



NEW YORK  
USA  
JUNE 2018





NEW YORK  
USA  
JUNE 2018





# DOURO REGION

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

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

## DOURO DEMARCATED REGION

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



## DOURO DEMARCATED REGION 3 FUNDAMENTALS:

### A) THE SOIL

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

### B) THE CLIMATE

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

### C) THE VARIETALS

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

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

#### c) Most noteworthy varietals

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

### SCORING METHOD | 135.000 PARCELS

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

#### Factors considered:

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

### FINALLY A PORT / DOURO WINE !

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



# INDEX

	page
1- Quinta do Mourão	.06
2- PNC   Parceiros na Criação	.10
3- Aneto Wines	.14
4- Quinta Dona Doroteia	.18
5- Bulas	.22
6 - Vale da Veiga	.26
7- Alves de Sousa	.30
8- Quinta da Barca	.34
9- Monte São Sebastião	.38
10- D'Origem Vinhos	.42
11- Quinta das Lamelas	.46





## Quinta do Mourão

Quinta do Mourão  
Cambres  
5100-387 Lamego

Tel: 254324323

Fax: 254324324

geral@quintadomourao.pt

www.quintadomourao.pt

### 1. QUINTA DO MOURÃO

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

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

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

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





**SÃO LEONARDO 10 YEARS OLD TAWNY**  
 Tawny Color.  
 Complex aromas like raisins and dry fruits.  
 Full-bodied in the palate with a long finish.  
 Serve at a moderate temperature from 12 to 16°C.  
 Alcohol: 20 % vol  
 Total Acidity: 4,34  
 pH: 3,37



**SÃO LEONARDO 20 YEARS OLD TAWNY**  
 Tawny Color.  
 Complex aromas like dried fruits, vanilla and honey.  
 Full-bodied and harmonious in the palate with a long finish.  
 Serve at a moderate temperature from 12 to 16°C  
 Alcohol: 20%  
 Total Acidity: 4,14  
 pH: 3,46



**SÃO LEONARDO 30 YEARS OLD TAWNY**  
 Tawny Color.  
 Intense aromas like dried fruits, and honey.  
 Full-bodied, smooth and harmonious in the palate with a great balance between sweetness and acidity.  
 Long and persistent finish.  
 Alcohol: 20% vol  
 Total Acidity: 4,6  
 pH: 3,43



**SÃO LEONARDO 40 YEARS OLD TAWNY**  
 Greenish tawny Color.  
 Intense aromas like dried fruits, and honey.  
 Full-bodied, smooth and harmonious in the palate with a great balance between sweetness and acidity.  
 Very long and persistent finish.  
 Alcohol: 20% vol  
 Total Acidity: 4,57  
 pH: 3,48



#### SÃO LEONARDO 10 YEARS OLD WHITE

Golden white color.

Intense aromas like fresh and dried fruits and spices. Well balanced in the palate with both sweetness and acidity well-integrated and a long finish.

Alcohol: 20%

Total Acidity: 3,51

pH: 3,65



#### SÃO LEONARDO 20 YEARS OLD WHITE

Golden white color.

Intense aromas like dried fruits, spices and toasted vanilla.

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

Alcohol: 20%

Total Acidity: 4,56

pH: 3,58



#### QUINTA DO MOURÃO 2013 RED RESERVE DOURO

Grapes: Touriga Franca, Touriga Nacional

Intense red color.

Intense aromas fo red fruits.

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

Alcohol: 14%

Total Acidity: 4,8

pH: 3,61



#### RIO BOM 2011 RED RESERVE DOURO

Grapes: Touriga Franca, Touriga Nacional

Intense red color.

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

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

Alcohol: 14%

Total Acidity: 4,7

pH: 3,62



**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.



**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.



**S. LEONARDO VERY OLD WINE PORTO TAWNY**  
 Fermentation in vats interrupted by the addition of grape brandy. Aging in old wood casks. Deep green golden color. The aroma presents notes of roasting, honey, tobacco, apricot, nuts, caramel and orange. It's a sequence of endless aromas. In the mouth it's a full bodied, and very complex.  
 Grapes: Touriga Nacional and Touriga Franca, Tinta Roriz, Tinta Barroca and Tinto Cão.  
 Alcohol: 19.9%  
 Total Acidity: 9.15 g / l  
 pH: 3.38



Quinta de Montravesso s/n  
Barcos  
5120 -82, Tabuaço  
Portugal

info@parceirosnacriacao.pt

Telf: (+351) 254 782 093

Telm: (+351) 937 403 965

## 2. PNC | PARCEIROS NA CRIAÇÃO

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





#### CASA DA ESTEIRA RED RESERVA 2014

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

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

Álcool: 14,2% vol.

Acidez Total: 5,8 g/l

pH: 3,5

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



#### CASA DA ESTEIRA TOURIGA NACIONAL 2015

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

Excellent with meat dishes.

Best served at: 16°C.

Alcohol: 13,8%

Total Acidity: 6,1 g/dm<sup>3</sup>

pH: 3,4

Grape Varieties: 100% Touriga Nacional.



#### 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.

Alcool: 14,52%

Total Acidity: 6,86 g/dm<sup>3</sup>

pH: 3,53

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



#### H'OUR RED 2012

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

Vineyards: 9 and 40 years | 65 years

Grapes: ( 80%) Old Vineyards ( 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



#### 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/dm<sup>3</sup>

pH: 3,37

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



Quinta do Paço  
5050-090 Godim,  
Peso da Régua  
Portugal

anetowines@gmail.com  
Telf: (+351) 254 318 400  
Telm: (+351) 963 060 881  
www.aneto.com.pt

### 3. ANETO WINES

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

#### PRODUCTS

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





#### ANETO WHITE COLHEITA 2017

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

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

Alc/vol: 12,5%

Total acidity: 6gr/l (tartaric acid)

PH: 3,2



#### ANETO WHITE RESERVE 2015

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

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

Wine Varieties: 50% Semillon, 50% Verdelho

Type: White

Alcool: 13%

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

pH: 3,1



#### ANETO WHITE GRAND RESERVE 2015

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

Varieties: Alvarinho, Viosinho and Encruzado.

Alc/vol: 12,5°

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

PH: 3,1



#### ANETO ROSÉ 2017

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

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

Type: Rosé

Alcool: 12%

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

pH: 3,4



#### ANETO RED 2014

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

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

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

Type: Red

Alcool: 14%

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

pH: 3,7



#### ANETO RED RESERVE 2013

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

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

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

Type: Red

Alcool: 14%

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

pH: 3,7



#### ANETO RED GRAND RESERVE 2013

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

Varieties: 50% Touriga Nacional, 50% Tinta Roriz

Production: 4 Ton/ha

Alc/vol: 14,5°

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

PH: 3,7



#### PINOT NOIR 2015

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

Varieties: 100% Pinot Noir

Alc/vol: 13°

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

PH: 3,5



*Quinta Dona Doroteia*

Rua Filipa de Vilhena, 268,  
Ermesinde  
4445-437  
Porto

T.: 229710733

F.: 229710733

#### 4. QUINTA DONA DOROTEIA

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

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

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





#### DOROTEIA XVII

Type - Red

Alcool - 17°

pH - 3,69

Total Acidity - 5,48 g/L

Grapes: Touriga Franca, Touriga Nacional and Tinta Roriz



#### QUINTA DONA DOROTEIA

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

Type - Red

Alcool - 14%

pH - 3,74

Total Acidity - 5,0 g/L

Grapes Touriga Franca, Touriga Nacional and Tinta Roriz



#### QUINTA DONA DOROTEIA RESERVA 2016

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

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

Type - Red

Alcool - 15%

pH - 3,72

Total Acidity - 5,2 g/L

Grapes: Touriga Franca, Touriga Nacional and Tinta Roriz



VALE DO MALHÕ RESERVA 2015

Type - Red

Alcool - 15%

pH - 3,73

Total Acidity - 5,4 g/L

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



VALE DO MALHÕ RESERVA 2016

Type - Red

Alcool - 15%

pH - 3,73

Total Acidity - 5,4 g/L

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



#### ALVADIO ROSE 2015

Type - Rose

Alcool - 14%

pH - 3,37

Total Acidity - 5,36 g/L

Grapes - Tinta Barroca, Touriga Nacional and Tinta Roriz



#### ALVADIO RESERVA 2016

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

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

Type - White

Alcool - 13,5%

pH - 3,34

Total Acidity - 5,0 g/L

Grapes: Viusinho, Rabigato, Codega do Larinho and Arinto



PORT | DOURO WINE

Quinta da Costa de Baixo, N322-2  
5060-057 Gouvinhas  
Sabrosa, Portugal

[bulas.winemakers@gmail.com](mailto:bulas.winemakers@gmail.com)  
Land line: 259 107 629  
Cell: +351 910 791 299  
<http://pt.bulas.eu>  
Facebook:  
[www.facebook.com/bulaswines](http://www.facebook.com/bulaswines)

## 5. BULAS FAMILY ESTATES LDA

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

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

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





#### BULAS DOC RESERVA 2015

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

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

Alcohol | 13,10 % Vol

Total Acidity | 5,1 g/dm<sup>3</sup> (Tartaric Acid)

pH | 3,29



#### BULAS DOC DOURO RED 2016

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

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

Alcohol | 13,5 % Vol.

Total Acidity | 4,7 g/dm<sup>3</sup> (Tartaric Acid)

pH | 3,67



#### BULAS DOC RESERVE RED 2012

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

To be served at 18°C

Grapes Varieties | Touriga Nacional and Vinhas velhas

Alcohol | 14,2 % Vol

Total Acidity | 5,3 g/dm<sup>3</sup> (Tartaric Acid)

pH | 3,72



#### 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/dm<sup>3</sup> (Ácido Tartárico)

pH | 4,01



#### BULAS PORTO COLHEITA 1996

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

To be served at 14°C

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

Tinta Barroca

Alcohol | 20,16 % Vol.

Total Acidity | 3,90 g/dm<sup>3</sup> (Tartaric Acid)

pH | 3,59

#### BULAS PORTO 10 YEARS TAWNY

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

#### BULAS PORTO 20 YEARS TAWNY

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

#### BULAS PORTO 30 YEARS TAWNY

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

#### BULAS PORTO 40 YEARS TAWNY

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

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





#### BULAS PORTO LBV 2012

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

Alcohol: 19,8%

Total Acidity: 4,06 g/dm<sup>3</sup>

PH: 3,78

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



#### BULAS PORTO RESERVE TAWNY

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

Alcohol: 19,16%

Total Acidity: 3,3 g/dm<sup>3</sup>

PH: 3,63

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



#### BULAS PORTO VINTAGE 2011

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

Alcohol: 19,4%

Total Acidity: 4,34 g/dm<sup>3</sup>

PH: 3,61

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



#### BULAS PORTO VINTAGE 2012

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

Alcohol: 19,4%

Total Acidity: 4,34 g/dm<sup>3</sup>

PH: 3,61

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



Vale da Veiga - Douro Wines  
Quinta de N. Sra do Amparo  
EN 222, 5150-645  
Vila Nova de Foz Côa  
Portugal

info@valedaveiga.com

Telf: (+351) 914129000

www.valedaveiga.com

## 6. VALE DA VEIGA

"Vale da Veiga lies in the Douro river banks, where the landscape is dominated by the geometry of vineyards and terraces in 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 for the nature and environment, allowing a balanced production and optimal extraction of the potential 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 a 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.

### PRODUCTS

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 RED RESERVE 2014

Made from Douro's noble grape varieties, this wine 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.

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

Type: Red

Alcohol: 14%

Total Acidity: 5,0 g/l

pH: 3,99



#### VALE DA VEIGA COLHEITA RED 2015

The vines are grown under the integrated protection system, without the use of any irrigation system, allowing a balanced production and optimum extraction of the potential of each grape variety. Grapes manually harvested from carefully selected land plots during the second half of September. Grapes with total destemming, fermentation at controlled temperature of about 28° with post-fermentive tanning for about 8 days. The wine aged for 6 months in French oak barrels (225l).

Grapes: Touriga Nacional, Touriga Franca and Tinta Roriz

Alcohol: 13,5%vol





#### VALE DA VEIGA VINHAS VELHAS WHITE 2015

The vines are grown under the integrated protection system, without the use of any irrigation system, allowing a balanced production and optimum extraction of the potential of each grape variety. Grapes manually harvested from carefully selected land plots during the second half of September. Made from a field blend of old vines, aged between 70 and 100 years old. Presents a fresh and fruity bouquet and a complex taste with a long and lasting finish.

Grapes: Made from a field blend of old vines, aged between 70 and 100 years old.

Alcohol: 12,5%

Total acidity: 5,3 g/l

pH: 3,25



#### VALE DA VEIGA COLHEITA WHITE 2016

The vines are grown under the integrated protection system, without the use of any irrigation system, allowing a balanced production and optimum extraction of the potential of each grape variety. Grapes manually harvested from carefully selected land plots during the second half of September.

This wine presents a citric yellow colour, a fruity and floral bouquet and a fresh and soft palate with a light elegant finish.

Grapes: Rabigato, Códaga do Larinho and Viosinho

Alcohol: 12%

Total acidity: 6,2 g/l

pH: 3,12



#### 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.

Wine Varieties: Touriga Nacional, Touriga Franca e Tinta Roriz

Type: Rosé

Alcohol: 13.5%

Total Acidity: 3,0 g/l

pH: 3,96



DOURO &amp; PORT WINES

Quinta da Gaivosa, Pousada da  
Cumieira 2214, 5030-055,  
Santa Marta de Penaguião, Portugal  
info@alvesdesousa.com  
Telm: +351 254 822 111  
www.alvesdesousa.com

## 7. ALVES DE SOUSA

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



#### ALVES DE SOUSA PESSÔAL WHITE 2011

Grapes: Malvasia Fina, Viosinho, Gouveio and other indigenous grapes. Age of the vineyard: Over 70 Years. Vinification: Total destemming, 48 hours maceration, Hyper-oxidation of the must, Fermentation in new French oak. Aging: 12 months in new French oak. Wine Tasting: Golden colour. Flavours of orange peel, cinnamon and other spices. Bone dry, very complex, full of character but always smooth. Very long finish. A very unique expression. Temperature and Service Conditions: 13°C; open 1 hour before serving. Alcohol: 12.50% Total Acidity (g /dm<sup>3</sup>): 4.41 pH: 3.61



#### VALE DA RAPOSA RESERVE RED 2016

Total destemming - 6 days fermentation with temperature control + 3 days maceration 12 months in 3rd year French oak. Ruby color. Flavors of black currants, violets, pine and dark chocolate. Smooth, very elegant and complex, showing dark plums and a very refined coffee hint. Great class and elegance. Food pairing: roasted poultry, but also beef, charcuterie, cheeses. Serve at 16-18 ° C. Alcohol: 14% Total Acidity: 4.83 g/L pH: 3.77 Wine Varieties: Touriga Nacional, Tinto Cão, Tinta Roriz and Touriga Franca.



#### VALE DA RAPOSA WHITE 2017

Grapes: Malvasia fina, Gouveio. Age of the vineyard: Over 20 Years. Vinification: Total destemming, Soft pressing and decanting, Fermentation at 16°C for 15 days. Aging: 3 months in stainless steel vats over the fine lees with battonage. Wine Tasting: Bright and citric. Fine fruit intensity, with hints of lime, fresh pineapple and peach. Mineral, very fresh and full of character. Temperature and Service Conditions: 10°C Alcohol: 13.50% Total Acidity (g /dm<sup>3</sup>): 4.60 pH: 3.52



#### VALE DA RAPOSA ROSÉ 2017

Light pink colour. Very fine flavours of flowers, grape fruit, orange peel and fresh raspberries. Fresh, crisp, showing a mix of minerality and fresh red fruits. A very gastronomic rosé but also able to please a lot on its own. Grapes: Touriga Nacional, Tinta Roriz



#### VALE DA RAPOSA TOURIGA NACIONAL RED 2015

Grapes: Touriga Nacional.

Age of the vineyard: Over 20 Years. Aging: 16 months in French oak (65% 3rd year + 35% new) Wine Tasting: Deep ruby colour. Very expressive aromatics, with classic Touriga's floral notes (orange blossom, violets), pink pepper and fresh blueberries. Charming, complex, smooth, with very fine tannins, freshness... always with great class and elegance. Temperature and Service Conditions: 17°C; open 20 minutes before serving.

Alcohol 14,50%

Total acidity: 5,60 g /dm<sup>3</sup>

Volatile Acidity: 0,60 g /dm<sup>3</sup>

pH 3,58



#### ALVES DE SOUSA RESERVE PESSÔAL

Deep ruby colour. Very complex flavours with spices, violets, dry dark plums and cigar box. Smooth as velvet, but with solid structure, lovely balance and freshness, pure elegance! Giving plenty of pleasure already but it will still age beautifully for at least another 10 years. Vinification with Total destemming, 9 days fermentation with temperature control + 8 days maceration. Aging for 16 months in new French oak

Grapes: Tinta Amarela, Touriga Franca, Tinto Cão, Touriga Nacional, others

Alcohol: 14,5%

Total acidity: 5,00

pH 3,62



#### CALDAS FINE WHITE PORT

Beautiful and bright amber colour. Caramel and maple syrup flavors, with hints of apricots and orange peel. Velvety and very expressive. A new and very welcome interpretation of white Port.

Wine Varieties: Malvasia Fina, Viosinho,

Gouveio, others | Type: White

Alcohol: 19% | Total Acidity: 2,62 g/dm<sup>3</sup> | pH:

3,90





**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/dm<sup>3</sup>

pH: 3,75

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



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

Best served at: 15°C.

Alcohol: 19,5%

Total acidity: 5,19 g/dm<sup>3</sup>

pH: 3,57

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



**ALVES DE SOUSA PORTO VINTAGE 2015**

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

Alcohol: 19,5%

Total acidity: 4,56 g/dm<sup>3</sup>

pH: 3,73

Wine Varieties: Touriga Franca, Touriga Nacional and Sousão.



Quinta da Barca,  
Rua entre quintas n 338,  
Vila Marim 5040-461  
Mesão Frio  
Portugal

geral@quintadabarca.com  
Telf: (+351) 961542440  
www.quintadabarca.com

## 8. QUINTA DA BARCA

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



#### BUSTO GRANDE ESCOLHA TOURIGA NACIONAL 2014

Vinified at Quinta da Barca, Vila Marim, municipality Mesão Frio, from Touriga Nacional, in fermentation tanks with small capacity and temperature control. Ruby colored closed, intense and complex nose, ripe red fruit, chocolate and spices with well integrated toasted notes. Full in the mouth, consistent with balanced tannins, long and persistent finish.

Variety (s): 100 % Touriga Nacional

Alcohol - 13,80% vol.

Total Acidity - 5,1 g/dm<sup>3</sup>

pH - 3,78



#### BUSTO RESERVA TINTO TOURIGA NACIONAL 2014

Vinified at Quinta da Barca, Vila Marim, Mesão Frio municipality, from Touriga Nacional. Fermentation in small tanks with temperature control. Aging in oak barrels for 6 - 9 months, time in bottle > 6 months. Ruby color, intense and elegant aroma with notes of ripe red fruit, references "Cistus ladanifer" is well integrated with wood. Good volume in the mouth, balanced tannins and persistent finish. Gastronomic harmonization recommended: Dishes of red meats, cheeses and sausages. Serve at 16 - 18°C.

Wine Varieties: 100% Touriga Nacional

Type: Red

Alcohol: 14,5%

Acidity: 0,69 g/dm<sup>3</sup>

pH: 3,90



#### BUSTO COLHEITA TINTO 2015

Vinified at Quinta da Barca, Vila Marim, Mesão Frio municipality, from Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Francisca wine varieties. Fermentation in small tanks with temperature control. Ruby wine, intense and elegant. With red fruit notes, good volume in the mouth, balanced tannins and persistent finish. Gastronomic harmonization recommended: Dishes of red meats, cheeses and sausages. Serve at 16 - 18°C.

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

Type: Red

Alcohol: 13,7%

Total Acidity: 4,80 g/dm<sup>3</sup>

pH: 3,76



#### BUSTO COLHEITA BRANCO 2017

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

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

Type: White Wine

Alcohol: 12.5%

Total Acidity: 4.80 g/dm<sup>3</sup>

pH: 3.36



#### BUSTO RESERVA BRANCO 2016

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

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

Wine Varieties: Arinto, Viosinho, Rabigato e Malvasia Fina

Alcohol - 13.10% vol. (20°)

Acidity Vol. - 0.30 g/dm<sup>3</sup>

pH - 3.35



#### BUSTO MOSCATEL GALEGO BRANCO 2017

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

Wine Varieties: Moscatel Galego white

Type: White Wine

Alcool: 12,4%

Total Acidity: 0,20 g/dm<sup>3</sup>

pH: 3,32



#### BUSTO RESERVA TINTO 2015

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

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

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

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

Alcohol - 14.50% vol. (20°)

Acidity Vol. - 0,70g/dm<sup>3</sup>

pH - 3,80





## MONTE SÃO SEBASTIÃO

Quinta de São Sebastião  
5090-125 Murça  
Vila Real - Portugal

wine@montesaosebastiao.com

Telf. +351 259511564

Telm: +351 962696641

montesaosebastiao.com

### 9. MONTE SÃO SEBASTIÃO

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

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

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

#### OUR PRODUCTS

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



#### ENCOSTAS DE MURÇA TINTO 2013

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

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

Type: Red

Alcool: 12,5%

Total Acidity: 4,9 g/dm<sup>3</sup>

pH: 3,72

Production: 4000 bottles



#### MONTE SÃO SEBASTIÃO BRANCO 2017

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

Vine varieties: Rabigato, Códaga do Larinho, Gouveio

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



#### MONTE SÃO SEBASTIÃO 2017 ROSÉ

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

Vine varieties: Tinta Barroca, Tinta Roriz, Touriga Nacional

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





#### MONTE SÃO SEBASTIÃO RED 2012

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/dm<sup>3</sup>

PH: 3,72

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



#### MONTE SÃO SEBASTIÃO RESERVA TINTO 2014

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

Wine Varieties: Tinta Roriz, Tinta Barroca

Type: Red

Alcohol: 13%

Total Acidity: 5,2 g/dm<sup>3</sup>

pH: 3,65

Production: 3000 bottles





### MONTE SÃO SEBASTIÃO GRANDE RESERVA TINTO 2012

Alcoholic fermentation for 7 to 10 days, after which it was transferred to French oak barrels, from the Cadus cooperage from different forests and different toasting programs, in which it took place the malolactic fermentation. Aging in wood for 18 months.

With closed and intense colour, is rich and complex, close to entering the "dark side" what makes it attractive and mysterious. Fruity, showing an harmonious marriage between the barrel aging notes in, and the notes of smoke, grilled and chocolate. Tannins give structure and strength. In the mouth shows good acidity with a long and persistent finish. Serve between 17-18 °C; the bottle must be opened 30 minutes before tasting.

Alcool: 14%

Production: 1 999 bottles



### AZEITE GOURMET MONTE SÃO SEBASTIÃO 0,1 ACIDEZ

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





Rua da Praça, Nº 4  
Casal de Loivos  
5085-010 Pinhão  
Portugal

E-mail: [dorigem@dorigem.pt](mailto:dorigem@dorigem.pt)  
Telefone: +351 254 731 888  
Telemóvel: +351 962 376  
[www.dorigem.pt](http://www.dorigem.pt)

## 10. D'ORIGEM

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

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

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

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

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





#### VELHA GERAÇÃO GRANDE RESERVA 2013

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

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

Type: Red

Acquired alcoholic content: 14 %

Total Acidity: 5,4 g/l

Ph: 3,5

Production: 3800 btl



#### VELHA GERAÇÃO BRANCO 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.

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

Type: White

Acquired alcoholic content: 13 %

Total Acidity: 5,6 g/l

Ph: 3,5

Production: 1700 btl



### FISCAS ROSÉ

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

Serve at 8-10°C.

Alcohol: 13,5%



### HERANÇA 2016

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





## QUINTA DAS LAMELAS

Casa da Qta. Das Laranjeiras  
Riobom - Portelo de Cambres  
5100-421 Lamego  
Portugal

q.lguedes@gmail.com

Telf: (+351) 225504869

## 11. QUINTA DAS LAMELAS

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

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



#### QUINTA DAS LAMELAS 2012 WHITE RESERVA DOURO

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

Complex aromas of citric, lavender and fresh thyme. Fresh and voluminous in the palate, it presents a very elegant and refreshing finish.

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



#### QUINTA DAS LAMELAS 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: 5,9g/l

pH: 3,61

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



#### QUINTA DAS LAMELAS ROSÉ PORT

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

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

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

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



#### QUINTA DAS LAMELAS 10 YEARS OLD WHITE PORT

Golden White Color.

Intense aromas of hazelnuts and citric.

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

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



QUINTA DAS LAMELAS 30 YEARS OLD WHITE PORT  
Golden Color.

Very intense aromas of hazelnuts, citric and caramel.  
Voluminous in the palate with a great acidity associated with a very nice sweetness. Very long and elegant finish.  
Alc. 20% | Acid. 5,12 | Ph 3,46



QUINTA DAS LAMELAS 10 YEARS OLD TAWNY  
Amber Color.

Intense aromas of dried fruits, hazelnuts and honey.  
Full-bodied in the palate, it presents a very elegant finish.  
Alc. 20% | Acid. 3,75 | Ph 3,69



QUINTA DAS LAMELAS 40 YEARS OLD TAWNY  
Amber Color.

Complex aromas caramelised nuts, leather and tobacco.  
Velvety in the palate, it is very elegant and perfectly balanced with a very persistent finish.  
Alc. 20% | Acid. 4,92 | Ph 3,60



QUINTA DAS LAMELAS 2012 LATE BOTTLED VINTAGE PORT  
Dark Red Color.

Exuberant aromas of red fruits, strawberries and raspberries, and mint.  
Unctuous in the palate, it presents strong and persistent tannins with a fresh finish.  
Alc. 20% | Acid. 3,87 | Ph 3,85







#### QUINTA DAS LAMELAS 2012 VINTAGE PORT

Dark Red Color.

Complex aromas of blackcurrant, liquorice and violets. Velvety and full-bodied in the palate, it presents powerful tannins and a long a persistent finish.

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



#### QUINTA DAS LAMELAS VERY OLD WHITE 60

Intense aromas of roasted nuts, marmalade, citric and leather.

Remarkably full-bodied, spicy and surprisingly fresh for a wine of this age, this wine is robust and elegant at the same time with an amazingly long finish.

Alc: 20%

Ac: 5,46

PH: 3,57



#### QUINTA DAS LAMELAS VERY OLD WHITE 80

Intense aromas of orange, vanilla, caramel, honey and dried fruits.

Full-bodied and molasses in the palate, it presents an amazing acidity perfectly balanced with the sweetness of the wine and finished with an epic length.

Alc: 20%

Ac.: 5,67

PH: 3,52



## NERVIR

NERVIR - Associação Empresarial  
Alameda de Grasse, Apartado 1042  
5000-703 Vila Real  
Portugal

Telef.: +351 259 330 640

E-mail: [geral@nervir.pt](mailto:geral@nervir.pt)

Site: [www.nervir.pt](http://www.nervir.pt)

[www.soulwines.com.pt](http://www.soulwines.com.pt)