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P A S S I O N

Internationalization project  
Russian mission | November 2019

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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 III 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.

Most noteworthy varietals:

White	Red
Malvasia Fina	Touriga Nacional
Viosinho	Tinta Roriz
Donzelinho	Tinta Amarela
Gouveio	Tinta Barroca
Rabigato	Touriga Francesa
	Tinto Cão

### Scoring Method | 135.000 parcels

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

### Factors considered:

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

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

# Territory: Porto And Douro

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

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

This rich history prompted UNESCO to list Porto's historic centre as a World Heritage site in 1996. The Douro, owing to its history and nature, is irrevocably associated with winemaking. With a climate that is very much its own and soil that demands arduous and unique methods of working the land, the Douro's magnificent landscape creates wines that can be found nowhere else on Earth. Port is its trademark and, undoubtedly, Portugal's greatest global brand.

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

The territory and its characteristics have made it a unique winemaking area and earned the Alto Douro Winemaking Region a listing as a UNESCO World Heritage site in 2001. Port and Douro wines are an excellent example of the positive interaction and connection between the region and its wines. It is up to each of us to defend the continuity of this history,

to safeguard it as the territory moves forward with the evolution and dynamism of previous generations.

## The Stories

Port is a unique emblem of the sublime and uplifting nature of the Douro Region. Given that Port is a wine with long-standing traditions, it is hardly surprising that there are numerous captivating references to its history and the rituals that are observed when it is served. On the 21st of October 1805, Admiral Nelson, commander of the British Fleet, was preparing for the Battle of Trafalgar. The story goes that he and his senior officers gathered to drink a glass of Port as they finalised the details of the battle, with the map of the opposing forces spread out on the table before them.

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

That is how Port inspired a battle that changed the course of European History! It is also worth noting that members of the British Royal Navy are allowed to make the Loyal Toast whilst seated. This permission was decreed by William IV (1765-1837) who, when serving in the Navy, frequently cracked his head on the low beams on board ship. Port is the preferred wine for the Loyal Toast in England. Curiously, port is the only wine that members of the British royal family serve themselves, always passing it to the left, clockwise (the side closest to the heart).

## Other Wines In The Douro Demarcated Region

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

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

from the altitude and the cool nights whilst the grapes ripen. The importance of these wines has grown in the past few years thanks to their enormous potential for quality.

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

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

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

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

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

Many growers who until then had sold their grapes to Port companies or to cooperatives in the region, began making and selling their own wines. The barriers came down and Douro still wines became available to wine lovers everywhere. In addition to Port, several styles of wine are made in the Douro Demarcated Region: White, Red and Rosé still wines, Sparkling wines and a fortified wine, Moscatel do Douro.

## **Douro White**

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

## **Douro Red**

Red Douro wines, are mainly made from blending Touriga Nacional with Tinta Roriz or Touriga Franca grapes, among many others (but

occasionally using single varieties). They are full-bodied and robust with hints of woodland aromas. Although they have great potential for ageing, they may be drunk young as to best appreciate their intense fruitiness.

## **Douro Rosé**

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

## **Sparkling Wine**

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

## **Douro Moscatel**

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

*font: In, Port - Celebrating Life*  
*Edição do IVDP - Instituto dos Vinhos do Douro e Porto*



# 01.

## ADEGA DE FAVAIOS

Adega Cooperativa de Favaios has been one of the most prestigious wineries in Portugal since 1952. The spirit of cooperativism of its 550 associates, allied to the knowledge of the "people of Favaios", has boosted the production of the Moscatel Galego Branco variety, making Moscatel de Favaios one of the most emblematic Portuguese wines.

The quality of the Adega de Favaios products and services has always been a top priority. To achieve excellence, the winery has set up a department which is responsible for the quality of the various areas of activity, creating policies based on quality that have been implemented in order to comply with the demands of the market. The main goal of this department is to ensure strict compliance with all standards and procedures at all stages of the production process in order to guarantee the maximum satisfaction of our customers and suppliers.



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### MOSCATEL DO DOURO 10 YEARS

In Favaíós 10 Years Old we can feel the most typical aromas of the Moscatel grape, such as orange peel and floral notes like orange blossom, linden and roses. At the same time the more typical flavours of aging such as nuts, toast and honey are obvious. In terms of taste the wine is full of intensity, with excellent acidity that gives it a balance that is smooth and long.

A great wine for the end of a meal. It is suitable to those who appreciate a more intense moscatel that is more complex and has some notes of aging in wood.

*Alcoholic content vol.: 17.00% | pH: 3.30 | Total acidity: 5.00g/L  
Sugar: 145g/L | Baumé: 5.8*



### MOSCATEL DO DOURO CLASSIC

It is clear and bright in appearance, with an attractive golden colour. Favaíós is noted for the typical aromas of the moscatel grape, which is very rich and aromatic. The aromas of the grape can be tasted, especially the floral notes, citrus fruits like orange, tangerine and lime, along with honey and caramel. In the mouth it is quite sweet and velvety, recalling honey and fruit jams.

Served on its own and chilled it is excellent with sweet desserts. A more refreshing option, as an aperitif, is to serve it with ice and lemon. For people who prefer drinks that are less sweet, try Favaíós and tonic. Serve chilled, between 8° and 10°C. Once opened the wine retains its quality for about 1 month.

*Alcoholic content vol.: 17.00% | pH: 3.45 | Total acidity: 4.00g/L  
Sugar: 135g/L | Baumé: 5.0*



### MOSCATEL DO DOURO RESERVE 2007

It has a very rich aroma, with abundant notes of orange and dried apricot, and some floral aromas like roses and linden. The flavour is mild and delicate with a well-balanced sweetness that is fresh and elegant.

A great wine for the end of a meal. It is suitable to those who appreciate a more intense moscatel that is more complex and has some notes of aging in wood.

Serve chilled, between 8° and 10°C. Once opened the wine retains its quality for about 1 month.

*Alcoholic content vol.: 17.00% | pH: 3.45 | Total acidity: 4.30g/L  
Sugar: 105g/L | Baumé: 5.8*



### MOSCATEL 1980

It has a very intense aroma that still retains some notes of citrus. Rich in aromas typical of aging, such as walnut, dried figs, toast and chocolate. It is full-bodied but delicate with a sweetness nicely balanced by acidity and tastes fresh and elegant.

A great wine for the end of a meal. It is a wine for those who are true lovers of aged, fortified wines.

It should be served cool, between 12° and 13°C. Once opened the wine retains its quality for about 1 month.

*Alcoholic content vol.: 18.00% | pH: 3.40 | Total acidity: 5.10g/L  
Sugar: 148g/L | Baumé: 6.0*



### MOSCATEL DO DOURO HARVEST 1999

Despite long years of ageing, this Moscatel still presents some of the most characteristic aromas of the grape variety, such as citrus fruits, lime and orange blossom. Honey, raisin, dried fig and caramel aromas are also very pronounced, giving it a great complexity. The flavour displays the typical softness of Moscatel de Favaíolos, extremely wellbalanced by the plateau's typical acidity.

This wine is ideal to finish a meal. It is especially suited for great lovers of aged fortified wines.

*Alcoholic content vol.: 18.80% | pH: 3.45 | Total acidity: 4.32 g/L  
Sugar: 153 g/L | Baumé: 5.6*



### PORTO MONGE RUBY PORT

This ruby coloured port has an intense aroma of red and black fruit. It is full-bodied and balanced with prominent notes of fruits such as sweet and morello cherries. There is a long finish with a final intensity in the mouth. It goes perfectly with a cheese board or desserts based on chocolate or red berries. It should be served between 14°C and 16°C. Once opened the wine retains its quality for about 1 month.

*Alcoholic content vol.: 19.30% | pH: 3.60 | Total acidity: 3.60g/L  
Sugar: 92g/L | Baumé: 2.6*





### PORTO MONGE TAWNY PORT

It is red in colour, with some lighter reflections. The aroma is marked by ripe fruit, figs, nuts and some notes of caramel and spices. The flavour is rich, velvety and full-bodied, very elegant and has a nice balance between the structure and sweetness.

If served slightly chilled it makes a very pleasant aperitif, especially if accompanied by nuts. It is also an excellent dessert wine. Try Monge Tawny along with the classic crème brûlée.

It should be served between 14°C and 16°C. Once opened the wine retains its quality for about 1 month.

*Alcoholic content vol.: 19.20% | pH: 3.60 | Total acidity: 3.70g/L  
Sugar: 100g/L | Baumé: 2.9*



### PORTO MONGE 10 YEARS PORT

Light amber in colour, denoting the careful aging in wood, this 10-year-old tawny port has delicious aromas of nuts, hints of caramel and spices, and also some notes of ripe fruit. The flavour is rich and velvety, smooth and delectably sweet. This rich and velvety Monge 10 Years port goes very well with desserts. Try it with tarts like almond tart, with rice pudding or a delicious crème brûlée.

It should be served between 13°C and 16°C. Once opened the wine retains its quality for about 1 month.

*Alcoholic content vol.: 19.60% | pH: 3.42 | Total acidity: 4.28g/L  
Sugar: 116g/L | Baumé: 4.0*



### PORTO MONGE WHITE PORT

Monge White boasts an attractive yellow colour, bright and with a great aromatic intensity, where floral aromas, some tropical fruit and nuts are particularly noticeable. In the mouth it has harmony, with sweetness being nicely balanced by the fresh acidity.

It is a great wine to serve as an aperitif, especially with nuts. For people who like a more refreshing style, Monge and tonic is an excellent way to enjoy this port made with grapes from the Favaíos plateau.

It should be served chilled, between 8°C and 10°C. Once opened the wine retains its quality for about 1 month.

*Alcoholic content vol.: 19.30% | pH: 3.40 | Total acidity: 3.40g/L  
Sugar: 104g/L | Baumé: 3.0*





### **CASA VELHA WHITE 2018**

Bright citrine colour, floral nose with notes of tropical fruits. Quite fresh and harmonious in the mouth, with good acidity and medium structure. The finish is balanced and of medium persistence.

Very good with salads, chicken or turkey white meat, fish dishes and seafood. It is best drunk at a temperature of 10° to 12°C. Once opened, the wine should be drunk the same day.

*Alcoholic content vol.: 12.90% | pH: 3.31 | Total acidity: 5.40g/L  
Volatile acidity: 0.40g/L | Sugar: 3.20g/L*



### **CASA VELHA RED 2017**

Alcoholic fermentation took place in a stainless steel vat over a period of 10-12 days, with skin maceration at around 25°C. Malolactic fermentation took place after the alcoholic fermentation, and the wine then matured for 12 months. It was then filtered and bottled.

Ruby coloured, taste of ripe black fruits with hints of jam. Enveloping, polished and appealing tannins give this wine a balanced finish. Perfect with red meat and poultry dishes.

It is best drunk at a temperature of 18°C. Once opened, the wine should be drunk the same day.

*Alcoholic content vol.: 13.10% | pH: 3.59 | Total acidity: 5.20g/L  
Volatile acidity: 0.40g/L | Sugar: 3.90g/L*



### **ENCOSTAS DE FAVAÍOLOS WHITE**

The whole process started with the selection of the grapes to be used for the wine, which, after reception, were destemmed and crushed in a pneumatic press. The resulting must was then decanted at low temperature, making use of enzymes. This was followed by alcoholic fermentation in stainless steel tanks, at controlled temperatures and with selected yeasts. Finally, the wine was stabilised, filtered and bottled. Citrus, with tropical and floral notes. In the mouth it has a medium body and tastes fresh and elegant. Ideal with light meals based on fish, seafood or salads. It should be drunk at a temperature of 10° to 12°C. Once opened, the wine should be consumed on the same day.

*Alcoholic content vol.: 11.96% | pH: 3.28 | Total acidity: 5.50g/L  
Volatile acidity: 0.30g/L | Sugar: 0.60g/L*



### ENCOSTAS DE FAVAIOS RED

The whole process started with the selection of the grapes to be used for the wine, which, after reception, were destemmed and crushed and put into the fermentation tanks. Alcoholic fermentation was initiated with the introduction of selected yeasts and it lasted 5-6 days at around 26°C. Next came the malolactic fermentation and a first racking. Finally, the wine was clarified, filtered and bottled.

It is ruby coloured, with notes of red berries. In the mouth it is lighter-bodied and balanced, which gives it a certain freshness.

Perfect with meals based on white meat.

*Alcoholic content vol.: 11.91% | pH: 3.70 | Total acidity: 4.30g/L  
Volatile acidity: 0.40g/L | Sugar: 0.60g/L*



### ADEGA DE FAVAIOS SPARKLING ROSÉ

Carefully selected Moscatel Galego Vermelho grapes. This is a pale, orange-hued wine, with fine bubbles and a delicate and persistent mousse. Primary aromas typical of the variety, with floral notes. Mineral palate with a vibrant freshness.

Ideal to drink as an aperitif or with a wide variety of dishes, such as seafood, smoked trout or lean meats, or to accompany desserts.

Variety: Moscatel Galego Vermelho.

*Alcoholic content vol.: 11.78% | pH: 3.21 | Total acidity: 5.96g/L  
Volatile acidity: 0.27g/L | Sugar: 35.0g/L*



### ADEGA DE FAVAIOS SPARKLING MEDIUM DRY

This wine presents a pale, orange-hued wine, with fine bubbles and a delicate and persistent "mousse". Primary aromas typical of the variety, with floral notes. Mineral palate with a vibrant freshness.

It should be consumed as an aperitif or with a wide variety of dishes, such as seafood, smoked trout or lean meats, or to accompany desserts.

Variety: Moscatel Galego.

*Alcoholic content vol.: 12.32% | pH: 3.14 | Total acidity: 5.74g/L  
Volatile acidity: 0.50g/L | Sugar: 32.0g/L*

**NOTES:**



FERDINAND: MAGALLAN  
FERNÃO DE MAGALHÃES  
500 ANOS

PORT SPECIAL RESERVE  
PORTO RESERVA  
*Especial*

ADEGA DE SABROSA



# 02.♦

## ADEGA DE SABROSA

Adega Cooperativa de Sabrosa is a wine cooperative that was founded in 1958 in Sabrosa, a Portuguese village in the district of Vila Real.

Similarly to so many other wine cooperatives in the Douro Region, the Adega Cooperativa de Sabrosa started with a group of small and medium-sized wine growers who used to produce their own wine at their own wineries and “lagares” (a traditional wine press); each wine grower individually would then try to find a buyer for their wine.

Unity is strength and over the years the Adega Cooperativa de Sabrosa obtained more and more scale of production, therefore turning the page and changing the course of things. Presently, it has over 600 members and produces the famous Fernão de Magalhães (a tribute to the Portuguese explorer, born in Sabrosa, who led the first expedition to circumnavigate the world).



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### **FERNÃO DE MAGALHÃES RED DOC 2017**

Colour: Red ruby.

Aroma: Concentrated and complex aromas. Notes of fresh berries.

Palate: Elegant, evolved, and a long balanced finish.

Serving suggestions: It is an excellent choice to pair with red meat.

Varieties: Touriga Nacional, Touriga Franca and Tinta Roriz.

*Alcoholic content vol.: 14.50% | pH: 3.81 | Total acidity: 5.10g/L*



### **FERNÃO DE MAGALHÃES ROSÉ DOC**

Colour: Bright, pale pink.

Aroma: Intense, fresh, floral, with notes of red fruit.

Palate: Balanced, fresh and good acidity.

Serving suggestions: It is an excellent choice to pair with white meat, salads and pasta.

Varieties: Touriga Nacional, Touriga Franca and Tinta Roriz.

*Alcoholic content vol.: 13.00% | pH: 3.40 | Total acidity: 6.10g/L*



### **FERNÃO DE MAGALHÃES WHITE DOC 2018**

Colour: Bright and citrine.

Aroma: Intense and fresh, floral with notes of tropical fruit.

Palate: Good acidity, balanced and long-lasting finish.

Serving suggestions: It is an excellent choice to pair with fish and salads.

Varieties: Gouveio, Viosinho, Rabigato and Fernão Pires.

*Alcoholic content vol.: 13.00% | pH: 3.24 | Total acidity: 6.10g/L*



### FERNÃO DE MAGALHÃES RED RESERVE 2014

Colour: Ruby red.

Aroma: Notes of fresh berries well integrated with an elegant note of spices.

Palate: Elegant, persistent and in harmony with a very compact firm tannin structure.

Serving suggestions: It is an excellent choice to pair with cheese and game dishes.

Varieties: Touriga Nacional and Tinta Roriz.

*Alcoholic content vol.: 13.50% | pH: 3.54 | Total acidity: 5.60g/L*



### FERNÃO DE MAGALHÃES WHITE RESERVE 2014

Colour: Citrine and crystalline.

Aroma: Citrus and floral flavours with notes of wood.

Palate: It is fresh and has a good acidity with a long persistent finish.

Serving suggestions: It is an excellent choice to pair with fish and seafood dishes as well as salads.

Varieties: Gouveio, Viosinho and Rabigato.

*Alcoholic content vol.: 13.00% | pH: 3.46 | Total acidity: 5.00g/L*



### FERNÃO DE MAGALHÃES 10 YEARS PORT

Colour: Gold tones.

Aroma: Intense with notes of nuts and ripe fruit and subtle notes of wood.

Palate: Sweet and full-bodied with a long-lasting flavour.

Serving suggestions: It is an excellent choice to pair with desserts.

Varieties: Touriga Nacional, Touriga Franca and Mourisco.

*Alcoholic content vol.: 19.00%*



### FERNÃO DE MAGALHÃES TAWNY PORT

Colour: Red with golden tones.

Aroma: A complex intense aroma; notes of coffee, chocolate, spices and cherries.

Palate: Long lasting and balanced finish, denoting a sublime sweetness.

Serving suggestions: It is an excellent choice to pair with desserts. Best served at 13-16°C.

Varieties: Touriga Nacional, Touriga Franca and Mourisco.

*Alcoholic content vol.: 19.50% | pH: 3.30 | Total acidity: 3.60g/L*



### FERNÃO DE MAGALHÃES RUBY PORT

Colour: Red with golden tones.

Aroma: Red fruit.

Palate: Structured and soft with a well-balanced sweetness, acidity and alcohol.

Serving suggestions: It is an excellent aperitif.

Varieties: Touriga Nacional, Touriga Franca and Mourisco.

*Alcoholic content vol.: 19.50% | pH: 3.90 | Total acidity: 4.40g/L*



### FERNÃO DE MAGALHÃES WHITE PORT

Colour: White - golden.

Aroma: Floral and fruity aromas with notes of nuts, namely almonds.

Palate: Sweet finish well balanced with acidity and freshness.

Serving suggestions: It is an excellent aperitif. Port & Tonic is an excellent option for Summer time.

Varieties: Rabigato, Malvasia Fina, Moscatel Galego and Gouveio.

*Alcoholic content vol.: 19.40%*





### FERNÃO DE MAGALHÃES PINK PORT

Colour: Pink

Varieties: Touriga Nacional, Touriga Franca and Tinta Roriz.

*Alcoholic content vol.: 19.50% | pH: 3.49 | Total acidity: 4.51g/L*



### FERNÃO DE MAGALHÃES SPARKLING BRUT

Colour: Citrine.

Aroma: Fresh and delicate, with notes of cookies.

Palate: Fresh and pleasant finish. Complex and full-bodied, with a long-lasting flavour on the finish.

Serving suggestions: It is an excellent aperitif. It also pairs well with fatty meat.

Variety: Malvasia Fina, Rabigato, Gouveio and Viosinho.

*Alcoholic content vol.: 11.50% | pH: 3.58 | Total acidity: 4.00g/L*



### FERNÃO DE MAGALHÃES MOSCATEL

Colour: Golden.

Aroma: Aromas of its own varietal with notes of peach and caramel.

Palate: Sweet and bodied finish.

Serving suggestions: It is an excellent choice to pair with sweet desserts.

Variety: 100% Moscatel Galego Branco.

*Alcoholic content vol.: 17.00% | pH: 3.33 | Total acidity: 4.50g/L*



### FERNÃO DE MAGALHÃES BAGACEIRA VELHA

Colour: Golden.

Aroma: Intense grape pomace aromas with subtle notes of wood and nuts (due to its ageing in oak casks).

Palate: Well-balanced and round.

Serving suggestions: It is served as a digestive.

*Alcoholic content vol.: 39.80%*



# 03.

## ALVES DE SOUSA

The Alves de Sousa family is making wines in the Douro Valley for 5 Generations. The old and ever-present wish to find the best embodiment of a Douro vineyard lead Alves de Sousa to work only with indigenous grapes from the family's vineyards.

The quality and singularity of the wines have been widely recognised with distinctions and mentions in the most acclaimed national and international publications, with a very special highlight for being awarded two times "Portuguese Wine Producer of the Year" by the most important Portuguese Wine Magazine ("Revista de Vinhos"), becoming the first ever to receive twice the most coveted and prestigious distinction for Portuguese wine producers.



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### BRANCO DA GAIVOSA WHITE 2018

Colour: Bright and citric.

Aromas: Complex and elegant bouquet, with a light vanilla hint, white stone fruits and white flowers.

Palate: Full-bodied but very fresh, mineral and very complex. Pairs well with salmon, cod-fish but also chicken and turkey.

Temperature and service conditions: 10°C.

Aging ability in the bottle: 7-8 years.

Varieties: Malvasia Fina, Gouveio and Rabigato.

*Alcoholic content vol.: 12.50% | pH: 3.41 | Total acidity: 5.00g/dm<sup>3</sup>*



### BRANCO DA GAIVOSA GRAND RESERVE WHITE 2016

Colour: Clear straw yellow colour.

Aromas: Floral, with a hint of lychees and a great minerality. The fine oak presence is very subtle and shows great class.

Palate: Complex, fresh and elegant. A white of great class and aging ability.

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

Aging ability in the bottle: 10 years.

Varieties: Gouveio, Malvasia Fina, Avesso and Arinto.

*Alcoholic content vol.: 12.50% | pH: 3.31 | Total acidity: 6.00g/dm<sup>3</sup>*



### GAIVOSA 105 ANOS 2016

Aging: 18months in 2nd and 3rd year French and Portuguese oak.

Aromas: Balsamic notes, with dark plums, black berries, liquorice and cigar box.

Palate: Great depth and fruit intensity, showing some dark chocolate, with fine tannins and great class.

Temperature and Service Conditions: 17°C; open 20 minutes before serving.

Aging ability in the bottle: 8-10 years.

Varieties: Touriga Nacional, Sousão and Tinta Amarela.

*Alcoholic content vol.: 14.50% | pH: 3.59 | Total acidity: 4.90g/dm<sup>3</sup>*





### QUINTA DA GAIVOSA RED 2015

Vinification with total destemming; 10 days fermentation at 20-22°C and 7 days maceration. Aging for 15 months in new and 2nd year in French oak.

Colour: Deep ruby.

Aromas: Raspberry flavours with eucalyptus leaves and dry dark plums.

Palate: Solid, with great structure, but with the typical balance and elegance of Gaivosa. Great complexity and facing many and good years in front.

Temperature and Service Conditions: 17°C; open 1 hour before serving.

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

*Alcoholic content vol.: 14.00% | pH: 3.68 | Total acidity: 4.70g/dm<sup>3</sup>*



### ABANDONADO RED 2015

Total destemming. Fermentation for 9 days with controlled temperature, plus 10 more days for maceration. Aged for 18 months in new French and Portuguese oak (225L capac.).

Colour: Deep ruby.

Aromas: Great aromatic complexity and freshness, with quite unique balsamic and tar flavours, liquorice and black berries.

Palate: Pure refinement, with delicacy, minerality and an extraordinary purity of fruit. It feels the schist, the surrounding forest, the freshness of the altitude, in a pure expression of the vineyard's nature. An exercise of pure elegance and class of one of the most iconic vineyards of the Douro and Portugal.

Best served at: 17°C.

Varieties: Tinta Amarela Touriga Franca, Touriga Nacional, Sousão, others (20 indigenous grapes field-blend).

*Alcoholic content vol.: 14.50% | pH: 3.68 | Total acidity: 4.90g/dm<sup>3</sup>*



### CALDAS RESERVA TOURIGA NACIONAL RED 2016

Colour: Deep ruby.

Aromas: Intense flavours of dark plums, cherries, blackpepper and violets, very well balanced with a refined oak toast.

Palate: Full-bodied but always elegant and very charming, it has a great minerality and complexity. Very long finish.

Vinification with total destemming; 8 days fermentation with temperature control + 8 days maceration.

Variety: 100% Touriga Nacional.

*Alcoholic content vol.: 14.50% | pH: 3.80 | Total acidity: 4.50g/L*



### QUINTA DA GAIVOSA VINTAGE PORT 2017

Colour: Deep ruby.

Aromas: Flavors of dry plums, floral nuances, graphite, blackberries and licorice.

Palate: Smooth, with great elegance and depth. Long and harmonious finish. Great aging ability, although it shows a great harmony in its youth.

Aging ability in the bottle: 30-35 years.

Service Conditions: 15°C; open 30min. before serving.

Pairing suggestions: Cheeses, chocolate and red fruits desserts.

Varieties: Malvasia Fina, Viosinho, Gouveio and others.

*Alcoholic content vol.: 19.50% | pH: 3.78 | Total acidity: 3.63g/dm<sup>3</sup>*



### QUINTA DA GAIVOSA 10 YEAR OLD WHITE PORT

Vinified like a red Port, fermenting with the skins for 3 to 4 days, to extract more flavours and complexity. The fermentation was stopped close to its middle (earlier than most White Ports) with the addition of "Aguardente" (wine spirit) 77% V/V. Aged for 10 years in old French oak barrels.

Colour: Amber.

Aromas: Very complex, with herbs, spices, dry orange peel, maple syrup and almonds.

Palate: Full bodied and refined by the aging, gathering nuances of marmalade, caramel and nuts.

Best served at: 12°C.

Varieties: Malvasia Fina, Viosinho, Gouveio and others.

*Alcoholic content vol.: 19.50% | pH: 3.75 | Total acidity: 2.97g/dm<sup>3</sup>*



### QUINTA DA GAIVOSA 20 YEARS TAWNY PORT

Fermented for 3 to 4 days with indigenous yeasts at 20-25°C; then stopped for the addition of "Aguardente" (wine spirit). Aged for about 20 years in old French oak barrels.

Colour: Amber.

Aromas: Rich and very complex, full of spices, toffee, caramel and herbal notes.

Palate: Wonderfully refined by time, it expresses the beauty of the maturity of the 20 Year Old Tawny category.

Best served at: 15°C.

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

*Alcoholic content vol.: 19.50% | pH: 3.57 | Total acidity: 5.19g/dm<sup>3</sup>*



## CALDAS WHITE PORT

Colour: Beautiful and bright amber.

Aromas: Caramel and maple syrup flavours, with hints of apricots and orange peel.

Palate: Velvety and very expressive. A new and very welcome interpretation of white Port.

Vinified like a Tawny Port, with 3 to 4 days of fermentation with the skins (to extract more flavours and richness); fermentation stopped with the addition of "Aguardente" (wine spirit) 77% V/V earlier than in a classic White Port, being therefore sweeter and smoother.

Pairing suggestions: Blue cheeses (Roquefort, Stilton), Fruit desserts (orange cake, apple pie, cloudberry desserts, etc.)

Varieties: Malvasia Fina, Viosinho, Gouveio and others.

*Alcoholic content vol.: 19.00% | pH: 3.90 | Total acidity: 2.62g/L*





# 04.

## 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 HARVEST 2018**

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 2019.

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

*Alcoholic content vol.: 12.50% | pH: 3.20 | Total acidity: 6.00g/L (tartaric acid)*



### **ANETO WHITE RESERVE 2017**

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 2018.

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.

Varieties: 50% Semillon and 50% Verdelho.

*Alcoholic content vol.: 13.50% | pH: 3.10 | Total acidity: 6.20g/L (tartaric acid)*



### **ANETO GRAND RESERVE WHITE 2016**

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: 50% Alvarinho and 50% Encruzado.

*Alcoholic content vol.: 12.50% | pH: 3.10 | Total acidity: 6.20g/L  
Sugar: 1.8g/L*



### ANETO ROSÉ HARVEST 2018

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.

Varieties: 50% Touriga Franca and 50% Touriga Nacional.

*Alcoholic content vol.: 12.50% | pH: 3.40 | Total acidity: 5.00g/L (tartaric acid)*



### ANETO RED HARVEST 2015

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 2017. 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.

Varieties: 40% Touriga Franca, 30% Touriga Nacional, 20% Tinta Roriz and 10% Tinto Cão.

*Alcoholic content vol.: 14.00% | pH: 3.70 | Total acidity: 5.00 g/L (tartaric acid)*



### ANETO RED RESERVE 2015

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 2017.

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.

Varieties: 33% Touriga Franca, 33% Touriga Nacional and 33% Tinta Roriz.

*Alcoholic content vol.: 14.00% | pH: 3.70 | Total acidity: 4.80g/L (tartaric acid)*



### **ANETO GRAND RESERVE RED 2015**

Manual harvest for 15 kg boxes. Rug selection. Total strip of the grapes and soft crushing. Fermentation in open traditional lagares. Bottled in March 2018.

Production: 4 Ton/ha.

Varieties: 50% Touriga Nacional and 50% Tinta Roriz.

*Alcoholic content vol.: 14.50% | pH: 3.70 | Total acidity: 5.50g/L (tartaric acid)*



### **ANETO PINOT NOIR 2016**

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 2017.

Variety: 100% Pinot Noir.

*Alcoholic content vol.: 13.00% | pH: 3.50 | Total acidity: 5.50g/L (tartaric acid) | Sugar: 1.5g/L*



### **ANETO LATE HARVEST WHITE 2015**

Harvest in December of the botrytized grape vines. Vinification with soft pressing of the grapes. Fermentation in stainless steel tanks at low temperature. Maturation in French oak barrels for 18 months. Bottled in February 2018.

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.

Variety: 100% Semillon.

*Alcoholic content vol.: 12.50% | pH: 3.20 | Total acidity: 7.00g/L (tartaric acid)*

NOTES:





# 05.

## 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).

We have also 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 VERY OLD TAWNY PORT (1858)

Colour: Amber with greenish hues.

Aromas: Intense aroma which increases during the taste, with aromas of honey, caramelized fruit, coffee, curry notes, tobacco and chocolate.

Palate: Very concentrated, velvety and extremely complex. Rich taste, with a persistence that goes beyond the notion of time; an authentic sensory surprise! With over 150 years, it deserves to be "waited" for, in the glass to demonstrate its complexity in both aroma and mouth.

Varieties: Mix of noble Douro grape varieties.

*Alcoholic content vol.: 20.40% | Volatile acid: 0.89g/dm<sup>3</sup> | Baumé: 5.0*



### PORTO VALRIZ + 40 YEARS OLD PORT

Colour: Auburn, with green nuances on the back of the glass.

Aromas: Intense aroma to dried fruits, where the nut stands out with light chocolate.

Palate: Exceptional harmony in taste, with a certain "vinagrinho", prolonging the taste in the mouth for the pleasure of the good connoisseurs.

Winemaking in self-vinifying leaching vats and staged in brown wood tunnels. Tip: It should be opened early to release your bouquet flavor complex.

Varieties: Tinta Amarela, Tinta Roriz and Touriga Franca.

*Alcoholic content vol.: 19.92% | Volatile acid: 0.80g/dm<sup>3</sup> | Baumé: 4.4*



### PORTO VALRIZ VINTAGE PORT 2016

Colour: Ruby violet.

Aromas: Intense aromas of black fruits, blackberries, black cherry, vegetable.

Palate: Concentrated in the mouth, fruity, balanced freshness, ripe tannins, long and persistent finish.

Vinification in pneumatic vats with controlled temperature. Probation in stainless steel vat during 2 years.

Varieties: Tinta Roriz, Touriga Franca and Touriga Nacional.

*Alcoholic content vol.: 19.69% | Volatile acid: 0.31g/dm<sup>3</sup> | Baumé: 3.4*





### PORTO VALRIZ LBV PORT 2015

Colour: Dark ruby.

Aromas: Intense aromas of ripe black fruits and spices.

Palate: Concentrated, good structure, tannins present, notes of fruits and chocolate with long finish. Should be opened with anticipation to release its complex "bouquet" of aromas.

Vinification in pneumatic vats with controlled temperature. Probation in casks of wood during 4 years.

Varieties: Tinta Roriz, Touriga Franca and Touriga Nacional.

*Alcoholic content vol.: 19.39% | Volatile acid: 0.21g/dm<sup>3</sup> | Baumé: 3.3*



### PORTO VALRIZ 20 YEARS OLD PORT

Colour: Red light golden.

Aromas: There is the aging in casks of chusnut with many flavors of oxidative aging, noble (esters and aldehydes) with vanilla and light hazelnut.

Palate: Sweet and balanced and very extended.

Should be opened with anticipation to release its complex "bouquet" of aromas.

Varieties: Tinta Amarela, Tinta Roriz and Touriga Franca.

*Alcoholic content vol.: 19.40% | Volatile acid: 0.59g/dm<sup>3</sup> | Baumé: 4.7*



### PORTO VALRIZ DRY WHITE PORT

Colour: Yellow golden.

Aromas: Dry and tropical fruits.

Palate: 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.

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

*Alcoholic content vol.: 17.55% | Volatile acid: 0.48g/dm<sup>3</sup> | Baumé: 0.0 (dry)*



### PORTO VALRIZ TAWNY PORT

Colour: Red light golden.

Aromas: The spices with vanilla and light caril.

Palate: 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.

Varieties: Tinta Amarela, Tinta Roriz and Touriga Franca.

Alcoholic content vol.: 19.70% | Volatile acid: 0.40g/dm<sup>3</sup> | Baumé: 3.4



### PORTO VALRIZ RUBY PORT

Colour: Ruby with light brown.

Aromas: Riped fruit with notes pleasant raisins grapes.

Palate: 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.

Vinification in vats of lixiviation with auto-vinificador and controlled temperature. Probation of 3 years in wood.

Varieties: Tinta Amarela, Tinta Roriz and Touriga Franca.

Alcoholic content vol.: 19.40% | Volatile acid: 0.30g/dm<sup>3</sup> | Baumé: 2.8



### QUINTA DOS MATTOS GRAND RESERVE RED 2016

Colour: Dark ruby with violet notes.

Aromas: Intense of black fruits, notes of vanilla chocolate and spices.

Palate: Concentrated in the mouth, full, balanced and with a good freshness. It has many notes of ripe fruit, with good quality tannins and a long and a fruity finish. Great aging ability.

Ideal temperature 16-18°C.

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

Alcoholic content vol.: 15.56% | Volatile acid: 0.54g/dm<sup>3</sup>



### QUINTA DOS MATTOS RED RESERVE 2015/2017

Colour: Deep ruby.

Aromas: Intense of ripe black fruits, cherries and spices.

Palate: Is concentrated, balanced, fresh and fruity with ripe tannins and a good finish.

Ideal temperature 16-18°C.

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

*Alcoholic content vol.: 13.00% | Volatile acid: 0.30g/dm<sup>3</sup>*



### QUINTA DOS MATTOS WHITE RESERVE 2018

Colour: Citrus.

Aromas: Intense, with citrus notes, new wood and vanilla.

Palate: Concentrated in the mouth, fresh, fruity and a long finish.

Pneumatic pressing, with slight fermentation in skin contact.

Probation in oak casks. Ideal temperature 8-10°C

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

*Alcoholic content vol.: 13.70% | Volatile acid: 0.30g/dm<sup>3</sup>*



### QUINTA DA LACEIRA RED 2017

Colour: Ruby.

Aromas: Ripe red fruits, spices and spicy.

Palate: Good mouth volume, soft, fresh and fruity, with soft tannins and good finish.

Ideal temperature 16-18°C.

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

*Alcoholic content vol.: 13.40% | Volatile acid: 0.50g/dm<sup>3</sup>*



# 06.◆

## D'ORIGEM



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

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

The brands (Herança (Inheritance) and Velha Geração (Old Generation)) are a tribute to the generations of this family who, over many years, produced some of the best wines in the region. Currently, the company is led by the fourth generation of the family. In addition to the wines, D'Origem produces and markets Olive oil with a low acidity, extracted from existing olive trees on the farm, and Grape juice.

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



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### VELHA GERAÇÃO GRAND RESERVE RED 2015

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

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

*Alcoholic content vol.: 15.00% | pH: 3.50 | Total acidity: 5.40g/L*



### VELHA GERAÇÃO WHITE DOC 2018

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

Varieties: Malvasia Fina, Viosinho, Gouveio and Moscatel.

*Alcoholic content vol.: 12.90% | pH: 3.28 | Total acidity: 5.80g/L  
Sugar: 4.01g/dm3*



### FISGAS 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.

*Alcoholic content vol.: 13.50%*



### HERANÇA RED 2016

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

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

*Alcoholic content vol.: 13.50% | pH: 3.67 | Total acidity: 5.00g/L*



### D'ORIGEM EXTRA VIRGIN OLIVE OIL

Produced in the Douro Region in 4 hectares at 300/450 meters altitude. Made by cold extraction in continuous-ecological two-stage decanter. This processing is made immediately after picking the olives. Bottled in 500ml dark glass bottles. With green / yellow color with intense herb, flowers and olive aromas.

*Acidity: 0.4%g/100g.*





# 07. ♦

## DUVINVM - QUINTA DO GRANJAL

DUVINVM is a family company that owns 2 estates in the Douro Demarcated region, Portugal. Therefore, Quinta do Granjal and Quinta de São Gonçalo are both located in Vila Flor municipality, producing high quality wines and olive-oils. While Quinta São Gonçalo goes back to the grandson of Marquis of Pombal being one of the oldest lands in the region, the history of Quinta do Granjal goes back to the land of the Count of Alpendorada and nowadays the Trigo family who materialized a large investment in new infrastructures and plantations, creating a wine and olive oil of exceptional quality.

Modernizing the local centennial techniques, there was always a delicacy for maintaining the tradition and the authenticity. The unique micro-climate and the schistose soils confer a unique and excellent "terroir" for the wines, that derive from the best varieties from Douro Region, highlighting the Touriga Nacional, but also Touriga Franca, Tinta Roriz and Tinta Barroca, featuring up for quality and elegance, each of which triggers a different feel and aroma, since the ranges of the Grand Reserve, Reserve to DOC's.



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### QUINTA DO GRANJAL DOC WHITE

Colour: Bright citrine.

Aromas: Intense with floral and tropical trace.

Palate: A fresh and persistent wine with good balance on the palate.

Ideal to support seafood, fish, white meats, salads and soft cheeses.

Ideal drinking temperature: 8 - 10°C.

Varieties: Malvasia Fina and Rabigato.

*Alcoholic content vol.: 13.50% | pH: 3.14 | Total acidity: 5.20g/dm<sup>3</sup>*



### QUINTA DO GRANJAL DOC RED

Colour: Ruby.

Aromas: Ripe fruits, spices and floral trace.

Palate: A fruity and elegant wine with good balance on the palate.

Fermented in stainless steel vats with temperature control. Aged for 6 months in the vat and then in the bottle. Ideal to go with meat dishes, hunting recipes and mountain cheeses. Ideal drinking temperature: 16 - 18°C.

Varieties: Touriga Nacional, Touriga Franca and Tinta Roriz.

*Alcoholic content vol.: 14.00% | pH: 3.72 | Total acidity: 4.90g/dm<sup>3</sup>*



### QUINTA DO GRANJAL DOC RED RESERVE 2016

Colour: Red with violet tones.

Aromas: Intense red fruit.

Palate: Full-bodied, with well balanced tannins and a long and velvety end.

Fermented in tanks (lagar) with temperature control. Aged for 12 months in French oak barrels. Keep the bottle on its side, as much as possible in a cool and shady place. Ideal drinking temperature: 16 - 18°C.

Varieties: Touriga Nacional and Touriga Franca.

*Alcoholic content vol.: 13.85% | pH: 3.68 | Total acidity: 5.00g/dm<sup>3</sup>*





## QUINTA DO GRANJAL DOC GRAND RESERVE RED

Colour: Closed ruby.

Aromas: Intense, with complex aromas of ripe red fruit, notes of coconut, vanilla and chocolate.

Palate: In the mouth it is smooth and powerful, with a long and velvety finish.

Fermented in tanks (lagar) with temperature control. Aged for 12 months in French oak barrels. Keep the bottle on its side, as much as possible in a cool and shady place. Ideal drinking temperature: 16-18°C.

Varieties: Touriga Nacional and Touriga Franca.

*Alcoholic content vol.: 14.18% | pH: 3.69 | Total acidity: 5.00g/dm<sup>3</sup>*



## QUINTA DO GRANJAL EXTRA-VIRGIN OLIVE OIL

Olive-oil selected from the 40 acres of olive groves belonging to the Quinta do Granjal, with traditional system cultivation. In the traditional system, the olive trees have an array of wide spacing between trees providing a free vegetative growth resulting in large trees, among which, centennial ones. This oil is considered of superior category obtained directly from olives and solely by mechanical means, consisting exclusively of Extra Virgin Olive Oil. The oil blends for seasoning salads, cooked in as input meal, on toast, gourmet specialties, etc.

Varieties: Cordovil, Verdeal and Cobrançosa.

*Acidity (% oleic acid): 0.2% | Index of peroxide (meq O<sub>2</sub>/kg) max.: 20*

*Absorbances max.: 2.5*

### Obs:

*Top ranking "best gourmet olive oils from Portugal" by Revista Vinhos*







MONTE  
SÃO SEBASTIÃO

# 08. ◆ MONTE SÃO SEBASTIÃO

"Monte São Sebastião's history started in 1950, when the owners of the estate, at the time, started an agricultural program where terraced vineyards were planted as well as other cultures such as olive and almond trees. This program also included the building of a small winery with the traditional "lagares" for wine pressing and a small house for the estate staff. Currently, the estate is owned by one of the most prestigious families in Murça, a family in which agriculture and in particular, viticulture and wine, is a way of life. For generations we have developed innovative viticultural practices respecting nature and natural life.

Our estate, or quinta, has 50 Ha devoted to the production of wine, grapes and olives, it is located in the Cimo Corgo Sub-region, which extends from the junction of the Corgo river and the Temilobos stream to Cachão da Valeira. All the wines are produced with estate grown grapes using native varieties - Códèga do Larinho [WV], Rabigato [WV], Touriga Franca [RV], Touriga Nacional [RV], Tinta Barroca [RV] and Tinta Roriz [RV]. The white varieties are grown in granite or transition soils and the land is located at an average altitude of 500 metres to preserve the natural freshness. The red grapes are grown at lower altitudes. All varieties are grown on vertical shoot positioning trellises without irrigation.



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### MONTE SÃO SEBASTIÃO WHITE 2018

Colour: Visually a young wine, limpid and with laced yellow citrus.

Aromas: With a fresh and captivating nose, we can feel a good aromatic intensity with notes of passion fruit and mature apricot.

Palate: We find a balanced wine where its fine acidity give it freshness and liveliness, ending delicately.

Varieties: Rabigato, Códega do Larinho and Gouveio.

*Alcoholic content vol.: 12.50% | pH: 3.45 | Total acidity: 6.00g/dm<sup>3</sup>*



### MONTE SÃO SEBASTIÃO ROSÉ 2017

Colour: Visually a young wine, limpid and some shades of crimson colour.

Aromas: With a fresh and captivating nose, we can feel a good aromatic intensity with notes of fresh red fruit, like strawberry and raspberry.

Palate: We find a balanced wine where its fine acidity give it freshness and liveliness, ending delicately.

Varieties: Tinta Barroca, Tinta Roriz and Touriga Nacional.

*Alcoholic content vol.: 12.50% | pH: 3.53 | Total acidity: 5.70g/dm<sup>3</sup>*



### MONTE SÃO SEBASTIÃO RED 2015

Colour: Young and clear with bright and intense ruby colour.

Aromas: Fresh, with red fruit and floral notes, as well as some nuances of wood, from the ageing in barrels.

Palate: While present tannins give structure and strength, but velvety and smooth.

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

*Alcoholic content vol.: 12.50% | pH: 3.72 | Total acidity: 4.90g/dm<sup>3</sup>*





### MONTE SÃO SEBASTIÃO WHITE RESERVE 2017

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

Varieties: Rabigato and Gouveio.

*Alcoholic content vol.: 13.00% | pH: 3.45 | Total acidity: 6.00g/dm<sup>3</sup>*



### MONTE SÃO SEBASTIÃO RED RESERVE 2015

Colour: Clear and intense colour.

Aromas: In the nose, it shows fresh and red fruit aromas.

Palate: Good tannins confer structure and strength, with a persistent and fruity finish.

Varieties: Tinta Roriz, Tinta Barroca and Touriga Nacional.

Production: 3000 bottles.

*Alcoholic content vol.: 13.00% | pH: 3.65 | Total acidity: 5.20g/dm<sup>3</sup>*



### MONTE SÃO SEBASTIÃO GRAND RESERVE RED 2014

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. Production: 1 999 bottles.

*Alcoholic content Vol.: 14.00%*





### MONTE SÃO SEBASTIÃO ROSÉ SPARKLING BRUT 2015

The first contact with this sparkling wine allows us to immediately verify a fine and persistent perlage, synonymous with the sparkling wines produced by the Classic Method. Visually it stands out in parallel with the thin bubble and elegant cord noted above, a very light salmon colour. In aromatic terms stand out varietal aromas, fresh and fruity, which make it very appealing. The mouth is characterized by the excellent freshness of this sparkling wine, followed by a perfect burst of bubble in the middle of the mouth, ending elegant and easy.

Varieties: Tinta Roriz, Tinta Barroca and Touriga Franca.

*Alcoholic content vol.: 12.83%*



### MONTE SÃO SEBASTIÃO GOURMET OLIVE OIL

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.

*Acidity: 0.10g/dm<sup>3</sup>*

NOTES:



ODISSEIA

JEAN-HUGUES GROS

09. ♦

ODISSEIA  
WINES

Produced for the first time in 2004 by the french winemaker Jean-Hugues Gros, the wines Odisseia are characterized by the respect of the wonderful terroir of the douro valley and balanced by the typical portugueses grapes like Touriga Nacional and Touriga Franca.

The experience acquired in France and abroad allowed to develop an unique perfil regularly awarded in the nacional and internacional press.



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*Jean-Hugues Gros*  
88/100

### ODISSEIA WHITE DOURO 2018

Produced with tradicional Portuguese grapes like Viosinho, Rabigato and Codega do Larinho, planted between 450 and 600 meters of altitude, mainly on granitic soil. Fermented at low temperature – 14°C – for 3 weeks and then aged in stainless tank until bottling with a weekly “batonnage”.

Production: 10000 bottles.

*Alcoholic content vol.: 13.00% | pH: 3.32 | Total acidity: 5.10g/L*



*Jean-Hugues Gros*  
89/100

### ODISSEIA WHITE RESERVE DOURO 2017

Produced with tradicional Portuguese grapes like Viosinho, Rabigato and Codega do Larinho, planted between 450 and 600 meters altitude, mainly on granitic soil. Fermented 20% in new French oak barrels and 80% at low temperature – 14°C – for 3 weeks and then aged in stainless tank until bottling with a weekly “batonnage”.

Production: 4000 bottles.

*Alcoholic content vol.: 13.00% | pH: 3.31 | Total acidity: 5.30g/L*



*Jean-Hugues Gros*  
88/100

### ODISSEIA ROSÉ DOURO 2018

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

Production: 4350 bottles.

*Alcoholic content vol.: 13.00% | pH: 3.25 | Total acidity: 5.10g/L*





### LITTLE ODISSEIA RED DOURO 2017

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

Production: 12700 bottles.

*Alcoholic content vol.: 14.00% | pH: 3.70 | Total acidity: 5.30g/L*



### ODISSEIA RED DOURO 2017

Produced with the Portuguese varieties Touriga Nacional, Touriga Franca, Tinta Roriz. Fermented in stainless tank for 7 days at 25°C. After the malolactic fermentation, 30% of the blend aged in used barrels for 4 months.

Production: 20000 bottles.

*Alcoholic content vol.: 14.00% | pH: 3.64 | Total acidity: 5.00g/L*



89/100



### ODISSEIA RED RESERVE DOURO 2015

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

Production: 9600 bottles.

*Alcoholic content vol.: 14.00% | pH: 3.70 | Total acidity: 5.2g/L*



90/100



### ODISSEIA GRAND RESERVE DOURO 2015

Produced with the Portuguese varieties Touriga Nacional (30%), Touriga Franca (50%), Tinta Roriz (20%). Fermented in stainless tank for 7 days at 25°C. After the malolactic fermentation, 100% of the blend aged in new French barrels for 12 months.

Production: 10000 bottles.

*Alcoholic content vol.: 14.00% | pH: 3.64 | Total acidity: 5.40g/L*



92/100





RENDE

# 10. ♦

## QUINTA DA REDE

The oldest historical records of Quinta da Rede date from 1484, and the estate was part of the Douro wine region even before the official demarcation of 1756.

The Quinta overlooks the Douro, on the right bank, between Mesão Frio and Regua, at an altitude of between 90 to 140 metres in a historical spot where fishing-nets (rede) were cast across the river. Quinta da Rede is an integral part of the magnificent Douro landscape recognised by UNESCO as a World Heritage Site.

Tradition and modernity are the two key elements of the Alves family's philosophy throughout their ranges Casa de Cambres, Rede and Quinta da Rede. So different and yet so complementary, these unique wines, true reflections of their terroir, are crafted for individual occasions and universal pleasure.



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## QUINTA DA REDE GRANDE RESERVA DOURO RED

Colour: Clear and intense garnet with violet tones.

Aroma: This wine has typical characteristics of the Douro terroir. An explosions of ripe forest fruit on the palate. Complex, subtle toast, chocolate and black flower petals.

Palate: Soft, good volume, well-structured and ends with a long persistence.

Vinification Process: Complete destemming, prolonged smooth skin maceration and alcoholic fermentation at a temperature of 26°C. Fermentation occurred in robotized stainless steel "Lagars". Cellaring: 12 months of aging in new French oak barrels. Pairing Suggestion: Excellent to accompany marinated grilled red meats, game and well-structured cheeses. Best Served: After decanting serve at 16 / 18°C. Production: 8000 Bottles.

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

*Alcoholic content vol.: 14.50% | pH: 3.59 | Total acidity: 5.40g/dm<sup>3</sup>*



## QUINTA DA REDE GRANDE RESERVA DOURO WHITE

Colour: Crystal clear, intense citrine with green reflections.

Aroma: In the nose this wine reveals unusual complexities, exuberant aroma of white stone fruit supported by distinct minerality and subtle notes of vanilla.

Palate: Fruity, remarkable volume in the mouth, elegant, well balanced and finishes with crispy freshness that gives it persistence and longevity.

Vinification Process: Manual selection of grapes at the entrance of the cellar. Total destemming and cold skin maceration of 8 hours. Soft pneumatic pressing, followed by fermentation in lightly toasted French oak barrels, at a controlled temperature of 15°C. Cellaring: "Elevage" for 9 months in the same barrels (35% new oak) "en sur lie", stirring "battonage" every 15 days. Pairing Suggestion: Excellent to accompany seasoned delicatessens, delicacies based on oven baked fish, grilled white meats, stews and soft cheeses. Best Served: 10°C. Production: 10000 Bottles.

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

*Alcoholic content vol.: 13.50% | pH: 3.26 | Total acidity: 5.60g/dm<sup>3</sup>*



## QUINTA DA REDE RESERVA DOURO RED

Colour: Clean intense garnet color with violet tones.

Aroma: Complex, presents distinct notes of macerated forest fruits, subtle red jam with toasted notes, chocolate and dark flower petals.

Palate: Mature jammy fruit with a well-balanced and structured mouth feel.

Vinification Process: Complete destemming, followed by a prolonged smooth skin maceration. Alcoholic fermentation in modern robotized stainless steel "Lagares" with temperature control at 26°C. Cellaring: 9 months in new French oak barrels. Pairing Suggestion: Excellent with oven baked fish, grilled/marinated meats, or with game and well-structured cheeses. Best Served: 18°C. Production: 30000 Bottles.

Varieties: Touriga Nacional (40%), Touriga Franca (30%), Tinta Roriz (30%).

*Alcoholic content vol.: 13.50% | pH: 3.60 | Total acidity: 5.20g/dm<sup>3</sup>*



## QUINTA DA REDE RESERVA DOURO WHITE

Colour: Clear citrine with greenish tones.

Aroma: High aromatic complexity. Good balance between the toast of the new French oak barrels and the its tropical aromas. White flower and citrus nuances.

Palate: Fruity, fresh, pleasant volume in the mouth, demonstrates a good and delicate structure with a persistent finish.

Vinification Process: Manual selection of grapes on the sorting table before entering the cellar. Soft pneumatic pressing followed by fermentation in stainless steel vats for 3 weeks at 15 ° C. Cellaring: Finished alcoholic fermentation in French oak barrels: 20% new, 80% used. Aged during 6 months in barrels with a weekly "battonage". Pairing Suggestion: Excellent as an aperitif or to accompany delicacies based on fish, seafood and grilled white meats or stews. Best Served: 8°C. Production: 8000 Bottles.

Varieties: Arinto (30%), Viosinho (30%) and Gouveio (40%).

Alcoholic content vol.: 13.00% | pH: 3.30 | Total acidity: 5.10g/dm<sup>3</sup>



## REDE RESERVA DOURO RED

Colour: Clear intense ruby with violet tones.

Aroma: Bouquet full of jammy red and wild forest fruits with nuances of dried fruits.

Palate: Fruity, harmonious, well structured, elegant and with a long finish.

Vinification Process: Total destemming, prolonged but gentle skin maceration with alcoholic fermentation at a temperature of 26°C. Cellaring: Part of this lot aged for 6 months in French Oak barrels. Pairing Suggestion: Best served with grilled or marinated red meats, game and structured cheeses. Best Served: 17°C. Production: 50000 bottles.

Varieties: Touriga Nacional (20%), Touriga Franca (50%), Tinta Roriz (30%).

Alcoholic content vol.: 13.50% | pH: 3.62 | Total acidity: 5.00g/dm<sup>3</sup>



## REDE RESERVA DOURO WHITE

Colour: Clear and defined citrine with greenish tones.

Aroma: Exuberant exotic/tropical fruit, where mango and papaya stand out.

Palate: Fruity, fresh, balanced with a persistent finish.

Vinification Process: Complete destemming, soft and delicate pneumatic pressing in an inert atmosphere. Alcoholic fermentation at a temperature of 15° C. Cellaring: 2 months in bottle. Pairing Sugestion: Excellent as an appetizer or to accompany light charcuterie, seafood, grilled white meats and soft cheeses. Best Served: 8°C. Production: 25000 bottles.

Varieties: Arinto (40%), Viosinho (20%), Gouveio (40%).

Alcoholic content vol.: 13.00% | pH: 3.30 | Total acidity: 5.20g/dm<sup>3</sup>



### REDE COLHEITA DOURO DOC RED

Colour: Clear intense ruby with violet tones.

Aroma: Lively and intense red fruits. Young and fresh with spicy notes.

Palate: Intense fruit, balanced with a touch of vanilla from aging in barrel. Elegant and persistent.

Vinification Process: Total destemming, prolonged but gentle skin maceration and alcoholic fermentation at a temperature of 26°C. Cellaring: A small part of the lot was aged in French Oak during 4 months. Pairing suggestions: Excellent to accompany meat dishes, game or cheeses. Best Served: 17°C. Production: 30000 Bottles.

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

Alcoholic content vol.: 13.00% | pH: 3.60 | Total acidity: 5.10g/dm<sup>3</sup>



### REDE COLHEITA DOURO DOC WHITE

Colour: Clear pale yellow.

Aroma: Attractive and sweet, nectarines, white plums and apricots combined with green currant and subtle floral notes with a "juicy" sensation of freshly squeezed fruit.

Palate: Lively and young fruit, crisp and fresh. Balanced by freshness, fruit, density and concentration, good complexity.

Vinification Process: Total destemming, soft and delicate pneumatic pressing in an inert atmosphere, followed by fermentation in stainless steel vats for 3 weeks at low temperature (13°C). Cellaring: 2 months in bottle. Pairing suggestion: Excellent as an appetizer or to accompany starters and seafood. Best Served: 8°C. Production: 30000 Bottles.

Varieties: Arinto (20%), Gouveio (40%), Viosinho (40%).

Alcoholic content vol.: 13.00% | pH: 3.28 | Total acidity: 5.20g/dm<sup>3</sup>



### REDE COLHEITA DOURO DOC ROSÉ

Colour: Crystal clear salmon.

Aroma: Intense red fruits, predominantly very ripe cherry, gooseberry and raspberry. Nuances of Strawberry, cassia and ginger.

Palate: Delicate structure, silky texture, harmonious, fresh, good complexity, balance well achieved by the combination of crunchy acidity with fresh fruit and medium concentration, finishes elegant and fresh.

Vinification Process: Total destemming, pneumatic pressing. Smooth and delicate only with 60% yield and alcoholic fermentation at 15° C. Cellaring: 2 months in bottle. Pairing Suggestion: Excellent as an appetizer, it accompanies well dishes based on fish, seafood, pizzas, pasta, grilled white meats and soft cheeses. Best Served: 8°C. Production: 10000 Bottles.

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

Alcoholic content vol.: 12.50% | pH: 3.19 | Total acidity: 5.30g/dm<sup>3</sup>





### CASA DE CAMBRES RESERVA DOURO RED

Colour: Limpid, intense ruby with violet tones.

Aroma: Nose with delicate bouquet full of jammy wild forest fruits, beautiful hints of toast, chocolate and dried fruits.

Palate: Fruity taste, balanced, well structured, elegant with a persistent finish.

Vinification Process: Reception and destemming followed by a prolonged smooth skin maceration. Alcoholic fermentation in stainless steel tank with a controlled temperature of about 26°C. Cellaring: Part of the blend ages for six months in French Oak Barrels. Pairing Suggestion: Best served paired with grilled or marinated red meats, game and structured cheeses. Best Served: 17°C. Production: 30000 Bottles.

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

Alcoholic content vol.: 13.50% | pH: 3.62 | Total acidity: 5.00g/dm<sup>3</sup>



### CASA DE CAMBRES RESERVA DOURO WHITE

Colour: Limpid citrine set with green hues.

Aroma: Nose with fruity exotic/tropical notes, distinguishing the mango and papaya. Floral nuances of citrus and slight vanilla.

Palate: Taste fruity, fresh, balanced and remarkable persistence.

Vinification Process: Reception and destemming followed by a prolonged smooth skin maceration. Alcoholic fermentation in stainless steel tank with a controlled temperature of about 26°C. Cellaring: The maturation in 2 months in bottle. About 20% of blend Part ages in French Oak Barrels. After maturation 2 months in bottle. Pairing Suggestion: Best served paired fish dishes, white meats. Best Served: 8°C. Production: 20000 Bottles.

Varieties: Arinto (20%), Rabigato (40%) e Gouveio (40%).

Alcoholic content vol.: 13.00% | pH: 3.30 | Total acidity: 5.20g/dm<sup>3</sup>



### CASA DE CAMBRES COLHEITA DOURO DOC RED

Colour: Limpid ruby.

Aroma: Intense and vivid red fruits nose with smooth tannins.

Palate: Young and fresh taste with spicy hints.

Vinification Process: Reception and destemming. Prolonged and smooth skin maceration, with alcoholic fermentation at 26°C. Cellaring: A small percentage of the blend ages during four months in French oak. Pairing Suggestion: Best served paired with meat dishes, game and cheeses. Production: 20000 Bottles.

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

Alcoholic content vol.: 13.00% | pH: 3.60 | Total acidity: 4.80g/dm<sup>3</sup>



### CASA DE CAMBRES COLHEITA DOURO DOC WHITE

Colour: Limpid pale yellow.

Aroma: Floral and fruity notes.

Palate: Vivid fruitiness taste, crisp and fresh.

Vinification Process: Reception and destemming followed by a prolonged smooth skin maceration. Alcoholic fermentation in stainless steel tank with a controlled temperature of about 26°C. Cellaring: Aging 2 months in bottle. Pairing Suggestion: Excellent as an appetizer or pairing with starters or sea food. Production: 20000 Bottles.

Varieties: Arinto (20%), Gouveio (40%), Viosinho (40%).

*Alcoholic content vol.: 12.50% | pH: 3.28 | Total acidity: 5.20g/dm<sup>3</sup>*



### CASA DE CAMBRES COLHEITA DOURO DOC ROSE

Colour: Crystalline rose defined.

Aroma: Intense red fruits, with predominance off very ripe cheery, currant and raspberry. Hints of strawberry, cassis and ginger.

Palate: Fruity, fresh, elegant and very harmonious.

Vinification Process: Destemmed, pressed pneumatic soft and delicate with only income at 60°C and alcoholic fermentation temperature 15°C. Cellaring: Aging 2 months in bottle. Pairing Suggestion: Excellent as an appetizer, goes well with dishes based on fish, shellfish, pizza, pasta, grilled white meats and soft cheeses. Production: 10000 Bottles.

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

*Alcoholic content vol.: 12.50% | pH: 3.35 | Total acidity: 5.55g/dm<sup>3</sup>*



NOTES:





# QUINTA DAS LAMELAS

Quinta das Lamelas is a family project that has initiated 4 Generations ago.

Since 1836, we have been producing Porto and Douro wines by respecting the traditional methods of the Douro Demarcated Region.

The great variety of grapes and terroirs composing our estates allow us a strict selection that results in very characteristic and distinctive Quality wines.



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### QUINTA DAS LAMELAS 10 YEARS OLD WHITE PORT

Colour: Golden white.

Aromas: Intense aromas of hazelnuts and citric.

Palate: Balanced between evolution and freshness with a long and nice finish.

*Alcoholic content vol.: 20.00% | pH: 3.64 | Total acidity: 4.53g/L*



### QUINTA DAS LAMELAS 20 YEARS OLD DRY WHITE PORT

Colour: Amber white.

Aromas: Intense aroma of dried fruits and citric.

Palate: Creamy, it presents a good balance between acidity and sweetness with a long finish.

*Alcoholic content vol.: 20.00% | pH: 3.56 | Total acidity: 4.05g/L*



### QUINTA DAS LAMELAS 30 YEARS OLD WHITE PORT

Colour: Golden.

Aromas: Very intense aromas of hazelnuts, citric and caramel.

Palate: Voluminous, with a great acidity associated with a very nice sweetness. Very long and elegant finish.

*Alcoholic content vol.: 20.00% | pH: 3.46 | Total acidity: 5.12g/L*





### QUINTA DAS LAMELAS EXTRA DRY WHITE PORT

Colour: Golden white.

Aroma: Intense aroma of citric and dried fruits, including almonds.

Palate: Fresh and elegant in the palate, it has a persistent finish.

*Alcoholic content vol.: 19.50% | pH: 3.54 | Total acidity: 3.70g/L*



### QUINTA DAS LAMELAS 20 YEARS OLD TAWNY PORT

Colour: Amber.

Aromas: Complex aromas of spices, cinnamon and nutmeg.

Palate: Full-bodied and spicy, it presents a long and persistent finish.

*Alcoholic content vol.: 20.00% | pH: 3.66 | Total acidity: 4.62g/L*



### QUINTA DAS LAMELAS 40 YEARS OLD TAWNY PORT

Colour: Amber.

Aromas: Complex aromas caramelised nuts, leather and tobacco.

Palate: Velvety, it is very elegant and perfectly balanced with a very persistent finish.

*Alcoholic content vol.: 20.00% | pH: 3.60 | Total acidity: 4.92g/L*



### QUINTA DAS LAMELAS ROSÉ PORT

Color: Rosé.

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

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

*Alcoholic content vol.: 19.00% | pH: 3.65 | Total acidity: 3.92g/L*



### QUINTA DAS LAMELAS LBV PORT 2013

Colour: Dark red.

Aromas: Exuberant aromas of red fruits, strawberries and raspberries, and mint.

Palate: Unctuous, it presents strong and persistent tannins with a fresh finish.

*Alcoholic content vol.: 20.00% | pH: 3.79 | Total acidity: 4.04g/L*



### QUINTA DAS LAMELAS VINTAGE PORT 2013

Colour: Dark red.

Aromas: Complex aromas of black fruits with notes of pepper and iodine scents.

Palate: Voluminous and full-bodied, it presents powerful tannins and a crisp acidity.

*Alcoholic content vol.: 20.00% | pH: 3.92 | Total acidity: 3.67g/L*





### QUINTA DAS LAMELAS DOURO WHITE HARVEST 2017

Colour: Citric.

Aromas: Fresh and intense aromas of tropical fruits with lemon and pineapple.

Palate: Fresh in the palate with a good volume and acidity, the wine is harmonious with a very elegant finish.

Varieties: Gouveio, Malvasia and Viosinho.

*Alcoholic content vol.: 13.00% | pH: 3.48 | Total acidity: 5.20g/L*



### QUINTA DAS LAMELAS DOURO WHITE RESERVE 2017

Colour: Citric.

Aromas: Intense and fresh aromas of tropical fruits, with vanilla notes.

Palate: Voluminous and fresh, it presents a good acidity and a long and persistent finish.

*Alcoholic content vol.: 13.00% | pH: 3.30 | Total acidity: 5.00g/L*



### QUINTA DAS LAMELAS DOURO RED HARVEST 2015

Colour: Ruby.

Aromas: Intense aromas of wild fruits, strawberries and redcurrant, and eucalyptus.

Palate: Silky and voluminous in the palate with round tannins and an unctuous finish.

Varieties: Touriga Nacional, Touriga Franca and Tinto Cão.

*Alcoholic content vol.: 13.50% | pH: 3.69 | Total acidity: 5.30g/L*





### QUINTA DAS LAMELAS DOURO RED RESERVE 2013

Colour: Red.

Aromas: Intense aromas of red fruits and violets.

Palate: Elegant in the palate with soft tannins and a fresh and persistent finish.

Best served at: 16-18°C.

*Alcoholic content vol.: 14.00% | pH: 3.61 | Total acidity: 5.00g/L*



### QUINTA DAS LAMELAS DOURO ROSÉ 2017

Colour: Pink.

Aromas: Intense aromas of red fruits like strawberries and raspberries.

Palate: Fresh and lightly sweet in the palate, it has a very well balanced acidity and presents a very nice and persistent finish.

Varieties: Tinta Roriz and Touriga Nacional.

*Alcoholic content vol.: 13.00% | pH: 3.48 | Total acidity: 4.30g/L*



### 4 GERAÇÕES 60 YEARS VERY OLD WHITE PORT

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

Palate: 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.

*Alcoholic content vol.: 20.00% | pH: 3.57 | Total acidity: 5.46g/L*

**NOTES:**





Quinta do Mourão

# 12.♦

## QUINTA DO MOURÃO

Since 1999, Mário Braga, Herdeiros Organisation, has been developing a set of estates around Quinta do Mourão. These estates were formed in the 18th century, in the map of the demarcated region of the Douro, integrated in the winemaking heritage allying tradition to modernity.

The estates of this Project are located between the “Baixo Corgo” and the “Cima Corgo”, consisting in new vines (between 1 and 25 years old) and old vines (more than 25 years old). In the last few years, Quinta do Mourão has made several changes. One of the most important was the winery modernisation with an acquisition of the latest technology to produce Port and Douro Wines.

The ageing process of Douro Wine's are in french oak barrels and most the fortified wines have been stocked through the years in wooden barrels, constituting now a patrimony of very old “generous wines”.

At the moment we are presente in 3 continents – Europe, America and Asia.



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### **SÃO LEONARDO 10 YEARS OLD TAWNY PORT**

Colour: Tawny.

Aromas: Complex aromas like raisins and dry fruits.

Palate: Full-bodied in the palate with a long finish.

Serve at a moderate temperature from 12 to 16°C.

*Alcoholic content vol.: 20.00% | pH: 3.37 | Total acidity: 4.34g/L*



### **SÃO LEONARDO 20 YEARS OLD TAWNY PORT**

Colour: Tawny.

Aromas: Complex aromas like dried fruits, vanilla and honey.

Palate: Full-bodied and harmonious in the palate with a long finish.

Serve at a moderate temperature from 12 to 16°C.

*Alcoholic content vol.: 20.00% | pH: 3.46 | Total acidity: 4.14g/L*



### **SÃO LEONARDO 30 YEARS OLD TAWNY PORT**

Colour: Tawny.

Aromas: Intense aromas like dried fruits, and honey.

Palate: Full-bodied, smooth and harmonious in the palate with a great balance between sweetness and acidity. Long and persistent finish.

*Alcoholic content vol.: 20.00% | pH: 3.43 | Total acidity: 4.60g/L*



### **SÃO LEONARDO 40 YEARS OLD TAWNY PORT**

Colour: Greenish tawny.

Aromas: Intense aromas like dried fruits, and honey.

Palate: Full-bodied, smooth and harmonious in the palate with a great balance between sweetness and acidity. Very long and persistent finish.

*Alcoholic content vol.: 20.00% | pH: 3.48 | Total acidity: 4.57g/L*



### **SÃO LEONARDO 10 YEARS OLD WHITE PORT**

Colour: Golden white.

Aromas: Intense aromas like fresh and dried fruits and spices.

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

*Alcoholic content vol.: 20.00% | pH: 3.65 | Total acidity: 3.51g/L*



### **SÃO LEONARDO 20 YEARS OLD WHITE PORT**

Colour: Golden white.

Aromas: Intense aromas like dried fruits, spices and toasted vanilla.

Palate: Both sweetness and acidity are well-integrated with a long and persistent finish.

*Alcoholic content vol.: 20.00% | pH: 3.58 | Total acidity: 4.56g/L*





### SÃO LEONARDO 30 YEARS OLD WHITE PORT

Colour: Golden.

Aromas: Intense aromas of dried fruits and spices with special touch of white pepper in the palate.

Palate: Long and very persistent finish.

Serve at a moderate temperature from 10 to 12°C.

Serve as apéritive or after diner or with fruit desserts, dried fruits or cheese.

*Alcoholic content vol.: 20.00% | pH: 3.41 | Total acidity: 4.88g/L  
Sugar: 153g/L*



### SÃO LEONARDO 40 YEARS OLD WHITE PORT

Colour: Golden.

Aromas: Intense and complex aromas of dried fruits associated with na amazing acidity that provides it na incridible explosion of freshness in the palate.

Palate: It presents na intense and surprisingly long finish.

Serve at a moderate temperature from 10 to 12°C.

Serve as apéritive or after diner or with fruit desserts, dried fruits or cheese.

*Alcoholic content vol.: 20.00% | pH: 3.4 | Total acidity: 5.01g/L  
Sugar: 160g/L*



### S. LEONARDO 50 YEARS WHITE PORT

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 90 YEARS (VERY OLD) WHITE PORT

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 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.

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

*Alcoholic content vol.: 19.90% | pH: 3.38 | Total acidity: 9.15g/L*



### QUINTA DO MOURÃO DOURO RED HARVEST 2015

Colour: Intense red.

Aromas: Intense aroma to red fruits.

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

Varieties: Touriga Franca and Touriga Nacional.

*Alcoholic content vol.: 14.00% | pH: 3.61 | Total acidity: 4.80g/L*



### **QUINTA DO MOURÃO DOURO RED RESERVE 2013**

Colour: Intense red.

Aromas: Intense aroma to red fruits.

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

Varieties: Touriga Franca and Touriga Nacional.

*Alcoholic content vol.: 14.00% | pH: 3.61 | Total acidity: 4.80g/L*



### **RIO BOM DOURO RED RESERVE 2011**

Colour: Intense red.

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

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

Varieties: Touriga Franca and Touriga Nacional.

*Alcoholic content vol.: 14.00% | pH: 3.62 | Total acidity: 4.70g/L*

NOTES:





QUINTA DO SILVAL  
*family estates*

# 13.

## QUINTA DO SILVAL

Quinta do Silval has a long history in the Douro region for producing wines of excellence. Its properties are located in the heart of the original area demarked in 1756, by the Marquês of Pombal. There are about 42 hectares and it is situated in the famous valleys of Vale de Mendiz and Runcão, near the Village of Pinhão. They are all letter A, this being the highest rating given to the vineyards of this region, and classified by UNESCO since 2001 as being a world heritage site. Quinta do Silval's Port wine production is secular, as well as its storage in the cellars in Vila Nova de Gaia, thus promoting the exporting of the wine. The transport of the wine from the village of Pinhão to the cellars in Vila Nova de Gaia was carried out by picturesque rabelo boats. In the mid-19th century, more specifically in 1870, Quinta do Silval was already producing and selling wine, bottled with their label, Torquato Magalhães. At the end of the 20th century, in 1985, the Magalhães family patriarch – Carlos Magalhães – decided to revive its unique production of port wine and begin the production of the DOC Douro wines.

The owners of Quinta do Silval descended from one of the three branches of the Magalhães family, which have always been in the region of Trás-os-Montes and Alto Douro, as the explorer Fernão de Magalhães, who was born in the nearby town of Sabrosa, up to Torquato de Magalhães, one of the famous advocates of Douro and one of the owners of Quinta do Silval.



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### RITMUS WHITE 2017

**Vinification:** The grapes are carefully selected when harvested as at the entrance to the winery. Traditional process of fermentation off skins. **Aging:** Fermentation in stainless steel vats with controlled temperature.

**Colour:** golden-yellow.

**Aromas:** Notes of tropical fruit, pineapple and passion fruit, in an elegant profile.

**Palate:** Well balance between ripe fruit and acidity, turning it fresh and pleasant in the mouth, with slightly citric notes at the end.

**Serving suggestions:** An excellent wine to pair with salads, seafood, sushi and fish dishes. Best served at: 5-7°C.

**Varieties:** Malvasia Fina, Gouveio and Viosinho.



### RITMUS RED 2016

**Vinification:** The grapes are carefully selected at the winery's entrance, total de-stemming followed by soft crushing. Fermentation in stainless steel vats with temperature control. **Aging:** Aged for 12 months in stainless steel vats and 6 months in barrels before labelling. **Colour:** Ruby.

**Aromas:** Red fruits and balsamic aromas.

**Palate:** Harmonious, smooth and fruity. Soft tannins and long lasting.

**Serving suggestions:** An excellent wine to pair with roasted meat, white meat and cod fish dishes. Best served at: 16-18°C.

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



### RITMUS RESERVE RED 2015

**Vinification:** The grapes are carefully selected when harvested as at the entrance to the winery. Alcoholic fermentation at controlled temperature, followed by malolactic fermentation. **Aging:** For 6 months in french oak barrels.

**Colour:** Intense dark ruby.

**Aromas:** Ripe fruits and new oak aroma.

**Palate:** Very concentrated and well balanced with floral and spices notes. Soft tannins and long finish.

**Serving suggestions:** An excellent wine to pair with fish, white and red meat dishes and cheeses. Best served at: 16-18°C.

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



### RITMUS GRAND RESERVE RED 2016

Vinification: The grapes are carefully selected when harvested as at the entrance to the winery. Fermentation in lagar at a controlled temperature and foot treated process, followed by malolactic fermentation. Aging: In new 500 liters barrels of french oak during ten months. Barrels of fine grain oak with medium toast. Only 3333 bottles were produced.

Colour: Dark ruby with violet notes.

Aromas: Red fruits, floral, wood well integrated, and spicy notes.

Palate: Concentrated, fresh, fruity, well balanced, long finish with soft tannins.

Serving suggestions: An excellent wine to pair with fish, white and red meat dishes and cheeses. Best served at: 16-18°C.

Variety: 100% Touriga Nacional.



### RITMUS TINTA RORIZ RED 2017

Vinification: The grapes are carefully selected when harvested as at the entrance to the winery. Alcoholic fermentation at controlled temperature, followed by malolactic fermentation. Aging: 12 months in stainless steel vats plus 6 months in barrels before bottling.

Colour: Clear, bright and deep ruby colour.

Aromas: A very attractive and complex aroma, presenting notes of cherries and raspberries.

Palate: A fine well rounded Douro Wine with intense forest fruit flavours. Well defined by an elegant acidity, is soft and rounded with a long persistent finish.

Serving suggestions: An excellent wine to pair with fish, white and red meat dishes and cheeses. Best served at: 15-17°C.

Variety: 100% Tinta Roriz.



### RITMUS TINTA BARROCA RED 2017

Vinification: The grapes are carefully selected when harvested as at the entrance to the winery. Alcoholic fermentation at controlled temperature, followed by malolactic fermentation. Aging: 12 months in barrels before bottling.

Colour: Ruby.

Aromas: A well-balanced aroma, presenting notes of cherries and raspberries.

Palate: A fine well rounded Douro Wine with intense forest fruit flavours. Well defined by an elegant acidity, is soft and rounded with a long persistent finish.

Serving suggestions: An excellent wine to pair with fish, white and red meat dishes and cheeses. Best served at: 15-17°C.

Variety: 100% Tinta Roriz.



### MAGALHÃES FINE RUBY PORT

**Vinification:** After harvesting, the grapes are carefully selected at the entrance to the winery. Alcoholic fermentation at a controlled temperature and fortified with 77% brandy. **Ageing:** In stainless steel vats, softening and evolving, without losing its freshness, fruity character and its deep ruby color.

**Colour:** Ruby.

**Aroma:** Red fruits.

**Palate:** Ripe fruit with a long and seductive finish.

**Serving suggestions:** An excellent accompaniment for hard cheeses as well as all sorts of desserts based on chocolate, preferably dark. Best served at 12-16°C.

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



### MAGALHÃES SPECIAL RESERVE PORT

Quinta do Silval has in its Magalhães Special Port Reserve wine some of the key features of its vintage, for sharing the same fruit, and simultaneously an elegance in the aroma and on the palate that makes it extraordinarily agreeable. All the grapes were picked by hand. Additionally, a grape selection at harvesting and at the entrance to the winery was taken into consideration before fermentation. The fermentation took place in stainless steel vats with complete destemming and temperature control. The fortification was of course with excellent quality wine spirits (77% vol.). A bright red colour with a golden grenade. The aroma is of fresh fruit and in the mouth shows some volume, subtlety, and fresh flavours. The finish is persistent and very elegant.

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

*Alcoholic content vol.: 19.50%*



### MAGALHÃES LBV 2014

Quinta do Silval produces LBV (Late Bottled Vintage) wine from its vintage wines, being the only difference that distinguishes the wines is the aging time before being bottled. Quinta do Silval's LBVs are truly vintage wines, living up to the category they represent, which is not common in the Douro region, where most of the LBVs are produced as being lower quality wines in comparison to the vintage. This LBV is also a best in class. All the grapes were picked by hand. Additionally, a grape selection at harvesting and at the entrance to the winery was taken into consideration before fermentation. The fermentation took place in stainless steel vats with complete destemming and temperature control. The fortification was of course with excellent quality wine spirits (77% vol.). Aged for 4 years with controlled temperature, where it softens and ages without losing its freshness, its intense fruity character and its deep ruby color. A deep garnet colour and fresh aromas of red fruits and blackberries. The palate is full-bodied, with a black fruit flavour and firm tannins well integrated.

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

*Alcoholic content vol.: 19.50%*



### MAGALHÃES LBV 2015 (375ML)

Quinta do Silval produces LBV (Late Bottled Vintage) wine from its vintage wines, being the only difference that distinguishes the wines is the aging time before being bottled. Quinta do Silval's LBVs are truly vintage wines, living up to the category they represent, which is not common in the Douro region, where most of the LBVs are produced as being lower quality wines in comparison to the vintage. This LBV is also a best in class. All the grapes were picked by hand. Additionally, a grape selection at harvesting and at the entrance to the winery was taken into consideration before fermentation. The fermentation took place in stainless steel vats with complete destemming and temperature control. The fortification was of course with excellent quality wine spirits (77% vol.). Aged for 4 years with controlled temperature, where it softens and ages without losing its freshness, its intense fruity character and its deep ruby color. A deep garnet colour and fresh aromas of red fruits and blackberries. The palate is full-bodied, with a black fruit flavour and firm tannins well integrated.

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



### MAGALHÃES VINTAGE PORT 2016

Vinification: The grapes are carefully selected when harvested as at the entrance to the winery. Alcoholic fermentation in a lagar at a controlled temperature and fortified with local brandy at 77%. Ageing: Aged for 2 years with controlled temperature in stainless steel vats where it softens and matures without losing its freshness. Unfiltered.

Colour: Dark ruby.

Aroma: Pure fresh fruit, with eucaliptus notes.

Palate: Full body, very complex flavours and smooth tannins. Sophisticated, elegant and with a persistent finish.

Serving suggestions: Excellent accompaniment for hard cheeses as well as all sorts of desserts based on chocolate, preferably dark. Best served at 16-18°C.

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



### MAGALHÃES VINTAGE PORT 2017 (375ML)

Vinification: The grapes are carefully selected when harvested as at the entrance to the winery. Alcoholic fermentation in a lagar at a controlled temperature and fortified with local brandy at 77%. Ageing: Aged for 2 years with controlled temperature in stainless steel vats where it softens and matures without losing its freshness. Unfiltered.

Colour: Dark ruby.

Aroma: Pure fresh fruit, with eucaliptus notes.

Palate: Full body, very complex flavours and smooth tannins. Sophisticated, elegant and with a persistent finish.

Serving suggestions: Excellent accompaniment for hard cheeses as well as all sorts of desserts based on chocolate, preferably dark. Best served at 16-18°C.

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



### MAGALHÃES FINE TAWNY PORT

**Vinification:** After harvesting, the grapes are carefully selected at the entrance to the winery. Alcoholic fermentation at a controlled temperature and fortified with 77% brandy. **Aging:** In french oak barrels of 225 litres during 3 years.

**Colour:** Reddish auburn.

**Aroma:** Balsamic and red fruits.

**Palate:** Fresh, intense and with smooth tannins.

**Serving suggestions:** A digestive 'par excellence' pairing well with cheeses, dry fruits and egg desserts. Best served at 12-14°C.

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



### MAGALHÃES TAWNY RESERVE PORT

Quinta do Silval produces its Tawny with the same grapes of their port wines of Special Categories. These grapes are selected and of exceptional quality, from Vale de Mendiz and Roncão, what makes these wine of choice in the Tawny category of port wines. Tawny is aged and evolved in old oak casks, contrary to the Special Categories of Port wine, which evolves in the bottle. The Tawny Reserve features a reddish auburn colour, highly complex aromas that blend between fresh fruit and from the ageing in wood, with slight roasting and dried fruit. In the mouth, the wine is alive but soft, a characteristic of the wines aged in oak casks.

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

*Alcoholic content vol.: 19.50%*



### MAGALHÃES 10 YEARS OLD TAWNY PORT

Quinta do Silval's 10 year Tawny is an unforgettable experience for those who are fond of this type of Port. This Tawny stands out for its elegance, in the aroma and on the palate, having developed slowly, rich, complex flavours with a soft taste and deliciously sweet. Its colour is amber, and presents great definition of ripe fruit in its aroma with a taste of dried fruit, which combines with the delicate balsamic notes, leaving a finish in the mouth which is reminiscent of walnuts and almonds.

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

*Alcoholic content vol.: 19.50%*

NOTES:





# 14. ♦

## QUINTA DOS AVIDAGOS

The first Quinta is in the family since 1670. Today there are 4 Quintas, with around 80 hectares altogether: Além Tanha, Avidagos, Torrão and Varanda. The tradition was always to sell the grapes to the port wine Houses but, from the decade of 90, this scenario was reversed. In 1996 the first trials to begin production at Quinta dos Avidagos, started.

Belonging to the family Nunes de Matos, 5 km from Régua in the Douro region, we find four Quintas with vineyards. The oldest is the Quinta da Varanda acquired in 1685 by the family and is also one of the oldest in the region.

In 1730, one of the children of the House married, and as a tradition the bride brought dowry, so Quinta do Torrão came to the family. Quinta da Fírvida and Além Tanha were bought in 1940, while Quinta dos Avidagos, where is the main house, and the current warehouses was acquired in 1978. The family Nunes de Matos is also a founding partner of the Douro Museum.



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### **AVIDAGOS RED**

Colour: Very intense red.

Aromas: With good intensity and complexity whir ripe fruits.

Palate: Soft, good body, with sweet tannins, fruit-focused.

Consumption: Should be enjoyed at room temperature between 17°C and 19°C.

Production: 100,000 bottles.

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



### **AVIDAGOS WHITE**

Colour: Light white.

Aromas: With good intensity and complexity, exotic fruits.

Palate: Soft, good body, buttery, fruit-focused.

Consumption: Should be enjoyed between 9°C and 11°C.

Production: 10,000 bottles.

Varieties: Malvasia, Gouveio, Arinto and Viozinho.



### **AVIDAGOS ROSÉ**

Colour: Very light cherry.

Aromas: With good intensity and complexity whir ripe fruits.

Palate: Soft, good body, fruit-focused.

Consumption: Should be enjoyed between 11°C and 13°C.

Production: 10,000 bottles.

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



### QUINTA DOS AVIDAGOS RED RESERVE

Colour: Very intense red.

Aromas: With good intensity and complexity with ripe berries, plum a balsamic touch.

Palate: Soft, good body, with sweet tannins, fruit-focused, with the long end.

Consumption: Should be enjoyed at room temperature between 16°C and 18°C.

Production: 40,000 bottles.

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



### QUINTA DOS AVIDAGOS WHITE RESERVE

Colour: Very intense white.

Aromas: With good intensity and complexity, smoked notes, apple and a balsamic touch.

Palate: Soft, good body, fruit-focused, with the long end.

Consumption: Should be enjoyed at room temperature between 11°C and 14°C.

Production: 10,000 bottles.

Varieties : Arinto and Viozinho.



### QUINTA DOS AVIDAGOS ROSÉ RESERVE

Colour: Very intense rose.

Aromas: With good intensity and complexity with ripe strawberries, caramel a balsamic touch.

Palate: Soft, good body, with sweet tannins, fruit-focused, with the long end.

Consumption: Should be enjoyed at room temperature between 13°C and 15°C.

Production: 5,000 bottles.

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



### QUINTA DOS AVIDAGOS PREMIUM

Colour: Very intense red.

Aromas: Vigorous with good intensity and complexity with ripe berries, plum, balsamic touch with mineral notes.

Palate: Good body, with firm tannins and sweet palate, focused on fruit, with very long final.

Consumption: Should be enjoyed at room temperature between 17° C and 19°C. Accompanies well red meats well seasoned sheep cheeses and cured.

Production: 4,000 bottles.

Varieties: Old Vineyards.



### QUINTA DOS AVIDAGOS GRAND RESERVE RED

Colour: Red-violet, very intense and deep.

Aromas: Very vigorous with good intensity and complexity where the ripe berries come first, plum, mineral notes with balsamic touch vanilla and spices.

Palate: Good body, with firm tannins and sweet palate, focused on fruit, with very long final.

Production: 2,000 bottles.

Varieties: 75% Touriga Nacional and 25% Old Vines.



### QUINTA DOS AVIDAGOS VINTAGE PORT

Colour: Red-violet, very intense and deep.

Aromas: Very vigorous with good intensity and complexity where the ripe berries come first, plum, mineral notes with balsamic touch vanilla and spices.

Palate: Good body, with firm tannins and sweet palate, focused on fruit, with very long final.

Production: 1,000 bottles.

Varieties: Blend of several grape varieties.

NOTES:







# 15.

## TIRONE DOURO

Tirone Douro, was founded by Carlos Alonso, for whom 27 years of family experience in the sector was the impetus for the creation of Tirone Douro. It is a young company that exclusively manages the TIRONE brand from which the "TIRONE Douro" brand appeared.

Although recent, the brand already counts on the commercialization of six Douro wines of denomination of controlled origin: White Tirone DOC, Red Tirone DOC, Rosé Tirone DOC, Red Tirone Reserve DOC, White Tirone Reserve DOC and Red Tirone Grand Reserve DOC. The TIRONE wines have very competitive and affordable prices without forgetting the concern for quality. Thus, the high quality-price ratio is the best benefit to consumers. Tirone wines are not accessible on large surfaces and therefore convey to their customers an idea of exclusivity.



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### **TIRONE DOURO RED RESERVE DOC 2015**

Sourced in vineyards planted by varietal plots between 1991 and 1992, located in the heart of Cima-Corgo, on the right bank of the Douro, with sun exposure from the south. Vinification was carried out in stainless steel fermentation tanks with temperature control for 10 days, which was followed by another 5 days post-maceration period, a 12-month aging in new casks and finally a 12 month aging in bottle; It shows deep ruby color with intense and complex aroma, dominated by black fruit and ripe red fruit (blackcurrant and strawberry). Production: 40.000 bottles.

Varieties: Tinta Roriz, Touriga Nacional and Touriga Franca.

*Alcoholic content vol.: 13.80% | pH: 3.79 | Total acidity: 4.60g/L*



### **TIRONE DOURO WHITE RESERVE DOC 2016**

Tirone White Reserve comes from a careful selection of grapes sourced in vineyards planted on the right bank of the Douro, with solar exposure facing occident. The vinification occurred in the first weeks of September, the grapes were stalked and gently pressed and the resulting must was stained cold. The alcoholic fermentation started in stainless steel and finished in new French oak barrels. The wines were stored in barrels with battonnage for 9 months, after which the wine was stabilized and filtered, then bottled and later staged for 6 months in the bottle. Wine of a complex aroma with white fruits perfectly conjugated with the tropical fruit very ripe. Production: 40.000 bottles.

Varieties: Gouveio, Viosinho and Códaga de Larinho.

*Alcoholic content vol.: 13.00% | pH: 3.45 | Total acidity: 4.40g/L*



### **TIRONE DOURO WHITE DOC 2018**

Sourced in vineyards with different sun exposures and altitudes to better reflect the full potential and versatility of our terroir. The grapes were destemmed and gently crushed with a pneumatic press, the most was decanted for 24 hours by cold, the alcoholic fermentation was made on a stainless steel vat and after the wine is stabilized, aged for 3 months in the bottle. It have a citric color with a greenish tinge and an intense aroma of tropical fruits. Production: 120.000 bottles.

Varieties: Gouveio, Viosinho and Moscatel Galego Branco.

*Alcoholic content vol.: 13.10% | pH: 3.48 | Total acidity: 4.70g/L*



### **TIRONE DOURO RED DOC 2018**

Sourced in vineyards with different sun exposures and altitudes to better reflect the full potential and versatility of our terroir. The vinification occurred on 12 ton. stainless steel vats, under controlled temperature, all varieties were separately vinified at an average temperature of 28°C. The alcoholic fermentation lasted for 10 days, followed by 5 days of maceration. The wines were stored in small stainless steel vats and then are aged in stainless steel tanks to better preserve their freshness and fruit, after which the wine was stabilized and filtered, then bottled and later staged for 3 months in the bottle. With a young ruby color, is intense on the nose, with still very fresh and intense ripe red fruit flavours. Production: 120.000 bottles.

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

*Alcoholic content vol.: 13.40% | pH: 3.87 | Total acidity: 4.60g/L*



### **TIRONE DOURO GRAND RESERVE RED DOC 2014**

Tirone Grand Reserve comes from a careful selection of grapes sourced in vineyards planted on the right bank of the Douro, with solar exposure facing south, which, thanks to their unique soil and climates, are able to produce grapes of superb structure and recognized intensity. The vinification occurred on 12 ton. stainless steel vats, under controlled temperature, all varieties were separately vinified at an average temperature of 28°C. The alcoholic fermentation lasted for 10 days, followed by 5 days of maceration. The wines were stored in small stainless steel vats and then are aged in stainless steel tanks, after which the wine was stabilized, then bottled and later staged for 3 months in the bottle. Of almost black color, with notes of black fruits is a unique wine with concentrated aromas. In the mouth is a wine with a dense and smooth structure, with a refreshing acidity, typical of its terroir. Production: 1107 bottles.

Varieties: Touriga Nacional, Touriga Franca and Tinta Barroca.

*Alcoholic content vol.: 13.80% | pH: 3.68 | Total acidity: 4.80g/L*



### **TIRONE DOURO DOC ROSÉ 2018**

Sourced in vineyards with different sun exposures and altitudes to better reflect the full potential and versatility of our terroir. In the vinification the grapes are protected against oxidation and after de-stemmed are gently pressed. The must is left 24 hours in decanting and after being cleaned it is put to ferment with the inoculation of selected yeasts for 15 days, always with temperature controlled so as not to exceed 14°C. Of light pink color, it is a wine of intense aroma of blackberries, fields herbs and some spices in the mouth it is balanced with good volume and it ends with a long finish. Production: 10.000 bottles

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

*Alcoholic content vol.: 12.70% | pH: 3.43 | Total acidity: 5.20g/L*







Vale da Veiga

DOURO

# 16.

## VALE DA VEIGA

Vale da Veiga lies in the Douro river banks, where the landscape is dominated by the geometry of vineyards and terraces in shale slopes. Here, man's strength joined the hand of God, and together shaped this beautiful land that is the recognized cradle of some of the best Douro Superior wines.

Our century-old vineyards are grown in schist soils with full respect for the nature and environment, allowing a balanced production and optimal extraction of the potential of each grape variety. The large differences in altitude, the schist soils and a microclimate with extreme temperature variations, allow us to obtain grapes of excellent characteristics and a unique terroir.

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



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### VALE DA VEIGA RED RESERVE 2014

Made from Douro's noble grape varieties and a field blend of old vines (about 15 different traditional grape varieties), this Red Reserve was bottled after 12 months of aging in French oak barrels. Shows an intense rubi colour, a ripe red fruit bouquet and a smooth and elegant finish.

Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz and grapes from old vines (vineyards from 70 to 100 years).

*Alcoholic content vol.: 14.00% | pH: 3.79 | Total acidity: 5.00g/L*



### VALE DA VEIGA RED HARVEST 2015

Made from a selection of Touriga Franca, Touriga Nacional and Tinta Roriz, this wine was bottled after 6 months aging in French oak barrels. Shows an intense rubi color, a red wild fruit bouquet, soft tannins and a smooth and velvety palate.

Varieties: Touriga Nacional, Touriga Franca and Tinta Roriz.

*Alcoholic content vol.: 13.50% | pH: 3.80 | Total acidity: 4.60g/L*



### VALE DA VEIGA OLD VINES WHITE 2016

Made from a field blend of old vines (about 20 different grape varieties from vines aged between 70 and 100 years old) this White Old Vines represents the traditional Douro in its purest state. Presents a fresh and fruity bouquet and a complex taste with a long and lasting finish.

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

*Alcoholic content vol.: 12.50% | pH: 3.35 | Total acidity: 5.20g/L*



### VALE DA VEIGA WHITE HARVEST 2017

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

Varieties: Rabigato, Códrega do Larinho and Viosinho.

*Alcoholic content vol.: 12.00% | pH: 3.12 | Total acidity: 6.20g/L*



### VALE DA VEIGA ROSÉ 2015

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

Varieties: Touriga Nacional, Touriga Franca and Tinta Roriz.

*Alcoholic content vol.: 13.50% | pH: 3.96 | Total acidity: 3.00g/L*



### OLIVEIRAS DO COA PREMIUM EXTRA VIRGIN OLIVE OIL

Premium olive oil produced from a blend of Douro's indigenous olive varieties, from centenary olive trees, using 100 percent natural agricultural methods. The olives are handpicked at their optimum maturation time and cold extracted.

It is perfectly balanced between bitter and spicy, producing a unique sensation, and smells of intensely fruity green olive as well as freshly cut grass. In the mouth it presents fresh sensations, with a light sweet entry, and then spicy notes on the finish.

*Acidity < 0,2%*







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