www.soulwines.com.pt
Telef.: 259 330 640 | E-mail: geral@nervir.pt

DOURO REGION

It was in the reign of D. José I, that the prime-minister and future Marquês de Pombal, established the First Demarcated and World Recognised Region, through a law of 1756. This outstanding region stretched its arms along the Douro valley and tributaries, from Barqueiros to Barca D'Alva. The Douro Demarcated Wine Region has an area of 250 000 ha with around 40 000 producers, each of whom possessing, on average, approximately 1 ha of vineyards.

The Douro Region was declared World Heritage site in December 2001, as the recognition of hundreds of years of work by thousands of men and women, that transformed the region's mountains and valleys into vineyards, making it an essential factor for the extraordinary quality of Port and Douro wines.

The slate soil, the microclimate, the Douro vine varieties and the Douro's wine-growers tenacity, are the main factors for reaching such unique wines, like Port and Douro quality wines. Nervir – Business Association, invites you to discover some of these tenacious producers and their Soul Wines.

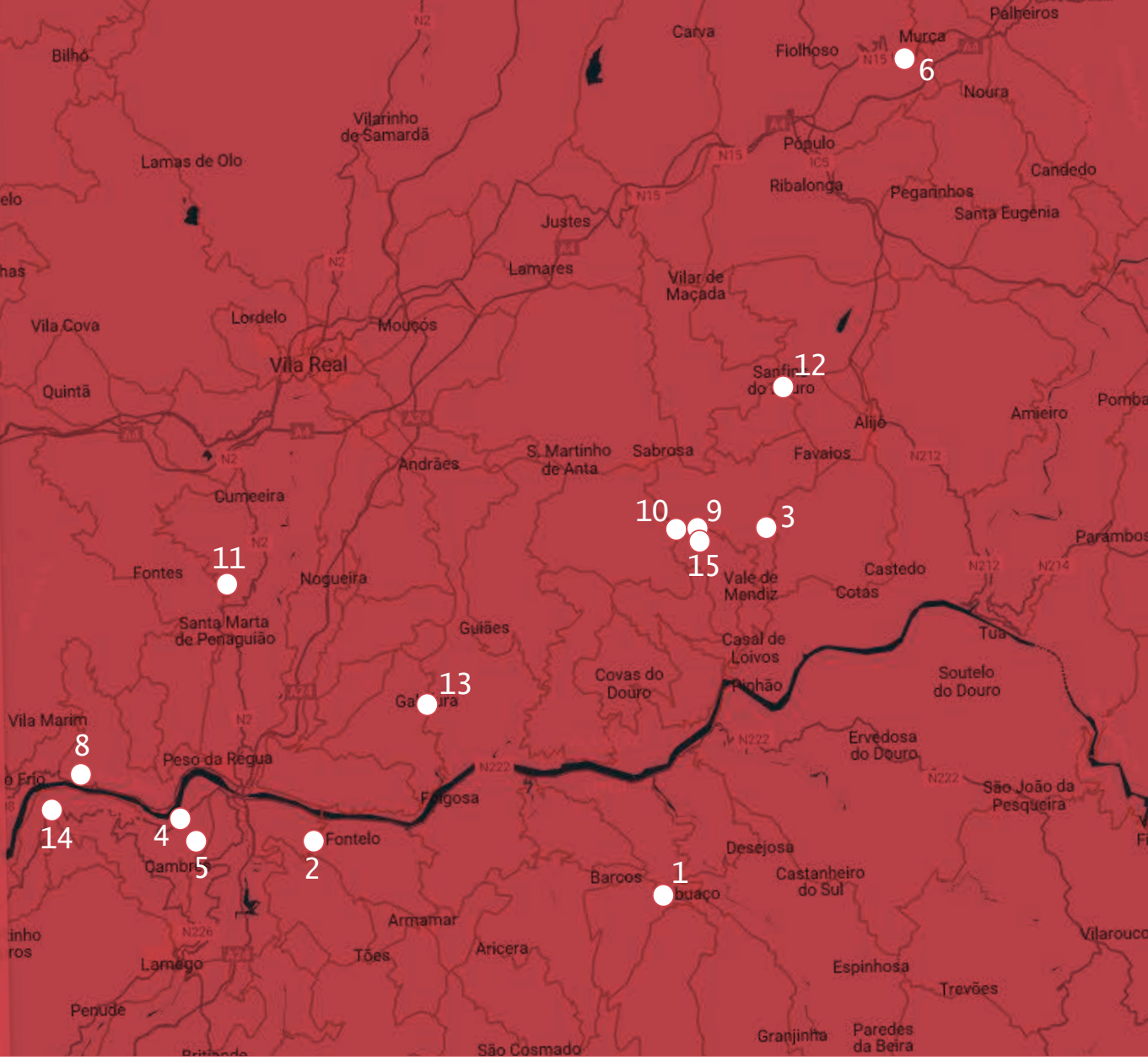
Wines with face, wines with history, wines with passion, conquered to the shale mountain, ripped to a harsh climate, by generations of men and women, that over time they learned to extract from the earth, true nectars; these are the craftsmen who work from sun to sun, from strain to the cup, present to you the Douro and Port wines of excellence, Soul Wines!

Soul Wines
DOURO - PORTUGAL

INDICE

pág.

Quinta do Filoco 4
Quinta Santa Eufemia 6
Vitavitis 8
Quinta do Mourão 10
Quinta das Lamelas 12
Quinta de São Sebastião 14
Quinta dos Castelares 16
Quinta da Barca 18
Vieira de Sousa 20
Quinta do Beijo 22
Caves Santa Marta 24
Folias de Baco 26
Coimbra de Mattos 28
Aneto Wines 30
Teoria 32



1

Quinta do Filoco,
Sociedade Vitícola Foz do Távora,
Adega da Casa Branca, EN 226-2
5120-399 Tabuaço, Portugal
marta.macedo@foztavora.pt
Telf: +351 254 782 024
www.quintadofiloco.com

2

Soc. Vit. Quinta Santa Eufemia
Quinta de Santa Eufemia
5100-650 Parada do Bispo
Portugal
qtastaeufemia@qtastaeufemia.com
Telf: (+351) 254331970
www.qtastaeufemia.com

3

Quinta dos Lagares
5085-105, Alijó, Portugal
N 41.243115
W 7.526321
geral@vitavitis.pt
Telf: (+351) 938353308
vitavitis.pt

4

Quinta do Mourão
Cambres
5100-387 Lamego
Telf: 254324323
geral@quintadomourao.pt
www.quintadomourao.pt

5

Casa da Qta. Das Laranjeiras
Riobom - Portelo de Cambres
5100-421 Lamego
Portugal
q.ljguedes@gmail.com
Telf: (+351) 225504869

6

Quinta de São Sebastião
5090-125 Murça
Vila Real, Portugal
wine@montesaosebastiao.com
Telf. +351 259511564
Telm: +351 962696641
montesaosebastiao.com

7

Quinta dos Castelares,
Av. Guerra Junqueiro s/n
5180-104, Freixo de Espada a Cinta,
Portugal
geral@castelares.com
Telf: (+351) 279 653 392
www.castelares.com/pt/

8

Quinta da Barca,
Rua entre quintas n 338,
Vila Marim 5040-461
Mesão Frio, Portugal
geral@quintadabarca.com
Telf: (+351) 961542440
www.quintadabarca.com

9

Vieira de Sousa
Casa da capela, largo da capela
5060-013 Celeirós - Portugal
Tel +351 259 938 126
geral@vieiradesousa.pt
www.vieiradesousa.pt

10

Quinta do Beijo
Rua D. Catarina Figueiredo,
Lote 18, 5000-523 Vila Real
Portugal
geral@quintadobeijo.pt
Telf: (+351) 259348700
www.quintadobeijo.pt

11

Caves Santa Marta
Apartado 50 - 5031-909
Santa Marta de Penaguião
Douro - Portugal
Telf: +351 254 810 313
geral@cavessantamarta.pt
www.cavessantamarta.pt

12

Folias de Baco, Unipessoal Lda.
Rua António Cândido, 7
5070-029 Alijó,
Portugal
info@foliasdebaco.com
Tel. +351 960 487 850
www.foliasdebaco.com

1 Quinta do Filoco
2 Quinta Santa Eufemia
3 Vitavitis
4 Quinta do Mourão
5 Quinta das Lamelas
6 Quinta de São Sebastião
7 Quinta dos Castelares
8 Quinta da Barca
9 Vieira de Sousa
10 Quinta do Beijo
11 Caves Santa Marta
12 Folias de Baco
13 Coimbra de Mattos
14 Aneto Wines
15 Teoria

13

Coimbra de Mattos
Rua da Calçada n.º 65,
5050-042 Galafura, Portugal
Telf: +351 254920214
geral@coimbrademattos.com
www.coimbrademattos.com

14

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

15

Teoria Produção e Comercio de Vinhos Unipessoal, Lda.
Av da Europa Edificio Encosta do Rio Bloco A Entrada 2 1º Esqº,
5000-557 Vila Real, Portugal
dinisteoria@gmail.com
Telf: (+351) 937667035

Opinion Makers Visit

Slawomir Sochaj
Wnicjatywa
Wroclaw, Poland
www. winicjatywa.pl

Susannah Lynn gold
Vigneto Communications
New York, USA
www.vignetocommunications.com

Mariusz kapczyński
Vinisfera
krakow, Poland
www.vinisfera.pl

Anthony Lawrence
A Wine Chef For You,llc
New York, USA
www. winechefforyou.com

Andrzej Daszkiewicz
Magazyn Wino
Warsaw, Poland
www.magazynwino.pl

QUINTA DO FILOCO

Quinta do Filoco
Adega da Casa Branca
EN 226-2
5120-399 Tabuaço
Portugal

marta.macedo@foztavora.pt

Tlf: +351 254 782 024

Tlm: +351 963 682 154

Fax: +351 254 782 024

www.quintadofiloco.com

QUINTA DO FILOCO

Sociedade Vitícola Foz do Távora has several properties. One of those offers its name to the trademark wine - Quinta do Filoco. The several farms represent more than 130 hectares of vineyards. Those highlight the view of the intense levels that shape the winding morphology of the terrain and long lines of the top vineyards, where we can find the noblest grape varieties of the region: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cao, Sousão, Malvasia Fina, Rabigato and Viosinho.

Surrounded by green hills, the properties are in an excellent sun exposure region, combined with different altitudes (50 to 550 meters), where the vines are grown in schist land and exposed to very hot and dry summers and very severe winters, cold and dry conditions which represent an added value to achieve a unique terroir that creates top quality wines.

The wisdom and passion combined with the climate and soil quality result in a mixture of intense and authentic flavors that makes the wines Quinta do Filoco, a reference in the region with high international recognition.

PRODUCTS

The varieties used in our wines have morphological characteristics and particular qualities that convey the wine a unique and unmistakable character. The varieties are carefully selected and subjected to a rigorous quality control process and treatment to ensure the longevity of the vineyard, as well as concentrated sugar and color musts. The varieties used in the production of our white wines are: Rabigato, Malvasia Fina and Viosinho. In red wines we use the following varieties: Touriga Nacional, Touriga Franca eTinta Roriz

QUINTA DO FILOCO GRANDE RESERVA 2007

This wine presents with a deep red color with a great aromatic intensity dominated by the floral component of Touriga Nacional, in perfect balance with berries of Touriga Franca. The stage notes in new barrels of French oak increases his aromatic complexity. In the mouth it is a structured wine, dense but very elegant tannins and a long and exceptionally standing. Advised to be served at a temperature of 18°C.

Wine Varieties: Touriga Nacional, Touriga Franca

Type: Red

Alcool: 13% vol

Total Acidity: 5.15 g/dm3

pH: 3,50

Production: 3333 bottles numerated, in limited edition

Notes

QUINTA DO FILOCO RESERVA TINTO

This wine presents itself with an intense ruby color, distinctive floral aromas of Touriga Nacional and red fruit, well combined with wood aromas. In the mouth it is a complex wine, intense but elegant in its balance.

It goes well with Mediterranean cuisine, advised to be served at a temperature of 16 to 18°C.

Wine Varieties: Touriga Nacional , Touriga Franca, Tinta Roriz

Type: Red

Alcool: 13,43 % vol

Total Acidity: 5.10 g/dm3

pH: 3,56

Production: 13.333 bottles

Notes

Soul Wines
DOURO - PORTUGAL

QUINTA DO FILOCO RESERVA TINTO

With a ruby color, this wine has an intense aroma of jam with balsamic notes, in the mouth it is a full-bodied and elegant wine. This is an ideal wine to accompany grilled dishes, poultry and should be served at a temperature of 16 to 18°C.

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz

Type: Red

Alcool: 14 % vol

Total Acidity: 4.85 g/dm3

pH: 3,68

Production: 38.666 bottles

Notes

FILOCO BRANCO RESERVA

The Filoco White Reserve, results in floral aromas with mineral touches, with harmony and mouth balance, seems soft, engaging and fresh with good persistence in the end.
This wine goes well with pasta, seafood and fish dishes and should be served at a temperature of 12°C.

Wine Varieties: Malvasia Fina , Viosinho , Rabigato

Type: White

Alcool: 13,5 % vol

Total Acidity: 6.32 g/dm3

pH: 3,20

Production: 6.666 bottles

Notes

FILOCO BRANCO

The Filoco White 2010 is shown with floral aromas, mineral touches, mouth balance and good persistence in the end.
This wine goes well with salads, seafood and fish dishes and should be served at a temperature of 12°C.

Wine Varieties: Malvasia Fina, Viosinho, Rabigato

Type: White

Alcool: 13,56 % vol

Total Acidity: 5.1 g/dm3

pH: 3,33

Production: 3.333 bottles

Notes

FILOCO ROSÉ

Salmon color, fresh and candy flavors, long finish, well balanced acidity.

Wine Varieties: Touriga Franca, Tinta Roriz

Type: White

Alcool: 12,71 % vol

Total Acidity: 5.61 g/dm3

pH: 3,14

Production: 3.333 bottles

Notes

Soc. Vit. Quinta Santa Eufemia, LDA
Quinta de Santa Eufemia
5100-650 Parada do Bispo
Portugal

qtastaeufemia@qtastaeufemia.com

Telf: (+351) 254331970

www.qtastaeufemia.com

QUINTA SANTA EUFEMIA

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

DOURO QUINTA SANTA EUFÉMIA RED RESERVE 2012

Very structured, it presents floral aromas and echoes of spices. To drink around 14°C.

Wine Varieties: Touriga Nacional, Tinta Roriz, Bastardo, Tinta Amarela.

Type: Red

Alcohol: 14,5%

Production: 6.000 bottles

Notes

DOURO QUINTA SANTA EUFÉMIA RED 2012

With a very appellative and young aroma of mature red and black fruits and floral aromas. In mouth it shows light tannins. To drink around 14°C.

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

Type: Red

Alcohol: 13,5%

Production: 30.000 bottles

Notes

DOURO EIRADOS RED TOURIGA NACIONAL 2012

Delicate floral nose with notes of wild roses and violets. Elegant, fresh, harmonious, with silky tannins on the palate and a long fine finish. To drink at 14°C.

Wine Varieties: Touriga Nacional.

Type: Red

Alcohol: 14%

Production: 7.000 bottles

Notes

DOURO QUINTA SANTA EUFÉMIA WHITE 2012

Wine with a very appellative and young aroma with a good and delicate structure and persistent finish. To drink at 10°C.

Wine Varieties: Moscatel Galego Branco, Viosinho, Rabigato, Gouveio.

Type: White

Alcohol: 13,5%

Production: 7.000 bottles

Notes

PORT QUINTA SANTA EUFÉMIA 10 YEARS OLD TAWNY

It has been carefully selected, matured and blended in seasoned oak casks, to produce a rich mellowness with the finest balance of old tawnies. To drink at 12°C.

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

Type: Port Tawny

Alcohol: 19,5%

Production: 15.000 bottles

Notes

PORT QUINTA SANTA EUFÉMIA LBV 2010

Smoother than the Vintage, more developed and easier to drink. It is a powerful, defiant, full-bodied and harmonious wine. To drink at 14°C.

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

Type: Port Ruby

Alcohol: 19%

Production: 12.000 bottles

Notes

PORT QUINTA SANTA EUFÉMIA 10 YEARS OLD WHITE

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

Wine Varieties: Malvasia Fina, Gouveio, Moscatel Galego Branco, Rabigato.

Type: White Port

Alcohol: 19,5%

Production: 15.000 bottles

Notes

PORT QUINTA SANTA EUFÉMIA ROSÉ

Fine aromatic, exuberance with hints of red fruit notes of raspberries and cherrys. To drink at 7 °C.

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

Type: Rosé Port

Alcohol: 19,5%

Production: 6.000 bottles

Notes

Quinta dos Lagares
5085-105
Alijó
Portugal

N 41.243115
W 7.526321

geral@vitavitis.pt

Telf: (+351) 938353308

vitavitis.pt

VITAVITIS

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

Olive growing and olive oil production are another important activities of the company. However oil, unlike wine, is milled out of the farm in an outer mill although is stored and bottled in the Quinta dos Lagares.

PRODUCTS

Vitavitis produces grapes (part of them is sold for the production of Port Wine) , Douro Doc wines, olive oil and cork.

The Douro Doc wines produced in this moment are:
Quinta dos Lagares Reserva 2011 red, Quinta dos Lagares Colheita Doc 2012 red, Quinta dos Lagares Reserva 2013 red, Quinta dos Lagares Colheita 2014 white and Quinta dos Lagares Mourisco 2015 rose wine. We also produce Organic olive oil, Zabodez, and we provide Consulting services.

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

Alcool: 15%

Total Acidity: 4,6 g/l

pH:3,81

Production: 3200 bottles

Notes

DOURO QUINTA DOS LAGARES 2012

Fermented at a controlled temperature of 28° C. Aging for 8 month. Beautiful ruby color. 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 from young vineyards and traditional grapes of Douro from old vineyards.

Type: Red

Alcool: 14%

Total Acidity: 4,0 g/l

pH: 3,77

Production: 2730 bottles

Notes

DOURO QUINTA DOS LAGARES RESERVE 2013

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

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

Wine Varieties: Touriga Nacional from young vineyards (50%) and traditional grapes coming from old vineyards, predominantly Touriga Nacional, Touriga Franca, Tinta Roriz and Tinto Cão

Type: Red

Alcool: 14%

Total Acidity: 4,6 g/l

pH: 3,65

Production: 2730 bottles

Notes

DOURO QUINTA DOS LAGARES MOURISCO ROSÉ 2015

Handmade harvest with grapes preserved in 20Kg boxes for 24 hours. Pressing and extration 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

Alcool: 12,5%

Total Acidity: 5,17 g/l

pH: 3,12

Production: 1100 bottles

Notes

DOURO QUINTA DOS LAGARES WHITE 2014

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

Wine Varieties: Viosinho, Gouveio, Rabigato and old vineyards

Type: White wine

Alcool: 13,5%

Total Acidity: 5,3 g/l

pH: 3,31

Production: 3600 bottles

Notes

Quinta do Mourão

Quinta do Mourão
Cambres
5100-387 Lamego

Tel: 254324323

Fax:254324324

geral@quintadomourao.pt

www.quintadomourao.pt

QUINTA DO MOURÃO

Mário Joaquim da Rocha Braga Herdeiros is a family project that had is origin with the achievement of the dream of Mário Braga on the 70's decade when he acquired the Quinta do Mourão so that he could dedicate itself to the Porto wine production. In the late 90's, with the decease of Mário Braga, the Quinta do Mourão and other four nearby farms started to be managed by his sons. Since then there have been introduce profound changes on the initial project specially in the restructuring of the agricultural area and in the modernization of the processes of wine production.

Established in 1999, the Mário Braga, Organization, has been developing a project based in five properties, centred around Quinta do Mourão.These properties, which are referred, since the 18th century, in the map of the demarked region of Douro, are integrated in the winemaking patrimony allying tradition to modernity

OUR PRODUCTS

In our wines we use the following varieties: Touriga Nacional, Touriga Franca, Tinto Cao, Tinta Roriz, Tinta Francisca, Tinta Barroca, Tinta da Barca, Tinta Amarela.

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

Notes

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

Notes

PORTO WINE 20 YEARS

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

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

Type: Port Tawny

Alcool: 20,1 % vol

Total Acidity: 4.14 g/dm3

pH: 3,46

Notes

Soul Wines
DOURO - PORTUGAL

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

Notes

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

Notes

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

Notes

UIVO RENEGADO 2015
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

Notes

QUINTA DAS LAMELAS

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

q.ljguedes@gmail.com

Telf: (+351) 225504869

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 varietes 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."

DOURO QUINTA DAS LAMELAS RESERVA ESPECIAL 2010

Vinification in traditional granite foot-presses, this Reserva has stayed for 12 months in french oak barrels. Grenat in colour, with ripe red fruit aromas. Complex and very elegant in the mouth. It's an excellent company for roasts, red meat and game dishes, as well as soft cheeses. serve at 16° to 18°C.

Wine Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca

Type: Red

Alcool: 14%

Total Acidity: 5,4 gr/dm

pH: 3,58

Notes

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

DOURO QUINTA DAS LAMELAS RESERVA 2008

Vinification in traditional granite foot-presses, this Reserva has stayed for 12 months in french oak barrels. Grenat in colour, with ripe red fruit aromas. Complex and very elegant in the mouth. It's an excellent company for roasts, red meat and game dishes, as well as soft cheeses. serve at 16° to 18°C.

Wine Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca

Type: Red

Alcool: 14%

Total Acidity: 4,9 gr/dm

pH: 3,58

Notes

DOURO ESSENCIAL RESERVA 2008

Vinification in traditional granite foot-presses, this wine has stayed for 12 months in french oak barrels. Grenat in colour, with ripe red fruit aromas. Complex and very elegant in the mouth. It's an excellent company for roasts, red meat and game dishes, as well as soft cheeses. serve at 16° to 18°C.

Wine Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca

Type: Red

Alcool: 13,5%

Total Acidity: 4,99 gr/dm

pH: 3,72

Notes

DOURO QUINTA DAS LAMELAS RESERVA WHITE 2012 | 2013 | 2014

Vinification in stainless steel vats in a controlled temperature environment (16°). With fresh and floral scents, it is full in the mouth and extremely pleasant. Excellent company for all kinds of hors d'oeuvres, fish and seafood courses. Serve at 10° to 12°C.

Wine Varieties: Moscatel Galego White, Fernão Pires, Malvasia Fina e Gouveio

Type: White

Alcool: 13,5%

Total Acidity: 5,7 gr/dm

pH: 3,34

Notes

DOURO QUINTA DAS LAMELAS ROSÉ 2014

It has fermented in stainless steel vats in a controlled temperature environment (17°). With floral scents, it is lively in the mouth and very elegant. Excellent company for fish courses and plesant conversations. Serve at 10° to 12°C.

Wine Varieties: Touriga Nacional, Tinta Roriz, Tinta Barroca

Type: Rosé Wine

Alcool: 13%

Total Acidity: 5,38 gr/dm

pH: 3,43

Notes

DOURO QUINTA DAS LAMELAS MOSCATEL

Shoul be served well shilled as an aperitif as well as an excellent accompaniment of foie-gras or even apple pies. Also perfect for a cocktail by pouring Moscatel ant tonic water in a long drink glass with

Wine Varieties: Moscatel Galego White

Type: White

Alcool: 17%

Total Acidity: 3,92 gr/dm

pH: 3,65

Notes

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

Alcool: 20%

Total Acidity: 3,92 gr/dm

pH: 3,65

Notes

QUINTA DAS LAMELAS TAWNY RESERVE PORT

Light amber colour. On the aromas a mixture of fresh fruits and matured like hazelnut and almond. On the palate full body, has a very intense and persistent aftertaste. Good with dry fruits, almonds or desserts. Serve at room temperature (18°) or slightly chilled.

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

Type: Tawny Port

Alcool: 19,5%

Total Acidity: 3,62 gr/dm

pH: 3,63

Notes

QUINTA DAS LAMELAS 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

Notes

QUINTA DAS LAMELAS ROSÉ PORT

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

Wine Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca

Type: Rosé Port

Alcool: 19%

Total Acidity: 3,92 gr/dm

pH: 3,65

Notes

monte s. sebastião

Quinta de São Sebastião
5090-125 Murça
Vila Real
Portugal

wine@montesaosebastiao.com

Telf. +351 259511564

Telm: +351 962696641

montesaosebastiao.com

MONTE S. SEBASTIÃO

"Monte S. Sebastião`s history started in 1950, when the owners of the estate, at the time, started an agricultural program where terraced vineyards were planted as well as other cultures such as olive and almond trees. This program also included the construction of a small winery with the 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 Códega 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.

DOURO MONTE S. SEBASTIÃO RESERVA | 2010

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**

Notes

Soul Wines
DOURO - PORTUGAL

DOURO MONTE S. SEBASTIÃO 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 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 2012

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

Notes

DOURO MONTE S. SEBASTIÃO 2015 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**

Notes

DOURO MONTE S. SEBASTIÃO 2015

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**

Notes

QUINTA DOS CASTELARES

Quinta dos Castelares,
Av. Guerra Junqueiro s/n
5180-104
Freixo de Espada a Cinta,
Portugal

geral@castelares.com

Telf: (+351) 279 653 392

www.castelares.com/pt/

QUINTA DOS CASTELARES

The Quinta dos Castelares Estate is located in the Freixo de Espada à Cinta area, in the Douro Superior, framed by the Natural Park. Our production methods seek to preserve the ancestral farming techniques combined with the latest developments in viticulture, leading to greater environmental sustainability and respect for the nature. The low level of mechanization - where the grapes are picked by hand to small boxes - and low yields per hectare are the best example of that. In the several vineyards of the estate we seek to take advantage of the uniqueness of each location.

DOURO Quinta dos CASTELARES GRANDE Reserva 2011

Hand harvest. Fermentation in stainless steel vats of small capacity, with temperatures around 28 °C. Ageing for 18 months in barrels of French (2/3) and American (1/3) oak.

It's a full bodied red wine with the 'freixenista' character of the Douro Superior. Aroma of blackberry, hints of liquorice, spices, violets, bergamot and rock rose, balanced with very elegant notes from the barrel ageing. Very complex and elegant, with very ripe, smooth and firm tannins, makes this wine long and full with a fruity palate, promising an excellent ageing in the bottle. Try it pairing with game, roasted meats or intense cheeses.

Wine Varieties: Tinta Roriz, Touriga Franca e Touriga Nacional

Type: Red

Alcool: 14,5%

Total Acidity: 5,5 gr/dm

pH: 3,52

Notes

DOURO Quinta dos CASTELARES Reserva 2012

Hand harvest. Fermentation in stainless steel vats of small capacity, with temperatures around 28 °C. Ageing FOR 18 months in barrels of French (2/3) and American (1/3) oak.

The Reserva Red of Quinta dos Castelares estate is a wine with the "freixenista" character of the Douro Sperior. This wine results from Touriga Nacional, Touriga Franca and Tinta Roriz grapes, grown in low altitude vineyards, in the right bank of the river Douro, and higher altitude vineyards at 600 m above sea level. In our Reserva Red we feel the balance between the flavour intensity of ripe red fruits and elegance given by the ageing in French and American oak barrels during 12 months. Try it pairing with intense dished of meat or cheese.

Wine Varieties: Tinta Roriz, Touriga Franca e Touriga Nacional

Type: Red

Alcool: 14,5%

Total Acidity: 5,1 gr/dm

pH: 3,67

Notes

DOURO Quinta dos CASTELARES COLHEITA Tinto 2014

The grapes that gave rise to this wine came from a blend of vineyards in terraces along the river with the high vineyards of Quinta dos Castelares located in Freixo de Espada à Cinta, in the Douro Superior, at an altitude between 500-600 meters.

It is a hot red wine with the "freixenista" character of the Douro Superior. Aroma of ripe berries, with notes of rock rose and spices and subtle floral hints. Very complex and elegant, with fine and smooth tannins with good mouth volume, which makes it a food wine. Try it pairing with red meats, roasted meat, Mediterranean traditional sausages, game and intense cheeses.

Wine Varieties: Tinta Roriz, Touriga Franca e Touriga Nacional

Type: Red

Alcool: 14%

Total Acidity: 4,6 gr/dm

pH: 3,7

Notes

DOURO Quinta dos CASTELARES Branco 2015

Hand harvest. Soft pressurage of the whole berry. Fermentation at 16°C in French oak barrels with "Battonage". Ageing In stainless steel until the bottling.

Medium bodied and fruity, minerality, crispy and elegant, food wine with personality that shows well the old vines of the "Freixo de Espada à Cinta" terroir. Try it pairing with Atlantic fish in the oven, cod fish dishes, white meats and soft buttery sheep cheeses.

Wine Varieties: Códega do Larinho, Rabigato, Gouveio

Type: White

Alcool: 13,5%

Total Acidity: 4,7 gr/dm

pH: 3,4

Notes

DOURO Quinta dos CASTELARES Rose 2015

Notes

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

geral@quintadabarca.com

Telf: (+351) 961542440

www.quintadabarca.com

QUINTA DA BARCA

We are a small company located in "Douro Region". Our farm "Quinta da Barca" is very close to the Douro river, it's very well located because our "sun exposure" and our nearness to the "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. 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 particulars characteristics , like a "spicy" taste. This allows the winemakers that work with us making wines with a really exceptional and particular quality.

PRODUCTS

Our company produces "DOC" Wine. We also receive tourists to visit us. In that visits they can taste our wines, visit the farm and all the vinification process.

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

Alcool: 13,7%

Total Acidity: 4,80 g/dm3

pH: 3,76

Notes

BUSTO RESERVA TINTO 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

Alcool: 14,5%

Acidity: 0,69 g/dm3

pH: 3,90

Notes

BUSTO COLHEITA ROSÉ 2015

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 an d 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: 12,9%

Total Acidity: 4,26 g/dm3

pH: 3,54

Notes

BUSTO COLHEITA BRANCO 2015

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: 12,9%

Total Acidity: 4,80 g/dm3

pH: 3,36

Notes

BUSTO RESERVA BRANCO 2014

Vinified at Quinta da Barca, Vila Marim, Mesão Frio municipality, from the recommended varieties of 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. Fresh in the mouth, persistent, with excellent volume. Recommended gastronomic matching: All kinds of fish, seafood and Mediterranean salads. Serving temperature, 8 - 12°C.

Wine Varieties: Arinto, Viosinho, Rabigato e Malvasia Fina

Type: White Wine

Alcool: 13,9%

Total Acidity: 0,30 g/dm3

pH: 3,43

Notes

BUSTO BRANCO MOSCATEL GALEGO 2015

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

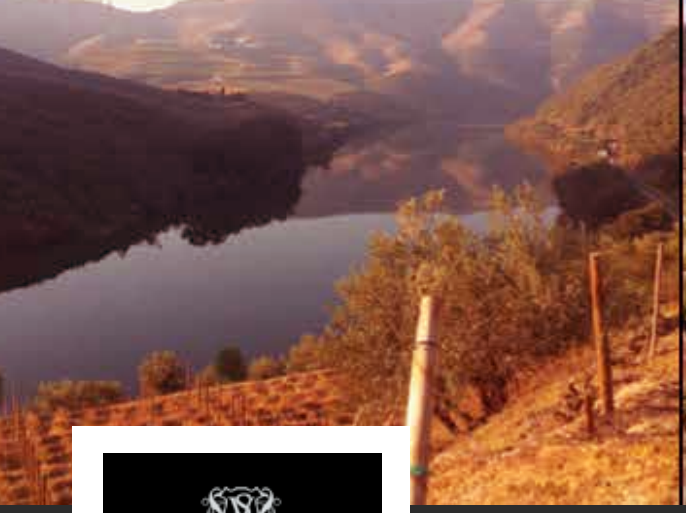
Type: White Wine

Alcool: 13,1%

Total Acidity: 5,50 g/dm3

pH: 3,34

Notes



VIEIRA DE SOUSA
PORT & DOURO WINES

Vieira de Sousa
Casa da capela,
Largo da capela
5060-013 Celeirós
Portugal

TEL +351 259 938 126

FAX +351 259 938 126

geral@vieiradesousa.pt

www.vieiradesousa.pt

VIEIRA DE SOUSA

The Vieira de Sousa family has been producing Port wine for 5 generations now, always transforming and and selling their Port wine to other Port wines companies. Our Great grandfather José Ermelindo Vieira de Souza was the head master in our Port wine business, producing and selling with family name. In the last years the family decided to restart bottling their own Port wine and sell with their own brand and again family name: Vieira de Sousa.
Our family owns four properties in the Douro region which allows for a variety of micro-climates and diversity of vineyard expositions.

OUR PRODUCTS

The family Vieira de Sousa has been making Port wine for 5 generations, producing and selling their wine to other companies. In recent years the family decided to start bottling their own wine and build their brand: Vieira de Sousa.

VIEIRA DE SOUSA PORT VINTAGE 2011

Compact, elegant and concentrated. With an intense black ink color and a nose full of dark blackberry and blackcurrant fruit. Gradually opens to a full nose of herbal and spicy notes.

Wine Varieties: Touriga Nacional, Touriga Francesa, Tinto Cão, Tinta Roriz

Type: Port wine

Alcool: 20% vol

Residual Sugar: 113,0 g/L

pH: 3,57

Notes

VIEIRA DE SOUSA LATE BOTTLED VINTAGE 2008

The LBV has a deep ruby color, with a concentrated aroma of red and black fruits. Notes of pepper and dark chocolate. On the palate it shows great concentration and volume with a firm structure. The great acidity provides freshness and balance to the wine. Long and pleasant finish. The tannins are smooth and well married with the wine.

Wine Varieties: Touriga Nacional, Touriga Francesa, Tinto Cão, Tinta Roriz

Type: Port wine

Alcool: 20% vol

Residual Sugar: 116,0 g/L

Notes

VIEIRA DE SOUSA 10 YEARS OLD TAWNY PORT

This exceptional Port is elaborated with several lots with an average age of 10 years spent in oak casks. It conciliates the age with sweet freshness, demonstrated with great elegance. This is a great example of the Port wine produced by Vieira de Sousa Family. It can be drunk alone, but it's an excellent dessert or an aperitif when chilled.

Wine Varieties:Touriga Nacional, Touriga Francesa, Tinto Cão, Tinta Roriz

Type: Port wine

Alcool: 19,5% vol

Total Acidity: 4.66 g/ L

Residual Sugar: 113,0 g/L

Notes

VIEIRA DE SOUSA 20 YEARS OLD TAWNY PORT

Our 20 years old Tawny Port is gifted with a great elegance and smoothness. Round in the mouth, silky and very fresh. All our Tawny's are aged in old "toneis", which permit the wine to age slowly and acquires the characteristic of ambar color, developing slowly the complex flavours and a smooth palate.

Wine Varieties: Touriga Nacional, Touriga Francesa, Tinto Cão, Tinta Roriz

Type: Port wine

Alcool: 20% vol

Total Acidity: 4.24 g/ L

pH: 3,59

Notes

VIEIRA DE SOUSA 10 YEARS OLD WHITE PORT

A very elegant White Port wine with a high aromatic complexity originated from oxidative handling and a good extract from prolonged skin maceration. It is elaborated with different lots of old White Port of great quality, aged in casks fro more than 10 years . It should be served chilled as an aperitif but it also goes down a treat as a dessert wine or simply on its own at the end of a meal.

Wine Varieties: Malvasia Fina, Rabigato, Verdelho, Gouveio

Type: White Port wine

Alcool: 20% vol

Total Acidity: 3.48 g/ L

pH: 3,56

Notes

VIEIRA DE SOUSA RUBY RESERVE PORT

Is an accessible fruity and easy drinking wine, while at the same time, maintaining a high level of quality. A modern youthful style, resulting from a careful selection of special wines aged for 3 to 4 years.

Wine Varieties: Touriga Nacional, Touriga Francesa, Tinto Cão, Tinta Roriz

Type: Port wine

Alcool: 20% vol

Total Acidity: 4.4 g/ L

pH: 3,67

Notes

VIEIRA DE SOUSA RUBY PORT

This Ruby has a brilliant ruby color. Great aroma of red fruits and plums. A round mouth with smooth tannins.

Wine Varieties: Touriga Nacional, Touriga Francesa, Tinto Cão, Tinta Roriz

Type: Port wine

Alcool: 20% vol

Residual Sugar: 92 g/ L

pH: 3,67

Notes

VIEIRA DE SOUSA TAWNY PORT

This Tawny Port is elaborated with different lots with an age between 5 and 10 years spent in oak casks. It conciliates the age with sweet freshness, demonstrating great elegance.

Wine Varieties: Touriga Nacional, Touriga Francesa, Tinto Cão, Tinta Roriz

Type: Port wine

Alcool: 20% vol

Residual Sugar: 98 g/ L

pH: 3,7

Notes

VIEIRA DE SOUSA WHITE PORT

A very elegant White Port wine with a great aromatic simplicity originated from oxidative handling and a good extract from prolonged skin maceration. It's elaborated with different lots of white Port , aged in casks and inox. It can be served chilled as an aperitif but it also goes down a treat as a dessert wine or simply on its own at the end of a meal.

Wine Varieties: Touriga Nacional, Touriga Francesa, Tinto Cão, Tinta Roriz

Type: White Port wine

Alcool: 20% vol

Residual Sugar: 106 g/ L

pH: 3,47

Notes

DOURO DOC WINES
ESPINHAL 2013 - WHITE DOURO DOC

Wine Varieties: Rabigato, Viosinho, Gouveio

Type: White wine

Alcool: 13,5% vol

Residual Sugar: 4,7 g/dm3

pH: 3,18

Notes

ESPINHAL 2012 - RED RESERVE

Wine Varieties: Touriga Franca, Tinta Roriz, Tinta Amarela, Tinta Barroca, Tinto Cão

Type: Red wine

Alcool: 14,5% vol

Residual Sugar:0,8

pH: 3,59

Notes

QUINTA DO
BEIJO

Quinta do Beijo
Rua D. Catarina Figueiredo,
Lote 18,
5000-523 Vila Real
Portugal

geral@quintadobeijo.pt

Telf: (+351) 259348700

www.quintadobeijo.pt

QUINTA DO BEIJO

"Quinta do Beijo" is a Family estate but is above all an estate of hospitality and mutual aid. The Monteiro´s Family leads, the whole Family roll up their sleeves and all contribute to make Quinta do Beijo an unforgettable place in the heart of the Douro Region, classified by UNESCO as World Heritage. Celeirós do Douro is a wine producing village and located in Douro, 25 km from Vila Real. Quinta do Beijo contributes for a stunning beauty filled with landscapes of vineyards and terraces that characterize the Douro Wine Region.

With 15 hectares of vineyards and olive trees, Quinta do Beijo was born from the oldest "Armazéns do Calvário", with a century of history. But it´s now restored and it´s with new energy that makes it known through high-quality wines and promising olive oil. But Quinta do Beijo is essentially, a "large Family of wide smiles."

PRODUCTS

We are a Douro wine producer and in our Quinta we have wine tastings and sales, olive oil sales and traditional "Baptisms".

QUINTA DO BEIJO DOURO COLHEITA 2013

This red wine is produced in the vineyards of Douro Valley, this beautiful geographic region. The grapes used, Touriga Nacional, Touriga and Tinta Roriz for this wine production require a high level of control process. After the wine making process this wine will age in French oak barrels where every oak aromas will harmonize with the red wine.

It´s a deep color wine with balanced aromas acquired from the aging in oak barrels providing soft tannins combining perfectly all the components. It´s a kind of wine to be enjoyed over the years.

Good with all kind of red meat

Wine Varieties: Tinta Roriz, Touriga Nacional e Touriga Franca

Type: Red

Alcool: 13,46%

Total Acidity: 4,0 (g/dm3)

pH: 3,72

Notes

PORTA CELEIRÓS D´OIRO DOURO COLHEITA 2013

This wine is produced in the Douro Valley vineyards. The grapes used in this wine production are Touriga Nacional, Touriga Franca and Tinta Roriz, old vine grape varieties that are harvested by hand and then follow all the traditional processes of wine making through treading and moderate pumping, maceration with temperature control. It's a deep colour wine and balanced aromas of ripe fruit with a velvety flavor. It's a wine to be enjoyed now or even with a year of aging. Good with all kind of red meat.

Wine Varieties: Tinta Roriz, Touriga Nacional e Touriga Franca

Type: Red

Alcool: 13,46

Total Acidity: 4,0 (g/dm3)

pH: 3,73

Notes

PORTA CELEIRÓS D´OIRO DOURO RESERVA 2009

This red wine was vinified using the traditional treading with human foot, presents an intense color and was produced with grapes from the Douro Region. It's the result of the combination of noble varieties with strong personality like: Touriga Nacional, Touriga Franca and Tinta Roriz. A full body wine with a unique aroma of ripe fruit with smooth flavour, soft and firm tannins result of aging in French oak barrels providing an elegant finish. Good with Strong red meat.

Wine Varieties: Tinta Roriz, Touriga Nacional e Touriga Franca

Type: Red

Alcool: 13,38%

Total Acidity: 4,3 (g/dm3)

pH: 3,74

Notes

PORTA CELEIRÓS D´OIRO DOURO RESERVA 2011

The strong personality of Douro vineyards, as the result of the combination of the noblest varieties of the region Touriga Nacional, Touriga Franca e Tinta Roriz. It's a wine of deep color and unique aroma of ripe fruits with soft tannins and an elegant finish. Good with strong red meat.

Wine Varieties: Tinta Roriz, Touriga Nacional e Touriga Franca

Type: Red

Alcool: 13,59%

Total Acidity: 5,0 (g/dm3)

pH: 3,68

Notes

PORTA CELEIRÓS D´OIRO DOURO WHITE 2013

This wine is rich, dry, and very delicate flavoured with citrus and mineral components. It is produced and controlled through fermentation with a sophisticated refrigeration system. Made with a blend of grapes from different grape varieties of the Douro Valley, old vines, it's very versatile and very required because it's through the great climatic contrasts between the beginning of the day and night time temperatures that preserves its freshness and its aromatic balance of this variety resulting in a very balanced wine. Good with Fish.

Wine Varieties: Malvasia Fina, Viosinho e Gouveio

Type: White

Alcool: 12,46%

Total Acidity: 4,9 (g/dm3)

pH: 3,37

Notes

CAVES SANTA MARTA
• Desde 1959 •

Caves Santa Marta
Apartado 50
5031-909
Santa Marta de Penaguião
Tel: +351 254 810 313
Fax: +351 254 810 319
geral@cavessantamarta.pt
www.cavessantamarta.pt

CAVES SANTA MARTA

Caves Santa Marta, CRL - is a company with nearly five decades of history, located in the municipality of Santa Marta de Penaguião, right in the heart of the Douro Region. This Douro municipality, "Land of Penaguião" was one of the first to belong to the first Pombaline demarcation ordered by royal charter of 1756, for the fine wines of Feitoria. Two centuries later ... a group of winegrowers unhappy with the reality of regional viticulture, and because they believed that the cooperative would be the best way to promote the main product of its activities - the wine, founded the Adega Cooperativa de Santa Marta in 1959 .

In the following year, are also created in the county wineries cooperatives Cumieira and Medrões. In the seventies the three wineries join commercially to finally merge in 1987, giving rise to known Caves Santa Marta.

In 1998, the winery business Caves Santa Marta, was the first cooperative to get a vintage, the 1998 Vintage Port. In 2001 it was considered the Best Cooperative Winery of the Year.

CAVES SANTA MARTA 2009 RED RESERVA

Intense aroma of ripe fruit with a subtle touch of the American in which it was rested. Subtle but persistent tannins

Produced with varieties Touriga Franca, Touriga Nacional and Tinta Roriz.

Notes

VALDARANTE

The Valdarante is always the first wine to be created in each of our harvest and comes from the selection of the best vineyards and varieties Fernão Pires, Malvasia Fina and Cerceal. Full-bodied and with a long persistent finish

Notes

CAVES SANTA MARTA TOURIGA NACIONAL DOC 2008

Young and vibrant aroma and intense fruity with blackberry and raspberry nuances. In the mouth shows a dyeing with very good overall freshness, tannins and ripe with claw. An elegant Touriga Nacional, balanced and exquisite.

Notes

MONTES PINTADOS

Caves Santa Marta honor João Araújo Correia memory, the writer who knew how to bring Douro region to the paper, in all its physical and human fulfillment.

Montes Pintados (Painted Hills) is the title of one of his books. It evokes the Douro autumn colors and a silent agony.

This wine, made from noble grape varieties of the Douro Demarcated Region, presents a ruby color and aromas of ripe red fruit with a soft end to it given the stage of national oak barrels.

Notes

CAVES SANTA MARTA 2010 RED

Wine produced from varieties recommended for the Douro Region.

It is a long maturation wine, ruby color with aroma and taste matured, harmonious in taste and good persistence.

It can therefore be consumed immediately or wait for some evolution in the bottle.

Notes

CAVES SANTA MARTA :

PORTO TAWNY
RESERVA RUBY
PORTO RUBY
PORTO 10 YEARS
PORTO 20 YEARS
PORTO 30 YEARS
PORTO 40 YEARS

Wines produced from varieties recommended for the Douro Region. Are long maturation wine, ruby color with aroma and taste matured, harmonious in taste and good persistence. It can therefore be consumed immediately or wait for some evolution in the bottle.

Notes

Folias de Baco, Unipessoal Lda.
Rua António Cândido, 7
5070-029 Alijó,
Portugal

info@foliasdebaco.com

Tel. +351 960 487 850

www.foliasdebaco.com

FOLIAS DE BACO

The passion for the vineyards and wine can be felt in every wine bottle produced by Folias de Baco. A perfect combination between tradition and innovation with an irreverent touch, results in the whites, reds and late harvest nectars, all showing the unique character from the cooler slopes of the Douro Valley.

DOURO OLHO NO PÉ MOSCATEL GALEGO WHITE 2015

Gentle pressing of whole clusters. Stainless steel fermentation. A young and seductive wine, particularly indicated for the warm seasons.

Wine Varieties: 100% Moscatel Galego White

Type: White

Alcool: 12,23%

Total Acidity: 7,08 g/dm3

pH: 3,13

Production: 8.600 bottles

Notes

OLHO NO PÉ PINOT NOIR RESERVA 2013

Lagar fermentation, of partially de-stemmed clusters. Malolactic fermentation in Barrel and aging for 36 months. Medium ruby colour. Complex, mature varietal aroma with black cherries, raspberries and blueberries, together with forest and tobacco notes, with subtle oak hints. Quite elegant and fresh in mouth with a supple, smooth velvety texture, and very long finish. A perfect pairing of game meats, birds and white meats.

Wine Varieties: 100% Pinot noir

Type: Red

Alcool: 13,18%

Total Acidity: 5,5 g/dm3

pH: 3,57

Production: 2600 bottles

Notes

OLHO NO PÉ ROSÉ PINOT NOIR 2015

Gentle pressing of whole clusters. Stainless steel fermentation. Pale salmon color. Very delicate notes of raspeberry, orange blossoms, sour cherry, and a little touch of fresh pepper.

Wine Varieties: 100% Pinot Noir

Type: Rosé Wine

Alcool: 12,63%

Total Acidity: 6,36 g/dm3

pH: 3,23

Production: 10.600 bottles

Notes

DOURO OLHO NO PÉ VINHAS VELHAS RESERVA WHITE 2013

Gentle pressing of whole clusters. Barrel fermentation and aging for 14 months. This wine shows the old vines concentration with delightful aromatic and flavor intensity. A complex and mysterious wine, full of structure, to enjoy with intense gastronomy.

Wine Varieties: Field blend of very old vines (+70 years old) of at least 10 different native varieties

Type: White Wine

Alcool: 13,60%

Total Acidity: 5,8 g/dm3

pH: 3,22

Production: 4.050 bottles

Notes

DOURO OLHO NO PÉ TINTO VINHAS VELHAS RESERVA 2011

Lagar fermentation, of partially de-stemmed clusters. Malolactic fermentation in Barrel and aging for 36 months. The nose of this wine, with a black core and garnet rim, smells of red and black forest berries, savory spice, and demi-glace. There is impressive fruit concentration here that allows the wine to linger on the palate. An intense and unique wine, faithful to its origins, to enjoy with intense gastronomy.

Wine Varieties: Field blend of very old vines (+70 years old) of at least 10 different native varieties

Type: Red

Alcool: 13,12%

Total Acidity: 5,4 g/dm3

pH: 3,65

Production: 8.050 bottles

Notes

DOURO OLHO NO PÉ LATE HARVEST 2012

Hand harvest of selected clusters from old vines (+ 70 years old), with mixed varieties, being Gouveio the main variety. The harvest of berries affected with noble rot was made by an average of three pickings in each vineyard. Slow fermentation (6 months) in used barrels. Golden color with topaz inflections. Its exuberant nose is tropical, honeyed and concentrated with a complex maze of smells. The very generous residual sugar caresses the palate, which is refreshed by the buoyant acidity and rather low alcohol.

Wine Varieties: Field blend of very old vines (+70 years old) of at least 10 different native varieties

Type: Red

Alcool: 10,9%

Total Acidity: 8,9 g/dm3

pH: 3,23

Production: 3.750 bottles

Notes

UIVO ALVARINHO 2015

Gentle pressing of whole clusters. Stainless steel fermentation. A young and seductive wine, full bodided and with a racy acidity.

Wine Varieties: 100% Alvarinho

Type: White wine

Alcool: 12,54%

Total Acidity: 7,50 g/dm3

pH: 2,90

Production: 2.600 bottles

Notes

UIVO RENEGADO 2015

Lagar fermentation, of partially whole clusters, with a short maceration. Malolactic fermentation in Barrel and aging for 6 months. The nose of this wine is intense, full of small red fruits. In the mouth it is light and refreshing, resembling a white wine. The rather low alcohol, makes it very easy going and salivating for more.

Wine Varieties: Field blend of very old vines (+70 years old) of at least 20 different native varieties, whites and reds mixed.

Type: Red

Alcool: 11,52%

Total Acidity: 5,4 g/dm3

pH: 3,35

Production: 2.550 bottles

Notes

Coimbra de Mattos, Lda
Rua da Calçada n.º 65
5050-042 Galafura

Phone: +351 254920214

geral@coimbrademattos.com

www. coimbrademattos.com

COIMBRA DE MATTOS

The Coimbra de Mattos family, opting for the bottling and marketing of wines produced only from grapes of its properties, the Company formed in 1986 "Aida Coimbra Ayres de Mattos and Sons, Ltd.", with the status of "vintner-bottler" headquartered in Causeway House, street Promenade, Galafura parish of in the municipality of Peso da Régua.The Ayres de Mattos branch originating and residing in Galafura for over seven generations, is a descendant of Francisco Ayres de Carvalho and Maria de Mattos, who lived there in the seventeenth century and has always been devoted to viticulture.
In 2005 the company adopted the simplified name of Coimbra Mattos, Lda. In the Douro Region has 55 hectares of vineyards, all mechanized, 45 Galafura in parish, municipality of Peso da Régua and 10 Guiães in parish, municipality of Vila Real.

OUR PRODUCTS

The grape varieties grown are: Aragonese (Tinta Roriz) , Bastardo , Mourisco, Tinta Barroca, Tinta Francisca , Touriga Franca, Touriga Nacional and Tinta Amarela (Trincadeira). The white varieties are: Arinto, Gouveio or Verdelho, Malvasia Fina, Rabigato, Syria and Viosinho. Port wines are marketed under the brand VALRIZ (name of a vineyard with 2.5 hectares designated Fragão or Valriz (contraction of the Valley Partridge plenty of partridges existing therein). We have the full range of Port wines of Special categories and also the Tawny , Ruby , White and Medium Sweet White Light Dry currents.
The Douro DOC wine is sold under the trademarks "Quinta dos Mattos and Quinta da Laceira ". The Duriense Regional Wine "Quinta das Condessas".

PORTO VALRIZ OVER 40 YEARS OLD

Intense of dry fruits, where is proeminent the nuts with light smell of chocolat. Exceptional harmony in the taste, lasting the taste in the mouth to the pleasure of the good appreciators.

Wine Varieties:Tinta Amarela, Tinta Roriz and Touriga Franca

Type: Port wine

Alcool: 19,63 % vol

Notes

PORTO VALRIZ LAGRIMA

In the mouth feels the training structure in wood, but soft, fresh and well-noted the grape sugar. The notes of spice and freshness are persistent in the aftertaste.

Wine Varieties: Malvasia Fina, Gouveio (Verdelho), Rabigato and Síria

Type: Port wine

Alcool: 19,58 % vol

Notes

PORTO VALRIZ WHITE

Velvety in the mouth with a good balance between structure and freshness. Persistence in the mouth, getting hints of hazelnut and almond.

Wine Varieties:Malvasia Fina, Gouveio (Verdelho), Rabigato and Síria

Type: White Port wine

Alcool: 19,11 % vol

Notes

PORTO VALRIZ RUBY

Embodied and without aggressiveness. It has an excellent balance between structure and the natural sweetness. In the mouth note to the riped fruit, fine vanillas and a prolonged persistence.

Wine Varieties: Tinta Amarela, Tinta Roriz e Touriga Franca

Type: Port wine

Alcool: 19,02 % vol

Notes

PORTO VALRIZ TAWNY

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.

Wine Varieties: Tinta Amarela, Tinta Roriz and Touriga Franca

Type: Port wine

Alcool: 19,42 % vol

Notes

PORTO VALRIZ LBV 2008

Soft in the mouth, and velvety tannins, noting the notes of jam, and persistent at the end of the mouth

Wine Varieties:Tinta Roriz, Touriga Franca and Touriga Nacional

Type: Port wine

Alcool: 19,77 % vol

Notes

PORTO VALRIZ 10 YEARS OLD

Good balance and volume in the mouth, with flavor the spices and dried fruits. Aromas: Dry fruits, almond, light hazelnut, spices and vanilla.

Wine Varieties:Tinta Amarela, Tinta Roriz and Touriga Franca

Type: Port wine

Alcool: 19,72 % vol

Notes

PORTO VALRIZ 20 YEARS OLD

There is the aging in casks of chestnut with many flavors of oxidative aging, noble (esters and aldehydes) with vanilla and light hazelnut. Sweet and balanced and very extended.

Wine Varieties:Tinta Amarela, Tinta Roriz and Touriga Franca

Type: Port wine

Alcool: 20,15 % vol

Notes

PORTO VALRIZ 30 YEARS OLD

Whith structure in the mouth, but in harmony with age. Aromas: Fines proeminent the nuts, vanilla and other spices.

Wine Varieties:Tinta Amarela, Tinta Roriz and Touriga Franca

Type: Port wine

Alcool: 19,66 % vol

Notes

QUINTA DOS MATTOS - RED RESERVA 2013

Full bodied in the mouth and volume, has balance between freshness and acid structure of a reserve. It has a lingering aftertaste, highlighting the fruity notes. Aromas: Ripe red and black fruits, notes of vanilla and slightly smoky

Wine Varieties:Tinta Amarela, Tinta Roriz and Touriga Franca

Type: Red wine

Alcool: 13,6 % vol

Notes

QUINTA DOS MATTOS - WHITE RESERVE 2013

Presents bodied, yet soft and velvety, with freshness evidente having a fruity aftertaste and very persistent. Aromas: Intense tropical fruit, floral and vanilla.

Wine Varieties:Arinto, Gouveio (Verdelho), Malvasia Fina, Rabigato and Síria

Type: White wine

Alcool: 13,5 % vol

Notes

ANETO WINES
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

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.

DOURO ANETO WHITE 2014

Grapes selection at the entrance of the cellar. Total striping and direct pressing of the white grapes. Fermentation in inox vats at low temperature. Bottled in February of 2015.
Citrus colour. The nose shows a fine balance between ripe, tropical fruit and a light touch of toasted wood. The full palate is supported by a well balanced acidity, with citric and floral flavours. Best with first courses, fishes and white meats. Serve at 12°C.

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

Type: White

Alcool: 12,5%

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

pH: 3,2

Notes

DOURO ANETO WHITE RESERVE 2014

Grapes selection at the entrance of the cellar. Total striping and direct pressing of the white grapes. A half of the must was fermented and storaged 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 2014

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

Notes

Soul Wines
DOURO - PORTUGAL

DOURO ANETO 2011

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

Notes

DOURO ANETO RESERVE 2012

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: 13,5%

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

pH: 3,7

Notes

DOURO ANETO GRAND RESERVE 2010

Manual harvest for 15kg boxes. Selected in conveyor table. Stalks removal and crushing. Fermentation in traditional lagares. Posterior probation for 18 months in new French and Hungarian oak barrels. Bottled in May 2013.

Intense red, with blackberry fruit, coffee and spicy. Complex. Lovely flavour with vanilla and floral aromas. Good volume in the 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% Tinta Roriz
Type: Red
Alcool: 14,5%
Total Acidity: 5,5 gr/l
pH: 3,7

Notes

DOURO LATE HARVEST WHITE 2010

Harvest in December of the botrytizated 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

Notes

Teoria Produção e Comercio de Vinhos Unipessoal, Lda.
Av da Europa Edificio Encosta do Rio Bloco A Entrada 2 1º Esqº, 5000-557 Vila Real
Portugal

dinisteoria@gmail.com

Telf: (+351) 937667035

TEORIA

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

THE PRODUCTS

Douro Doc wines: Teoria Red Wine Superior 2014 , Teoria White Wine 2015, Teoria Old Vines Reserve White 2015 and Teoria Old Vines Great Reserve 2013. Wine Makers: António Dinis/Rosa Araujo.

TEORIA OLD VINES GREAT RESERVE 2013

The Teoria Old Vines Great reserve 2013, we have is a combination of several varieties, from old vines from the Douro region, vinified in mills with later stage in barrels of French oak. It has a ruby colour closed, with an aroma of ripe fruit too complex, the mouth it is balanced and persistent, a long finish complete the pleasure of tasting this impressive wine. Serve at 16 to 18ºC.

Wine Varieties: grapes from old vineyards.

Type: Red

Alcool: 13,5%

Total Acidity: 5,09 g/l

pH: 3,52

Production: 2500 bottles

Notes

Soul Wines
DOURO - PORTUGAL

TEORIA RED WINE SUPERIOR 2014

Teoria Red Wine Superior 2014 is made from Touriga Nacional, Touriga Franca and Tinta Roriz wine varietiies, fermented in vats, with later stage in American oak barrels. With a violet color, marked by aromas of black fruit, spice and vanilla; it has a good structure with firm, but elegant tannins. Serve at 16° to 18 ° C.

Wine Varieties: Touriga Nacional, Touriga Franca and Tinta Roriz

Type: Red

Alcool: 13%

Total Acidity: 5,18 g/l

pH: 3,72

Production: 20 000 bottles

Notes

TEORIA OLD VINES RESERVE WHITE 2015

The Teoria Old Vines Reserve White is a combination of several varieties, from old vines high in the Douro region. Fermented in french oak barrels, with 4 months ageing, with batonnage giving it an elegant and intense taste; it has citrus colour, fresh aroma, fruity and complex. It is great as an aperitif and to accompany fish dishes and seafood. Serve at temperature 8°C a 10° C.

Wine Varieties: grapes from old vineyards.

Type: White

Alcool: 13,5%

Total Acidity: 5,9 g/l

pH: 3,16

Production: 1 200 bottles

Notes

TEORIA WHITE 2015

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

Wine Varieties: Several Douro Varieties

Type: White

Alcool: 12,5%

Total Acidity: 5,63 g/l

pH: 3,15

Production: 2000 bottles

Notes

Soul Wines
DOURO - PORTUGAL

Contacts

NERVIR

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

Telef.: 259 330 640 | Fax: 259 330 649

E-mail: geral@nervir.pt

Site: www.nervir.pt

Coordenadas GPS:
Latitude: N41.297977 | Longitude: W7.734257

Horário de Funcionamento:
Segunda-feira a Sexta-feira das 9H00 às 12H30
e 14H00 às 18H00

Nervir ASSOCIAÇÃO EMPRESARIAL
COMPETE 2020
PORTUGAL 2020
UNIÃO EUROPEIA
Fundos Europeus Estruturais e de Investimento