





# DOURO REGION



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

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

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

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





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**SABROSA**

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## I. ADEGA COOPERATIVA DE SABROSA

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



## FERNÃO DE MAGALHÃES DOC WHITE

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

Alcool: 13% vol

Total Acidity: 5,3 g/L

pH: 3,39

Wine Varieties: Gouveio, Viosinho, Rabigato and Fernão Pires

Notes:



## FERNÃO DE MAGALHÃES DOC ROSE

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

Alcool: 12,5%

Total Acidity: 4,68 g/L

pH: 3,42

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz

Notes:



## FERNÃO DE MAGALHÃES DOC TINTO

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

Alcool: 13,5% vol

Total Acidity: 5,1 g/L

pH: 3,81

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz

Notes:



## FERNÃO DE MAGALHÃES RESERVE RED 2012

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

Alcool: 13,5%

Total Acidity: 5,6 g/L

pH: 3,54

Wine Varieties: Tinta Roriz and Touriga Nacional

Notes:





## MOSCATEL FERNÃO DE MAGALHÃES DOC

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

Full-bodied with volume.

Alcool 17% vol

Total Acidity: 4,1 g/L

pH: 3,49

Wine Varieties: Moscatel Galego Branco

Notes:



## FERNÃO DE MAGALHÃES PORTO 10 YEARS

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

Alcool 19,5% vol

Total Acidity: 4,14 g/L

pH:3,29

Wine Varieties: Touriga Nacional and Touriga Franca

Notes:





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## 2. VALE DA VEIGA

"Vale da Veiga lies in the Douro river banks, where the landscape is dominated by the geometry of vineyards and terraces in shale slopes.

Here, man's strength joined the hand of God, and together shaped this beautiful land that is the recognized cradle of some of the best Douro Superior wines.

Our century-old vineyards are grown in schist soils with full respect for the nature and environment, allowing a balanced production and optimal extraction of the potential of each grape variety.

The large differences in altitude, the schist soils and a microclimate with extreme temperature variations, allow us to obtain grapes of excellent characteristics and a unique terroir.

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

### PRODUCTS

Vale da Veiga produces DOC Douro wines, Red Reserve, Red Colheita, Rose and White as well as an exclusive extra virgin olive oil exclusively made from centenary olive trees.



### VALE DA VEIGA RED RESERVE 2013

Made from Douro's noble grape varieties, this wine was bottled after 12 months of aging in French oak barrels. Shows an intense rubi colour, a ripe red fruit bouquet and a smooth and elegant finish.

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

Type: Red

Alcohol: 14%

Total Acidity: 4,8 g/l

pH: 3,71

Production: 10,600 bottles

Notes:



### VALE DA VEIGA WHITE OLD VINES 2015

Made from a careful selection of grapes from our old vineyards grown in high altitude schist soils in Douro Superior, this wine presents a fresh and fruity bouquet with a long and elegant finish.

Wine Varieties: Field blend of traditional Douro grape varieties from old vineyards.

Type: White

Alcohol: 12,5%

Total Acidity: 5,3 g/l

pH: 3,35

Production: 6,000 bottles

Notes:



## VALE DA VEIGA ROSÉ 2015

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

Wine Varieties: Touriga Nacional, Touriga Franca e Tinta Roriz

Type: Rosé

Alcohol: 12,5%

Total Acidity: 3,04 g/dm<sup>3</sup>

pH: 3,96

Production: 3500 bottles

Notes:



## SUPERIOR EXTRA VIRGIN OLIVE OIL

Superior olive oil, made from hand-picked olives of centenary olive trees respecting old agricultural traditions and production methods. Pure olive oil obtained directly from olives by mechanical means.

Acidity %: 0,2

Peroxides: (meqO<sub>2</sub>/Kg) ≤20

Notes:



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### 3. ODISSEIA

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 portuguese grapes like touriga nacional and touriga franca. The experience acquired in France and abroad allowed to develop an unique profile regularly awarded in the nacional and internacional press.



### ODISSEIA WHITE – DOURO 2015

Produced with traditional Portuguese grapes like Viosinho, Rabigato and Codega do Larinho. Fermented at low temperature – 14°C – for 3 weeks and then aged in stainless tank until bottling

Type: White

Alcool: 13,5%

Total Acidity: 5,8 g/l

pH: 3,26

Production: 9600 bottles

ROBERT PARKER – WINE ADVOCATE: 89/100

Notes:



### ODISSEIA GRANDE RESERVA RED – DOURO 2011

Produced with the Portuguese varieties Touriga Franca (50%), Touriga Nacional (30%) and Tinta Roriz (20%)

Fermented in stainless tank for 7 days at 25°C and aged in 500 liters french oak barrels for 14 months

Alcohol: 14% vol

Total Acidity: 5,4 g/l

pH 3,65

Production: 12.000 bottles

Robert Parker Wine Advocate: 92/100

Notes:



### LITTLE ODISSEIA RED – DOURO 2013

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

Type: Red

Alcool: 14%

Total Acidity: 5,3 g/l

pH:3,7

Production: 15600 bottles

WINES OF PORTUGAL: SILVER MEDAL

Notes:



### ODISSEIA RED – DOURO 2013

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, 20% of the blend aged in used barrels

Type: Red

Alcool: 14%

Total Acidity: 5,2 g/l

pH:3,6

Production: 14000 bottles

Notes:





### ODISSEIA RESERVA RED – DOURO 2014

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

Type: Red

Alcool: 14%

Total Acidity: 5,2 g/l

pH:3,7

Production: 9600 bottles

MUNDUS VINI: GOLD MEDAL

Notes:



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## 4. VITAVITIS

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

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

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

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

With roots in the Douro, and a deep connection to the Quinta dos Lagares, Pedro Lencart created, with his wife, Vitavitis with the intention of giving a new impetus to this property and realizing the potential of the recognized "terroir" of Vale de Mendiz. With a professional career in another area of activity, and after some years abroad, he returned to the origins to accomplish the ancient dream of producing Quinta dos Lagares wines, with the contribution of Luís Leocádio, a promising young winemaker, and the consultancy from the renowned winemaker Rui Reguinga,

The wine portfolio has been growing since the launch of the first wines, back in 2014, and in this event we will present some of our most recent wines : the red Quinta dos Lagares 2013 ( Colheita and Reserva) and the red Lagares Marco 86 (2014) , a wine not aged in oak.



### QUINTA DOS LAGARES TINTO RESERVA 2013

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

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

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

Type: Red

Alcohol: 14 % vol.

Total Acidity: 4,6 g/l

PH: 3,65

Production: 3000 bottles

Notes:



### QUINTA DOS LAGARES RED COLHEITA 2013

Fermented at a controlled temperature of 27° C, after treading grapes. Aging for 8 months in used oak barrels. Elegant with a complexity of aromas of plum and red fruits and notes of violet flowers. Final aromas of toast and cinnamon.

In the mouth is a fresh wine, very structured with a nice lingering finish.

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

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

Type: Red

Alcohol: 13 % vol.

Total Acidity: 4,7 g/l

PH: 3,60

Production: 3000 bottles

Notes:



### DOURO QUINTA DOS LAGARES MOURISCO ROSÉ 2015

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

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

Wine Varieties: Touriga Nacional, Touriga Franca and Tinta Roriz

Type: Rose wine

Alcool: 12,5%

Total Acidity: 5,17 g/l

pH: 3,12

Production: 1100 bottles

Notes:



### QTA DOS LAGARES MARCO 86 RED 2014

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

Type: Red

Alcohol: 13,5% vol.

Total Acidity: 4,02 g/l

PH: 3,79

Production: 1600 bottles

Notes:



## ORGANIC OLIVE OIL ZABODEZ

The olive oil ZABODEZ is obtained from olive groves organically managed with different varieties Cordovil, Bical, Verdeal, Cobrançosa, Galega and Cobrançosa.

It's an extra-virgin organic olive oil obtained only by mechanical methods. Has very good sensory rating and very low acidity ( $< 0,3^\circ$ ). It's very fruity and slightly spicy.

The olive oil Zabodez can be used raw, in salads, bruschetta, etc. or cooked, in the preparation of any food.

Notes:



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Quinta do Mourão

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## 5. QUINTA DO MOURÃO

Established in 1999, the Mário Braga, Herdeiros organization, has been developing a project which has as its set of states revolving around Quinta do Mourão. These estates, which are referred to, since the 18th century, in the map of the demarked region of Douro, are integrated in the winemaking heritage allying tradition to modernity. The states, which integrate this project, have around 120 acres and are situated between the High and Low Corgo River region, constituted by new vines (between 12 and 18 years old) and old vines (more than 30 years old). In the last few years, the Quinta do Mourão project has been undergoing profound changes, which rises from rearranging the vineyard till the modernization of wine making process (building a new cellar equipped with appropriate technology and stainless steel tanks and vats to the productions of Porto wines and DOC Douro).

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



### PORTO TAWNY 40 YEARS

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

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

Type: Port Tawny

Alcool: 20,4 % vol

Total Acidity: 4,57 g/dm<sup>3</sup>

pH: 3,48

Notes:



### PORTO TAWNY 30 YEARS

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

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

Type: Port Tawny

Alcool: 20,2 % vol

Total Acidity: 4,6 g/dm<sup>3</sup>

pH: 3,43

Notes:



### PORTO TAWNY 20 YEARS

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

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

Type: Port Tawny

Alcool: 20,1 % vol

Total Acidity: 4,14 g/dm<sup>3</sup>

pH: 3,46

Notes:



### PORTO TAWNY 10 YEARS

It is a Tawny wine with dry fruits and raising aroma. Complex full body and long finishing.  
 Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Tinto Cão  
 Alcohol: 20,2 % vol  
 Total Acidity: 4.34 g/dm<sup>3</sup>  
 pH: 3,37

Notes:



### S. LEONARDO PORT 10 YEARS WHITE

White wine with average age of 10 years with golden white color and intense aroma, where predominate white fruits, nuts, spices. In the mouth it is balanced with a well integrated acidity in the sweetness and wood, fruit of the aging in helmets. Store the bottle in the absence of light at a constant temperature between 14°C and 16°C. Serve slightly cold, between 14°C-16°C to accompany nuts and almonds. It can also serve as digestive to accompany fresh sweets. This wine stems in the hull until the date of bottling.

Alcoholic Value: 20,00%

Total Acidity: 3,65

Reducers Sugars 129 g/dm<sup>3</sup>

Notes:



### S. LEONARDO PORT 20 YEARS WHITE

White wine with 20 years of age. With golden white color with greenish glints. Of intense aroma, where predominating the dried fruits, the spices and the vanilla wood. In the mouth it is balanced with a present acidity but well integrated in the sweetness and wood, fruit of the aging in new hulls. Store the bottle in the absence of light at a constant temperature between 14°C and 16°C. Serve slightly cold, between 14°C-16°C to accompany nuts and almonds. It can also serve as digestive to accompany caramel orange candies. This wine was placed in new wood in the second year where it staged until the date of bottling.

Alcoholic Value: 20,00%

Total Acidity 4,56

Reducers Sugars 160 g/dm<sup>3</sup>

Notes:





### RIO BOM RED RESERVA 2011

Touriga Nacional, Touriga Franca

Intense red color with violet tones, intense and complex aroma, with evidence for dark red fruits, notes of vanilla, chocolate and spices.

In the mouth it is soft and bulky. The quality tannins and the present acidity imparts a density and freshness to the wine making it elegant and long.

During bottle preservation, it should be kept horizontally, protected from light, in a constant and moderate temperature environment.

We suggest that this wine be served at a temperature of 16 / 18°C, accompanying meat dishes and cheeses.

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz

Type: Red

Alcoholic Value 13,7%

Total Acidity 4,7 g/dm

PH 3.62

Notes:



### QUINTA DO MOURÃO RED RESERVA 2013

Ruby opaque color, intense and harmonious aroma, with evidence for red fruits.

In the mouth it is soft and bulky. The quality tannins and the present acidity imparts a density and freshness to the wine making it elegant and long.

During bottle preservation, it should be kept horizontally, protected from light, in a constant and moderate temperature environment.

We suggest that this wine be served at a temperature of 16 / 18°C, accompanying dishes of delicate confection.

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz

Type: Red

Alcoholic Value 13,6%

Total Acidity 4,8 g/dm

PH 3.61

Notes:



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## 6. TEORIA

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

### THE PRODUCTS

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



### TEORIA OLD VINES GREAT RESERVE 2013

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

Wine Varieties: grapes from old vineyards.

Type: Red

Alcool: 13,5%

Total Acidity: 5,09 g/l

pH: 3,52

Production: 2500 bottles

Notes:



### TEORIA RED WINE SUPERIOR 2014

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

Serve at 16° to 18 ° C.

Wine Varieties: Touriga Nacional, Touriga Franca and Tinta Roriz

Type: Red

Alcool: 13%

Total Acidity: 5,18 g/l

pH: 3,72

Production: 20 000 bottles

Notes:



### TOURIGA NACIONAL 2015

It is from Touriga Nacional, vinified in mill, with later stage in barrels of french and american oak.

Violet Colour, marked by aromas of black fruit and floral typical of the variety.

Serve at 16-18 ° C.

Wine Varieties: 100% Touriga Nacional

Type: Red

Alcohol: 14%

Total Acidity: 4,83 g/L

pH: 3,77

Production: 2000 garrafas bottles

Notes:



### COLHEITA TARDIA 2015

Obtained from grapes harvested later with Noble Rot (*Botrytis Cinera*). Fermented in oak barrels.

Wine very complex, aromatic, a sumptuous mouth with a lively and cheerful acidity

Wine Varieties: 50% Arinto +50% rabigato

Type: White

Alcohol: 11%

Total Acidity: 6,90 g/L

pH: 3,21

Production: 1000 bottles

Notes:



### TEORIA OLD VINES RESERVE WHITE 2015

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

Wine Varieties: grapes from old vineyards.

Type: White

Alcool: 13,5%

Total Acidity: 5,9 g/l

pH: 3,16

Production: 1 200 bottles

Notes:



### TEORIA WHITE 2016

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

Wine Varieties: Several Douro Varieties

Type: White

Alcool: 12,5%

Total Acidity: 5,63 g/l

pH: 3,15

Production: 2000 bottles

Notes:



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## 7. QUINTA DA BARCA

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



### BUSTO RED RESERVE 2013

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

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

Ruby color, elegant in the nose, marked by ripe red fruit, oak notes. Good volume in the mouth, balanced young round tannins and persistent finish.

Service temperature: 16 – 18°C Harmonization gastronomic recommended:

Dishes of red meats, cheeses, sausages.

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

Alcool :13,10%

Acidez volátil:0,5g/dm<sup>3</sup>

PH:3,68

Notes:



### BUSTO COLHEITA TINTO 2013

Vinified at Quinta da Barca, Vila Marim, Mesão Frio municipality, from Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Francisca wine varieties.

Fermentation in small tanks with temperature control. Ruby wine, intense and elegant. With red fruit notes, good volume in the mouth, balanced tannins and persistent finish. Gastronomic harmonization recommended: Dishes of red meats, cheeses and sausages. Serve at 16 – 18°C.

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

Type: Red

Alcool: 13,7%

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

pH: 3,76

Notes:





### BUSTO RED RESERVE TOURIGA NACIONAL 2013

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

Wine Varieties: 100% Touriga Nacional

Type: Red

Alcool :13,40%

Acidez volátil: 0,6 g/dm<sup>3</sup>

pH:3,64

Notes:



### BUSTO COLHEITA ROSÉ 2015

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

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

Type: Rose Wine

Alcool: 12,9%

Total Acidity: 4,26 g/dm<sup>3</sup>

pH: 3,54

Notes:



### BUSTO COLHEITA BRANCO 2015

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

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

Type: White Wine

Alcool: 12,9%

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

pH: 3,36

Notes:





### BUSTO RESERVE WHITE 2015

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

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

Wine Varieties: Arinto, Viosinho, Rabigato e Malvasia Fina

Alcohol – 13.10% vol. (20°)

Acidity Vol. – 0,30 g/dm<sup>3</sup>

pH – 3,35

Notes:



### BUSTO BRANCO MOSCATEL GALEGO 2015

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

Wine Varieties: Moscatel Galego white

Type: White Wine

Alcohol: 13,1%

Total Acidity: 5,50 g/dm<sup>3</sup>

pH: 3,34

Notes:



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## 8. ANETO

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

### PRODUCTS

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



### ANETO 2015

Grapes selection at the entrance of the cellar. Total stripping and direct pressing of the white grapes. Fermentation in stainless vats at low temperature. Bottled in May 2016

Varieties: 25% Rabigato, 25% Gouveio, 25% Viosinho, 25% Cerceal  
Alc/vol: 13°

Total acidity: 6gr/l (tartaric acid)

PH: 3,2

Notes:



### DOURO ANETO WHITE RESERVE 2014

Grapes selection at the entrance of the cellar. Total stripping and direct pressing of the white grapes. A half of the must was fermented and stored during 8 months in new oak barrels with weekly battonage. The rest fermented in inox vats at low temperature. Bottled in June of 2015.

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

Wine Varieties: 50% Semillon, 50% Verdelho

Type: White

Alcool: 13%

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

pH: 3,1

Notes:



### PINOT NOIR 2015

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

Varieties: 100% Pinot Noir

Alc/vol: 13°

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

Reducing Sugars: 1,5 gr/l

PH: 3,5

Notes:



### ANETO TINTO GRANDE RESERVA 2013

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

Varieties: 50% Touriga Nacional, 50% Tinta Roriz

Production: 4 Ton/ha

Alc/vol: 14,5°

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

PH: 3,7

Notes:



### DOURO ANETO RESERVE 2012

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

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

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

Type: Red

Alcool: 13,5%

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

pH: 3,7

Notes:



### ANETO RED 2011

Manual harvest to 15 Kg boxes. Selected in conveyor table. Stalks removal and crushing. Fermentation in open traditional granite tanks. Maturation in new and used French oak barrels for 12 months. Bottled in October 2013. Intense blackberry fruit, coffee and spicy. Complex. Lovely flavour with vanilla and floral aromas. Good volume in the mouth, full of good tastes and accentuated acidity. Very long and delicate final.

Type: Red

Alcohol: 14°

Tot. Acidity: 5 gr/l

Residual sugar: 2 gr/l

pH: 3,7

Notes:



### DOURO LATE HARVEST WHITE 2010

Harvest in December of the botrytized grape vines. Vinification with soft pressing of the grapes. Fermentation in stainless steel tanks at low temperature. Maturation in French oak barrels for 18 months. Bottled in February 2012. Golden yellow colour. Aroma with very complex and elegant start of dry fruits, alperce, honey and e wild flowers. Good harmony in the mouth, with medium sweetness and good acidity, shows excellent flavours of mature white fruits and some toast from the barrels. It blends well with several starters, namely pâtés and foie gras. It can also be served with some desserts. The advisable temperature for best enjoyment of its virtues is 10 - 12 °C.

Wine Varieties: 100% Semillon

Type: White

Alcohol: 11,5%

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

pH: 3,2

Notes:



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## 9. H'OUR | PARCEIROS NA CRIAÇÃO

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





### H'OUR WHITE 2015

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

Vineyards: 40, 10 and 2 years

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

Harvest: Handwork in boxes of 20Kgs

Vinification: Fermented in stainless steel vats

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

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

Notes:

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### H'OUR ROSE 2015

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

Vineyards: 9 and 40 years | 65 years

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

Harvest: Handwork in boxes of 20Kgs

Vinification: Fermented in stainless steel vats

Ageing: stainless steel until bottling

Alcohol: 14,1% | Total Acidity: 4,59g/l | Reducing sugars: 0,6gl | PH: 3,37

Notes:

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### H'OUR RED 2012

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

Vineyards: 9 and 40 years | 65 years

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

Harvest: Handwork in boxes of 20Kgs

Vinification: Fermentation in granite wine mills at controlled temperature.

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

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

Notes:



### H'OUR RED 2010

This wine comes from two sub-regions of the Douro and two vineyards at different altitudes. It is a wine that comes from old vines (35 and 60 years), with a blend of grape varieties all traditional to the Douro, which makes this wine complex, structured but at the same time fresh and elegant. It is a traditional Douro wine. Serve at temperature: 16°C

Vineyards: 35 years | 60 years

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

Harvest: Handwork in boxes of 20Kgs

Vinification: Fermentation in granite wine mills at controlled temperature.

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

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

Notes:





## H'OUR RED TOURIGA NACIONAL 2012

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

Vineyards: 7 years

Grapes: Touriga Nacional

Harvest: Handwork in boxes of 20Kgs

Vinification: Fermentation in granite wine mills at controlled temperature.

Ageing: Malolactic fermentation in stainless steel vats. Ageing in new barrels of 225l made from French oak, during 14 months.

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

Notes:





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## 10. CASA DA CALDEIRA

We are a family with estates in the Douro Valley for several generations. Our farming cultures are the typical of the region: wine, olive oil and almond. In order to make our estates and work more profitable, we created in November 2013 the brand Casa da Caldeira.

We are an environmentally friendly company. This care can be seen in our agricultural production: our olive growing is organic and our viticulture is an integrated production.

Our wine is made with a cutting-edge technology. Grape bunches below standards are eliminated, full destemming, soft crushing, followed by a period of cold maceration. Alcoholic fermentation is made in a stainless steel fermentation vessel, with temperatures that range from 24 to 26 °C. Natural malolactic fermentation is done at the end of December, two months after the harvest.



### CONDE DE ALMENDRA

Sweet and soft wine with little wood.

It is an original DOC Douro, less heavy than the usual Douros and easier to drink.

Grape varieties: 25% Touriga Nacional, 40% Tinta Roriz and 35% Touriga Franca.

It is partially aged in stainless steel vessels (50%) and in American and French oak barrels (50%).

Notes:



### CASA DA CALDEIRA COLHEITA 2012

It partly ages in stainless steel vessels and 25% of it in French and American oak barrels.

Varieties: 30% Touriga Nacional, 35% Touriga Franca, 35% Tinta Roriz.

The design is made with vineyard branches and its colour (purple) comes from the grapes.

Notes:



### CASA DA CALDEIRA RESERVA 2011

Ages for 12 months, partly in stainless steel vessels and half of it in oak barrels, 1/4 in American oak Barrels 3/4 in French oak Barrels.

Varieties: 50% Touriga Nacional, 25% Touriga Franca, 25% Tinta Roriz.

The design symbolizes two of the richest resources of Miranda de Sousa Leite Family: "the vineyards are made of silver and the grapes are made of gold."

Notes:



### CASA DA CALDEIRA GRANDE RESERVA 2011

It ages for twelve months in new oak barrels, 1/3 in American oak and 2/3 French oak.

Varieties: 70% Touriga Nacional, 20% Touriga Franca, 10% Tinta Roriz.

The design: The gold printed on the grapes and the company logo stands for the refinement of this wine, as it is our highest category.

Notes:



QUINTA DAS BRÔLHAS

*Vinhos do Douro*

QUINTA DAS BRÔLHAS

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## II. QUINTA DAS BRÔLHAS

Quinta das Brôlhas, located in the Demarcated Douro Region, consists of two properties under a single name, one on the right bank of the River Douro, near Régua, and the other on the left bank, in Valdigem, holding the estate's winery. The Valdigem plot is also the site of the 17th century Homestead which includes an early 18th century chapel. The Winery is typical of the region, with granite mills, chestnut barrels and modern stainless-steel vats. A significant part of the estate's production is intended for Fortified Wines (Port Wine) with the remainder used in Red and White table wines. The vines have been grafted with the region's finest grape varieties.

The estate's land is rich in shale, of slight-to-medium slope and of southern and south-westerly exposure. Its red wines are produced from Tinta Roriz, Touriga Franca, Touriga Nacional, Tinta Barroca, Tinto Cão and Sousão grape varieties, whilst the whites are made using Malvasia Fina, Gouveio and Viosinho. These varieties were introduced during the recent restructuring of vineyards, followed shortly afterwards by the modernization of the Winery.



### QUINTA DAS BRÔLHAS TOURIGA NACIONAL RED 2014

Tasting notes: Touriga Nacional is a noble grape variety which is today claimed by the Dão and the Douro regions as its original birthplace. It is a grape variety that shows thick skin, intense and profound colors, abundant primary aromas of wild berries and violets, at the same time floral and fruity. The resulting wines are intense and with an explosion of aromas and flavors, with a great capacity for a long ageing in bottle.

Grape Origins: 100% Touriga Nacional

Alcohol: 13,5%

Total acidity: 5,20 g/l

Volatile acidity: 0,60 g/l

Notes:



### QUINTA DAS BRÔLHAS COLHEITA RED 2014

Grape Origins: A blend of Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca (all four 75% of the final blend) and grapes from a very old vineyard, with more than 20 varieties (25% of the blend).

Tasting notes: A very elegant and fresh wine, with dark red colour. Good concentration of mature dark red fruit aromas and gentle aromatic and fruity flavors. Great balance, firm, velvety and fruity finish.

Alcohol: 13,50%

Total acidity: 5,30 g/l

Volatile acidity: 0,60 g/l

Notes:



### QUINTA DAS BRÔLHAS COLHEITA RED 2013

Grape Origins: A blend of Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca (all four 75% of the final blend) and grapes from a very old vineyard, with more than 20 varieties (25% of the blend).

Tasting notes: A very elegant and fresh wine, with dark red colour. Good concentration of mature dark red fruit aromas and gentle aromatic and fruity flavours. Great balance, firm, velvety and fruity finish.

Wine Varieties: A blend of Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca (all four 75% of the final blend) and grapes from a very old vineyard, with more than 20 varieties (25% of the blend)

Type: Red

Alcohol: 13,30%

Total Acidity: 4,7 g/l

pH: 3,61

Notes:



### QUINTA DAS BRÔLHAS RESERVA RED 2013

The grapes are carefully selected by hand before crushing. They are then put into traditional granite stone “lagares”, destalked and then foot trodden for 1 to 3 days before the start of the fermentation. All the fermentation occurs in the same “lagares” with foot treading. A very elegant and fresh wine, with dark red and purple colour. Good concentration of mature dark red fruit aromas and black plums and gentle aromatic and fruity flavors. Great balance, intense and velvety and a long and fruity finish.

Wine Varieties: A blend of Touriga Franca, Touriga Nacional, Sousão (60% of the final blend) and grapes from a very old vineyard, with more than 20 varieties (40% of the blend).

Type: Red

Alcohol: 13,32%

Total Acidity: 5,20 g/l

pH:3,64

Notes:



### QUINTA DAS BRÔLHAS RESERVA RED 2012

The grapes were manually harvested, destemmed and submitted to prolonged fermentation on skins in stainless-steel vats. Following fermentation, the wine was matured in French-oak barrels for a period of 18 months.

Bright deep ruby colour and intense aroma, where stands out the ripe fruit with some vegetable, with easy perception of the notes of vanilla and spices, typical from the aging in oak barrels. In the mouth we can feel a good balance between acidity and alcohol, which gives aging capacity and makes it a suitable companion for meat dishes.

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

Type: Red

Alcohol: 13,68%

Total Acidity: 5,3 g/l

pH:3,64

Notes:





### QUINTA DAS BRÔLHAS GRANDE ESCOLHA 2011

The grapes at the optimum moment of ripeness, are harvested manually, destemmed and fermented with prolonged tanning in stainless steel vats. After fermentation, the wine aged in French oak for 12 months.

Bright deep ruby colour, intense aroma of ripe fruit and vegetable, with easy perception of notes of vanilla, coconut and chocolate. In the mouth there is good body balanced between acidity and alcohol, which gives the wine aging capacity and makes it a suitable companion for oven meat dishes.

Grape varieties: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca e Sousão

Type: Red

Type: Red

Alcohol: 13,98%

Total Acidity: 5,2 g/l

pH:3,66

Notes:



### QUINTA DAS BRÔLHAS RESERVA RED 2008

The grapes harvested, destemmed and submitted to prolonged fermentation on skins in stainless-steel vats. Following fermentation, the wine was matured in French-oak barrels for a period of 15 months.

With a bright ruby hue, the wine has an intense aroma, combining fresh fruit with more mature aromas and subtle hints of vanilla, coconut and chocolate, characteristic of its ageing in wood, conferring the wine some complexity. In the mouth, its body is well balanced by its acidity and alcohol, providing a fine accompaniment to well-seasoned red meat dishes.

Wine Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Barroca – grown on old vines (30-40% of the grapes)

Type: Red

Alcohol: 14,3%

Total Acidity: 4,91 g/l

pH:3,69

Notes:



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## 12. QUINTA DAS PEIXOTAS

Quinta das Peixotas has 30 ha, located next to the city of Peso da Régua. Having a very particular terroir, has a privileged sun exposure and offers a view to an amazing landscape from Douro Valley, where the vineyards are planted in terraces in a shale and schistose soil, poor and dry.

The predominant grape varieties are Touriga Nacional, Touriga Franca, Tinta Barroca and Tinta Roriz, which are planted in a selected way along the vineyard.

The wines Quinta das Peixotas are made in traditional granite lagares where the grapes are foot trodden.

The wines are aged in stainless steel vats, in oak barriques and finally in the bottles.



### QUINTA DAS PEIXOTAS 2012

The fermentation was made in controlled temperature and long maceration. The wine ages in stainless steel vats and in French oak barriques. Very strong and attractive aroma of red fruit. In the mouth is very balance, soft and surrounding.

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

Type: Red

Alcool: 13,45 % Vol.

Total Acidity: 4,9 g/L

pH: 3,78

Production: 6.000 bottles of 750ml

Notes:



### QUINTA DAS PEIXOTAS RESERVA 2012

The grapes were foot trodden and vinified in traditional granite lagares, with controlled temperature and long maceration, providing rich and soft tannins. Full bodied wine, with dark red color, it has an aromatic intensity, with red and black fruits.

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

Type: Red

Alcool: 13 % Vol.

Total Acidity: 5,3 g/L

pH: 3,65

Production: 3.333 bottles of 750ml

Notes:



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### 13. QUINTA DA REDE

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

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

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

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

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



## DOURO QUINTA DA REDE GRANDE RESERVA RED

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

After decanting serve at 16 / 18° C

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

Type: Red

Alcool: 14,5% Vol.

Total Acidity: 5,5 g/dm

pH: 3,59

Notes:



## DOURO QUINTA DA REDE GRANDE RESERVA WHITE

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

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

Alcool: 13,5% Vol.

Total Acidity: 5,6 g/dm

pH: 3,26

Notes:



## DOURO QUINTA DA REDE RESERVA RED

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

Wine Varieties: Touriga Nacional (30%), Touriga Franca (30%), Tinta Roriz (40%) | Alcool: 13,5% Vol. | Total Acidity: 3 6,1 g/dm | pH: 3,60

Notes:



## DOURO QUINTA DA REDE RESERVA WHITE

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

Fruity taste, fresh, pleasant mouth volume and long persistence. Excellent as an appetizer or pairing with fish, seafood, pizza, pasta, grilled or stewed white meats.

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

Notes:



## DOURO REDE RESERVA RED

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

Wine Varieties: Touriga Nacional (20%), Touriga Franca (40%), Tinta Roriz (40%). | Alcool: 13,5% Vol. | Total Acidity: 5,4 g/dm<sup>3</sup> | pH: 3,58

Notes:



## DOURO REDE RESERVA WHITE

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

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

Best served pairing fish dishes, white meats or cheeses.

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

Notes:



## DOURO DOC REDE COLHEITA RED

Reception and destemming. Prolonged and smooth skin maceration, with alcoholic fermentation at 26°C. A small percentage of the blend ages during four months in French oak. Ruby color. Intense and vivid red fruits nose, with smooth tannins. Young and fresh taste with spicy hints. Deal match with meat dishes, game and cheeses.

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

Notes:



## DOURO DOC REDE COLHEITA WHITE

Destemmed, soft and gentle pneumatic pressing. Alcoholic fermentation with controlled temperature of about 15°C. Aging 2 months in bottle. Pale yellow color. Floral and fruity notes Nose. Fresh crushed fruits, juicy. Vivid fruitiness taste, crisp and fresh. Excellent as an appetizer or pairing with starters or sea food.

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

Notes:







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## 14. D'ORIGEM

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

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

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

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

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

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



### VELHA GERAÇÃO GRANDE RESERVA 2011

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

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

Type: Red

Acquired alcoholic content: 14 %

Total Acidity: 5,4 g/l

Ph: 3,5

Production: 8000 btl

Notes:

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### VELHA GERAÇÃO RESERVA BRANCO 2015

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

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

Type: White

Acquired alcoholic content: 13 %

Total Acidity: 5,6 g/l

Ph: 3,5

Production: 1700 btl

Notes:

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### HERANÇA 2011

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

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

Type: Red

Acquired alcoholic content: 13,5 %

Total Acidity: 5 g/l

Ph: 3,67

Production: 7000 btl

Notes:



### 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. Área de Olival: cerca de 4 hectares

Acidity: 0.4% g / 100g

Notes:



QUINTA DAS LAMELAS

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## 15. QUINTA DAS LAMELAS

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

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

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

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

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



### QUINTA DAS LAMELAS RESERVA RED 2013

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

Wine Varieties: Touriga Nacional, Touriga Franca, Tinto Cão

Notes:



### DOURO QUINTA DAS LAMELAS RESERVA ESPECIAL 2010

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

Wine Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca

Type: Red

Alcool: 14%

Total Acidity: 5,4 gr/dm

pH: 3,58

Notes:



### DOURO QUINTA DAS LAMELAS GRANDE RESERVA 2011

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

Wine Varieties: Touriga Nacional, Tinta Roriz, Tinta Barroca

Type: Red

Alcool: 14,5%

Total Acidity: 5,3 gr/dm

pH: 3,69

Notes:



### DOURO QUINTA DAS LAMELAS RESERVA WHITE 2015

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

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

Type: White

Alcool: 13,5%

Total Acidity: 5,7 gr/dm

pH: 3,34

Notes:



### PORT QUINTA DAS LAMELAS WHITE + 40 YEARS

Golden white colour, complex aromas, with strong dry fruits, like hazelnuts, almonds and figs. On the palate, full body, with a sweet and long aftertaste. Serve chilled as an aperitif or with a dessert.

Wine Varieties: Malvasia Fina, Códrega e Gouveio

Alcohol: 20% vol.

Acidity: 5,3l

pH: 3,58

Notes:



### QUINTA DAS LAMELAS 10 YEARS OLD PORT

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

Wine Varieties: Malvasia Fina, Códrega e Gouveio

Type: White Port

Alcohol: 20%

Total Acidity: 3,92 gr/dm

pH: 3,65

Notes:



### QUINTA DAS LAMELAS TAWNY RESERVE PORT

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

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

Type: Tawny Port

Alcohol: 19,5%

Total Acidity: 3,62 gr/dm

pH: 3,63

Notes:





### PORT QUINTA DAS LAMELAS TAWNY 10 YEARS

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

Quality wine, subject to create some sediment.

Alcool: 20% vol.

Acidity: 4,24

Ph: 3,64

Notes:



### PORT QUINTA DAS LAMELAS TAWNY 20 YEARS

Fermentation with prolonged maceration, stopped by the addition of wine brandy. Criterious blends of superior quality Port wines, aged in pipas - 550 litres wood barrels, with an average of 20 years old. Complex with a strong and charming dry fruits and vanilla aromas. Refined and harmonious, complex with a long finish. Excellent as a digestive, it accompanies very well deserts, chocolates and walnuts.

Quality wine, subject to create some sediment.

Alcool: 20% vol.

Acidity: 4,78

Ph: 3,61

Notes:



### PORT QUINTA DAS LAMELAS TAWNY 40 YEARS

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

Quality wine, subject to create some sediment.

Alcool: 19,5% vol.

Acidity: 4,78

Ph: 3,61

Notes:



## Contacts



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Latitude: N41.297977 | Longitude: W7.734257

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Monday to Friday from 9.00 am to 12.30 pm  
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