



Soul Wines

DOURO - PORTUGAL



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!

www.soulwines.com.pt

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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.



DOURO RESERVA | RED | 2012

The vines are grown under the integrated protection system, without the use of any irrigation system, allowing a balanced production and optimum extraction of the potential of each grape variety. Grapes manually harvested from carefully selected land plots during the second half of September. After a careful selection in the winery, grapes were trodden by foot in granite press and fermented at controlled temperature with maceration up to a maximum of 25 days. The wine aged for 12 months in French oak barrels (225 l)

Wine Varieties: **Touriga Nacional, Touriga Franca e Vinhas Velhas**

Type: **Red**

Alcohol: **14%**

Total Acidity: **4,8 g**

pH // **3,71**

Production: **8500 bottles**

Notas pessoais:





DOURO COLHEITA | 2011

Grapes manually harvested from carefully selected land plots during the second half of September. After a careful selection in the winery, fermentation took place in stainless steel truncated cone-shaped vats at controlled temperature with maceration up to a maximum of 15 days. The wine aged for 6 months in American oak barrels (225l). Shows an intense ruby colour, a ripe red fruit bouquet and a smooth and elegant finish.

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

Type: **Red**

Alcool: **13%**

Total Acidity: **5,2 g/dm³**

pH: **3,79**

Production: **8000 bottles**

Notas pessoais:



DOURO WHITE | 2014

Grapes manually harvested from carefully selected land plots during the beginning of September. Gentle pressing and decanting of the must and fermentation at 15°C for about 4 weeks in order to preserve all the grapes flavours and aromas. 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: **Vinhas Velhas**

Type: **Red**

Alcool: **13%**

Total Acidity: **4,8 g/dm³**

pH: **3,39**

Production: **4500 bottles**

Notas pessoais:



DOURO ROSE | 2015

Grapes manually harvested from carefully selected land plots during the second half of September. Made from Touriga Nacional, Touriga Franca and Tinta Roriz, this salmon-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: **Rose**

Alcool: **12,5%**

Total Acidity: **3,04 g/dm³**

pH: **3,96**

Production: **3500 bottles**

Notas pessoais:



AZEITE VIRGEM EXTRA PREMIUM SELECTION

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**

Notas pessoais:



monte s. sebastião

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MONTE S. SEBASTIÃO

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

Currently, the estate is owned by one of the most prestigious families in Murça, a family in wich agriculture and in particular, viticulture and wine, is a way of life. For generations we have developed innovative viticultural practices respecting nature and natural life..

Our estate, or quinta, has 50 Ha of land, for the production of grapes, wine and olives, and is located in the Douro Demarcated Region, specifically in the Címo Corgo Sub-region, wich extends from the junction of the Corgo river and the Temilobos stream to Cachão da Valeira.

OUR PRODUCTS

All our wines have appellation DOC Douro, are produced with estate grown grapes and all of them are native varieties of the Douro Valley, namely Códaga do Larinho [WV], Rabigato [WV], Touriga Franca [RV], Touriga Nacional [RV], Tinta Barroca [RV] and Tinta Roriz [RV]. The white varieties are grown in granitic or transition soils and the land is located at an average altitude of 500 meters in order to preserve the natural freshness, while the red grapes are grown at lower altitudes. All varieties are grown on vertical shoot positioning trellis and there 's no irrigation.



DOURO MONTE S. SEBASTIÃO RESERVA | 2010

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

Wine Varieties: Tinta Roriz, Tinta Barroca

Type: Red

Alcool: 13%

Total Acidity: 5,2 g/dm3

pH: 3,65

Production: 3000 bottles

Notas pessoais:





DOURO MONTE S. SEBASTIÃO 2012

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

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

Type: Red

Alcool: 12,5%

Total Acidity: 4,9 g/dm³

pH: 3,72

Production: 4000 bottles

Notas pessoais:



DOURO ENCOSTAS DE MURÇA 2012

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

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

Type: Red

Alcool: 13%

Total Acidity: 4,9 g/dm³

pH: 3,72

Production: 4000 bottles

Notas pessoais:



DOURO MONTE S. SEBASTIÃO 2015 Rosé

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

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

Type: Rose wine

Alcool: 12%

Total Acidity: 4,92 g/dm³

pH: 3,52

Production: 4000 bottles

Notas pessoais:



DOURO MONTE S. SEBASTIÃO 2015

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

Wine Varieties: Rabigato, Viosinho e Codega do Larinho

Type: White wine

Alcool: 12%

Total Acidity: 5,2 g/dm³

pH: 3,44

Production: 4000 bottles

Notas pessoais:



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VITAVITIS

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

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

PRODUCTS

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

The Douro Doc wines produced in this moment are:

Quinta dos Lagares Reserva 2011 red, Quinta dos Lagares Colheita Doc 2012 red, Quinta dos Lagares Reserva 2013 red, Quinta dos Lagares Colheita 2014 white and Quinta dos Lagares Mourisco 2015 rose wine. We also produce Organic olive oil, Zabodez, and we provide Consulting services.



DOURO QUINTA DOS LAGARES RESERVE 2011

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

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

Type: Red

Alcool: 15%

Total Acidity: 4,6 g/l

pH: 3,81

Production: 3200 bottles

Notas pessoais:





DOURO QUINTA DOS LAGARES 2012

Fermented at a controlled temperature of 28° C. Aging for 8 month. Beautiful ruby color. Elegant with a complexity of aromas of plum and red fruits and notes of violet flowers. Final aromas of toast and cinnamon. In the mouth is a fresh wine, very structured with a nice lingering finish.

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

Wine Varieties: Touriga Nacional from young vineyards and traditional grapes of Douro from old vineyards.

Type: Red

Alcool: 14%

Total Acidity: 4,0 g/l

pH: 3,77

Production: 2730 bottles

Notas pessoais:



DOURO QUINTA DOS LAGARES RESERVE 2013

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

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

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

Type: Red

Alcool: 14%

Total Acidity: 4,6 g/l

pH: 3,65

Production: 2730 bottles

Notas pessoais:



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

Notas pessoais:



DOURO QUINTA DOS LAGARES WHITE 2014

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

Wine Varieties: Viosinho, Gouveio, Rabigato and old vineyards

Type: White wine

Alcool: 13,5%

Total Acidity: 5,3 g/l

pH: 3,31

Production: 3600 bottles

Notas pessoais:



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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

Notas pessoais:





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

Notas pessoais:



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

Notas pessoais:



TEORIA WHITE 2015

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

Wine Varieties: Several Douro Varieties

Type: White

Alcool: 12,5%

Total Acidity: 5,63 g/l

pH: 3,15

Production: 2000 bottles

Notas pessoais:



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QUINTA DA BARCA

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

PRODUCTS

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



BUSTO COLHEITA TINTO 2013

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

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

Type: Red

Alcool: 13,7%

Total Acidity: 4,80 g/dm³

pH: 3,76

Notas pessoais:



BUSTO RESERVA TINTO TOURIGA NACIONAL 2011

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

Wine Varieties: 100% Touriga Nacional

Type: Red

Alcool: 14,5%

Acidity: 0,69 g/dm³

pH: 3,90

Notas pessoais:





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

Alcohol: 12,9%

Total Acidity: 4,26 g/dm³

pH: 3,54

Notas pessoais:



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

Alcohol: 12,9%

Total Acidity: 4,80 g/dm³

pH: 3,36

Notas pessoais:



BUSTO RESERVA BRANCO 2014

Vinified at Quinta da Barca, Vila Marim, Mesão Frio municipality, from the recommended varieties of the Douro. Method of "bica-aberta" with decanting 24 hours and subsequent fermentation for 25 days with temperature control, held in stainless steel vats of small capacity. Citric color, bright, intense aroma with fruit notes and soft touch floral. Fresh in the mouth, persistent, with excellent volume. Recommended gastronomic matching: All kinds of fish, seafood and Mediterranean salads. Serving temperature, 8 - 12°C.

Wine Varieties: Arinto, Viosinho, Rabigato e Malvasia Fina

Type: White Wine

Alcohol: 13,9%

Total Acidity: 0,30 g/dm³

pH: 3,43

Notas pessoais:



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/dm³

pH: 3,34

Notas pessoais:



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QUINTA DO BEIJO

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

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

PRODUCTS

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



QUINTA DO BEIJO DOURO COLHEITA 2013

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

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

Good with all kind of red meat

Wine Varieties: Tinta Roriz, Touriga Nacional e Touriga Franca

Type: Red

Alcool: 13,46%

Total Acidity: 4,0 (g/dm³)

pH: 3,72

Notas pessoais:





PORTA CELEIRÓS D'OIRO DOURO COLHEITA 2013

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

Wine Varieties: Tinta Roriz, Touriga Nacional e Touriga Franca

Type: Red

Alcool: 13,46

Total Acidity: 4,0 (g/dm³)

pH: 3,73

Notas pessoais:



PORTA CELEIRÓS D'OIRO DOURO RESERVA 2009

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

Wine Varieties: Tinta Roriz, Touriga Nacional e Touriga Franca

Type: Red

Alcool: 13,38%

Total Acidity: 4,3 (g/dm³)

pH: 3,74

Notas pessoais:



PORTA CELEIRÓS D'OIRO DOURO RESERVA 2011

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

Wine Varieties: Tinta Roriz, Touriga Nacional e Touriga Franca

Type: Red

Alcool: 13,59%

Total Acidity: 5,0 (g/dm³)

pH: 3,68

Notas pessoais:



PORTA CELEIRÓS D'OIRO DOURO WHITE 2013

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

Wine Varieties: Malvasia Fina, Viosinho e Gouveio

Type: White

Alcool: 12,46%

Total Acidity: 4,9 (g/dm³)

pH: 3,37

Notas pessoais:



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ANETO WINES

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

PRODUCTS

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



DOURO ANETO WHITE 2014

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

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

Type: White

Alcool: 12,5%

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

pH: 3,2

Notas pessoais:



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

Notas pessoais:



DOURO ROSÉ 2014

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

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

Type: Rosé

Alcool: 12%

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

pH: 3,4

Notas pessoais:





DOURO ANETO 2011

Manual harvest for 15kg boxes. Rug selection. Total strip of the grapes and soft crushing. Fermentation in open traditional lagares. Posterior probation for 12 months in new and used French oak barrels. Bottled in October 2013. Aging potential for 10 years minimum.

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

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

Type: Red

Alcool: 14%

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

pH: 3,7

Notas pessoais:



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

Notas pessoais:



DOURO ANETO GRAND RESERVE 2010

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

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

Wine Varieties: 50% Touriga Nacional; 50% Tinta Roriz

Type: Red

Alcool: 14,5%

Total Acidity: 5,5 gr/l

pH: 3,7

Notas pessoais:



DOURO LATE HARVEST WHITE 2010

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

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

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

Wine Varieties: 100% Semillon

Type: White

Alcool: 11,5%

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

pH: 3,2

Notas pessoais:



QUINTA DOS CASTELARES

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QUINTA DOS CASTELARES

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



DOURO Quinta dos CASTELARES GRANDE Reserva 2011

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

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

Wine Varieties: Tinta Roriz, Touriga Franca e Touriga Nacional

Type: Red

Alcool: 14,5%

Total Acidity: 5,5 gr/dm

pH: 3,52

Notas pessoais:





DOURO Quinta dos CASTELARES Reserva 2012

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

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

Wine Varieties: Tinta Roriz, Touriga Franca e Touriga Nacional

Type: Red

Alcool: 14,5%

Total Acidity: 5,1 gr/dm

pH: 3,67

Notas pessoais:



DOURO Quinta dos CASTELARES COLHEITA Tinto 2014

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

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

Wine Varieties: Tinta Roriz, Touriga Franca e Touriga Nacional

Type: Red

Alcool: 14%

Total Acidity: 4,6 gr/dm

pH: 3,7

Notas pessoais:



DOURO Quinta dos CASTELARES Branco 2015

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

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

Wine Varieties: Códaga do Larinho, Rabigato, Gouveio

Type: White

Alcool: 13,5%

Total Acidity: 4,7 gr/dm

pH: 3,4

Notas pessoais:

DOURO Quinta dos CASTELARES Rose 2015

Notas pessoais:



QUINTA DAS LAMELAS

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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."



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

Notas pessoais:



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

Notas pessoais:



DOURO QUINTA DAS LAMELAS RESERVA 2008

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

Wine Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca

Type: Red

Alcool: 14%

Total Acidity: 4,9 gr/dm

pH: 3,58

Notas pessoais:



DOURO ESSENCIAL RESERVA 2008

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

Wine Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca

Type: Red

Alcool: 13,5%

Total Acidity: 4,99 gr/dm

pH: 3,72

Notas pessoais:





DOURO QUINTA DAS LAMELAS RESERVA WHITE 2012 | 2013 | 2014

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

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

Type: White

Alcool: 13,5%

Total Acidity: 5,7 gr/dm

pH: 3,34

Notas pessoais:



DOURO QUINTA DAS LAMELAS ROSÉ 2014

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

Wine Varieties: Touriga Nacional, Tinta Roriz, Tinta Barroca

Type: Rosé Wine

Alcool: 13%

Total Acidity: 5,38 gr/dm

pH: 3,43

Notas pessoais:



DOURO QUINTA DAS LAMELAS MOSCATEL

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

Wine Varieties: Moscatel Galego White

Type: White

Alcool: 17%

Total Acidity: 3,92 gr/dm

pH: 3,65

Notas pessoais:



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, Códaga e Gouveio

Type: White Port

Alcool: 20%

Total Acidity: 3,92 gr/dm

pH: 3,65

Notas pessoais:



QUINTA DAS LAMELAS TAWNY RESERVE PORT

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

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

Type: Tawny Port

Alcool: 19,5%

Total Acidity: 3,62 gr/dm

pH: 3,63

Notas pessoais:



QUINTA DAS LAMELAS RUBY RESERVE PORT

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

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

Type: Ruby Port

Alcool: 19,5%

Total Acidity: 4,09 gr/dm

pH: 3,68

Notas pessoais:



QUINTA DAS LAMELAS ROSÉ PORT

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

Wine Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca

Type: Rosé Port

Alcool: 19%

Total Acidity: 3,92 gr/dm

pH: 3,65

Notas pessoais:



QUINTA DA SILVEIRA
SINCE 1851

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QUINTA DA SILVEIRA

Sociedade Agrícola do Vale da Vilarça, Lda is a two properties' company, located in the Douro Region. One of the properties is called Quinta da Silveira, and it belongs to the family for nearly 170 years. The other is Quinta do Tourão, a property acquired parcel to parcel, along the last 30 years. The two properties have a total area of 70 hectares of vineyards, with the best varieties for the Port and Douro DOC wines production. The wine is made in Quinta da Silveira in open tanks (lagares) and aged in French oak barrels in the warehouse. Both farms are located in the Vilarça Valley, one in the village of Torre de Moncorvo and the other in Vila Flor.



DOURO ELAN RED 2010

Vinified in granitic open tanks (lagares). Shows intense garnet color with red fruits and berries aroma, as well a minty character. It is a full-bodied, fresh wine, with a long finish, that makes it suitable to accompany meat dishes and spicy food.

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz

Type: Red

Alcool: 13,5%

Total Acidity: 5,4 gr/dm

pH: 3,7

Notas pessoais:



DOURO TERRA DOS HOMENS RESERVA RED 2008

Intense ruby colored wine with great complexity. Fruity aroma, mineral, mint and eucalyptus, typical of Silveira terroir. Elegant mouth and soft tannins, with a long and pleasant finish.

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz

Type: Red

Alcool: 13,5%

Total Acidity: 5,4 gr/dm

pH: 3,7

Notas pessoais:





DOURO TERRA DOS HOMENS RED 2010

Intense ruby colour, with great complexity. Fruity aroma, mineral, typical of Silveira terroir. Elegant mouth with soft and elegant tannins, with a long finish.

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz

Type: Red

Alcool: 13,5%

Total Acidity: 5,5 gr/dm

pH: 3,6

Notas pessoais:



DOURO QUINTA DA SILVEIRA RESERVE RED DOC 2011

Intense ruby colored wine with great complexity, sui generis, mineral, dry fig and nuts, typical of Silveira's terroir and long French oak barrel aging. Elegant mouth and soft tannins, long and very well balanced.

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz

Type: Red

Alcool: 14%

Total Acidity: 5,5 gr/dm

pH: 3,6

Notas pessoais:



DOURO QUINTA DA SILVEIRA WHITE 2012

Tasting Notes: treading press in open tank, before fermentation (skin contact) in stainless steel vats with temperature control. Intense aromas of matured tropical fruits, mild vegetable and mineral. Full-bodied, with creamy mouth, intense fruit, and fresh finish, very persistent. Great oxidation resistance.

Wine Varieties: Rabigato, Malvasia Fina, Códaga do Larinho

Type: White

Alcool: 13,5%

Total Acidity: 5,1 gr/dm

pH: 3,3

Notas pessoais:



QUINTA DA SILVEIRA PORT TAWNY 10 YEARS

Great Port wine, complex, dry fruit and honey notes, typical from Silveira's terroir and the ageing on old oak barrels. Creamy mouth with elegant tannins, framed in a balanced combination.

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz

Type: Tawny Port Wine

Alcool: 20%

Total Acidity: 4,8 gr/dm

pH: 3,8

Notas pessoais:



QUINTA DA SILVEIRA PORT RESERVE RUBY

Made from a careful selection of traditional red grapes from the Douro region. Intense colour. Intense aroma to very ripe fruit, shaped by the aging in wood. Good balance between sweetness and the tannins structure, with fine but persistent ending.

Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz

Type: Ruby Port Wine

Alcool: 19,5%

Total Acidity: 3,7 gr/dm

pH: 3,6

Notas pessoais:



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QUINTA SANTA EUFEMIA

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



DOURO QUINTA SANTA EUFÉMIA RED RESERVE 2012

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

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

Type: Red

Alcohol: 14,5%

Production: 6.000 bottles

Notas pessoais:



DOURO QUINTA SANTA EUFÉMIA RED 2012

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

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

Type: Red

Alcohol: 13,5%

Production: 30.000 bottles

Notas pessoais:



DOURO EIRADOS RED TOURIGA NACIONAL 2012

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

Wine Varieties: Touriga Nacional.

Type: Red

Alcohol: 14%

Production: 7.000 bottles

Notas pessoais:





DOURO QUINTA SANTA EUFÉMIA WHITE 2012

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

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

Type: White

Alcohol: 13,5%

Production: 7.000 bottles

Notas pessoais:



PORT QUINTA SANTA EUFÉMIA 10 YEARS OLD TAWNY

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

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

Type: Port Tawny

Alcohol: 19,5%

Production: 15.000 bottles

Notas pessoais:



PORT QUINTA SANTA EUFÉMIA LBV 2010

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

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

Type: Port Ruby

Alcohol: 19%

Production: 12.000 bottles

Notas pessoais:



PORT QUINTA SANTA EUFÉMIA 10 YEARS OLD WHITE

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

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

Type: White Port

Alcohol: 19,5%

Production: 15.000 bottles

Notas pessoais:



PORT QUINTA SANTA EUFÉMIA ROSÉ

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

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

Type: Rosé Port

Alcohol: 19,5%

Production: 6.000 bottles

Notas pessoais:



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FOLIAS DE BACO

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



DOURO OLHO NO PÉ MOSCATEL GALEGO WHITE 2015

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

Wine Varieties: 100% Moscatel Galego White

Type: White

Alcool: 12,23%

Total Acidity: 7,08 g/dm³

pH: 3,13

Production: 8,600 bottles

Notas pessoais:



OLHO NO PÉ PINOT NOIR RESERVA 2013

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

Wine Varieties: 100% Pinot noir

Type: Red

Alcool: 13,18%

Total Acidity: 5,5 g/dm³

pH: 3,57

Production: 2600 bottles

Notas pessoais:



OLHO NO PÉ ROSÉ PINOT NOIR 2015

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

Wine Varieties: 100% Pinot Noir

Type: Rosé Wine

Alcool: 12,63%

Total Acidity: 6,36 g/dm³

pH: 3,23

Production: 10,600 bottles

Notas pessoais:





DOURO OLHO NO PÉ VINHAS VELHAS RESERVA WHITE 2013

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

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

Type: White Wine

Alcool: 13,60%

Total Acidity: 5,8 g/dm³

pH: 3,22

Production: 4.050 bottles

Notas pessoais:



DOURO OLHO NO PÉ TINTO VINHAS VELHAS RESERVA 2011

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

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

Type: Red

Alcool: 13,12%

Total Acidity: 5,4 g/dm³

pH: 3,65

Production: 8.050 bottles

Notas pessoais:



DOURO OLHO NO PÉ LATE HARVEST 2012

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

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

Type: Red

Alcool: 10,9%

Total Acidity: 8,9 g/dm³

pH: 3,23

Production: 3.750 bottles

Notas pessoais:



UIVO ALVARINHO 2015

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

Wine Varieties: 100% Alvarinho

Type: White wine

Alcool: 12,54%

Total Acidity: 7,50 g/dm³

pH: 2,90

Production: 2.600 bottles

Notas pessoais:



UIVO RENEGADO 2015

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

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

Type: Red

Alcool: 11,52%

Total Acidity: 5,4 g/dm³

pH: 3,35

Production: 2.550 bottles

Notas pessoais:



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HOLMINHOS

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QUINTA HOLMINHOS

Quinta Holminhos is a family business that was born and developed, based on a long family tradition in the creation of agricultural products. The property features a total of 40 hectares, of which 12 are vineyards, located in Vila Flor in Douro Superior. Favoured by the uniqueness of a specific microclimate, whose natural virtues give our wines a single distinctive personality.

The vineyards are planted vertical and in terraces, producing top quality grapes with predominance of Touriga Nacional, Tinta Roriz and Touriga Franca and are located in the Douro region, where they carry out a perfect symbiosis between man winemaking vocation and the embrace between the land and the shale.

Year after year the vineyards comply with their mission of germinating grapes with unique and peculiar characteristics, that make Quinta Holminhos wines truly special. A true gods nectar for the most discerning connoisseur. A wine created from such a natural and perfect alchemy, fills our heart and soul of pride and gives a meaning to our lives, a purpose and a mission: to enhance its unique flavour, its fruity aroma and its sublime colour; virtues worthy of a true Douro wine!

THE PRODUCTS

Quinta Holminhos main products are Doc Douro Red and White wines, and Extra Virgin Olive Oil. As services we have a Winehouse where we organize events and tourist entertainment activities, a restaurant and beverage services.





**DOURO HOLMINHOS TOURIGA NACIONAL
RESERVA 2013**

Vinification with no stems. Skin maceration for 8 days with temperature control in the lagar, with automatic immersion of the must. Ruby red colour; the aroma is very focused on dry vegetal notes and ripe red fruit; on the palate is strong but elegant. The end of pleasantly prolonged. Best with meat, smoked sausages and cheeses.

Wine Varieties: 100% Touriga Nacional

Type: Red

Alcool: 13,5%

Total Acidity: 5,7 g/l

pH: 3,52

Production: 4.000 bottles

Notas pessoais:



DOURO HOLMINHOS RED 2012

Vinification with no stems. Skin maceration for 8 days with temperature control in the lagar, with automatic immersion of the must. Ruby red colour; the aroma is very focused on dry vegetal notes. On the palate is a strong wine, with light and fine toasted notes. Best with meat, sausages and cheeses.

Wine Varieties: Touriga Nacional, Touriga Franca e Tinta Roriz

Type: Red

Alcool: 14%

Total Acidity: 5,0 g/l

pH: 3,60

Production: 14.000 bottles

Notas pessoais:



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ALVES DE SOUSA

"The Alves de Sousa family makes wines in the Douro Valley for 5 Generations. Presently we have a quite diverse Portfolio of Ports and Douro wines coming exclusively from the family's 6 Vineyards. The quality and singularity of our wines have been widely recognised with distinctions and mentions in the most acclaimed national and international publications (Robert Parker, Jancis Robinson, Decanter...), with a very special highlight for the "Producer of the Year" award presented in 1999 and again in 2006 by the most important Portuguese Wine Magazine ("Revista de Vinhos"), becoming the first in the history to receive twice the most coveted and prestigious distinction for Portuguese wine producers."



DOURO QUINTA DA GAIVOSA RED 2011

Deep ruby colour. Raspberry flavours with eucalyptus leaves and dry dark plums. Solid, with great structure, but with the typical balance and elegance of Gaivosa. Great complexity and facing many and good years in front. Best at 17°C; open 1 hour before serving.
Wine Varieties: Touriga Franca, Touriga Nacional, Tinto Cão, others

Type: Red

Alcohol: 14,5%

Total Acidity: 5,10 g/dm³

pH: 3,61

Notas pessoais:



DOURO QUINTA DA GAIVOSA VINHA DO LORDELE RED 2011

Deep ruby colour. Notes of violet, eucalyptus, varnish and dark plums. Deep, complex, but always with great freshness and elegance. Full of fresh fruit, liquorice and spices. Involving, dense, but with a remarkable harmony and balance. A great vineyard, with the fingerprint of a great year.

Wine Varieties: Touriga Nacional, Malvasia Preta, Tinta Amarela, others (30 indigenous grapes field-blend)

Type: Red

Alcohol: 15%

Total Acidity: 5,12 g/dm³

pH: 3,68

Notas pessoais:



DOURO BRANCO DA GAIVOSA WHITE 2014

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

Wine Varieties: Malvasia Fina, Gouveio, Arinto

Type: White

Alcohol: 12,5%

Total Acidity: 4,40 g/dm³

pH: 3,47

Notas pessoais:



DOURO GAIVOSA PRIMEIROS ANOS RED 2012

A beautifully rich, tarry wine. With graceful notes of cedar, fresh blueberries and aromatic Moroccan mint. Delicate touch of chocolate on the palate with firm crunchy berry fruit flavours. A big wine but with elegance and soft resolved tannins. Very polished with a mile long finish which oozes class and quality (in Decanter W.W.Awards). Serve at 17°C.

Wine Varieties: Sousão, Tinta Amarela, Touriga Nacional

Type: Red

Alcohol: 15%

Total Acidity: 4,90 g/dm³

pH: 3,73

Notas pessoais:



DOURO ALVES DE SOUSA RESERVA PESSOAL RED 2007

Deep ruby colour. Violets, dry dark plums and liquorice. Smooth as velvet, refined structure, lovely balance and freshness, pure elegance! Giving plenty of pleasure already but it will still age beautifully for at least another 10 years. Serve at 17°C; open 1 hour before serving.

Wine Varieties: Tinta Amarela, Touriga Franca, Tinto Cão, Touriga Nacional, others

Type: Red

Alcohol: 14,5%

Total Acidity: 5,00 g/dm³

pH: 3,59

Notas pessoais:



DOURO ALVES DE SOUSA PESSOAL WHITE 2008

Golden colour. Flavours of flowers, orange peel, cinnamon and other spices. Nutty, very complex, and smooth. Very long finish. Serve at 14°C; open 30 minutes before serving.

Wine Varieties: Malvasia Fina, Viosinho, Gouveio and other indigenous grapes

Type: White

Alcohol: 12,5%

Total Acidity: 4,30 g/dm³

pH: 3,60

Notas pessoais:



DOURO ABANDONADO RED 2013

Deep ruby colour. Great aromatic complexity and freshness, with quite unique balsamic and tar flavours, liquorice and black berries. Pure refinement, with delicacy, minerality and an extraordinary purity of fruit. Almost as if tasting the schist, the surrounding forest, the freshness of the altitude, in a pure expression of the vineyard's nature. A sublime exercise of pure elegance and class of one of the most iconic vineyards of the Douro and Portugal. Serve at 17°C; decant 1 hour before serving.

Wine Varieties: Tinta Amarela, Touriga Franca, Touriga Nacional, Sousão, others (20 indigenous grapes field-blend). Age of vineyard is over 80 years.

Type: Red

Alcohol: 14,5%

Total Acidity: 4,90 g/dm³

pH: 3,68

Notas pessoais:



DOURO VALE DA RAPOSA RED 2013

Ruby colour. Very fragrant, with blackberries flavours, violets, dark chocolate and a peppery hint. Smooth, with plenty of fruit, a refined structure and a great gastronomical ability.

Wine Varieties: Touriga Nacional, Tinta Roriz, Tinta Barroca

Type: Red

Alcohol: 14%

Total Acidity: 4,90 g/dm³

pH: 3,75

Notas pessoais:





DOURO VALE DA RAPOSA TOURIGA NACIONAL RED 2012

Deep ruby colour. Refined flavours of orange blossom, violets, dark plums and eucalyptus leaves. Complex, smooth, with fine tannins, freshness, making a whole with a great class and elegance. Wine Varieties: 100% Touriga Nacional
Type: Red
Alcohol: 14%
Total Acidity: 5,50 g/dm³
pH: 3,72

Notas pessoais:



DOURO VALE DA RAPOSA SOUSÃO RED 2011

Deep ruby colour. Flavours of eucalyptus leaf and blackberries, with a light tar hint. Fresh, with a solid structured, but always balanced and harmonious. Vigorous but well integrated tannins. Long finish. Wine Varieties: 100% Sousão
Type: Red
Alcohol: 14,5%
Total Acidity: 5,30 g/dm³
pH: 3,65

Notas pessoais:



DOURO VALE DA RAPOSA WHITE 2015

Bright and citric. Very expressive bouquet, with hints of lime, fresh pineapple and grass. Mineral, very fresh and full of character. Wine Varieties: Malvasia fina, Gouveio
Type: White
Alcohol: 12,5%
Total Acidity: 4,40 g/dm³
pH: 3,46

Notas pessoais:



DOURO CALDAS RED 2014

Ruby colour. Very fragrant, with blackberries flavours, violets, dark chocolate and a peppery hint. Smooth, with plenty of fruit, a refined structure and a great gastronomical ability. Wine Varieties: Touriga Nacional, Tinta Roriz, Tinta Barroca
Type: Red
Alcohol: 13%
Total Acidity: 4,90 g/dm³
pH: 3,75

Notas pessoais:



ALVES DE SOUSA VINTAGE PORT 2009

Dark, dense but extraordinary balanced. Great structure, with dark chocolate, dark plums and black berries. Spicy and with an intense and very long after taste. It's a wine with a long and auspicious life in front. Wine Varieties: Touriga Nacional, Touriga Franca and Sousão
Type: Red
Alcohol: 19,5%
Total Acidity: 4,43 g/dm³
pH: 3,71

Notas pessoais:



CALDAS FINE WHITE PORT

Beautiful and bright amber colour. Caramel and maple syrup flavors, with hints of apricots and orange peel. Velvety and very expressive. A new and very welcome interpretation of white Port. Wine Varieties: Malvasia Fina, Viosinho, Gouveio, others
Type: White
Alcohol: 19%
Total Acidity: 2,62 g/dm³
pH: 3,90

Notas pessoais:



QUINTA DA GAIVOSA WHITE PORT 10 YEARS OLD

Amber colour. Very complex, with herbs, spices, dry orange peel, maple syrup and almonds. Full bodied and refined by the aging, gathering nuances of marmalade, caramel and nuts. Wine Varieties: Malvasia Fina, Viosinho, Gouveio, others
Type: White
Alcohol: 19,5%
Total Acidity: 2,97 g/dm³
pH: 3,75

Notas pessoais:



QUINTA DA GAIVOSA 10 YEARS OLD PORT

Amber colour with light reds. Complex bouquet, showing caramel, spices and macerated raspberries. Beautiful evolution, showing side by side traces of maturity and youth. Very complex, charming and refined. Wine Varieties: Touriga Franca, Tinto Cão, Tinta Barroca, others
Type: Red
Alcohol: 20%
Total Acidity: 5,08 g/dm³
pH: 3,70

Notas pessoais:



QUINTA DA GAIVOSA 20 YEARS OLD PORT

Amber color. Rich and very complex, full of spices, toffee, caramel and herbal notes. Wonderfully refined by time, it expresses the beauty of the maturity of the 20 Year Old Tawny category. Wine Varieties: Touriga Franca, Tinto Cão, Tinta Barroca, others
Type: Red
Alcohol: 19,5%
Total Acidity: 5,19 g/dm³
pH: 3,57

Notas pessoais:



QUINTA DA GAIVOSA PORT LBV 2012

Deep ruby colour. Flavours of dry dark plums, liquorice and marzipan with light eucalyptus leaves hints. Full bodied but very smooth. Macerated cherries and dark chocolate notes, with firm but well integrated tannins. Long and harmonious finish. Almost a Vintage Port. Wine Varieties: Touriga Nacional, Sousão
Type: Red
Alcohol: 19,5%
Total Acidity: 4,33 g/dm³
pH: 3,76

Notas pessoais:



Contacts

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Horário de Funcionamento:

Segunda-feira a Sexta-feira das 9H00 às 12H30
e 14H00 às 18H00