Grand Reserve, Reserve to DOC's.



QUINTA DO GRANJAL D.O.C WHITE

Color: Bright Citrine.

Aroma: Intense with tropical and floral traces Flavor: Good balance on the palate. Gastronomy: Ideal to support sea food, fish, white meats, salads and soft cheeses.

Ideal drinking temperature : 8° - 10°C.

Winemaking: Stainless steel vats with temperature control.

Wine's aging: None.

Alcohol: 13,5%

Total Acidity: 5,2 g/dm³

pH: 3,14

Grape Varieties: Malvasia Fina and Rabigato.



QUINTA DO GRANJAL D.O.C RED

Color: Ruby

Aroma: Ripe fruits, spices and floral traces Flavor: Good balance on the palate. A fruity and elegant wine.

Gastronomy: meat dishes, hunting recipes, mountain cheese, Ideal drinking temperature : 16° - 18°C.

Winemaking: Stainless steel vats with temperature control. Wine's aging: 6 months in the vat, and then in the bottle. Alcohol: 14%

Total Acidity: 4,9 g/dm³

pH: 3,72

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

Notes:



QUINTA DO GRANJAL DOC RED RESERVE

Color: Red with violet tones.

Aroma: Intense red fruit.

Flavor: Full-bodied, with well balanced tannins and a long and velvety end. Obs: Keep the bottle on its side, as much as possible in a cool and shady place,

Ideal drinking temperature : 16° - 18°

Alcohol: 13,85%

Total Acidity: 5 g/dm³

pH: 3,68

Grape Varieties: Touriga Nacional and Touriga Franca.



QUINTA DO GRANJAL DOC RED GRAND RESERVE

Color: Closed Ruby.

Aroma: Intense, with complex aromas of ripe red fruit, notes of coconut, vanilla and chocolate

Flavor: In the mouth it is smooth and powerful, with a long and velvety finish.

Ideal drinking temperature : 16° - 18°C.

Winemaking: Fermentation in tanks (lagar) with temperature control.

Wine's aging: 12 months in French oak barrel.

Alcohol: 14,18%

Total Acidity: 5 g/dm³

pH: 3,69

Grape Varieties: Touriga Nacional and Touriga Franca.

Notes:



QUINTA DO GRANJAL EXTRA VIRGIN OLIVE OIL

Olive-oil selected from the 40 acres of olive groves belonging to the Quinta do Granjal, with traditional system cultivation. In the traditional system, the olive trees have an array of wide spacing between trees providing a free vegetative growth resulting in large trees, among which, centennial ones. This oil is considered of superior category obtained directly from olives and solely by mechanical means, consisting exclusively of Extra Virgin Olive Oil. Distinctive flavor, fruity, bitter and spicy. Top ranking "best gourmet olive oils from Portugal" by Revista Vinhos .

Varieties :Cordovil, Verdeal and Cobrançosa.

Acidity (% oleic acid) - 0.2%

Index of peroxide (meq O₂ / kg) Max - . 20 absorbances: Max - 2.5

Notes:



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17. CASA DA CALDEIRA

A family with estates in the Douro Valley for several generations. Our farming cultures are the typical of the region: wine, olive oil and almond. In order to make our estates and work more profitable, we created in November 2013 the brand Casa da Caldeira. We are a environmentally friendly company. This care can be seen in our agricultural production: our olive growing is organic and our viticulture is an integrated production. Our wine is made with a cutting-edge technology. Grape bunches bellow standards are eliminated, full destemming, soft crushing, followed by a period of cold maceration. Alcoholic fermentation is made in a stainless steel fermentation vessel, with temperatures that range from 24 to 26 °C. Natural malolactic fermentation is done at the end of December, two months after the harvest.



CONDE DE ALMENDRA RED 2015

Sweet and soft wine with little wood.

It is an original DOC Douro, less heavy than the usual Douros and easier to drink. It is partially aged in stainless steel vessels (50%) and in American and French oak barrels (50%).

Alcohol: 13.2%

Total Acidity: 5,3 g/dm³

pH: 3,57

Grape Varieties: 25% Touriga Nacional, 40% Tinta Roriz and 35% Touriga Franca.



CASA DA CALDEIRA RED 2012

It partly ages in stainless steel vessels and 25% of it in French and American oak barrels. The design is made with vineyard branches and its color (purple) comes from the grapes. It shows berry notes on the nose and a soft concentrated mouth feel.

Alcohol: 13,6%

Total acidity: 5,2 g/dm³

pH: 3,59

Grape Varieties: 30% Touriga Nacional, 35% Touriga Franca, 35% Tinta Roriz.

Notes:



CASA DA CALDEIRA RESERVE RED 2014

Ages for 12 months, partly in stainless steel vessels and half of it in oak barrels. 1/4 In American oak Barrels 3/4 in French oak Barrels. The design symbolizes two of the richest resources of Miranda de Sousa Leite Family: "the vineyards are made of silver and the grapes are made of gold. It shows berry notes on the nose and a soft concentrated mouth feel and a final velvety taste.

Alcohol: 14,1%

Total Acidity: 5,1 g/dm³

pH: 3,64

Grape Varieties: : 50% Touriga Nacional, 25% Touriga Franca, and 25% Tinta Roriz. .



CASA DA CALDEIRA GRAND RESERVE RED 2014

It ages for twelve months in new oak barrels. 1/3 in american oak and 2/3 french oak. The design: The gold printed on the grapes and the company logo stands for the refinement of this wine, as it is our highest category. It shows berry notes on the nose and a soft concentrated mouth feel and a final velvety taste with shades of liquorice.

Alcohol: 14,6%

Total Acidity: 5,4 g/dm³

pH: 3,59

Grape Varieties: 70% Touriga Nacional, 20% Touriga Franca and 10% Tinta Roriz.

Notes:



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