

**SOUL
WINES**

**DOURO
PORTUGAL**

**LONDON
OCT 2018**



DOURO REGION

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

Outstanding wines & Ports of excellent quality from the Douro. Wines with a face, wines with history, wines with passion, wines with soul!

DOURO DEMARCATED REGION

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



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 are native to the region, and are grafted onto different types of rootstock, chosen according to their compatibility with the varietal and the characteristics of the soil. Varietals are regulated by a Decree-Law that lists the authorised 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

For each plot under vine, and there are more than 135,000 in the Douro Region, there is a register for each one, with specific 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.

All wine and Port has to be submitted to the Port and Douro Wine Institute (IVDP) for approval after which it is certified by a quality guarantee stamp on each bottle.

TERRITORY:
Porto and Douro

Douro and Porto are wine territories that have an important synergy between them. The Douro is the “production” territory, the rural component and the point of origin. Porto is the commercial territory and the city, also known as the entrance into the winemaking region on one side and the exit from which the final wine product is shipped worldwide. Both share the Douro river, which is used as the commercial vehicle for the wine shippers and the wine trade.

Porto is a city of merchants that is open to the world. Throughout its 800+ year history, it has played a central role in the development of the Portuguese economy through the actions of its citizens who, as dedicated traders, have always greatly encouraged relations with foreign cities and nations. Bolstered by this commercial dynamism, wine assumed a leading role, with the city acting as a midway store for the wines from the region and the markets across the Atlantic, thus reinforcing its role as a link with the winemaking region. This rich history prompted UNESCO to list Porto's historic centre as a World Heritage site in 1996.

The Douro, owing to its history and nature, is irrevocably associated with winemaking. With a climate that is very much its own and soil that demands arduous and unique methods of working the land, the Douro's magnificent landscape creates wines that can be found nowhere else on Earth. Port is its trademark and, undoubtedly, Portugal's greatest global brand.

Rocky mountains of schistous stones were broken up, creating a landscape that was designed and sculptured by the force of Man's ingenuity and determination.

The territory and its characteristics have made it a unique winemaking area and earned the Alto Douro Winemaking Region a listing as a UNESCO World Heritage site in 2001.

Port and Douro wines are an excellent example of the positive interaction and connection between the region and its wines. It is up to each of us to defend the continuity of this history, to safeguard it as the territory moves forward with the evolution and dynamism of previous generations.

THE STORIES

Port is a unique emblem of the sublime and uplifting nature of the Douro Region. Given that Port is a wine with long-standing traditions, it is hardly surprising that there are numerous captivating references to its history and the rituals that are observed when it is served.

On the 21st of October 1805, Admiral Nelson, commander of the British Fleet, was preparing for the Battle of Trafalgar. The story goes that he and his senior officers gathered to drink a glass of Port as they finalised the details of the battle, with the map of the opposing forces spread out on the table before them.

Nelson is said to have dipped his finger into his glass of Port (no doubt a Ruby) and used that to draw the lines of engagement: known as the "Nelson touch".

That is how Port inspired a battle that changed the course of European History!

It is also worth noting that members of the British Royal Navy are allowed to make the Loyal Toast whilst seated. This permission was decreed by William IV (1765-1837) who, when serving in the Navy, frequently cracked his head on the low beams on board ship.



Port is the preferred wine for the Loyal Toast in England.

Curiously, port is the only wine that members of the British royal family serve themselves, always passing it to the left, clockwise (the side closest to the heart).

OTHER WINES IN THE DOURO DEMARCATED REGION

"Douro is, within the cloak of insignificance that enshrouds us, the only immeasurable evidence that enables us to astound the world." (Miguel Torga, 1950)

Only such a region could bear the finest fruit that nature can provide, producing intense, full-bodied wines that are blessed with a



freshness that comes from the altitude and the cool nights whilst the grapes ripen.

The importance of these wines has grown in the past few years thanks to their enormous potential for quality.

Made with the most modern methods and the finest selection of grapes, the personalities of the reds, whites and rosés are a true reflection of the soil, climate and a respect for nature. These wines smell and taste of the Douro with the unique characteristics of schist rock, wild flowers and berries.

During the 1990s, many farmers, some already active in the Port trade, began to dedicate themselves to producing Douro still wines, thus turning the Douro Demarcated Region into one of the most dynamic winemaking regions in Europe. This contribution positioned Portugal as one of the most promising wine regions, particularly for Red wines.

The World Bank funds, along with membership, from 1986 onwards, of the European Economic Community, permitted many investments in projects that triggered the potential of a region full of latent resources. One example was the study of the enormous variety of native vines. Portugal was a pioneer in this study, developing new research for the best use of this rich and unique heritage.

Wineries were refitted with the most modern equipment. A new generation of oenologists was born, many of whom trained and acquired their expertise in Portugal and abroad or in several national institutions, of which the University of Trás-os-Montes and Alto Douro is of particular relevance.

Generations revolutionised winemaking in the region and brought international fame to the Douro terroir.

Many growers who until then had sold their grapes to Port companies or to cooperatives in the region, began making and selling their own wines. The barriers came down and Douro still wines became available to wine lovers everywhere.

In addition to Port, several styles of wine are made in the Douro Demarcated Region: White, Red and Rosé still wines, Sparkling wines and a fortified wine, Moscatel do Douro.

Douro White

One of the least well-known styles in the region, Douro whites tend to be dry, soft and rich, with floral, citrine and mineral tones. Full-bodied by nature, these wines frequently age in wood and are straw-coloured, reminiscent of tropical fruit. These mainly come from a blend of grapes such as Gouveio, Viosinho, Rabigato and Malvasia Fina, and there are also excellent examples of wines from single varieties.

Douro Red

Red Douro wines, are mainly made from blending Touriga Nacional with Tinta Roriz or Touriga Franca grapes, among many others (but occasionally using single varieties). They are full-bodied and robust with hints of woodland aromas. Although they have great potential for ageing, they may be drunk young as to best appreciate their intense fruitiness.

Douro Rosé

Rosé wines, also made in the Douro Demarcated Region, are made from red grapes but using the method for white wines (they are fermented without the skins). They usually have floral aromas of violet and lavender and taste of strawberry and raspberry, with fresh mineral and straw nuances and are bright pink in colour.

Sparkling Wine

The sparkling wines made in the region are normally made with white grapes, although various red varieties may also be used. They are usually full-bodied, and can be dry or sweet. The altitude of the vineyards (500 to 600 metres) offers coolness and humidity, allowing the grapes to ripen later. The musts have higher levels of acidity and lower levels of alcohol. In addition to the altitude, the soil - a mixture of schist and granite - contributes greatly to refining these wines giving them excellent aromas.

Douro Moscatel

The Douro Moscatel designation of origin offers interesting and complex sweet wines, made from Moscatel Galego Branco grapes. This variety can be found throughout the entire Douro Demarcated Region, especially in the area around the higher-altitude cities of Alija and Favaio, in the extreme north of the heart of the Douro, the Cima Corgo. These vines thrive in the highest altitudes (approximately 600 m), where the soil goes from schist to granite and where the land is cooler.

font:

In, Port - Celebrating Life

Edição do IVDP - Instituto dos Vinhos do Douro e Porto

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QUINTA DOS LAGARES

DOURO DOC

VITAVITIS.PT



1. QUINTA DOS LAGARES

The vineyards of Quinta dos Lagares lie in the Pinhão river valley in the Douro region, covering 27 Hectares 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) with the remaining 50% covered by forest. The ratio between area of vineyards and natural vegetation is below 1 to 1 which is among the highest in the Douro region.

Along with the recognized terroir is the varieties, all indigeneous, and age diversity of the existing vineyards. In Quinta dos Lagares, 60% of the vineyards are aged between 40 and 70 years old with the remaining 40% between 6 and 14 years old. That means a big 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, 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, he returned to the origins to accomplish the ancient dream of producing Quinta dos Lagares wines with contribution of Luís Leocádio, the young promisor winemaker that makes them, and the consultancy from 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 Rose Mourisco 2017, and Porto Vintage 2016.



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QUINTA DOS LAGARES MOURISCO 2017

A very elegant and gastronomic rosé. With a salmon pink color and bouquet of fruit, spices and floral. In the mouth is mineral and long and full of texture and finesse.

Aged for 6 months in inox (50%) and for 6 months in oak barrels lightly toasted(the other 50%) , the Quinta dos Lagares Mourisco is the the only Rosé in the world made with the grape: Mourisco.

Alcohol vol – 14%

Acidity.(g/l) 4.6

Notes:



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 strutured 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

Notes:



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

Notes:



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

Notes:



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 mouse is mineral with grapefruit notes with good persistence.

Great gastronomic aptitude. Excellent with curry dishes, white meat, grilled fish an desserts. Serve at 10o to 12o C. Wine Varieties: Viosinho, Rabigato, Malvasia , Rabigato and old vineyards

Type: White wine

Alcool: 13,0%

Total Acidity: 5 g/l ac.

pH: 3,32

Production: 2600 bottles

Notes:



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°) . 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."

Notes:



DOURO & PORT WINES

Alves de Sousa

2. ALVES DE SOUSA

The Alves de Sousa family has been producing wines in the Douro Valley for five Generations. The old and ever-present desire to find the best embodiment of a Douro vineyard has led Alves de Sousa to work only with indigenous grapes from the family's vineyards. The quality and singularity of the wines have been widely recognized with distinctions and mentions in the most acclaimed national and international publications. The "Producer of the Year" award presented in 1999 and again in 2006 by the most important Portuguese Wine Magazine ("Revista de Vinhos"), was awarded to the Alves de Sousa family. The winery was the first in history to receive the most coveted and prestigious distinction for Portuguese wine producers twice



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BRANCO DA GAIVOSA 2017

Bright and citric. Complex and elegant bouquet, with a light vanilla hint, white stone fruits and white flowers. Full-bodied but very fresh, mineral and very complex. Pairs well with salmon, cod-fish but also chicken and turkey.

Grapes: Malvasia Fina, Gouveio, and rabigato

Temperature and Service Conditions: 10°C

Aging ability in the bottle: 7-8 years

Alcohol: 12,50%

Total Acidity (g/dm³): 5,00

pH: 3,41

Notes:



BRANCO DA GAIVOSA GRANDE RESERVA 2015

Clear straw yellow colour. Floral, with a hint of lychees and a great minerality. The fine oak presence is very subtle and shows great class. Complex, fresh and elegant. A white of great class and aging ability.

Grapes: Gouveio, Malvasia Fina, Avesso and Arinto.

Temperature and Service Conditions 12°C; open 30 minutes before serving (decant if possible).

Aging ability in the bottle: 10 years

Alcohol: 12,50%

Total Acidity (g/dm³): 6,00

pH: 3,31

Notes:



GAIVOSA 1ºs 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

Notes:



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

Notes:



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).

Notes:



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.

Notes:



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.

Notes:



QUINTA DA GAIVOSA PORTO VINTAGE 2016

Deep ruby color. Flavors of dry plums, floral nuances, graphite, blackberries and licorice. Smooth, with great elegance and depth. Long and harmonious finish. Great aging ability, although it shows a great harmony in its youth. Aging ability in the bottle: 30-35 years

Service Conditions: 15°C; open 30min. before serving. Pairing suggestions: Cheeses, chocolate and red fruits desserts.

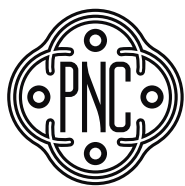
Alcohol: 19,5%

Total acidity: 3,63g/dm³

pH: 3,78

Wine Varieties: Sousão, Touriga Nacional, Touriga Franca.

Notes:



PARCEIROS
EST. 2013
NACRIAÇÃO





3.

PNC | PARCEIROS NA CRIAÇÃO

PNC is both an abbreviation of the company's full name (Partners In Creation), and the 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. Through his Family, João Nápoles de Carvalho developed a special fondness for the region. He spent some of his childhood in the 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. His love for the land and the desire to continue the family legacy awoke João to his 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.



PARCEIROS
EST. 2013
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CASA DA ESTEIRA BRANCO 2017

This wine come from two sub-regions of the Douro and two vineyards at different altitudes, exhibitions and castes, 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 40years | 65 years

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

Harvest: Hadwork in boxes of 20Kgs

Vinification: Fermented in stainless steel vats

Ageing: stainless steel until bottling

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

Notes:



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 na impressive texture.

Álcool: 14,2% vol.

Acidez Total: 5,8 g/l

pH: 3,5

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

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.

Notes:



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

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

Notes:



H'OUR RED 2012

This wine come 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 (which 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

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).

Notes:



ODISSEIA

DOURO VALLEY





4. ODISSEIA

Produced for the first time in 2004 by the French winemaker Jean-Hugues Gros, the wines of Odisseia are a true representation of the wonderful terroir of the Douro valley balanced with the typical portuguese grapes such as Touriga Nacional and Touriga Franca. The experience acquired in France and abroad has allowed a unique profile to develop, awarding these wines regular accolades in the national and international press.



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ODISSEIA WHITE – DOURO 2017

Produced with traditional Portuguese grapes like Viosinho, Rabigato and Codega do Larinho. Fermented at low temperature – 14°C – for 3 weeks and then aged in stainless tank until bottling

Type: White

Alcohol: 13,5%

Total Acidity: 5,8 g/l

pH: 3,26

Production: 9600 bottles

Notes:



ODISSEIA ROSÉ – DOURO 2017

Produced with traditional Portuguese grapes like Touriga Franca, Tinta Roriz and Tinta Barroca. Fermented at low temperature – 14°C – for 3 weeks and then aged in stainless tank until bottling

Type: Rosé

Alcohol: 13%

Total Acidity: 5,8 g/l

pH: 3,24

Production: 3000 bottles

Robert Parker – Wine Advocate: 88/100

Challenge International Du Vin: Gold medal

Notes:



LITTLE ODISSEIA RED – DOURO 2016

Produced with the Portuguese varieties Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Barroca. Fermented in stainless tank for 7 days at 25°C – Unoaked

Type: Red

Alcohol: 14%

Total Acidity: 5,3 g/l

pH: 3,7

Production: 15600 bottles

Robert Parker – Wine Advocate: 88/100

Notes:



ODISSEIA RED – DOURO 2014

Produced with the Portuguese varieties Touriga Nacional, Touriga Franca, Tinta Roriz. Fermented in stainless tank for 7 days at 25°C. After the malolactic fermentation, 20% of the blend aged in used barrels

Type: Red

Alcohol: 14%

Total Acidity: 5,2 g/l

pH:3,6

Production: 14000 bottles

Decanter Asia Wine Awards: 91 – Silver medal

Notes:



ODISSEIA RESERVA RED – DOURO 2015

Produced with the Portuguese varieties Touriga Nacional, Touriga Franca, Tinta Roriz. Fermented in stainless tank for 7 days at 25°C. After the malolactic fermentation, 50% of the blend is aged in new French barrels for 6 months

Type: Red

Alcohol: 14%

Total Acidity: 5,2 g/l

pH:3,7

Production: 9600 bottles

Robert Parker – Wine Advocate: 90/100

Mundus Vini: Gold medal

Notes:



ODISSEIA VINHAS VELHAS 2016

Is produced with grapes from old vineyards, planted with a lot of different varieties.


The vineyards are located at an altitude of 500 to 600 m. That gives to the wine a lot of freshness, elegance and a balanced acidity.

The wine is aged in 500 liters French oak barrels for 12 months

Notes:



ADEGA
DE
SABROSA



5. ADEGA DE SABROSA- VINHOS FERNÃO DE MAGALHÃES

In July 1958, the Village de Sabrosa in the district of Vila Real was born. It consisted of a concentration of small and medium sized farmers who produced wine at home, in their own wineries, mills and individual cellars.

The union is strength and winery was gaining scale of production, giving back to what was a trend of the region. Today, with almost 600 members, the Sabrosa Winery produces the famous wines of Fernão de Magalhães, a tribute to the Portuguese explorer. His 1519-1522 Spanish expedition to the East Indies was the first circumnavigation trip of the earth).



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FERNÃO DE MAGALHÃES RESERVE RED 2014

Notes of fresh berries well integrated with an elegant note of spices. Elegant, persistent and in harmony with a very compact firm tannin structure. It is an excellent choice to pair with cheese and game dishes.

Alcool: 13,5%

Total Acidity: 5,6g/L

pH: 3,54

Wine Varieties: Tinta Roriz and Touriga Nacional

Notes:



FERNÃO DE MAGALHÃES RESERVE WHITE 2014

Citrus and floral flavors with notes of wood. It is fresh and has a good acidity with a long persistent finish. It is an excellent choice to pair with fish and seafood dishes, as well as salads.

Alcool: 13,0%

Total Acidity: 5,0g/L

pH: 3,46

Wine Varieties: Gouveio, Viosinho and Rabigato

Notes:



DOC TINTO FERNÃO DE MAGALHÃES - 2016

Concentrated and complex aromas. Notes of fresh berries. Elegant, evolved, and a long balanced finish. It is an excellent choice to pair with red meat.

Alcool 14,5% VOL.

Total Acidity: 5.1 g

pH: 3.81

Grapes; Touriga Nacional, Touriga Franca e Tinta Roriz

Color: Red Rubi

Notes:



DOC BRANCO FERNÃO DE MAGALHÃES - 2017

Intense and fresh, floral with notes of tropical fruit. Good acidity, balanced and long-lasting finish. It is an excellent choice to pair with fish and salads.

Alcool 13% VOL.

Total Acidity: 6.1 g

pH: 3.24

Grapes; Gouveio, Viosinho, Rabigato e Fernão Pires

Color: Bright and Citrine

Notes:



FERNÃO DE MAGALHÃES DOC ROSE

Intense, fresh, floral, with notes of red fruit. Balanced, fresh and good acidity. It is an excellent choice to pair with white meat, salads and pasta.

Alcool: 12,5%

Total Acidity: 4,68 g/L

pH: 3,42

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz

Notes:



FERNÃO DE MAGALHÃES PORTO 10 ANOS

Intense with notes of nuts and ripe fruit and subtle notes of wood. Sweet and full-bodied with a long-lasting flavor. It is an excellent choice to pair with desserts.

Alcool 19% VOL.

Grapes; Touriga Nacional, Touriga Franca e Mourisco

Color: Gold tones

Notes:



FERNÃO DE MAGALHÃES PORTO WHITE

Floral and fruity aromas with notes of nuts, namely almonds. Sweet finish well balanced with acidity and freshness. It is an excellent aperitif. Port & Tonic is an excellent option for Summer time.

Alcool 19,4% VOL.

Grapes; Rabigato, Malvasia Fina, Moscatel Galego e Gouveio

Color: white - Golden

Notes:



FERNÃO DE MAGALHÃES PORTO RUBY

Red fruit aroma. Structured and soft with a well-balanced sweetness, acidity and alcohol. It is an excellent 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

Notes:



FERNÃO DE MAGALHÃES MOSCATEL RESERVA

Notes of tangerine, candied orange and caramel. It shows a fine sugar/acidity balance which provides an excellent freshness to it. It is an excellent choice to pair with sweet desserts. Aged in old oak casks.

Alcool 17% VOL.

Total Acidity: 4.5 g

pH: 3.33

Grapes; Moscatel Galego Branco

Color: Golden

Notes:



PORTO PINK "FERNÃO DE MAGALHÃES"

Alcool 19,5% VOL.

Total Acidity: 4.51 g

pH: 3.49

Grapes: Touriga Nacional, Touriga Franca and Tinta Roriz.

Color: Pink

Notes:



Quinta do Mourão





6. QUINTA DO MOURÃO

Since 1999, the Mário Braga , Herdeiros Organsiation, has been developing a set of estates around Quinta do Mourão. These estates were formed in 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 undergone a number of changes. These range from the restructuring of the vineyard to the modernisation of the winery with a new cellar featuring the latest technology, 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”.



Quinta do Mourão

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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

Notes:



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

Notes:



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

Notes:



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.

Alcohol: 20% vol

Total Acidity: 4,57

pH: 3,48

Notes:



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

Notes:



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

Notes:



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

Notes:



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

Notes:



S. LEONARDO PORTO WHITE WINE 50 YEARS

1962 and 1967, two years of devastating floods in Portugal. Very wet then, the wines from those years present an amazing acidity with is a great ally for a Port of this age.

Notes:



S. LEONARDO VERY OLD WHITE 90

In 1927, Mario Braga was born, creator of the project "Quinta do Mourão". So then was born this amazing wine, bottled 90 years after as a tribute to our beloved father.

Notes:



QUINTA DAS LAMEIRAS





7. QUINTA DAS LAMELAS

Quinta das Lamelas is a family project comprising four estates, which have produced Port and Douro Wines since 1836. In 2005, the brand Quinta das Lamelas was created with the aim of producing and bottling high quality wines. The project honours the history and traditions inherited from the previous four Generations.

Quinta das Lamelas produces Port and Douro Wines exclusively from the grapes grown on their own vineyards, including traditional red grapes such as Touriga Nacional, Touriga Franca, Tinta Roriz and Sousão. They have also been focusing for many years on producing and ageing White Ports. Consequently, they are able to present some of the oldest White Ports in the Market.



QUINTA DAS LAMELAS

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QUINTA DAS LAMELAS



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

Notes:



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

Notes:



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

Notes:



QUINTA DAS LAMELAS RESERVE TINTO 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.

Alcool: 14,0%

Total acidity: 5,g/l

pH: 3,61

Wine Varieties: Touriga Nacional, Touriga Franca and Tinto Cão.

Notes:



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

Notes:



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

Notes:



QUINTA DAS LAMELAS



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

Notes:



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

Notes:



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

Notes:



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

Notes:



QUINTA DAS LAMELAS 2016 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

Notes:



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

Notes:





8. VALE DA VEIGA

Vale da Veiga lies on the banks of the Douro river, where the landscape is dominated by the geometry of vineyards and terraces of shale slopes.

Here, man's strength joined the hand of God, and together shaped this beautiful land that is the recognized cradle of some of the best Douro Superior wines.

Our century-old vineyards are grown in schist soils with full respect to nature, allowing a balanced production and optimal extraction of each grape variety.

The large differences in altitude, the schist soils and a microclimate with extreme temperature variations allow us to obtain grapes of excellent characteristics and of unique terroir.

We produce high quality wines in Douro Superior, exclusively from a careful selection of grapes from our vineyards that are used to produce the best Port wines.

Vale da Veiga produces DOC Douro wines, Red Reserve, Red Colheita, Rose and White as well as an exclusive extra virgin olive oil exclusively made from centenary olive trees.



Vale da Veiga - Douro Wines
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VALE DA VEIGA RED RESERVE 2014

Made from Douro's noble grape varieties and a field blend of old vines (about 15 different traditional grape varieties), this Red Reserve was bottled after 12 months of aging in French oak barrels.

Shows an intense rubi colour, a ripe red fruit bouquet and a smooth and elegant finish.

GRAPE VARIETIES | Touriga Nacional, Touriga Franca e Tinta Roriz and grapes from old vines (vineyards from 70 to 100 years)

Alcohol: 14 %

Total Acidity: 5 g/l

Ph: 3.79

Notes:



VALE DA VEIGA RED COLHEITA 2015

Made from a selection of Touriga Franca, Touriga Nacional and Tinta Roriz, this wine was bottled after 6 months aging in French oak barrels.

Shows an intense rubi color, a red wild fruit bouquet, soft tannins and a smooth and velvety palate.

GRAPE VARIETIES | Touriga Nacional, Touriga Franca e Tinta Roriz

Alcohol: 13,5 %

Total Acidity: 4,6 g/l

Ph: 3.80

Notes:



VALE DA VEIGA WHITE OLD VINES WITHE 2016

Made from a field blend of old vines (about 20 different grape varieties from vines aged between 70 and 100 years old) this Withe Vinhas Velhas represents the traditional Douro in its purest state.

Presents a fresh and fruity bouquet and a complex taste with a long and lasting finish.

GRAPE VARIETIES | Old vines with multi grape varieties, traditional of Douro, from vineyards aged between 70 and 100 years old.

Alcohol: 12,5 %

Total Acidity: 5,2 g/l

Ph: 3.35

Notes:



VALE DA VEIGA WHITE COLHEITA 2016

Made from Rabigato, Códaga do Larinho and Viosinho grape varieties this wine presents a citric yellow colour, a fruity and floral bouquet and a fresh and soft palate with a light elegant finish.

GRAPE VARIETIES | Rabigato, Códaga do Larinho, Viosinho.

Alcohol: 12 %

Total Acidity: 6,2 g/l

Ph: 3.12

Notes:



VALE DA VEIGA ROSÉ 2015

This salmony-pink rosé has a red fruit aroma and a fresh taste with an elegant and persistent finish. Serve chilled as an appetizer or with light dishes, salads, seafood and sushi.

Grape Varieties: Touriga Nacional, Touriga Franca e Tinta Roriz

Alcohol: 13.5%

Total Acidity: 3,0 g/l

pH: 3,96

Notes:

RED AND WHITE WINE



D'ORIGEM

DOURO - PORTUGAL

CASAL DE LOIVOS



9.

D'ORIGEM

D'Origem is a company manufacturer and bottler of D.O.C. Douro wines (Registered Designation of Origin), that was founded in 2001.

D'Origem bet on the quality of its wines, originating from 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 some of the best wines in 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 a low acidity, extracted from existing olive trees on the farm, and Grape juice.

The company also owns the Museum of Olive Oil, located in Casal de Loivos, 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.



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VELHA GERAÇÃO GRANDE RESERVA 2015

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

Notes:



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, Códega.

Type: White

Acquired alcoholic content: 13 %

Total Acidity: 5,6 g/l

Ph: 3,5

Production: 1700 btls

Notes:



FÍSGAS 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%

Notes:



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 typical 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

Notes:



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

Notes:



MONTE SÃO SEBASTIÃO





10. 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 building a small winery with the traditional "lagares" for wine pressing and a small house for the estate staff.

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 devoted to the production of wine, grapes and olives, it is located 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 the wines are produced with estate grown grapes using native varieties - 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 granite or transition soils and the land is located at an average altitude of 500 metres to preserve the natural freshness. The red grapes are grown at lower altitudes. All varieties are grown on vertical shoot positioning trellises without irrigation.



MONTE
SÃO SEBASTIÃO

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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 gives it freshness and liveliness, ending delicately.

Vine varieties: Rabigato, Códaga do Larinho, Gouveio

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

Notes:



MONTE SÃO SEBASTIÃO RESERVA BRANCO 2017

"The grapes were carefully selected in the vineyard and at the winery on the selection tables, followed by a slow and gentle pressing. The must fermented naturally and aged for 6 months in French oak barrels. Best with first courses, fat fishes and white meats. Serve at 12°C."

Vine varieties: Rabigato and Gouveio

Alcool: 13 % | AT 6.0 | PH 3.45

Notes:



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 gives it freshness and liveliness, ending delicately.

Vine varieties: Tinta Barroca, Tinta Roriz, Touriga Nacional

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

Notes:





MONTE SÃO SEBASTIÃO RED 2015

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: 12, 5%

Total Acidity: 4, 9 g/dm³

pH: 3,72

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

Notes:



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, Touriga Nacional.

Type: Red

Alcohol: 13%

Total Acidity: 5,2 g/dm³

pH: 3,65

Production: 3000 bottles

Notes:



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

Notes:



MONTE
SÃO SEBASTIÃO



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

Notes:



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.

Notes:

M

*Coimbra
de Mattos*





11. COIMBRA DE MATTOS

The agricultural society Coimbra de Mattos has a long tradition in the production of quality wines, where vine and wine culture has been passed down from generation to generation. It includes 55 hectares of vineyards in the Douro Region (between 'Galafura' and 'Peso da Régua'). There is also a museum of wine 'Cellar of Giestas Negras', housed in an old (but recently renovated) 16th Century cellar. 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. The museum also has some rare pieces such as a 300+ year old 8 foot long press made of chestnut wood, that has served to "crush the grapes."



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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

Álcool - 19,69 % Vol.

Sugar - 3,4º Baumé

Volatile acid - 0,31 g/dm

Notes:



PORTO VALRIZ OVER 40 YEARS OLD

Varieties: Tinta Amarela, Tinta Roriz and Touriga Franca

Alcohol - 20,17% Vol.

Sugars - 4,7º Baumé

Volatile acidity - 0,78 g/dm³

Taste notes: Colour - Light golden, with green shades around the glass. Aromas - Intense of dry fruits, where is prominent the nuts with light smell of chocolate. Flavour - Exceptional harmony in the taste, lasting the taste in the mouth to the pleasure of the good appreciators

Notes:



PORTO VALRIZ 20 YEARS OLD

Varieties: Tinta Amarela, Tinta Roriz and Touriga Franca

Alcohol - 19,83% Vol.

Sugars - 4,7º Baumé

Volatile acidity - 0,87 g/dm³

Taste notes: Colour - Red light golden. Aromas - There is the aging in casks of chusnut with many flavors of oxidative aging, noble (esters and aldehydes) with vanilla and light hazelnut. Flavour - Sweet and balanced and very extended

Notes:



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

Notes:



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

Notes:



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

Notes:



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

Álcool - 14,2% Vol.

Volatile acid - 0,6 g/dm

Notes:



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

Notes:





12. VINHOS DE FAVAIOS

The improvement, requalification and plantation of new vineyards resulted in an improvement of the grapes being 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.



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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.

Notes:



TACTUS WHITE DOC

After the meticulous choice of grapes, these were vinified with controlled temperature to preserve the varietal aromas of the used grape 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: Gouveio, 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.

Notes:



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.

Notes:



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 na intense taste. It is a great liqueur wine for those who really appreciate excelente wines.

Alcohol: 16%

Total Acidity: 3,81 g/l

pH: 3,50

Grape Varieties: White traditional grapes of Douro valley.

Notes:



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 excelente 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:



TACTUS DOURO WHITE 2017

Color: Bright Citrine

Nose: Tropical aroma , with predominance of notes of passion fruit

Mouth: Elegant wine, with good volume and structure, where citrus and mineral notes dominate, shows a balanced acidity and good persistence.

Alcohol: 14 %

Total Acidity: 5.9 gr/L

pH: 3,3

Grape Varieties: Donzelinho Branco, Viosinho, Rabigato

Notes:



Bula

PORT | DOURO WINE



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. These lands 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.



PORT | DOURO WINE

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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 live lines of the grape through its citrine and crystal clear colors. While the aroma expresses soft notes of passion fruit and apricot, and gentle touch of minerality, that provides a refreshing, long finish. Best served at 8°C

Grapes Varieties: Viosinho, Códaga de Larinho, Rabigato Moreno e Malvasia

Alcohol | 12,8 % Vol

Total Acidity | 5,4 g/dm3 (Tartaric Acid)

pH | 3,28

Notes:



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 age 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 sea food and fish.

Best served at: 8/10 °C

Grapes Varieties: Viosinho, Códaga de Larinho, Malvasia e Rabigato Moreno

Alcohol | 13,10 % Vol

Total Acidity | 5,1 g/dm3 (Tartaric Acid)

pH | 3,29

Notes:



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

Notes:



BULAS DOC RESERVERED 2015

Bulas Douro Reserve Red 2015 is a wine produced with the best grapes of the old vineyards and Touriga Nacional from Quinta da Fozzeira and Quinta da Costa de Baixo. It was vinified in controlled temperature, prolonged maceration, the grapes were foottrodden 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

Notes:



BULAS DOC GRAND RESERVE RED 2012

Bulas Grande Reserva Tinto 2012 was produced with grapes of excellent quality from Quinta da Fozzeira 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. Its aged 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 violet 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 blend field of old vineyards

Alcohol | 14,07 % Vol

Total Acidity | 5,0 g/dm3 (Tartaric Acid)

pH | 3,71

Notes:



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

Notes:



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

Notes:



BULAS PORTO 30 YEAR TAWNY

This wine is the result of a careful blend of port wines aged in oak casks, in the winery, following the old Douro wine making 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 it is thick and creamy, with intense notes of coffee which come through on the palate along with a smooth and very soft long finish.

To be served at 14°C

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

Alcohol | 20,0 % vol.

Total Acidity | 4,76 g/dm³ (Tartaric Acid)

pH | 3,53

Notes:



BULAS PORTO 40 YEAR 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.

To be served at 14°C

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

Alcohol | 20,2 % vol.

Total Acidity | 5,34 g/dm³ (Tartaric Acid)

pH | 3,55

Notes:



BULAS PORT LBV 2012

Port wine from a single harvest, this wine ferments in stainless steel tanks, trodden by foot and during 4 years until the date of bottling. Dark red color, almost opaque. A very intense and complex aroma with balsamic notes of black fruits and chocolate. In the mouth it is dense, full bodied, with a very present acidity. It has a long, persistent and greedy ending.

To be served at 18°C

Grapes Varieties | Touriga Nacional, Touriga Franca, Tinta Roriz e Vinhas Velhas

Alcohol | 20 % Vol.

Total Acidity | 4,06 g/dm³ (Tartaric Acid)

pH | 3,78

Notes:



BULAS PORTO VINTAGE 2011

Bulas Vintage 2011 is a Port of excellence with a unique personality, made from the best grapes from Quinta da Fozzeira and Quinta da Costa de Baixo. The vinification was processed by traditional methods, and trodden by foot in granite lagares. With two years of ageing in non-oxidative environment, in order to preserve its young and fruity character, this Vintage Port displays a deep purple colour and offers an exuberant ripe dark berry aroma. It is complex on the palate, with a long and luxurious finish.

To be served at 16 - 18°C

Grapes Varieties | Touriga Nacional, Touriga Franca, Tinta Roriz e Vinhas Velhas

Alcohol | 20 % Vol.

Total Acidity | 4,08 g/dm³ (Tartaric Acid)

pH | 3,73

Notes:



BULAS PORTO VINTAGE 2013

Bulas Vintage is a Port of excellence with a unique personality, made from the best grapes from Quinta da Costa de Baixo. The vinification is processed by traditional method and trodden by foot in granite lagares. After two years of ageing in non oxidative environment was bottled to preserve its young and fruity character. Vintage Port has a deep purple colour, with an exuberant ripe dark berry aroma. Complex on the palate with a long and luxurious finish, this wine is a fine match with dark chocolate desserts, and richly flavoured cheeses.

To be served at 16 - 18°C

Grapes Varieties | Touriga Nacional, Touriga Franca, Tinta Roriz e Vinhas Velhas

Alcohol | 20 % Vol.

Total Acidity | 4,00 g/dm³ (Tartaric Acid)

pH | 3,85

Notes:



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