



  
**Soul Wines**  
DOURO - PORTUGAL  
**OPINION  
MAKERS**  
2018





## IKAVINA WINE & SPIRITS, LLC

LET'S LAUNCH A WINE LABEL

os EUA:

### Zachary Harris - IkaVina Wine and Spirits, LLC

For years, I've been slowly working on the path to launching a wine label, not just to do it my way, but to also bring some quality wines to the market.

IkaVina is a wine and spirits company that focuses on wine [and spirits] but that will also incorporate other elements and industries through strategic partnerships and cross collaborations.

The company itself is an LLC registered in Delaware and operates from there. It will be either an importer or a distributor.

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### Alex Asjes - empresa Alex Wijnen

Your Dutch wine shop for tasty and affordable wines, good wine advice and tastings.

Discovering wine is still a wonderful pursuit, but sometimes it's a bit complicated and time-consuming. Vinoloog Alex is always looking for new wines.

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# 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

## TERRITORY: Porto and Douro

It all begins with the land and men. The vines are planted and cared for until they produce the fruit that provides the source for the wines bearing the region's distinctive characteristics. There exists an umbilical bond between the wine and the land, a relationship that is not purely physical but one that is much more enmeshed in the culture and the people. Blessed with this inspiring mixture that identifies its origins, wine becomes a unique ambassador, travelling across the world to deliver its message about the land, its people and their culture. A message that awakens a desire to know its origins and the landscape that envelops it.

Douro and Porto are wine territories. Douro is the production territory, the rural component, the point of origin. Porto is the commercial territory, the city, the entryway to the winemaking region on one side and the doorway from which the product is shipped worldwide, on the other. Both share a civilizing river, the Douro, around whose mouth one finds the wine shippers, the wine trade and the lodges where the wine is stored, thus creating an urban image that is easily identified with the product.

Porto, owing to its history and its character, is a city of merchants, a city that is open to the world. Throughout its more than 800 years of history, it has played a central role in the development of the Portuguese economy through the actions of its citizens who, as dedicated traders, have always greatly encouraged relations with foreign cities and nations. Bolstered by this commercial dynamism, wine assumed a foremost role, with the city acting as a midway store for the wines from the region and the markets on the other side of the Atlantic, thus reinforcing its role as a link with the winemaking region.

The taxes that were levied on the wine, namely those consumed and sold, were mostly used throughout the centuries for constructing public buildings, financing the system for supplying water to the city and for higher education. Hence, the wine trade as a key feature in the history and the development of the city - an engine for progress, capable of concentrating and diversifying capital and business and attracting citizens from other countries to live there and bring new customs,



ways of life and thinking to Porto society. As a factor of modernity, the city became international and assumed a cosmopolitan nature that it retains to this day. In this way, wine influenced the city's growth and urban planning, as well as its built and immaterial heritage, adding weight to the characteristics that led UNESCO to list Porto's historic centre as a World Heritage site, in 1996.

Douro, owing to its history and its nature, has been irrevocably associated with winemaking from time immemorial. With a climate that is very much its own, soil that demands arduous and unique methods for working the land, the Douro's magnificent landscape cradles wines that can be found nowhere else on Earth. Port is its trademark and, undoubtedly, Portugal's great global brand. Before us, there is a territory for cultivation although most part of this land contained no soil for planting, a land that was to become the oldest demarcated and regulated winemaking region in the world (1756).

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

In this way, the territory acquired the exceptional characteristics that have made it a unique winemaking area and earned the Alto Douro Winemaking Region a listing as a UNESCO World Heritage site, in 2001.

Port and Douro wines are an excellent example of the positive interaction between territories and between the product and the territory. Wines and territories form a highly sought-after package with an increasingly greater added value, and it is with this virtuous marriage between the vine, wine and tourism that we call wine tourism, that Porto and the Douro acquire their natural and strengthened reputation.

It is up to each of us to defend the continuity of this history, to safeguard it as the territory moves forward with the evolution and dynamism of previous generations, to contribute to the interaction between co-dependent, albeit functionally diverse, territories that together stand united as they assert their presence throughout the world.



## THE STORIES

Port is a unique emblem of the sublime and uplifting nature of the Douro Demarcated Region. The characteristics that shape it and the manner by which it impresses itself on our senses are decisive to an understanding of the different types of wine.

Given that Port is a wine with long-standing traditions, it is not surprising that there are numerous captivating references to its history and the rituals that are observed when it is served.

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

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



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

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

### **Port is preferred for the Loyal Toast in England.**

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

### **OTHER WINES IN THE DOURO DEMARCATED REGION**

Large and bountiful, the Douro Demarcated Region has given Man the means to work and dignify the land. This is how Miguel Torga spoke of the Douro Region:

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

Only such a region could bear the finest fruit that Nature can provide, producing intense, full-bodied wines such as the Douro wines, wines that are also blessed with a freshness that comes from the altitude and the cool nights whilst the grapes ripen.

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

Made with the most modern methods and the finest selection of grapes. Reds, Whites and Roses are all fruit of the unsurpassed combination of soil, climate and working of the land with respect for Nature. Wines that smell and taste of the Douro: of schist, gumcistus, wild flowers and berries. Made from traditional Portuguese vines, wines from

the Douro Demarcated Region are unique examples of the Douro terroir, capable of expressing their origins.

During the 1990s, many farmers, some already active in the Port trade, whilst others were recent arrivals, began to dedicate themselves to producing Douro still wines, thus turning the Douro Demarcated Region into one of the most dynamic winemaking regions in Europe and contributing to asserting Portugal as one of the most promising, particularly regarding Red wines.

The World Bank funds, along with membership, from 1986 onwards, to the European Economic Community, permitted many investments in projects that triggered the potential of a region full of latent resources. One example was the study of the enormous variety of native vines. Portugal was a pioneer in this study, developing new research for the best knowledge and use of this rich and unique heritage. This richness was already mentioned by Baron Forrester in his Prize Essay on Portugal and its Capabilities (1859); "what an infinite variety of delicious wines could be made in the Alto Douro if the convenient separation of varieties were to be studied."

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

## **Generation that revolutionized winemaking in the region, and brought international fame to the Douro terroir.**

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

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

## **Douro White**

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

## **Douro Red**

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

## **Douro Rosé**

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

## **Sparkling Wine**

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

## **Douro Moscatel**

The Douro Moscatel designation of origin represents interesting and complex sweet wines, made from Moscatel Galego Branco grapes. This variety can be found throughout the entire Douro Demarcated Region, but most especially in the area around the



higher-altitude cities of Alija and Favaio, in the extreme north of the heart of the Douro, the Cima Corgo. This vine thrives in the highest altitudes (approximately 600 m), where the soil goes from schist to granite, where the cooler land encourages its development and perfects its qualities.

## THE DISTINCTIVE AND UNIQUE NATURE OF THE WINES

### THE GUARANTEE OF ORIGIN

There are two designations of origin in the Douro Demarcated Region: Port and Douro.

In an increasingly global world, we are constantly faced with a multiplicity of descriptions that appeal to all our senses. For our product to stand out, we need to underscore that which makes it unique, laden with symbolism, an emblem of prestige, an identity that is immediately recognized by consumers who set great store by references of value. The Port designation of origin, Port's identity card, fulfils this desire. The name Port is a symbol of history and tradition and of a region that is transforming itself in unison with modernity.

The Port designation of origin guarantees the distinctive and unique nature of the product and its origin. Its distinctiveness attests to the fact that the product is intimately linked to the territory, whereas its uniqueness is an expression of the specific characteristics of the product, the quality for which it is famous. This uniqueness and distinctiveness of Port makes it a unique product irretrievably linked to a geographic location.

This inimitable, geographically-bound, uniqueness conveys the exclusivity of the designation of origin. It is an identity that does not mean that all the products bearing the designation of origin are equal - what is in question is their identity per se, that is, a characteristic identity, regardless of inevitable and unavoidable differences between them. There is extensive diversity in the Douro Demarcated Region and there is an enormous variety of wines entitled to a Port or Douro designation of origin.

The distinctive and unique nature of the product, mirrored in a guarantee of quality, reflect the image of the territory. It is the association between Man, his know-how, his cultural heritage and Nature, a complex relationship that creates a product with typical and unique characteristics. The Port designation of origin is a symbol that stands out as the main indicator of the characteristics of a product; it is an instrument that provides information regarding the origin and the characteristics that are associated with a particular community.

Although the unique and distinctive nature of a product help it achieve a privileged position in the market, allowing it to aim for a different price from that of its competitors, the designation of origin's suggestiveness and power of attraction require constant advertising and promotion. Here, too, the relationship within the same product between a brand and the designation of origin is equally important: symbols with different but interconnected roles in relaying distinctive information to the market.



The globalization of the markets has triggered the development of products with an identity of their own, products from a terroir, that is, pertaining by their nature to a specific geographic area. The Port and Douro symbols are laden with identity, with specific information for consumers. In effect, the geographic distinctiveness and uniqueness of products entitled to designations of origin make it more difficult to substitute these with others, as the greater the specific identity, the more difficult it is to substitute them. The choice of the consumer is not fundamentally price based, but rather the added value of the products with a designation of origin, especially those of some prestige, such as Port and Douro. Thus, the more famous products bearing a designation of origin, are bathed by a non-competitive aura that increases with the greater geographic-qualitative connection, in particular, when accompanied by the prestige that is always associated with quality.

Port can only be produced in the Douro Demarcated Region and it can only be one kind of product: a fortified wine. Port can only mean a product with unique characteristics that are certified by the IVDP, the guarantor of confidence. Port represents quality and confidence for the consumer.

standard of global reference, approved by the Interprofessional Committee of the IVDP, translated the will of the winemaking community in the region. Compliance with the specifications is enforced by the control and certification body - the IVDP. It is the Institute that upholds the control of the quality and quantity of Port and Douro wines, regulating production as well as protecting and defending the Douro and Port designations of origin and the Douro geographic indication worldwide. Global ambassador for Port and Douro wines, the IVDP is a public body, one of the government's indirect administrative organizations, with nationwide jurisdiction. It is overseen by the Minister of Agriculture

*fonte dos textos:*

*In, Port - Celebrating Life*

*Edição do IVDP - Instituto dos Vinhos do Douro e Porto*

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Quinta do Mourão



## 1. QUINTA DO MOURÃO

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

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

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

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



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



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



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



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



#### SÃO LEONARDO 10 YEARS OLD WHITE

Golden white color.

Intense aromas like fresh and dried fruits and spices.

Well balanced in the palate with both sweetness and acidity well-integrated and a long finish.

Alcohol: 20%

Total Acidity: 3,51

pH: 3,65



#### SÃO LEONARDO 20 YEARS OLD WHITE

Golden white color.

Intense aromas like dried fruits, spices and toasted vanilla.

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

Alcohol: 20%

Total Acidity: 4,56

pH: 3,58



#### QUINTA DO MOURÃO 2013 RED RESERVE DOURO

Grapes: Touriga Franca, Touriga Nacional

Intense red color.

Intense aromas fo red fruits.

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

Alcohol: 14%

Total Acidity: 4,8

pH: 3,61



#### RIO BOM 2011 RED RESERVE DOURO

Grapes: Touriga Franca, Touriga Nacional

Intense red color.

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

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

Alcohol: 14%

Total Acidity: 4,7

pH: 3,62



#### S. LEONARDO PORTO WHITE WINE 50 YEARS

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



#### S. LEONARDO VERY OLD WHITE 90

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



#### S. LEONARDO VERY OLD WINE PORTO TAWNY

Fermentation in vats interrupted by the addition of grape brandy. Aging in old wood casks. Deep green golden color. The aroma presents notes of roasting, honey, tobacco, apricot, nuts, caramel and orange. It's a sequence of endless aromas. In the mouth it's a full bodied, and very complex.

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

Alcohol: 19.9%

Total Acidity: 9.15 g / l

pH: 3.38







## 2. PNC | PARCEIROS NA CRIAÇÃO

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



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#### CASA DA ESTEIRA RED RESERVA 2014

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

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

Álcool: 14,2% vol.

Acidez Total: 5,8 g/l

pH: 3,5

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



#### CASA DA ESTEIRA TOURIGA NACIONAL 2015

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

Excellent with meat dishes.

Best served at: 16°C.

Alcohol: 13,8%

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

pH: 3,4

Grape Varieties: 100% Touriga Nacional.





#### H'OUR RED 2010

This wine came from two sub-regions of the Douro and also from two vineyards located at different altitudes. Made from old vines (35-60 years), all traditional grape varieties from Douro, making it complex and structured but at the same time, fresh and elegant.

Was fermented in granite wine mills at controlled temperature and malolactic fermented in stainless steel vats, ageing for 12 months in new barrels made from French oak.

Best served at: 16°C.

Alcohol: 14,52%

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

pH: 3,53

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



#### H'OUR RED 2012

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

Vineyards: 9 and 40years | 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



#### H'OUR ROSÉ 2016

This wine came from two sub-regions of the Douro and also other two vineyards at different altitudes, exhibiting grape varieties which makes it a fresh, complex and structured wine, with a natural

acidity that impresses. It was fermented in stainless steel vats and aged also in stainless steel vats until bottling.

Goes well with salads, fish and some types of meat.

Best served at: 10-12°C.

Alcohol: 13%

Total Acidity: 4,59 g/dm<sup>3</sup>

pH: 3,37

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



### 3. 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."



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#### PORTO VALRIZ 10 YEARS OLD

Varieties: Tinta Amarela, Tinta Roriz and Touriga Franca

Alcohol - 19,6% Vol.

Sugars - 3,9° Baumé

Volatile acidity - 0,39 g/dm<sup>3</sup>

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 VINTAGE 2016

Vinification In pneumatic stainless steel tanks with controlled temperature. Two years in stainless steel vats. Color ruby violet. Intense aromas of black fruits, blackberries, black cherry. Concentrated in the mouth, fruity, balanced freshness with mature tannins. Long and persistent end.

Grapes: Tinta Roriz, Touriga Franca e Touriga Nacional

Álcool - 19,69 % Vol.

Sugar - 3,4° Baumé

Volatile acid - 0,31 g/dm



#### PORTO VALRIZ - TAWNY

Varieties: Tinta Amarela, Tinta Roriz and Touriga Franca

Alcohol - 19,62% Vol.

Sugars - 3,4° Baumé

Volatile acidity - 0,2 g/dm<sup>3</sup>

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 RUBY

Ruby color with light brown Riped fruit aromas with notes pleasant raisins grapes. 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.

Grapes: Tinta Amarela, Tinta Roriz and Touriga Franca

Alcohol: 19,02% Vol.

Sugars: 3,4° Baumé (sweet)

Volatile acid: 0,2 g/dm<sup>3</sup>



#### PORTO VALRIZ - DRY LIGHT WHITE

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

Alcohol - 17,62% Vol.

Sugars - 0,0° Baumé (dry)

Volatile acidity - 0,4 g/dm<sup>3</sup>

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



#### QUINTA DA LACEIRA - RED 2016

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

Alcohol - 13,60% Vol.

Volatile acidity - 0,5 g/dm<sup>3</sup>

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 2017

Varieties: Arinto, Gouveio, Malvasia Fina and Rabigato

Alcohol - 13,05% Vol.

Volatile acidity - 0,4 g/dm<sup>3</sup>

Ideal temperature 8-10°C

Taste notes: Colour - Bright yellow-green. Aromas - Citrus notes of lemon and grapefruit. Flavour - Fresh, balanced and live end





#### QUINTA DOS MATTOS DOURO RED 2015

Vinification in stainless steel fermentation tanks, with controlled temperature. Stage in oak casks. Dark ruby color. Aroma of ripe fruits, black cherry, plum and spices, with balanced wood notes. Concentrated in the mouth, round, fresh, with soft tannins and a long finish.

Grapes: Tinta Amarela, Tinta Roriz, Touriga Franca e Touriga Nacional  
Alcohol - 14,2% Vol.  
Volatile acid - 0,6 g/dm



#### QUINTA DOS MATTOS WHITE 2015

Bright yellow-green colored wine, with floral notes and good concentration in the mouth, as well as balanced and fresh. Fermented at controlled temperature. Probation in stainless steel vats.

Best served at: 8-10°C.

Alcohol: 13,59%

Volatile acidity: 0,4 g/dm<sup>3</sup>

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



#### QUINTA DOS MATTOS - RED RESERVE 2015

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

Alcohol - 13,1% Vol.

Volatile acidity - 0,5 g/dm<sup>3</sup>

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





#### 4. ADEGA DE SABROSA

##### Vinhos Fernão de Magalhães

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.



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#### FERNÃO DE MAGALHÃES PORTO WHITE

Floral and fruity aromas with notes of nuts, namely cherry almonds. End of sweet mouth, balanced with acidity and freshness.

Ideal as an aperitif. Porto Tonic is a great option to be enjoyed in the summer.

Alcool 19,4% VOL.

Grapes; Rabigato, Malvasia Fina, Moscatel Galego e Gouveio

Color: white - Golden



#### FERNÃO DE MAGALHÃES PORTO TAWNY

Aroma intense; Notes of coffee, cherry chocolate and spices. End of mouth long and balanced, with sublime sweetness. Ideal for desserts.

Alcool 19,5% VOL.

Total Acidity: 3,6 g

pH: 3,3

Grapes; Touriga Nacional, Touriga Franca e Mourisco

Color: Red with golden tones



#### FERNÃO DE MAGALHÃES PORTO RUBY

Red fruit aroma. Structured and soft, balance between sweetness, acidity and alcohol.

Ideal as an aperitif.

Alcool 19,5% VOL.

Total Acidity: 4,4 g

pH: 3,9

Grapes; Touriga Nacional, Touriga Franca e Mourisco

Color: Red with golden tones



#### FERNÃO DE MAGALHÃES MOSCATEL

Peach and Caramel Notes. Sweet and full bodied finish. Ideal for accompanying sweet desserts.

Alcool 17% VOL.

Total Acidity: 4,5 g

pH: 3,33

Grapes; Moscatel Galego Branco

Color: Golden





#### DOC BRANCO FERNÃO DE MAGALHÃES - 2017

Intense and fresh, floral with notes of tropical fruits, Fresh and with good acidity, balanced and persistent end of mouth. Ideal to accompany fish dishes and salads.

Alcool 13% VOL

Total Acidity: 6.1 g

pH: 3.24

Grapes: Gouveio, Viosinho, Rabigato e Fernão Pires

Color: Bright and Citrine



#### DOC TINTO FERNÃO DE MAGALHÃES - 2016

Concentration and aromatic complexity, notes of fresh berries, elegant and evolved with a long and balanced finish. Ideal to accompany red meats

Alcool 14,5% VOL

Total Acidity: 5.1 g

pH: 3.81

Grapes: Touriga Nacional, Touriga Franca e Tinta Roriz

Color: Red Rubi



#### FERNÃO DE MAGALHÃES MOSCATEL RESERVA

Notes of peach and caramel. Sweet and velvety finish with a full bodied volume leaving a long flavor in the mouth. Ideal for accompanying sweet desserts.

Alcool 17% VOL

Total Acidity: 4.5 g

pH: 3.33

Grapes: Moscatel Galego Branco

Color: Golden



#### FERNÃO DE MAGALHÃES PORTO 10 ANOS

Fresh and delicate, revealing cookie notes. End of mouth fresh and pleasant, complex, with volume leaving in the mouth an extended flavor. Ideal to accompany as appetizer or in the accompaniment of fatty meats

Alcool 19% VOL

Grapes: Touriga Nacional, Touriga Franca e Mourisco

Color: Gold tones



ANETO  
WINES



## 5. 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.



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#### ANETO WHITE COLHEITA 2017

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

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

Alc/vol: 12,5%

Total acidity: 6gr/l (tartaric acid)

PH: 3,2



#### ANETO WHITE RESERVE 2015

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

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

Wine Varieties: 50% Semillon, 50% Verdelho

Type: White

Alcohol: 13%

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

pH: 3,1



#### ANETO WHITE GRAND RESERVE 2015

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

Varieties: Alvarinho, Viosinho and Encruzado.

Alc/vol: 12,5°

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

PH: 3,1



#### ANETO ROSÉ 2017

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

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

Type: Rosé

Alcool: 12%

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

pH: 3,4



#### ANETO RED 2014

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

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

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

Type: Red

Alcool: 14%

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

pH: 3,7



#### ANETO RED RESERVE 2013

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

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

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

Type: Red

Alcool: 14%

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

pH: 3,7





#### ANETO RED GRAND RESERVE 2013

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

Varieties: 50% Touriga Nacional, 50% Tinta Roriz

Production: 4 Ton/ha

Alc/vol: 14,5°

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

PH: 3,7



#### PINOT NOIR 2015

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

Varieties: 100% Pinot Noir

Alc/vol: 13°

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

PH: 3,5





## 6. 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 beeing 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



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#### BUSTO GRANDE ESCOLHA TOURIGA NACIONAL 2014

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

Variety (s): 100 % Touriga Nacional

Alcohol - 13,80% vol.

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

pH - 3,78



#### BUSTO RESERVA TINTO TOURIGA NACIONAL 2014

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

Wine Varieties: 100% Touriga Nacional

Type: Red

Alcohol: 14,5%

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

pH: 3,90



#### BUSTO COLHEITA TINTO 2015

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

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

Type: Red

Alcohol: 13,7%

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

pH: 3,76





#### BUSTO COLHEITA BRANCO 2017

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

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

Type: White Wine

Alcohol: 12.5%

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

pH: 3.36



#### BUSTO RESERVA BRANCO 2016

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

In the mouth presents fresh, persistent and with excellent volume. Serving temperature: 8 - 12°C. Recommended gastronomic matching:

All kinds fish, seafood and Mediterranean salads.

Wine Varieties: Arinto, Viosinho, Rabigato e Malvasia Fina

Alcohol - 13.10% vol. (20°)

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

pH - 3.35



#### BUSTO MOSCATEL GALEGO BRANCO 2017

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

Wine Varieties: Moscatel Galego white

Type: White Wine

Alcohol: 12.4%

Total Acidity: 0.20 g/dm<sup>3</sup>

pH: 3.32



#### BUSTO RESERVA TINTO 2015

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

Aging in oak barrels: 6-9 months, time in bottle > 6 months. Ruby color, elegant in the nose, marked by ripe red fruit, oak notes. Good volume in the mouth, balanced young round tannins and persistent finish. Service temperature: 16 - 18°C Harmonization gastronomic recommended: Dishes of red meats, cheeses, sausages.

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

Alcohol - 14.50% vol. (20°)

Acidity Vol. - 0.70g/dm<sup>3</sup>

pH - 3.80



QUINTA DOS  
LAGARES

DOURO DOC

VITAVITIS.PT



## 7. QUINTA DOS LAGARES

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 creating conditions for the production of outstanding wines. The land use in the Quinta dos Lagares is balanced between the production and protection components. About 50 % of the property area is occupied by indigenous crops (vineyards and olive groves) 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.

Along with the recognized terroir is the varieties, all indigenous, and age diversity of the existing vineyards. In Quinta dos Lagares 60% of the vineyards has ages ranging from 40 to 70 years and the remaining area between 6 and 14 years. That means a large percentage of old vineyards that contribute to the great quality of the wines.

Quinta dos Lagares was already known before the eighteenth century when the first "demarcation of the mountains" was implemented (1758). The minutes of demarcation refers to a "lagar" (stone tank where the grapes are crushed) corresponding to one of the early buildings in the Quinta. The borders of the winemaking region were delimited by 335 stone markers which indicated the best quality wine, the only one that could be exported to England, commonly known as fine wine. One of these milestones, registered as #86 in the survey made by the Douro Museum, is located by the Quinta's house.

Like in many other cases in the region, for many years the activity of Quinta dos Lagares was oriented for the production of bulk Port Wine to supply exporters or, more recently, for the selling of grapes with the same purpose.

With roots in the Douro, and a deep connection to the Quinta dos Lagares, Pedro Lencart created, with his wife, the company 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, they returned to the origins to accomplish the ancient dream of producing Quinta dos Lagares wines with contribution of Luís Leocádio, the young promising winemaker that makes them, and the consultancy of the renowned winemaker Rui Reguinga,

The wine portfolio has been growing since the launch of the first wines back in 2014, and in this event we will present for the first time the most recent wines to come to the market: Quinta dos Lagares VV44- Vinhas Velhas, a red wine from old vineyards and the white wine Quinta dos Lagares, 2017.



QUINTA DOS  
LAGARES

DOURO DOC

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#### DOURO QUINTA DOS LAGARES RESERVE 2011

Very concentrated ruby color. Complex nose with different aromatic notes, balanced between red fruits, spices and wood. Very structured wine, fresh, full of flavor and very elegant tannins. Vinification with fermentation at 27°C after crushing the grapes. Aged for 12 months in new oak barrels.

Grapes: Touriga Nacional young vineyards (50%) and traditional grapes from old vineyards

Alc / Vol: 15%

Total acidity (g / l): 4.6



#### QUINTA DOS LAGARES RED COLHEITA 2013

Vinification with fermentation at 27°C after crushing. Aged for 8 months in old wood barrels. Elegant wine with a complexity of plum and red fruit aromas and notes of violet flowers. Final aroma of toast and cinnamon. On the palate is a fresh wine, very structured with a nice finish. In mouth is a fresh wine, well structured with beautiful final.

Grapes: Touriga Nacional, Touriga Franca, Tinta Roriz et Tinto Cão.

Alc/Vol: 13%

Total acidity(g/l): 4.7

PH: 3,6



#### QUINTA DOS LAGARES TINTO RESERVA 2013

Very concentrated ruby color. Complex nose with different aromatic notes, balanced between red fruits, spices and wood. Structured wine, fresh, full of flavor with very elegant tannins. Vinification with fermentation at 27°C after crushing the grapes. Aged for 12 months in new oak barrels.

Grapes: Touriga Nacional, Touriga Franca, Tinta Roriz and Tinto Cão

Alc / Vol: 14%

Total acidity (g / l): 4.6

PH: 3.65





#### 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



#### DOURO QUINTA DOS LAGARES WHITE 2017

Fermentation under controlled temperature for 30 days. Aging in inox with battonage. Citrine color. Nose fresh and intense, showing stone fruit and floral aromas; In the 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, Rabigato, Malvasia , Rabigato and old vineyards

Type: White wine

Alcohol: 13,0%

Total Acidity: 5 g/l ac.

pH: 3,32

Production: 2600 bottles



#### ORGANIC OLIVE OIL ZABODEZ

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

"Zabodez won a gold medal in the 2018th New York Olive Oil Contest, one of the most important world's olive oil contests."





RED AND WHITE WINE  
D'ORIGEM  
DOURO - PORTUGAL  
CASAL DE LOIVOS



## 8. 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.



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### 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 btl



### VELHA GERAÇÃO BRANCO 2016

Made in a stainless steel vat at temperature of 14/17 °C. It stayed in the bottle during one month. Filtering and sterilization through filter boards. Citrine. Fruity and floral aromas. Fresh and well-balanced.

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

Type: White

Acquired alcoholic content: 13 %

Total Acidity: 5,6 g/l

Ph: 3,5

Production: 1700 btl



### FÍSGAS ROSÉ

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

Serve at 8-10°C.

Alcohol: 13,5%



### HERANÇA 2016

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

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

Type: Red

Acquired alcoholic content: 13,5 %

Total Acidity: 5 g/l

Ph: 3,67

Production: 7000 btl









## 9. QUINTA DAS LAMELAS

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

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



QUINTA DAS LAMELAS

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#### QUINTA DAS LAMELAS 2012 WHITE RESERVA DOURO

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

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

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



#### QUINTA DAS LAMELAS RESERVE TINTO 2013

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

Best served at: 16-18°C.

Alcool: 14,0%

Total acidity: 5,9/l

pH: 3,61

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



#### QUINTA DAS LAMELAS ROSÉ PORT

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

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

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

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



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

Golden White Color.

Intense aromas of hazelnuts and citric.

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

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



QUINTA DAS LAMELAS 30 YEARS OLD WHITE PORT  
Golden Color.

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



QUINTA DAS LAMELAS 10 YEARS OLD TAWNY  
Amber Color.

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



QUINTA DAS LAMELAS 40 YEARS OLD TAWNY  
Amber Color.

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



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

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





#### QUINTA DAS LAMEIRAS 2012 VINTAGE PORT

Dark Red Color.

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

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



#### QUINTA DAS LAMEIRAS VERY OLD WHITE 60

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

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

Alc: 20%

Ac: 5,46

PH: 3,57



#### QUINTA DAS LAMEIRAS VERY OLD WHITE 80

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

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

Alc: 20%

Ac.: 5,67

PH: 3,52







MONTE  
SÃO SEBASTIÃO



## 10. MONTE SÃO SEBASTIÃO

"Monte São Sebastião's history started in 1950, when the owners of the estate, at the time, started an agricultural program where terraced vineyards were planted as well as other cultures such as olive and almond trees. This program also included the 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.



MONTE  
SÃO SEBASTIÃO

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#### ENCOSTAS DE MURÇA TINTO 2013

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

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

Type: Red

Alcool: 12,5%

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

pH: 3,72

Production: 4000 bottles



#### MONTE SÃO SEBASTIÃO BRANCO 2017

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

Vine varieties: Rabigato, Códaga do Larinho, Gouveio

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



#### MONTE SÃO SEBASTIÃO 2017 ROSÉ

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

Vine varieties: Tinta Barroca, Tinta Roriz, Touriga Nacional

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





### MONTE SÃO SEBASTIÃO RED 2012

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

Alcohol: 12, 5%

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

pH: 3,72

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



### MONTE SÃO SEBASTIÃO RESERVA TINTO 2014

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

Wine Varieties: Tinta Roriz, Tinta Barroca

Type: Red

Alcohol: 13%

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

pH: 3,65

Production: 3000 bottles



### MONTE SÃO SEBASTIÃO GRANDE RESERVA TINTO 2012

Alcoholic fermentation for 7 to 10 days, after which it was transferred to French oak barrels, from the Cadus cooperage from different forests and different toasting programs, in which it took place the malolactic fermentation. Aging in wood for 18 months. With closed and intense colour, is rich and complex, close to entering the "dark side" what makes it attractive and mysterious. Fruity, showing an harmonious marriage between the barrel aging notes in, and the notes of smoke, grilled and chocolate. Tannins give structure and strength. In the mouth shows good acidity with a long and persistent finish. Serve between 17-18 °C; the bottle must be opened 30 minutes before tasting.

Alcohol: 14%

Production: 1 999 bottles



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

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







## NERVIR

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