



**OPINION MAKERS
SOUL WINES**

2017



DOURO REGION

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

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

DOURO DEMARCATED REGION

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



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

Opinion Makers

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I had my first sip of wine many years ago, as a curious teenager, willing to try out new stimulants; I used to steal my father's South Brazilian wine from 5 liter bottles bought in the city of Porto Alegre. Over the past several years I have attended a number of wine courses both domestically and abroad (Slovakia). I am a holder of Level 2 WSET Intermediate Certificate in Wines and Spirits. For some time now, I have been watching closely Portuguese and Brazilian worlds of wine. Thanks to my knowledge of Portuguese and Brazilian cultures and language, I am capable of getting closer to local winemakers and ecologists. A couple of years ago my wife, Agata, convinced me that I should start writing my own blog. This is how Winne Refleksje (www.winnerefleksje.blogspot.com) originated. My blog was nominated for Czas Wina magazine awards in two consecutive years. Last year it scored the second rank in the readers' contest. My professional career is connected with diplomacy. I work at the Brazilian Embassy, where I am also in charge for pairing wines and food during festive events.

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Axel teaches at the major Wine-Universities Geisenheim and Heilbronn in Germany and writes articles for WeinWisser, Weinwirtschaft and wein.pur, some of the few remaining real wine-journals in the German language as well as for the FineWineMagazine in the UK. He is the organiser and lecturer of the Douro-DOC and Port-Seminars held at Pro-Wein, one of the most important wine-fairs of the world. Axel just published "Portwein", the main reference book in the field in the german language, a over 400 page hard cover book.. He is a Cavaleiro do Confraria do Vinho do Porto and a certified Sherry Educator from the Consejo Regulador in Jerez. In September 2013 Axel convinced the 25 major Port Shippers to unify in a Project to produce a unique Port that has never been produced before, which profit will be donated to charity (www.o-port-unidade.com).

Focal areas: Douro Valley (Port and Douro DOC), Madeira, Sherry

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I. VITAVITIS

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

The vineyards cover a range of different aspects (from North to South) and altitudes (from 230 up to about 560 meters). In terms of landscape, about 50 % of the property area is occupied by indigenous crops (vineyards and olive groves) being the remaining covered by forest. The ratio between area of vineyards and natural vegetation is below 1 to 1 which is certainly among the highest in the Douro region. All vineyards are planted with indigenous varieties being 60% more than 40 years old. These conditions make the Quinta dos Lagares a terroir of outstanding quality for the production of wine.

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 region were delimited by 335 milestones delimiting the best area to produce 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 the contribution of Luís Leocádio, a promising young winemaker, 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 the most recent wines to come to the market: Quinta dos Lagares VV44- 2014, a red wine from old vineyards and another red with no wood ageing, the Lagares Marco 86, 2014.



DOURO QUINTA DOS LAGARES RESERVE 2011

Fermented at a controlled temperature of 28° C. Aging for 12 months in new oak barrels. Very concentrated purple with notes of violets. Nose with great complexity with various aromas: balsamic notes from the barrels, chocolate, black ripe fruit and flowers. Lingering final very elegant and mineral. Delicious with dishes with intense flavors like: young goat, iberian black pork, game, grilled meat and strong flavoured cheese. After decanting serve at 16 / 18° C.

Wine Varieties: Touriga Nacional from young vineyards (50%) and traditional grapes coming from old vineyards.

Type: Red

Alcohol: 15%

Total Acidity: 4,6 g/l

pH:3,81

Production: 3200 bottles



QUINTA DOS LAGARES RED COLHEITA 2013

Fermented at a controlled temperature of 27° C, after treading grapes. Aging for 8 months in used oak barrels. Elegant with a complexity of aromas of plum and red fruits and notes of violet flowers. Final aromas of toast and cinnamon. In the mouth is a fresh wine, very structured with a nice lingering finish.

An excellent food wine. Enjoy it with cheeses, grilled or roasted meat or fish and also with chocolate desserts.

Wine varieties: Touriga Nacional, Touriga Franca, Tinta Roriz e Tinto Cão.

Type: Red

Alcohol: 13,3% vol.

Total Acidity: 4,7 g/l

PH: 3,60

Production: 3000 bottles

NOTES:



DOURO QUINTA DOS LAGARES WHITE 2014

Fermentation under controlled temperature for 30 days. Aging in inox with battonage. Citrine color. Nose fresh and intense, showing stone fruit and floral aromas; In the mouth is mineral with grapefruit notes with good persistence. Great gastronomic aptitude. Excellent with curry dishes, white meat, grilled fish and desserts. Serve at 10o to 12o C.

Wine Varieties: Viosinho, Gouveio, Rabigato and old vineyards

Type: White wine

Alcohol: 13,5%

Total Acidity: 5,3 g/l

pH: 3,31

Production: 3600 bottles



DOURO QUINTA DOS LAGARES MOURISCO ROSÉ 2015

Handmade harvest with grapes preserved in 20Kg boxes for 24 hours. Pressing and extraction of the must. Decantation and fermentation at 12o C for 3 weeks. Aging for 6 months for the 50% and 6 months in oak barrels lightly toasted for the other 50%.

Salmon pink color. Very elegant with bouquet of fruit, spices and floral. In the mouth is full of texture and finesse. Mineral and long.

Wine Varieties: Touriga Nacional, Touriga Franca and Tinta Roriz

Type: Rose wine

Alcohol: 12,5%

Total Acidity: 5,17 g/l

pH: 3,12

Production: 1100 bottles



**QTA DOS LAGARES MARCO 86 RED
2014**

Wine varieties: Touriga Nacional,
Touriga Franca, Tinta Roriz , Tinto
Cão.

Type: Red

Alcohol: 13,7% vol.

Total Acidity: 4,02 g/l

PH: 3,79

Production: 1600 bottles



**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:



ORGANIC OLIVE OIL ZABODEZ

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





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2. PNC | PARCEIROS NA CRIAÇÃO

PNC is the company's acronym partners In creation, but are also in initials of the surnames of the young couple Joana Pratas and João Nápoles de Carvalho, parteners in the creation of a new project for the prodution and marketing of wines and oil. Family Douro and heart, João Nápoles de Carvalho has always had a special foudness for the region. He lived part of his childhood in the farme, Tabuaço municipality, having returned to the Douro to attend Land managemend at the University of Vila Real and take over the managemend and the father farme 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 oilive production and marketing of wine and olive oil. And thus was born this family project.



H'OUR WHITE 2015

This white wine comes from our farms lying in altitude which gives it a good freshness and natural acidity which makes accompanying lighter dishes, but also more intense dishes given the volume and the mouth structure. Serve at temperature: 10-12°C

Vineyards: 40, 10 and 2 years

Grapes: (30%) Blend of grapes varieties, (25%) Verdelho, (45%) Rabigato

Harvest: Handwork in boxes of 20Kgs

Vinification: Fermented in stainless steel vats

Ageing: Sur-lie with fortnightly battonage during 3 months after alcoholic fermentation.

Alcohol: 13% | Total Acidity: 5,7g/l | Reducing sugars: 0,6g/l | PH: 3,25



H'OUR ROSÉ 2016

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

Vineyards: 9 and 40 years | 65 years

Grapes: (50%) Touriga Nacional | (50%) Old Vineyards (With predominance de Tinta Amarela, Tinto Cão, Touriga Franca, Tinta Roriz, Tinta Barroca, Sousão).

Harvest: Handwork in boxes of 20Kgs

Vinification: Fermented in stainless steel vats

Ageing: stainless steel until bottling

Alcohol: 13,5% | Total Acidity: 4,59g/l | Reducing sugars: 0,6g/l | PH: 3,37



H'OUR RED 2012

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

Vineyards: 9 and 40 years | 65 years

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

Harvest: Handwork in boxes of 20Kgs

Vinification: Fermentation in granite wine mills at controlled temperature.

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

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

NOTES:



H'OUR RED 2010

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 (35 and 60 years), with a blend of grape varieties all traditional to the Douro, which makes this wine complex, structured but at the same time fresh and elegant. It is a traditional Douro wine. Serve at temperature: 16°C

Vineyards: 35 years | 60 years

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

Harvest: Handwork in boxes of 20Kgs

Vinification: Fermentation in granite wine mills at controlled temperature.

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

Alcohol: 14,52% | Total Acidity: 6,86g/l | Reducing sugars: 2,5g/l | PH: 3,53



H'OUR RED TOURIGA NACIONAL 2012

This wine comes from a vineyard of our farm in Tabuaço, planted in 2005 with a exposure south, 500 meters from the Touriga Nacional and did an ageing in new French oak barrels for 14 months. It is a fresh wine with structure and ageing potential, ideal follow up with meat dishes. Serve at temperature: 16°C

Vineyards: 7 years

Grapes: Touriga Nacional

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 14 months.

Alcohol: 13,32% | Total Acidity: 5,8g/l | Reducing sugars: 0,6g/l | PH: 3,55





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3. D'ORIGEM

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

D'Origem bet on the quality of its wines, coming from its properties located in Casal de Loivos, 6 km away from Pinhão, in the Douro Region.

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

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

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

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



VELHA GERAÇÃO GRANDE RESERVA 2013

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

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

Type: Red

Acquired alcoholic content: 14 %

Total Acidity: 5,4 g/l

Ph: 3,5

Production: 3800 btls



VELHA GERAÇÃO RESERVA 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 btls

NOTES:



HERANÇA 2011

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

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

Type: Red

Acquired alcoholic content: 13,5 %

Total Acidity: 5 g/l

Ph: 3,67

Production: 7000 btl



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, owers and olive aromas. Área de Olival: cerca de 4 hectares

Acidity: 0.4% g / 100g





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4. 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 2016

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 2016

Varieties: 25% Rabigato, 25% Gouveio, 25% Viosinho, 25% Cerceal

Alc/vol: 12,5%

Total acidity: 6gr/l (tartaric acid)

PH: 3,2



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 with grapes. The must was fermented very slowly at low temperature (14°C) in French oak barrels with weekly battonage. Bottled in June 2016.

Varieties: 50% Viosinho, 50% Verdelho

Alc/vol: 13°

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

Reducing Sugars: 1,8 gr/l

PH: 3,1



DOURO ANETO WHITE RESERVE 2014

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 2015.

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

NOTES:



DOURO ROSÉ 2015

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



DOURO ANETO 2012

Manual harvest for 15kg boxes. Rug selection. Total strip of the grapes and soft crushing. Fermentation in open traditional lagares. Posterior probation for 12 months in new and used French oak barrels. Bottled in October 2013. 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



DOURO ANETO 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 TINTO GRANDE RESERVA 2013

Manual harvest for 15 kg boxes. Rug selection. Total strip of the grapes and soft crushing. Fermentation in open traditional lagares. Posterior probation 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. Posterior probation for one year in used French oak barrels. Bottled in June 2016

Varieties: 100% Pinot Noir

Alc/vol: 13°

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

Reducing Sugars: 1,5 gr/l

PH: 3,5

NOTES:



DOURO LATE HARVEST WHITE 2010

Harvest in December of the botrytized grape vines.
Vinification with soft pressing of the grapes.
Fermentation in stainless steel tanks at low temperature. Maturation in French oak barrels for 18 months. Bottled in February 2012

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

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

Wine Varieties: 100% Semillon

Type: White

Alcool: 11,5%

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

pH: 3,2





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5. 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 internacional Medals : The first one in CINVE 2011, our "Busto Reserva Tinto 2008" received the Silver Medal; the second was in "Concours Mondial de Bruxelles 2013" with our "Busto Reserva Tinto 2009" we received a "Gold Medal". This year in Concours Mondial de Bruxelles 2016" our "Busto Tinto Grande Escolha Touriga Nacional 2010" has won another "Gold Medal", and the same wine at the beging of this year also received a Silver Medal in CINVE 2016. This is a very good score for a relative new Brand in the market. One of our "star produts" is our "Touriga Nacional", that has some particulars characteristics, like a "spicy" taste. This allows the winemakers that work with us making wines with a really exceptional and particular quality.



BUSTO GRANDE ESCOLHA TOURIGA NACIONAL 2014

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

Variety (s): 100 % Touriga Nacional

Alcohol – 13,80% vol.

Total Acidity – 5,1 g/dm³

pH – 3,78



BUSTO DOURO RESERVE 2012

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

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

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

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

Alcohol – 14.50% vol. (20°)

Acidity Vol. – 0,70g/dm³

pH – 3,80

NOTES:



BUSTO COLHEITA TINTO 2013

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

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

Type: Red

Alcohol: 13,7%

Total Acidity: 4,80 g/dm³

pH: 3,76



BUSTO RESERVE TOURIGA NACIONAL 2011

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

Wine Varieties: 100% Touriga Nacional

Type: Red

Alcohol: 14,5%

Acidity: 0,69 g/dm³

pH: 3,90



BUSTO COLHEITA ROSÉ 2016

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

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

Type: Rose Wine

Alcool: 13,1%

Total Acidity: 4,26 g/dm³

pH: 3,54



BUSTO COLHEITA BRANCO 2016

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

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

Type: White Wine

Alcool: 12,5%

Total Acidity: 4,80 g/dm³

pH: 3,36

NOTES:



BUSTO RESERVE WHITE 2015

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

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

Wine Varieties: Arinto, Viosinho, Rabigato e Malvasia Fina

Alcohol – 13.10% vol. (20°)

Acidity Vol. – 0,30 g/dm³

pH – 3,35



BUSTO BRANCO MOSCATEL GALEGO 2016

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

Wine Varieties: Moscatel Galego white

Type: White Wine

Alcool: 12,4%

Total Acidity: 0,20 g/dm³

pH: 3,32





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6. QUINTA DO MOURÃO

Established in 1999, the Mário Braga, Herdeiros organization, has been developing a project which has as its set of states revolving around Quinta do Mourão

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

The states, which integrate this project, have around 120 acres and are situated between the High and Low Corgo River region, constituted by new vines (between 12 and 18 years old) and old vines (more than 30 years old). In the last few years, the Quinta do Mourão project has been undergoing profound changes, which rises from rearranging the vineyard till the modernization of wine making process (building a new cellar equipped with appropriate technology and stainless steel tanks and vats to the productions of Porto wines and DOC Douro).

The last mentioned go through aging process in French oak barrels and some of the generous wines have been stocked through the years in wooden barrels constituting now a patrimony of generous old wines.



PORTO WINE MORE THAN 40 YEARS

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

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

Type: Port Tawny

Alcool: 20,4 % vol

Total Acidity: 4.57 g/dm³

pH: 3,48



PORTO WINE 30 YEARS

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

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

Type: Port Tawny

Alcool: 20,2 % vol

Total Acidity: 4.6 g/dm³

pH: 3,43



PORTO WINE 10 YEARS

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

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

Type: Port Tawny

Alcool: 20,2 % vol

Total Acidity: 4.34 g/dm³

pH: 3,37



PORTO WINE VINTAGE 2000

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

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

Type: Port Vintage

Alcool: 20 % vol

Total Acidity: 5.01 g/dm³

pH: 3,68

NOTES:



RIO BOM TINTO TOURIGA FRANCA

Intense red in colour, with a vanilla aroma involving the red fruit . In the mouth it shows dense, made velvety and complexity.

The end is marked for sweet, soft tanning barks of wooden.

Wine Varieties: Touriga Franca

Type: Red

Alcool: 14,16 % vol

Total Acidity: 5.7 g/dm³

pH: 3,65



RIO BOM TINTO RESERVA

Intense ruby colour, with a slight touch of oak involving the rip fruit. In mouth shows corpulence, velvety and complexity . The silky, sweet tannins offer a long persistent aromatic aftertaste.

Perfect for plates of meat or strong cheeses.

Wine Varieties: Tinta Roriz, Touriga Nacional and Touriga Franca

Type: Red

Alcool: 13,75 % vol

Total Acidity: 5.4 g/dm³

pH: 3,62



RIO BOM TINTO COLHEITA

Intense red in colour, with a pleasant bouquet of mature fruits. In mouth shows velvety and corpulence. It has a long , persistent aromatic aftertaste.

Wine Varieties: Tinta Roriz, Touriga Nacional and Touriga Franca

Type: Red

Alcool: 13,25 % vol

Total Acidity: 5.4 g/dm³

pH: 3,62





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7. 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 tradicional "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 wich 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, wich 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 Códèga do Lariño [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.



DOURO MONTE SÃO SEBASTIÃO GRANDE RESERVA | 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



DOURO MONTE SÃO SEBASTIÃO RESERVA | 2014

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

Wine Varieties: Tinta Roriz, Tinta Barroca

Type: Red

Alcool: 13%

Total Acidity: 5,2 g/dm³

pH: 3,65

Production: 3000 bottles



DOURO MONTE SÃO SEBASTIÃO 2013

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

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:



DOURO ENCOSTAS DE MURÇA 2013

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

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

Type: Red

Alcool: 13%

Total Acidity: 4,9 g/dm³

pH: 3,72

Production: 4000 bottles



DOURO MONTE SÃO SEBASTIÃO 2016 ROSÉ

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

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

Type: Rose wine

Alcool: 12%

Total Acidity: 4,92 g/dm³

pH: 3,52

Production: 4000 bottles



DOURO MONTE SÃO SEBASTIÃO 2016

Vinho jovem e límpido, e com laivos amarelo citrino. Com um nariz fresco e cativante, ressalta uma boa intensidade aromática onde se destaca as notas de maracujá e alperce. Acidez fina confere-lhe frescura e vivacidade, terminando de forma delicada.

Wine Varieties: Rabigato, Viosinho e Codega do Larinho

Type: White wine

Alcool: 12%

Total Acidity: 5,2 g/dm³

pH: 3,44

Production: 4000 bottles



**AZEITE GOURMET MONTE SÃO SEBASTIÃO
0,2 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 (0.2%). Murça Olive Oil has been considered, year after year, one of the best Olive Oil in the World.

NOTES:





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8. COIMBRA DE MATTOS

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

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



PORTO VALRIZ VERY OLD TAWNY (1858)

Varieties: Mixture of noble grapes of the Douro

Alcohol - 20,4% Vol.

Sugar - 5,0° Baumé

Volatile acidity - 0,89 g/dm³

Taste notes: Colour - Amber with greenish tones. Aromas - Intense, which increases during the prove, with aromas of honey, caramelized fruit, coffee, hints of curry, tobacco and chocolate. Flavour - Very concentrated, velvety and extremely complex taste wealth, with a persistence of mouth that goes beyond the notion of time, an authentic sensory surprise!



PORTO VALRIZ VERY OLD WHITE (DRY)

Year - Mixture of 1900, 1927 and 1960

Varieties: Mixture of noble grapes of the Douro

Alcohol - 20,42% Vol.

Sugars - 1,0° Baumé

Volatile acidity - 1,24 g/dm³

Tast notes: Colour - Orange gold. Aromas - Intense honey and dried fruit, excelling almond and fig. Flavour - Great for a dry port, presenting fat, soft, velvety and very persistent



PORTO VALRIZ LBV 2013

Varieties: Tinta Roriz, Touriga Franca and Touriga Nacional

Alcohol - 19,63% Vol.

Sugars - 2,6° Baumé

Volatile acidity - 0,30 g/dm³

In vats of lixiviation with auto-vinificador. Probation in casks of wood during 4 years

Taste notes: Colour - Dark Ruby. Aromas - Intense aromas of ripe black fruits and spices. Flavour - Concentrated, good structure, tannins present, notes of fruits and chocolate with long finish

NOTES:



PORTO VALRIZ - HARVEST OF 1958

Silver Medal - III World Wine Contest "Wine Masters Challenge" 2001 - Estoril.
Gold Medal - III International Wine Competition "Porto City" 2002

Varieties: Tinta Amarela, Tinta Roriz and Touriga Franca

Alcohol - 19,4% Vol.

Sugars - 3,4° Baumé

Volatile acidity - 0,72 g/dm³

Probation of 24 years in large casks of chustnut wood (bottled in 1984)

Taste notes: Colour - Light golden. Aromas - Very complex, fine spices of the family of vanillas from the casks where they aged. Flavour - It was a very smooth entry in the mouth, still noting the freshness of wine (of the year 1958), very silky in the mouth with very subtle contact but dense. Rich of complexed aging in the mouth, intensifies and very fine being very persistent even after of the disappearance of fine wine in the mouth



PORTO VALRIZ - OVER 40 YEARS OLD

Varieties: Tinta Amarela, Tinta Roriz and Touriga Franca

Alcohol - 20,17% Vol.

Sugars - 4,7° 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



PORTO VALRIZ - 20 YEARS OLD

Varieties: Tinta Amarela, Tinta Roriz and Touriga Franca

Alcohol - 19,83% Vol.

Sugars - 4,7° Baumé

Volatile acidity - 0,87 g/dm³

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



PORTO VALRIZ - 10 YEARS OLD

Varieties: Tinta Amarela, Tinta Roriz and Touriga Franca

Alcohol - 19,6% Vol.

Sugars - 3,9º Baumé

Volatile acidity - 0,39 g/dm³

Taste notes: Colour - Red light golden lightly open. Aromas - Dry fruits, almond, light hazelnut, spices and vanilla. Flavour - Good balance and volume in the mouth, with flavor the spices and dried fruits



PORTO VALRIZ - TAWNY

Varieties: Tinta Amarela, Tinta Roriz and Touriga Franca

Alcohol - 19,62% Vol.

Sugars - 3,4º Baumé

Volatile acidity - 0,2 g/dm³

Taste notes: Colour - Red light golden. Aromas - The spices with vanilla and light caril. Flavour - There is the aging in casks with a rounded structure by probation. It is a wine long in the mouth and persistent, remaining in this, strong flavors as vanilla and dry fruits



PORTO VALRIZ - DRY LIGHT WHITE

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

Alcohol - 17,62% Vol.

Sugars - 0,0º 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 DOS MATTOS - WHITE 2015

Varieties: Arinto, Gouveio, Malvasia Fina and Rabigato
Alcohol - 13,59% Vol.

Volatile acidity - 0,4 g/dm³

Controlled temperature,
Probatation in stainless vats,
Ideal temperature: 8-10°C

Taste notes: Colour - Bright yellow-green, Aromas - Floral notes, Flavour - Good concentration in the mouth, balanced and fresh end



QUINTA DOS MATTOS - RED RESERVE 2013

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



QUINTA DA LACEIRA - RED 2015

Varieties: Tinta Amarela, Tinta Roriz (Aragonês), Touriga Franca and Touriga Nacional

Alcohol - 13,60% Vol.

Volatile acidity - 0,5 g/dm³

Ideal temperature 16-18°C

Taste notes: Colour - Deep ruby with violet tints. Aromas - Black fruits, cherries, spices, with some wood notes. Flavour - Good mouth volume, fresh, fruity, soft, with ripe tannins and medium finish



QUINTA DA LACEIRA - WHITE 2016

Varieties: Arinto, Gouveio, Malvasia Fina, Rabigato and Viosinho

Alcohol - 13,70% Vol.

Volatile acidity - 0,4 g/dm³

Ideal temperature 8-10°C

Taste notes: Colour - Citrus. Aromas - Intense, with citric notes of lemon and grapefruit and white fruits. Flavour - Concentrated, fresh and well balanced, with long end





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9. QUINTA DAS LAMELAS

“Casa da Quinta das Laranjeiras”, was bom in 1836, being a family company, emerging from the labores of generations of Douro's families, linked to the vineyards and winemaking.

This beautiful farm is located in a marvellous Douro region, the area of its vineyard is about 22h, fully mechanized, planted with traditional varieties such as red Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Sousão, and white Malvasia Fina, Gouveia, among others.

We make our white wines, with temperature control at 15°C.

We make our red wines in small quantities, in the wine cellar of “Casa da Quinta das Laranjeiras”, using traditional methods, trodden the grapes by foot and hard manual work, so that the maximum out of our grapes, is extracted, and an excellent wine is obtained.

After staying between 12 and 18 months in “french-america oak” casks, intense and highly concentrated wines are made, with a persistent flavour in the mouth.”



QUINTA DAS LAMELAS GRANDE RESERVA RED 2015

Intense ruby colour, complex aroma and intense violets, minerals vanillic notes, spices and black fruit: plums and strawberries. The mouth is firm, dense, with a very balanced acidity, the tannins well connected quality wood. The finish is harmonious, fresh, sweet and long. We suggest that this wine be served at a temperature of 16 / 18°C, accompanying meat dishes and cheeses. Wine Varieties: Touriga Nacional, Touriga Franca



QUINTA DAS LAMELAS RESERVA RED 2013

Red colour with violet hues, intense and complex aroma, with evidence for red fruits and vanilla notes. The palate is soft and bulky. The quality of tannins and acidity present gives a density and freshness to the wine making it elegant and long. We suggest that this wine be served at a temperature of 16 / 18°C, accompanying meat dishes and cheeses.

Wine Varieties: Touriga Nacional, Touriga Franca, Tinto Cão



DOURO QUINTA DAS LAMELAS GRANDE RESERVA 2011

Vinification in traditional granite foot-presses, this Grande Reserva has stayed for 18 months in french oak barrels. Ruby in colour, with flamboyant aromas. It's an excellent company for red meat and game dishes, as well as hard cheeses. serve at 16° to 18°C.

Wine Varieties: Touriga Nacional, Tinta Roriz, Tinta Barroca

Type: Red

Alcool: 14,5%

Total Acidity: 5,3 gr/dm

pH: 3,69

NOTES:



QUINTA DAS LAMELAS EXTRA DRY WHITE

Dry White with a golden colour with intense aroma; wood and dried fruits such as almond, hazelnut and walnut predominate. On the palate is a balanced wine with the acidity present but harmonized with the sweetness; elegant aromatic and fresh final.

Wine Varieties: Malvasia Fina, Codega, Rabigato e Viosinho

Alc/vol: 19,5%

Total Acidity: 3,5

pH: 3,60



QUINTA DAS LAMELAS 10 YEARS OLD PORT

Golden white colour, complex aromas with strong dry fruits, like hazelnuts, almonds and figs. On the palate, full body with a sweet and long aftertaste. Good chilled as an aperitif or with a dessert. Serve it at room temperature (16°) or colder.

Wine Varieties: Malvasia Fina, Códega e Gouveio

Type: White Port

Alcohol: 20%

Total Acidity: 3,92 gr/dm

pH: 3,65



QUINTA DAS LAMELAS 30 YEARS OLD PORT

Golden white colour, complex aromas with strong dry fruits, like hazelnuts, almonds and figs. On the palate, full body with a sweet and long aftertaste. Good chilled as an aperitif or with a dessert. Serve it at room temperature (16°) or colder.

Wine Varieties: Malvasia Fina, Códega e Gouveio

Type: White Port

Alcohol: 20%

Total Acidity: 3,92 gr/dm

pH: 3,65



PORT QUINTA DAS LAMELAS TAWNY 10 YEARS

Fermentation with prolonged maceration, stopped by the addition of wine brandy. Criterious blends of superior quality Port wines, aged in wooden casks, with an average of 10 years old. Tawny colour, complex aroma, with dried fruits and currants hints. Seductive, complex, alive and with a long finish. Excellent as a digestive, it accompanies very well deserts, toasted almonds and walnuts.

Quality wine, subject to create some sediment.

Alcool: 20% vol.

Acidity: 4,24

Ph: 3,64



PORT QUINTA DAS LAMELAS TAWNY 40 YEARS

Fermentation in stone lagares, stopped by the addition of wine brandy. Criterious blends of superior quality Port wines, aged in pipas - 550 litres wood barrels, with an average of 40 years old. Amber colour with green hints, silky and oaky. Full body and dense in the mouth, rich in dry fruits aromas that remains in the palate for a long time. Excellent as a digestive, it accompanies very well deserts and walnuts.

Quality wine, subject to create some sediment.

Alcool: 19,5% vol.

Acidity: 4,78

Ph: 3,61



QUINTA DAS LAMELAS VINTAGE 2012

Dark opaque red colour wine; it has a concentrated aromas with notes of black fruit, balsamic, resinous and some floral. Full-bodied, dense and with volume of mouth, the acidity present and the quality tannins enhance the aromas, resulting in a final finish very pleasant and intense.

Wine Varieties:
Touriga Nacional, Touriga Franca Tinta
Roriz

Alc/vol: 20%

Total Acidity: 4,22

pH: 3,63

NOTES:



QUINTA DAS LAMEIRAS LBV 2012

Red opaque colour. A complex aroma where the red fruits such as plum, balsamic aromas and cocoa notes stand out. In the mouth is full bodied with volume and a balanced acidity where the fresh fruit and the chocolate is evident with a long and balanced end.

Wine Varieties: 45% Touriga Franca e 55% Touriga Nacional

Alc/vol: 20%

Total Acidity: 3,60

pH: 3,91



QUINTA DAS LAMEIRAS RUBY RESERVE PORT

Red colour, complex aromas with dry fruits and currants hints. Seductive, complex with a delayed aftertaste. Full body, has a very intense and persistent fruit, with strong structure, and high quality tannins, that confer a remarkable bottled aged capacity. Good with dry fruits, almonds, desserts or cheeses. Serve at room temperature (18°).

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

Type: Ruby Port

Alcool: 19,5%

Total Acidity: 4,09 gr/dm

pH: 3,68





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10. QUINTA DA REDE

The historical records of Quinta da Rede estate originate from 1484, being part of the Douro Wine Region even before the demarcation in 1756.

Overlooking the river, the estate is on the right bank of the Douro between the villages of Mesão Frio and Régua, with an altitude between 90 to 140 meters.

In the old times at one of narrowest points of the Douro valley, grape growers spread large nets for fishing, linking the two banks of the river. This ancient custom gave the name of Rede (net) to this place.

Quinta da Rede estate is in the area of Douro's vineyard landscape, recognized by UNESCO as World Heritage.

With the signature of one of the best winemakers of Portugal – Osvaldo Amado, our range of Douro wines is acclaimed by wine critics world wide.



DOURO QUINTA DA REDE GRANDE RESERVA RED

Full destemming, long but soft skin maceration and alcoholic fermentation at a temperature of 26 ° C. Occurred in robotized "lagares" of stainless steel. Aging for 12 months in new barrels of French oak. Intense garnet with violet tones. Nose complex, shows distinct notes of macerated wild fruits, red fruit jam, subtle toast hints, cocoa and dark petal flowers. Smooth taste, well-structured, mouth feel with a long persistent finish.

Delicious with excellent pairing with grilled red meats, game and well structured cheeses.

After decanting serve at 16 / 18° C

Wine Varieties: Touriga Nacional (60%), Touriga Franca (20%), Tinta Roriz (20%).

Type: Red

Alcool: 14,5% Vol.

Total Acidity: 5,5 g/dm

pH: 3,59



DOURO QUINTA DA REDE GRANDE RESERVA WHITE

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

Excellent pairing with spicy charcuterie, baked fish, stewed or grilled white meats and soft cheeses.

Wine Varieties: Arinto (50%) and Rabigato (50%)

Alcool: 13,5% Vol.

Total Acidity: 5,6 g/dm

pH: 3,26



DOURO QUINTA DA REDE RESERVA RED

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

Excellent with baked fish, grilled or marinated meats, game and well-structured cheeses.

Wine Varieties: Touriga Nacional (30%), Touriga Franca (30%), Tinta Roriz (40%) | Alcool: 13,5% Vol. | Total Acidity: 3,6 g/dm | pH: 3,60

NOTES:



DOURO QUINTA DA REDE RESERVA WHITE

Destemmed and soft pneumatic pressing. Alcoholic fermentation temperature of 15 °C. Aging 3 months of «batonnage» in stainless steel vats. Defined citrine color with abundant green tones. Prevalent in tropical fruits and exotic fruits. Nuances of white flowers and citrus.

Fruity taste, fresh, pleasant mouth volume and long persistence.

Excellent as an appetizer or pairing with fish, seafood, pizza, pasta, grilled or stewed white meats.

Wine Varieties: Arinto (30%), Viosinho (30%) and Gouveio (40%) | Alcohol: 13% Vol. | Total Acidity: 4,8 g/dm | pH: 4,41



DOURO CASA DE CAMBRES RESERVA RED

Reception and destemming followed by a prolonged smooth skin maceration. Alcoholic fermentation in stainless steel tank with a controlled temperature of about 26°C. Part of the blend ages for six months in French Oak Barrels. Intense ruby with violet tones. Nose with delicate bouquet full of jammy wild forest fruits, beautiful hints of toast, chocolate and dried fruits. Fruity taste, balanced, well structured, elegant with a persistent finish. Best served paired with grilled or marinated red meats, game and structured cheeses.

Wine Varieties: Touriga Nacional (20%), Touriga Franca (40%), Tinta Roriz (40%) | Alcohol: 13,5% Vol. | Total Acidity: 5,4 g/dm3 | pH: 3,58



DOURO REDE RESERVA RED

Reception and destemming followed by a prolonged smooth skin maceration. Alcoholic fermentation in stainless steel tank with a controlled temperature of about 26°C. Part of the blend ages for six months in French Oak Barrels. Intense ruby with violet tones. Nose with delicate bouquet full of jammy wild forest fruits, beautiful hints of toast, chocolate and dried fruits. Fruity taste, balanced, well structured, elegant with a persistent finish.

Best served paired with grilled or marinated red meats, game and structured cheeses.

Wine Varieties: Touriga Nacional (20%), Touriga Franca (40%), Tinta Roriz (40%). | Alcohol: 13,5% Vol. | Total Acidity: 5,4 g/dm3 | pH: 3,58



DOURO REDE RESERVA WHITE

Reception and destemming. Alcoholic fermentation with controlled temperature of about 15°C,

with very light crushing process and pressing over a inert atmosphere. Aging 2 months in bottle. Citrine set with green hues. Nose with fruity exotic/tropical notes, distinguishing the mango and papaya. Floral nuances of citrus and slight vanilla. Fruity taste, fresh, balanced and remarkable.

Best served pairing fish dishes, white meats or cheeses.

Wine Varieties: Arinto (20%), Viosinho (40%), Gouveio (40%) | Alcool: 13% Vol. | Total Acidity: 4,9 g/dm3 | pH: 3,54

DOURO DOC CASA DE CAMBRES COLHEITA RED

Reception and destemming. Prolonged and smooth skin maceration, with alcoholic fermentation at

26°C. A small percentage of the blend ages during four months in French oak. Ruby color. Intense and vivid red fruits nose , with smooth tannins. Young and fresh taste with spicy hints.

Deal match with meat dishes, game and cheeses.

Wine Varieties: Touriga Nacional (20%), Touriga Franca (40%), Tinta Roriz (40%) | Alcool: 13% Vol. | Total Acidity: 5,1 g/dm3 | pH: 3,68

DOURO DOC REDE COLHEITA RED

Reception and destemming. Prolonged and smooth skin maceration, with alcoholic fermentation at

26°C. A small percentage of the blend ages during four months in French oak. Ruby color. Intense and vivid red fruits nose , with smooth tannins. Young and fresh taste with spicy hints.

Deal match with meat dishes, game and cheeses.

Wine Varieties: Touriga Nacional (20%), Touriga Franca (40%), Tinta Roriz (40%). | Alcool: 13% Vol. | Total Acidity: 5,1 g/dm3 | pH: 3,68

NOTES:



DOURO DOC REDE COLHEITA WHITE

Destemmed, soft and gentle pneumatic pressing. Alcoholic fermentation with controlled

temperature of about 15°C. Aging 2 months in bottle. Pale yellow color. Floral and fruity notes Nose. Fresh crushed fruits, juicy. Vivid fruitiness taste, crisp and fresh.

Excellent as an appetizer or pairing with starters or sea food.

Wine Varieties: Arinto (20%), Gouveio (40%), Viosinho (40%). | Alcool: 13% Vol. | Total Acidity: 5,2 g/dm3 | pH: 3,47



DOURO DOC CASA DE CAMBRES COLHEITA WHITE

Destemmed, soft and gentle pneumatic pressing. Alcoholic fermentation with controlled

temperature of about 15°C. Aging 2 months in bottle. Pale yellow color. Floral and fruity notes Nose. Fresh crushed fruits, juicy. Vivid fruitiness taste, crisp and fresh.

Excellent as an appetizer or pairing with starters or sea food.

Wine Varieties: Arinto (20%), Gouveio (40%), Viosinho (40%). | Alcool: 13% Vol. | Total Acidity: 5,2 g/dm3 | pH: 3,47



DOURO DOC REDE ROSÉ 2016

Salmon color. Intense red fruits, predominantly very ripe cherry, gooseberry and raspberry. Nuances of Strawberry, cassis and ginger. Delicate structure, silky texture, harmonious, fresh, good complexity, balance well achieved by the combination of crunchy acidity with fresh fruit and medium concentration, finishes elegant and fresh. Total destemming, pneumatic pressing. Smooth and delicate only with 60% yield and alcoholic fermentation at 15 ° C. Excellent as an appetizer, it accompanies well dishes based on fish, seafood, pizzas, pasta, grilled white meats and soft cheeses.

Varieties: Touriga Nacional (40%), Touriga Franca (20%), Tinta Roriz (40%).

Alcohol Content: 12.5 % by Vol.

pH: 3,30





ADEGA COOPERATIVA DE
SABROSA

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II. ADEGA COOPERATIVA DE SABROSA

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



FERNÃO DE MAGALHÃES DOC WHITE

Glossy, Citrus fruit, with an intense and fresh aroma. Floral, with tropical notes. Wine with a long and persistente aftertaste, good acidity.

Alcool: 13% vol

Total Acidity: 5,3 g/L

pH: 3,39

Wine Varieties: Gouveio, Viosinho, Rabigato and Fernão Pires



FERNÃO DE MAGALHÃES DOC ROSE

Wine with a pale pink colour, with na intense and fresh aroma. Floral with notes of ripe berries. Wonderful acidity.

Alcool: 12,5%

Total Acidity: 4,68 g/L

pH: 3,42

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz



FERNÃO DE MAGALHÃES DOC TINTO

Wine with a rubi red tone, with an aromatics' concentration and complexity. It's a very elegante wine, with a silky tannin structure and a long and balanced aftertaste.

Alcool: 13,5% vol

Total Acidity: 5,1 g/L

pH: 3,81

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz

NOTES:



FERNÃO DE MAGALHÃES RESERVE RED 2014

Wine with an aromatics' complexity with notes of berries and spices. Elegant, with compact tannic structure. Aftertaste with excelente complexity and permanence.

Alcool: 13,5%

Total Acidity: 5,6g/L

pH:3,54

Wine Varieties: Tinta Roriz and Touriga Nacional



MOSCATEL FERNÃO DE MAGALHÃES DOC

Wine with a golden tone, and notes of peach and toffe. Fresh, with a sweet and velvety aftertaste.

Full-bodied with volume.

Alcool 17% vol

Total Acidity: 4,1 g/L

pH: 3,49

Wine Varieties: Moscatel Galego Branco



FERNÃO DE MAGALHÃES PORTO 10 YEARS

Wine with na atrattive blondish colour and an intense aroma with notes of spices and wood nuances. Sweet,full-bodied encorpado, that leaving an extended taste.

Alcool 19,5% vol

Total Acidity: 4,14 g/L

pH:3,29

Wine Varieties: Touriga Nacional and Touriga Franca



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12. 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.



QUINTA DA GAIVOSA 2013

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.

Alcool: 14%

Total Acidity (g/dm3): 4,70

pH: 3,68



DOURO BRANCO DA GAIVOSA WHITE 2016

Bright and citric. Very expressive and elegant bouquet, with white flowers, fresh melon and light vanilla hint. Full bodied but very fresh, mineral and very complex. Pairs well with salmon, cod-fish but also chicken and turkey. Serve at 10°C.

Wine Varieties: Malvasia Fina, Gouveio, Arinto | Type: White | Alcool: 12,5% | Total Acidity: 4,40 g/dm3 | pH: 3,47



DOURO ABANDONADO RED 2013

Deep ruby colour. 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. Almost as if tasting the schist, the surrounding forest, the freshness of the altitude, in a pure expression of the vineyard's nature. A sublime exercise of pure elegance and class of one of the most iconic vineyards of the Douro and Portugal. Serve at 17°C; decant 1 hour before serving.

Wine Varieties: Tinta Amarela Touriga Franca, Touriga Nacional, Sousão, others (20 indigenous grapes field-blend). Age of vineyard is over 80 years. | Type: Red | Alcool: 14,5% | Total Acidity: 4,90 g/dm3 | pH: 3,68

NOTES:



GAIVOSA 105 ANOS 2013

Vinification with total destemming. 8 days fermentation with temperature control and 3 days maceration. Aging for 18 months in 2nd year French and portugues oak.

Complex and graceful nose, with balsamic notes and black plums, liquorice, tar. Mouth with great depth, intense fruit, dark chocolate, fine tannins, with great polish and class.

Alcool: 14%

Total Acidity (g/dm3): 4,70

pH: 3,58



BERÇO 2012

Vinification with total destemming, soft pressing and decanting; fermentation in new French oak. Aging for 18 months over the fine lees with "battonage" in new French oak. Bright and citric. Very mineral, with limes and a very subtle and classy toast. Very complex and fresh, deeply delicate and elegant. Great aging ability. Pairs well with salmon, cod-fish but also a roasted white meats (turkey, chicken).

Alcool: 12,50%

Total Acidity (g/dm3): 5,50

pH: 3,47



CALDAS RESERVA TN 2013

Vinification with total destemming; 9 Days fermentation with temperature control + 5 days maceration. Aging for 12 months in 2nd and 3rd year in French oak. Deep ruby colour. Intense flavours of dark plums, cherries, blackpepper and violets, very well balanced with a refined oak toast. Full-bodied but always elegant and very charming, it has a great minerality and complexity. Very long finish.

Alcool: 14%

Total Acidity (g/dm3): 5,00

pH: 3,72



ALVES DE SOUSA VINTAGE PORT 2009

Dark, dense but extraordinary balanced. Great structure, with dark chocolate, dark plums and black berries. Spicy and with an intense and very long after taste. It's a wine with a long and auspicious life in front..

Wine Varieties: Touriga Nacional, Touriga Franca and Sousão | Type: Red | Alcohol: 19,5% | Total Acidity: 4,43 g/dm³ | pH: 3,71



QUINTA DA GAIVOSA WHITE PORT 10 YEARS OLD

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.

Wine Varieties: Malvasia Fina, Viosinho, Gouveio, others | Type: White | Alcohol: 19,5% | Total Acidity: 2,97 g/dm³ | pH: 3,75



QUINTA DA GAIVOSA 20 YEARS OLD PORT

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.

Wine Varieties: Touriga Franca, Tinto Cão, Tinta Barroca, others | Type: Red | Alcohol: 19,5% | Total Acidity: 5,19 g/dm³ | pH: 3,57

NOTES:



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

Alcool: 19% | Total Acidity: 2,62 g/dm³ | pH: 3,90



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