Soul
Wines
DOURO - PORTUGAL
AMSTERDAM
NETHERLANDS
2018

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AMSTERDAM

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JUNE 2018

DOURO REGION

The world's first demarcated region. World Heritage Site.

Wines with a face, wines with history, wines with passion, conquered to the shale mountain, ripped to a harsh climate for generations of men and women, that over the ages, learned to extract from the land, true nectars; these are the craftsmen who work from sun to sun, vine to the cup, that will present you Douro and Port wines of excellence, wines with soul!

DOURO DEMARCATED REGION

- Douro Region was created in 1756
- The world's first demarcated region
- 250 000 hectares total
- 45 726 ha vineyards
- 39 111 farmers
- 135 769 plots under vines

DOURO DEMARCATED REGION 3 FUNDAMENTALS:

A) THE SOIL
Most of the Demarcated Region, particularly along the Douro River and its tributaries, is schistose with some granite around the edges. Schiste soil preserves the heat and erosion.

B) THE CLIMATE
Located in deep valleys, protected by mountains, the climate in the region is characterized by very cold winters and hot, dry summers.

C) THE VARIETALS
- Most of them native to the region, are grafted onto different types of rootstock, chosen according to their compatibility with the varietal and the characteristics of the soil in which they are to be planted.
- regulated by a Decree-Law that lists the authorized varietals and the recommended ones.

c) Most noteworthy varietals

WHITE	RED
Malvasia Fina	Touriga Nacional
Viosinho	Tinta Roriz
Donzelinho	Tinta Amarela
Gouveio	Tinta Barroca
	Touriga Francesa
	Tinto Cão

SCORING METHOD | 135.000 PARCELS
From each plot under vines, from the more than 135.000 existing in the Douro Region, there's a register from each one, with 12 quality factors.

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

FINALLY A PORT / DOURO WINE !
1. Harvest and grapes from one of the certified plots;
2. Vinification process;
3.Brandy control (for Port wine);
4.Wine is made;
5. Wine must be submitted to the approval, of the Port and Douro Wine Institute
6. After approval (if…) is a PORT WINE
7. Certified by a quality guarantee stamp in each bottle
8. Same applies for Douro Wines

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1. QUINTA DO MOURÃO

Established in 1999, the Mário Braga, Herdeiros Organization, has been developing a project including a set of estates around Quinta do Mourão.
Those estates, which are referred, since the 18th century, in the map of the demarcated region of the Douro, integrated in the winemaking heritage allying tradition to modernity.
The estates integrating this project, cumulate 120Ha and are located between the "Baixo Corgo" and the "Cima Corgo", consisting in new vines (between 12 and 18 years old) and old vines (over 30 years old). In the last few years, Quinta do Mourão has been undergoing deep changes, from restructuring the vineyard to the modernization of wine making process (building a new cellar fitted with appropriate technology and stainless steal tanks and vats to the production of Porto and Douro wines).
The last mentioned go through an ageing process in french oak barrels and most the the fortified wines have been stocked through the years in wooden barrels, constituting now a patrimony of very old "generous wines".

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

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

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

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

SÃO LEONARDO 10 YEARS OLD WHITE
Golden white color.
Intense aromas like fresh and dried fruits and spices.
Well balanced in the palate with both sweetness and acidity well-integrated and a long finish.
Alcohol: 20%
Total Acidity: 3,51
pH: 3,65

SÃO LEONARDO 20 YEARS OLD WHITE
Golden white color.
Intense aromas like dried fruits, spices and toasted vanilla.
In the palate both sweetness and acidity are well-integrated with a long and persistent finish.
Alcohol: 20%
Total Acidity: 4,56
pH: 3,58

PORTO WINE VINTAGE 2000
Wine of dark red colour, closed with incense wild fruits aroma. Full body in the mouth , intense and persistent flavour. The quality tannins give it the ability of aging inside the bottle.
Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Barroca
Type: Port Vintage
Alcohol: 20 % vol
Total Acidity: 5.01 g/dm3
pH: 3,68

S. LEONARDO PORTO WHITE WINE 60 YEARS
Fermentation in vats interrupted by the addition of grape brandy The wine mature in the barrel until the bottling. Ideal to accompany walnuts and almonds. Serve at 12-14°C.
Grapes: Códega, Cerceal and Viosinho
Alcohol: 20.0%
Total acidity: 4.7 g / l

S. LEONARDO VERY OLD WINE PORTO TAWNY

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

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

Alcohol: 19.9%

Total Acidity: 9.15 g / l

pH: 3.38

QUINTA DO MOURÃO 2013 RED RESERVE DOURO

Grapes: Touriga Franca, Touriga Nacional

Intense red color.

Intense aromas fo red fruits.

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

Alcohol: 14%

Total Acidity: 4,8

pH: 3,61

RIO BOM 2011 RED RESERVE DOURO

Grapes: Touriga Franca, Touriga Nacional

Intense red color.

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

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

Alcohol: 14%

Total Acidity: 4,7

pH: 3,62

h'OUR

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2. PNC | PARCEIROS NA CRIAÇÃO

PNC is the company's acronym partners In creation, but are also in initials of the surnames of the young couple Joana Pratas and João Nápoles de Carvalho, parteners in the creation of a new project for the prodution and marketing of wines and oil. Family Douro and heart, João Nápoles de Carvalho has always had a special foudness for the region. He lived part of his childhood in the farme, Tabuaço municipality, having returned to the Douro to attend Land managemend at the University of Vila Real and take over the managemend and the father farme 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 oilive production and marketing of wine and olive oil. And thus was born this family project.

CASA DA ESTEIRA RED RESERVA 2014

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

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

Álcool: 14,2% vol.

Acidez Total: 5,8 g/l

pH: 3,5

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

CASA DA ESTEIRA TOURIGA NACIONAL 2015

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

Excellent with meat dishes.

Best served at: 16°C.

Alcohol: 13,8%

Total Acidity: 6,1 g/dm3

pH: 3,4

Grape Varieties: 100% Touriga Nacional.

CASA DA ESTEIRA BRANCO 2017

This wine come from two sub-regions of the Douro and two vineyards at different altitudes, exhibitions and castes, 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 40years | 65 years

Wine Varieties: Rabiagato,Viosinho, Verdelho, Codega and Gouveio

Harvest: Hadwork in boxes of 20Kgs

Vinification: Fermented in stainless steel vats

Ageing: stainless steel until bottling

Alcohol: 12,2%| Total Acidity: 4,8 g/dm3 | Reduching sugars: 0,6gl | PH: 3,4

H'OUR RED 2012

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

Vineyards: 9 and 40years | 65 years

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

Harvest: Hadwork in boxes of 20Kgs

Vinification: Fermentation in granite wine mills at controlled temperature.

Ageing: Malolactic fermentationin sainless steel vats. Ageing in new barrels of 225l made from French oak, during 12 months.

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

H`OUR ROSÉ 2016

This wine came from two sub-regions of the Douro and also other two vineyards at different altitudes, exhibitions and grape varieties which makes it a fresh, complex and structured wine, with a natural acidity that impresses. It was fermented in stainless steel vats and aged also in stainless steel vats until bottling.

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

Best served at: 10-12°C.

Alcohol: 13%

Total Acidity: 4,59 g/dm3

pH: 3,37

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

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3. 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.

ANETO WHITE COLHEITA 2017

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

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

Alc/vol: 12,5%

Total acidity: 6gr/l (tartaric acid)

PH: 3,2

ANETO WHITE RESERVE 2015

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

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

Wine Varieties: 50% Semillon, 50% Verdelho

Type: White

Alcool: 13%

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

pH: 3,1

ANETO WHITE GRAND RESERVE 2016

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

Varieties: Alvarinho, Viosinho and Encruzado.

Alc/vol: 12,5°

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

Reducing Sugars: 1,8 gr/l

PH: 3,1

DOURO ROSÉ 2017

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

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

Type: Rosé

Alcool: 12%

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

pH: 3,4

DOURO ANETO 2014

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

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

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

Type: Red

Alcool: 14%

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

pH: 3,7

DOURO ANETO RESERVE 2013

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

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

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

Type: Red

Alcool: 14%

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

pH: 3,7

ANETO 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. Bottled in March 2016.
Varieties: 50% Touriga Nacional, 50% Tinta Roriz
Production: 4 Ton/ha
Alc/vol: 14,5°
Total acidity: 5,5 gr/l (tartaric ac.)
PH: 3,7

PINOT NOIR 2015
Manual harvest for 15 kg boxes. Rug selection. Total strip of the grapes and soft crushing. Aging for one year in used French oak barrels. Bottled in June 2016
Varieties: 100% Pinot Noir
Alc/vol: 13°
Total acidity: 5,5 gr/l (tartaric ac.)
Reducing Sugars: 1,5 gr/l
PH: 3,5

DOURO LATE HARVEST WHITE 2013
Harvest in December of the botrytizated grape vines. Vinification with soft pressing of the grapes. Fermentation in stainless steel tanks at low temperature. Maturation in French oak barrels for 18 months. Bottled in February 2016.
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: 12,5°
Total Acidity: 7 gr/l (ac. tartaric)
pH: 3,2

\\\VITAVITIS///

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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 creating conditions for the production of outstanding wines. The land use in the Quinta dos Lagares is balanced between the production and protection components. About 50 % of the property area is occupied by indigenous crops (vineyards and olive groves) being the remaining covered by forest. The ratio between area of vineyards and natural vegetation is below 1 to 1 which is certainly among the highest in the Douro region.
Along with the recognized terroir is the varieties, all indigenous, and age diversity of the existing vineyards. In Quinta dos Lagares 60% of the vineyards has ages ranging from 40 to 70 years and the remaining area between 6 and 14 years. That means a large percentage of old vineyards that contribute to the great quality of the wines.
Quinta dos Lagares was already known before the eighteenth century when the first "demarcation of the mountains" was implemented (1758). The minutes of demarcation refers to a "lagar" (stone tank where the grapes are crushed) corresponding to one of the early buildings in the Quinta. The borders of the winemaking region were delimited by 335 stone markers which indicated the best quality wine, the only one that could be exported to England, commonly known as fine wine. One of these milestones, registered as #86 in the survey made by the Douro Museum, is located by the Quinta's house.
Like in many other cases in the region, for many years the activity of Quinta dos Lagares was oriented for the production of bulk Port Wine to supply exporters or, more recently, for the selling of grapes with the same purpose.
With roots in the Douro, and a deep connection to the Quinta dos Lagares, Pedro Lencart created, with his wife, the company Vitavitis with the intention of giving a new impetus to this property and realizing the potential of the recognized "terroir" of Vale de Mendiz. With a professional career in another area of activity, and after some years abroad, they returned to the origins to accomplish the ancient dream of producing Quinta dos Lagares wines with contribution of Luís Leocádio, the young promising winemaker that makes them, and the consultancy of the renowned winemaker Rui Reguinga,
The wine portfolio has been growing since the launch of the first wines back in 2014, and in this event we will present for the first time the most recent wines to come to the market: Quinta dos Lagares VV44- Vinhas Velhas, a red wine from old vineyards and the white wine Quinta dos Lagares, 2017.

DOURO QUINTA DOS LAGARES RESERVE 2011

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

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

Alc / Vol: 15%

Total acidity (g / l): 4.6

QUINTA DOS LAGARES RED COLHEITA 2013

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

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

Alc/Vol: 13%

Total acidity(g/l): 4,7

PH: 3,6

QUINTA DOS LAGARES TINTO RESERVA 2013

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

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

Alc / Vol: 14%

Total acidity (g / l): 4.6

PH: 3.65

QTA DOS LAGARES VV44 VINHAS VELHAS TINTO 2014

Wine varieties: Traditional varieties from old vines

Type: Red

Alcohol: 13,8% vol.

Total Acidity: 4,9 g/l

PH: 3,67

Production: 2000 bottles

DOURO QUINTA DOS LAGARES WHITE 2017

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

Wine Varieties: Viosinho, Gouveio, Rabigato and old vineyards

Type: White wine

Alcool: 13,5%

Total Acidity: 5,3 g/l

pH: 3,31

Production: 3600 bottles

ORGANIC OLIVE OIL ZABODEZ

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

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

RED AND WHITE WINE

D'ORIGEM

DOURO - PORTUGAL

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5. D´ORIGEM

D'Origem is a company manufacturer and bottler of wines D.O.C. Douro (Registered Designation of Origin), born in 2001.
D'Origem bet on the quality of its wines, coming from its properties located in Casal de Loivos, 6 km away from Pinhão, in the Douro Region.
The brands: Herança (Inheritance) and Velha Geração (Old Generation), are a tribute to the generations of this family who, over many years, produced the best wines of the region. Currently, the company is led by the fourth generation of the family.
In addition to the wines, D'Origem produces and markets:

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

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

VELHA GERAÇÃO GRANDE RESERVA 2013

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

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

Type: Red

Acquired alcoholic content: 14 %

Total Acidity: 5,4 g/l

Ph: 3,5

Production: 3800 btls

VELHA GERAÇÃO BRANCO 2017

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, Códega.

Type: White

Acquired alcoholic content: 13 %

Total Acidity: 5,6 g/l

Ph: 3,5

Production: 1700 btls

FISGAS ROSÉ

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

Serve at 8-10°C.

Alcohol: 13,5%

HERANÇA 2016

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

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, owers and olive aromas. Área de Olival: cerca de 4 hectares

Acidity: 0.4% g / 100g

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www.quintadabarca.com

6. QUINTA DA BARCA

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

BUSTO GRANDE ESCOLHA TOURIGA NACIONAL 2014

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

Variety (s): 100 % Touriga Nacional

Alcohol – 13,80% vol.

Total Acidity – 5,1 g/dm3

pH – 3,78

BUSTO RESERVA TINTO TOURIGA NACIONAL 2014

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

Wine Varieties: 100% Touriga Nacional

Type: Red

Alcool: 14,5%

Acidity: 0,69 g/dm3

pH: 3,90

BUSTO COLHEITA TINTO 2015

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

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

Type: Red

Alcool: 13,7%

Total Acidity: 4,80 g/dm3

pH: 3,76

BUSTO COLHEITA BRANCO 2017

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

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

Type: White Wine

Alcool: 12,5%

Total Acidity: 4,80 g/dm3

pH: 3,36

BUSTO RESERVA BRANCO 2016

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

Citric color, bright, intense aroma with fruit notes and soft touch florar. 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/dm3

pH – 3,35

BUSTO MOSCATEL GALEGO BRANCO 2017

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

Wine Varieties: Moscatel Galego white

Type: White Wine

Alcool: 12,4%

Total Acidity: 0,20 g/dm3

pH: 3,32

BUSTO RESERVA TINTO 2015

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

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

Ruby color, elegant in the nose, marked by ripe red fruit, oak notes. Good volume in the mouth, balanced young round tannins and persistent finish. Service temperature: 16 – 18°c Harmonization gastronomic recommended: Dishes of red meats, cheeses, sausages.

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

Alcohol – 14.50% vol. (20°)

Acidity Vol. – 0,70g/dm3

pH – 3,80

QUINTA da REDE
DOURO

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7. 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
Aroma:This wine has typical characteristics of the Douro terroir. An explosions of ripe forest fruit on the palate. Complex, subtle toast, chocolate and black flower petals.
Taste: Soft, good volume, well-structured and ends with a long persistence.
Vinification Process: Complete destemming, prolonged smooth skin maceration and alcoholic fermentation at a temperature of 26°C. Fermentation occured in robotized stainless steel "Lagars".
Cellaring: 12 months of aging in new French oak barrels.
Pairing Suggestion: Excellent to accompany marinated grilled red meats, game and well-structured cheeses.
Best Served: After decanting serve at 16 / 18° C.
Wine Varieties: Touriga Nacional (60%), Touriga Franca (20%), Tinta Roriz (20%). | Type: Red | Alcohol: 14,5% Vol. | Total Acidity: 5,5 g/dm | pH: 3,59

DOURO QUINTA DA REDE GRANDE RESERVA WHITE
Aroma: In the nose this wine reveals unusual complexities, exuberant aroma of white stone fruit supported by distinct minerality and subtle notes of vanilla.
Taste: Fruity, remarkable volume in the mouth, elegant, well balanced and finishes with crispy freshness that gives it persistence and longevity.
Vinification Process: Manual selection of grapes at the entrance of the cellar. Total destemming and cold skin maceration of 8 hours. Soft pneumatic pressing, followed by fermentation in lightly toasted French oak barrels, at a controlled temperature of 15°C.
Cellaring:"Elevage" for 9 months in the same barrels (35% new oak) "en sur lie", stirring "battonage" every 15 days.
Pairing Suggestion: Excellent to accompany seasoned delicatessens, delicacies based on oven baked fish, grilled white meats, stews and soft cheeses.
Best Served: 10°C
Wine Varieties: Arinto (50%) and Rabigato (50%)
Alcohol: 13,5% Vol. | Total Acidity: 5,6 g/dm | pH: 3,26

DOURO QUINTA DA REDE RESERVA RED
Aroma: Complex, presents distinct notes of macerated forest fruits, subtle red jam with toasted notes, chocolate and dark flower petals.
Taste: Mature jammy fruit with a well-balanced and structured mouth feel.
Vinification Process: Complete destemming, followed by a prolonged smooth skin maceration. Alcoholic fermentation in modern robotized stainless steel "Lagares" with temperature control at 26°C.
Cellaring: 9 months in new French oak barrels.
Pairing Suggestion: Excellent with oven baked fish, grilled/marinated meats, or with game and well-structured cheeses.
Best Served : 18°C
Wine Varieties: Touriga Nacional (40%), Touriga Franca (30%), Tinta Roriz (30%)
Alcohol: 13,5% Vol. | Total Acidity: 3 6,1 g/dm | pH: 3,60

DOURO QUINTA DA REDE RESERVA WHITE
Aroma: High aromatic complexity. Good balance between the toast of the new French oak barrels and the its tropical aromas. White flower and citrus nuances.
Taste: Fruity, fresh, pleasant volume in the mouth, demonstrates a good and delicate structure with a persistent finish.
Vinification Process: Manual selection of grapes on the sorting table before entering the cellar. Soft pneumatic pressing followed by fermentation in stainless steel vats for 3 weeks at 15 ° C.
Cellaring: Finished alcoholic fermentation in French oak barrels: 20% new, 80% used. Aged during 6 months in barrels with a weekly "battonage".
Pairing Suggestion: Excellent as an aperitif or to accompany delicacies based on fish, seafood and grilled white meats or stews.
Best Served: 8°C
Wine Varieties: Arinto (30%), Viosinho (30%) and Gouveio (40%)
Alcohol: 13% Vol. | Total Acidity: 4,8 g/dm | pH: 4,41

DOURO REDE RESERVA RED
Aroma: Bouquet full of jammy red and wild forest fruits with nuances of dried fruits
Taste: Fruity, harmonious, well structured, elegant and with a long finish.
Vinification Process: Total destemming, prolonged but gentle skin maceration with alcoholic fermentation at a temperature of 26 ° C.
Cellaring: Part of this lot aged for 6 months in French Oak barrels.
Pairing Suggestion: Best served with grilled or marinated red meats, game and structured cheeses.
Best Served: 17°C
Wine Varieties: Touriga Nacional (20%), Touriga Franca (50%), Tinta Roriz (30%).
Alcohol: 13,5% Vol. | Total Acidity: 5,4 g/dm3 | pH: 3,58

DOURO REDE RESERVA WHITE
Aroma: Exuberant exotic/tropical fruit, where mango and papaya stand out. Citrus, slight vanilla and floral nuances.
Taste: Fruity, fresh, balanced with a persistent finish.
Vinification Process: Complete destemming, soft and delicate pneumatic pressing in an inert atmosphere. Alcoholic fermentation at a temperature of 15 ° C.
Cellaring: 2 months in bottle
Pairing Sugestion: Excellent as an appetizer or to accompany light charcuterie, seafood, grilled white meats and soft cheeses.
Best Served:8°C
Wine Varieties: Arinto (40%), Viosinho (20%), Gouveio (40%).
Alcohol: 13% Vol. | Total Acidity: 4,9 g/dm3 | pH: 3,54

DOURO DOC REDE COLHEITA RED
Aroma: Lively and intense red fruits. Young and fresh with spicey notes.
Taste: Intense fruit, balanced with a touch of vanilla from aging in barrel. Elegant and persistent.
Vinification Process: Total destemming, prolonged but gentle skin maceration and alcoholic fermentation at a temperature of 26 ° C.
Cellaring: A small part of the lot was aged in French Oak during 4 months.
Pairing suggestions: Excellent to accompany meat dishes, game or cheeses.
Best Served: 17°C
Wine Varieties: Touriga Nacional (20%), Touriga Franca (40%), Tinta Roriz (40%).
Alcohol: 13% Vol. | Total Acidity: 5,1 g/dm3 | pH: 3,68

DOURO DOC REDE COLHEITA WHITE
Aroma: Attractive and sweet, nectarines, white plums and apricots combined with green currant and subtle floral notes with a "juicy" sensation of freshly squeezed fruit.
Taste: Lively and young fruit, crisp and fresh. Balanced by freshness, fruit, density and concentration, good complexity.
Vinification Process: Total destemming, soft and delicate pneumatic pressing in an inert atmosphere, followed by fermentation in stainless steel vats for 3 weeks at low temperature (13°C).
Cellaring: 2 months in bottle.
Pairing sugestion: Excellent as an appetizer or to accompany starters and seafood.
Best Served: 8°C
Wine Varieties: Arinto (20%), Gouveio (40%), Viosinho (40%).
Alcohol: 13% Vol. | Total Acidity: 5,2 g/dm3 | pH: 3,47

DOURO DOC REDE ROSE
Aroma: Intense red fruits, predominantly very ripe cherry, gooseberry and raspberry. Nuances of Strawberry, cassis and ginger.
Taste: Delicate structure, silky texture, harmonious, fresh, good complexity, balance well achieved by the combination of crunchy acidity with fresh fruit and medium concentration, finishes elegant and fresh.
Vinification Process: Total destemming, pneumatic pressing. Smooth and delicate only with 60% yield and alcoholic fermentation at 15 ° C.
Cellaring: 2 months in bottle
Pairing Suggestion: Excellent as an appetizer, it accompanies well dishes based on fish, seafood, pizzas, pasta, grilled white meats and soft cheeses.
Best Served: 8°C
Wine Varieties: Touriga Nacional (40%), Touriga Franca (20%), Tinta Roriz (40%).
Alcohol: 12.5% Vol. | Total Acidity:5.07 g/dm3 | pH: 3.38

DOURO CASA DE CAMBRES RESERVA RED
Aroma: Nose with delicate bouquet full of jammy wild forest fruits, beautiful hints of toast, chocolate and dried fruits.
Taste: Fruity taste, balanced, well structured, elegant with a persistent finish.
Vinification Process: Reception and destemming followed by a prolonged smooth skin maceration. Alcoholic fermentation in stainless steel tank with a controlled temperature of about 26°C.
Cellaring: Part of the blend ages for six months in French Oak Barrels.
Pairing Suggestion: Best served paired with grilled or marinated red meats, game and structured cheeses.
Best Served: 17°C
Wine Varieties: Touriga Nacional (20%), Touriga Franca (40%), Tinta Roriz (40%).
Alcool: 13,5% Vol. | Total Acidity: 5,4 g/dm3 | pH: 3,58

DOURO CASA DE CAMBRES RESERVA WHITE
Aroma: Nose with fruity exotic/tropical notes, distinguishing the mango and papaya. Floral nuances of citrus and slight vanilla.
Taste: Taste fruity, fresh, balanced and remarkable persistence.
Vinification Process: Reception and destemming followed by a prolonged smooth skin maceration. Alcoholic fermentation in stainless steel tank with a controlled temperature of about 26°C.
Cellaring: The maturation in 2 months in bottle. About 20% of blend Part ages in French Oak Barrels. After maturation 2 months in bottle.
Pairing Suggestion: Best served paired fish dishes, white meats.
Best Served: 8°C
Wine Varieties: Arinto (20%), Rabigato (40%) e Gouveio (40%)
Alcool: 13% Vol. | Total Acidity: 3.3 g/dm3 | pH: 3.32

DOURO DOC CASA DE CAMBRES COLHEITA RED
Aroma: Intense and vivid red fruits nose with smooth tannins.
Taste:Young and fresh taste with spicy hints.
Vinification Process: Reception and destemming. Prolonged and smooth skin maceration, with alcoholic fermentation at 26°C.
Cellaring: A small percentage of the blend ages during four months in French oak.
Pairing Suggestion: Best served paired with meat dishes, game and cheeses.
Wine Varieties: Touriga Nacional (20%), Touriga Franca (40%), Tinta Roriz (40%).
Alcool: 13% Vol. | Total Acidity: 5,1 g/dm3 | pH: 3,68

DOURO DOC CASA DE CAMBRES COLHEITA WHITE
Aroma: Floral and fruity notes.
Taste: Vivid fruitiness taste, crisp and fresh.
Vinification Process: Reception and destemming followed by a prolonged smooth skin maceration. Alcoholic fermentation in stainless steel tank with a controlled temperature of about 26°C.
Cellaring: Aging 2 months in bottle.
Pairing Suggestion: Excellent as an appetizer or pairing with starters or sea food.
Wine Varieties: Arinto (20%), Gouveio (40%), Viosinho (40%).
Alcool: 12.5% Vol. | Total Acidity: 5,2 g/dm3 | pH: 3,47

DOURO DOC CASA DE CAMBRES COLHEITA ROSE
Aroma: Intense red fruits, with predominance off very ripe cheery, currant and raspberry. Hints of strawberry, cassis and ginger.
Taste: Fruity, fresh, elegant and very harmonious.
Vinification Process: Destemmed, pressed pneumatic soft and delicate with only income at 60°C and alcoholic fermentation temperature 15°C.
Cellaring: Aging 2 months in bottle.
Pairing Suggestion: Excellent as an appetizer, goes well with dishes based on fish, shellfish, pizza, pasta, grilled white meats and soft cheeses.
Wine Varieties: Touriga Nacional (40%), Touriga Franca (20%), Tinta Roriz (40%).
Alcool: 12.5% Vol. | Total Acidity: 5,55 g/dm3 | pH: 3,35

BULAS PORTO FINE RUBY

The wine was aged on average for 3 years in stainless steel, and bottled when ready to drink. Intense ruby color, it shows exuberant aromas characteristic of the red fruits, making it the ideal wine for informal occasions. On the palate, it is fresh and young, with notes of raspberry and cherry, combined with a long and intense finish.
To be served at 18°C
Grapes Varieties | Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca
Alcohol | 19,50 % Vol.
Total Acidity | 3,2 g/dm3 (Ácido Tartárico)
pH | 4,01

BULAS PORTO COLHEITA 1996

Porto Colheita 1996 is a port wine from a single harvest. The ageing is in old oak barrels until the moment of bottling. It have a honey color with Intense aroma, notes of vanilla, fruit, spices and nuts, like the hazelnut. In the mouth it is full-bodied, complex and very persistent with acidity and sweetness balanced.
To be served at 14°C
Grapes Varieties | Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Barroca
Alcohol | 20,16 % Vol.
Total Acidity | 3,90 g/dm3 (Tartaric Acid)
pH | 3,59

BULAS PORTO 10 YEARS TAWNY

This average aged wine is the result of a careful blend of port old wines, which offers a superior complexity, with younger wines, which brings fresh and fruity flavours. Elegant and soft, it presents subtle notes of dried fruits and jams. Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão, Tinta Francisca, Tinta Amarela, among others.

BULAS PORTO 20 YEARS TAWNY

Aged in oak casks, this average aged wine, its an exceptional Tawny, specially in its balance of rich aroma to figs and raisins with a smooth and silky mouth feel. Perfect with blue cheeses and specially coffe and almonds based desserts, dried fruits like figs or apricots. Wine Varieties: 100% Touriga Nacional.

BULAS PORTO 30 YEARS TAWNY

This wine is the result of a careful blend of port wines aged in oak casks, in the winery, following the old Douro winemaking traditions ("30 Years" indicates an average age). Tawny with a golden brown colour, very intense and complex with caramel, nuts and coffee aromas. In the mouth is thick and creamy, with intense notes of coffee which come through on the palate along with a smooth and very soft long felling. Grapes Varieties | Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca

BULAS PORTO 40 YEARS TAWNY

Wine with average age of 40 years. Golden color with greenish tones, intense aroma with notes of vanilla, caramel and walnut. In the mouth it is full-bodied, full, fresh and with notes of dried fruit and spices, very long finish.
Grapes Varieties | Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca

BULAS PORTO FINE WHITE

Wine with ages of 2 to 5 years, fermented in stainless steel with controlled temperature of 22°C. During ageing, 40% of the wine is aged in old French and American oak barrels. With golden color and intense aroma, the nuts predominate. In the mouth it is balanced with a well integrated acidity in the sweetness. Fresh and long finish.
Best served at: 8-10°C.
Alcohol: 19,4%
Total Acidity: 3,9 g/dm3
PH: 3,75
Wine Varieties: Malvasia, Rabigato Moreno, Viosinho and Códega do Larinho.

BULAS PORTO LBV 2012
Dark red color, almost opaque. A very intense and complex aroma with notes of black, balsamic and chocolate fruits. In the mouth it is dense, full bodied, with a very present acidity. It has a long, persistent and greedy ending. Best served at: 16-18°C.
Alcohol: 19,8%
Total Acidity: 4,06 g/dm3
PH: 3,78
Wine Varieties: Touriga Nacional, Touriga Franca and Tinta Roriz.

BULAS PORTO RESERVE TAWNY
Bulas Tawny Reserve its a blended Port wine. After vinification of the grapes in granite winepresses, different batches are chosen to stage in small oak barrels of 225L. With a red light color and an aroma to jam, it is fresh with some evolution. Also it has a dense body with sweet tannins and a very pleasant finish. Best served at: Room Temperature.
Alcohol: 19,16%
Total Acidity: 3,3 g/dm3
PH: 3,63
Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Barroca.

BULAS PORTO VINTAGE 2012
Made from the best grapes from Quinta da Costa de Baixo, this wine aged for 2 years in non oxidative environment to preserve its young and fruity character. With a deep purple color an exuberant ripe dark berry aroma, it is complex to the palate and has a long and luxurious finish. Nice match with dark chocolate desserts, and richly flavoured cheeses.
Alcohol: 19,4%
Total Acidity: 4,34 g/dm3
PH: 3,61
Wine Varieties: Touriga Nacional, Touriga Franca and Tinta Roriz.

SEYRA PORTO RESERVE RUBY
Made from a mixture of traditional Portuguese grape varieties from the Douro Valley, this wine aged 3 years in stainless steel vats and bottled when ready to drink. Luxurious flavours of young fruit make it a perfect informal drink. It has a deep ruby color with a powerful and robust red fruits aroma. On the palate is fresh and young, with raspberry and cherry flavours, combined with a long and intense finish. Best served with chocolate desserts.
Alcohol: 19,1%
Total Acidity: 3,7 g/dm3
PH: 3,78
Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Barroca.

SEYRA DOC RESERVE RED 2012
This wine is made from the best grapes from the old vineyards of Quinta da FozCeira and Touriga National. Vinified in granite lagar with foot steps, With prolonged macerations, stage 9 months in French oak barrels. It's very fruity in the aroma of the grape variety that predominates, the Touriga Nacional. In the mouth, the tannins are soft and velvety.
To be served at 18°C
Grapes Varieties | Vinhas velhas, Touriga Nacional
Alcohol | 14,2 % Vol.
Total Acidity | 5,3 g/dm3 (Tartaric Acid)
pH | 3,72

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14. QUINTA DONA DOROTEIA

Located on the right bank of the Torto River, a tributary of the Douro River, between Pinhão and Ervedosa do Douro Quinta Dona Doroteia is a 3 hectare estate of which 25 are occupied by old vines while the rest by new wives and olive trees.
At present,the Quinta Dona Doroteia winery has and area of 1200 square meters of wine storage and storage area with a capacity of 250,000 liters (333,000 bottels) of wine that are distributed in Ports Wine and Douro Wines.
Over the past , few years more property have been purchased in the Douro Demarcated Zone that allowed to increase the production of botteled wines: Quinta vale do Malhô, Quinta das Testemunhas, Quinta da Corceira and Quinta do Reboredo covering a total production area with 100 hectares.

DOROTEIA XVII

Type - Red

Alcool – 17°

pH – 3,69

Total Acidity - 5,48 g/L

Grapes: Touriga Franca, Touriga Nacional and Tinta Roriz

QUINTA DONA DOROTEIA

Vinification: Grapes are picked in 23kg plastic box. They fermented in lagar at 25°C for 6 days Malolactic fermentation ocurred in stainless tank.

Type - Red

Alcool – 14%

pH – 3,74

Total Acidity – 5,0 g/L

Grapes Touriga Franca, Touriga Nacional and Tinta Roriz

QUINTA DONA DOROTEIA RESERVA

Vinification: Grapes are picked in 23kg plastic box. They fermented in lagar at 25°C for 6 days Malolactic fermentation ocurred in stainless tank.

Ageing: Part of the blend aged in new and used french oak barrels for 9 months.

Type - Red

Alcool – 15%

pH – 3,72

Total Acidity - 5,2 g/L

Grapes: Touriga Franca, Touriga Nacional and Tinta Roriz

VALE DO MALHÔ
Type - Red
Alcool – 14%
pH – 3,74
Total Acidity - 5,1 g/L
Grapes: Touriga Franca, Touriga Nacional, Tinta Barroca and Tinta Roriz

VALE DO MALHÔ RESERVA
Type - Red
Alcool – 15%
pH – 3,73
Total Acidity – 5,4 g/L
Grapes: Touriga Franca, Touriga Nacional, Tinta Barroca and Tinta Roriz

ALVADIO ROSE
Type - Rose
Alcool – 14%
pH – 3,37
Total Acidity - 5,36 g/L
Grapes – Tinta Barroca, Touriga Nacional and Tinta Roriz

ALVADIO

Vinification: Grapes are pressed and the must is decanted for 48 hours. Then it fermented in stainless tank at 14°C for about 3 weeks.

Ageing: The wine aged in stainless tank with weekly "batonnage" until January.

Type - White

Alcool – 13%

pH – 3,33

Total Acidity – 5,5 g/L

Grapes – Viusinho, Rabigato, Codega do Larinho and Arinto

ALVADIO RESERVA

Vinification: Grapes are pressed and the must is decanted for 48 hours. Then it fermented partially in French oak barrels and in stainless tank at 14°C for about 3 weeks.

Ageing: The wine aged in stainless tank with weekly "batonnage" until January.

Type - White

Alcool – 13,5%

pH – 3,34

Total Acidity – 5,0 g/L

Grapes: Viusinho, Rabigato, Codega do Larinho and Arinto

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15. QUINTA SANTA EUFEMIA

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

Douro Branco 2015 Eirados
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

DOURO QUINTA SANTA EUFÉMIA WHITE 2017
Wine with a young and seductive aroma.
Good and delicated structure with a persistent finish.
Best served at: 10°C.
Alcool: 14%
Wine Varieties: Moscatel Galego Branco, Viosinho, Rabigato and
Gouveio.

DOURO QUINTA SANTA EUFEMIA RED 2013
With a very young and seductive aroma, as well as matured red and black fruits and floral aromas. On the mouth shows some light tannins.
Best served at: 14°C.
Alcohol: 13,5%
Wine Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Amarela.

DOURO TOURIGA NACIONAL 2012 EIRADOS
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

DOURO TOURIGA NACIONAL 2013
With a delicate floral aroma with notes to wild roses and violets, this wine is elegant, fresh and harmonious, with silky tannins on the palate and has a long fine finish.
Best served at: 14°C.
Alcohol: 14,%
Wine Varieties: 100% Touriga Nacional.

QUINTA DE SANTA EUFÉMIA FINE WHITE PORT

Part is made in granite treading tanks (lagares), using traditional treading and part in stainless steel tanks. Grapes were picked with 13° or 14° alcohol graduation. The fermentation was interrupted by the addition of grape spirit (brandy) – giving the wine its 19% alcohol by volume and Baumé between 2,80° and 3°. Nine months in stainless steel tanks afterwards transferred into wooden (Portuguese oak) large casks for three or four years and then bottled. With golden color, fruity tastes, emphasizing the taste of the grape variety moscatel galego. In the mouth it presents great complexity obtained by its wooden ageing. Should be served chilled, with appetisers such as fresh cheese, smoked fish, shellfish, foie gras or other paté.
Grape varieties: Old vineyard with a mix of traditional Douro grape varieties recommended for Port Wine, such as: Malvasia fina, Moscatel Galego, Rabigato and Gouveio.

QUINTA DE SANTA EUFÉMIA TAWNY PORT

Grapes were hand picked with 14,5° Baume graduation. The fermentation occurs in a granite treading tanks (lagares) with capacity of 5000 kg. The grapes fermented for 5 days, using traditional treading by foot. The temperature of fermentation was between 22 and 25 °C. Nine months stage in stainless steel tanks where suffers a natural decantation process. Thereafter the wine is transferred to wooden casks with a capacity of 550 liters for 4 years ant then bottled. Brick colour. Tastes of mature fruits such as red currant and plums. In the mouth, it presents a great complexity, obtained by its wooden ageing..
Grape varieties: Old Vineyards with a mix of traditional Douro grape varieties recommended for Port Wine, Mourisco Tinto,Tinta Amarela, Tinta Barroca, Tinto Cão, Tinta Francisca.

QUINTA DE SANTA EUFÉMIA FINE RUBY PORT

Grapes were hand picked with 14,5° Baume graduation.The fermentation occurs in a granite treading tanks (lagares) with capacity of 5000 kg. The grapes fermented for 5 days, using traditional treading by foot. The temperature of fermentation was between 22 and 25 °C. The fermentation was interrupted by the addition of grape spirit (brandy) with 77% alc. Nine months in stainless steel tanks where suffers a natural decantation process. Thereafter the wine is transferred to wooden casks with a capacity of 550 liters for 4 years ant then bottled. Enthusiastic red colour with tastes of mature red fruits. In the mouth, notes of fruity tastes, revealing the tastes of grape varieties Touriga Nacional.
Grape varieties: New Vineyards with a mix of traditional Douro grape varieties recommended for Port Wine, Mourisco Tinto, Tinta Amarela, Tinta Barroca, Tinto Cão, Tinta Francisca, Tinta Barroca.

QUINTA DE SANTA EUFÉMIA FINEST RESERVE PORT

Grapes were hand picked with 14,5° Baume graduation. The fermentation occurs in a granite treading tanks (lagares) with capacity of 5000 kg. The grapes fermented for 5 days, using traditional treading by foot. The temperature of fermentation was between 22 and 25 °C. The fermentation was interrupted by the addition of grape spirit (brandy) with 77% alc. Nine months stage in stainless steel tanks where suffers a natural decantation process. Thereafter the wine is transferred to wooden casks with a capacity of 550 liters for 7 years ant then bottled. Color of transition enters the red and the fair tonalities of ageing. In the mouth a great complexity wich is obtained by its wood training course .
Grape varieties: Old Vineyards with a mix of traditional Douro grape varieties recommended for Port Wine, Mourisco Tinto, Tinta Amarela, Tinta Barroca, Tinto Cão, Tinta Francisca, Tinta Barroca.

QUINTA DE SANTA EUFÉMIA PORTO LBV 2013

Grapes were hand picked with 14,5° Baume graduation. The fermentation occurs in a granite treading tanks (lagares) with capacity of 5000 kg. The grapes fermented for 5 days, using traditional treading by foot. The temperature of fermentation was between 22 and 25 °C. Six months stage in stainless steel tanks where suffers a natural decantation process. Thereafter the wine is transferred to wooden tanks with a capacity of 5000 liters in a reductive environment where they are kept for about 4 years. Very dark color. Very intense nose, mature fruits such as red currant and plums. There's some spicy taste and easily we can feel the aroma mineral from the variety Touriga Nacional. Taste very structure, still very young with red fruits very present and also tannins that show a great aging potential. Even that is a young LBV also start to appear some complexity.
Grape varieties: 50 % Touriga Nacional (19 years old vineyards) 30 % Tinta Roriz (young vineyards) 20 % Touriga Franca (19years old vineyards)

QUINTA DE SANTA EUFÉMIA PORTO VINTAGE 2014
Grapes were hand picked with 14° Baume graduation. The fermentation occurs in a granite treading tanks (lagares) with capacity of 5000 kg. The grapes fermented for 3 days, using traditional treading by foot. The temperature of fermentation was between 19 and 23 °C. The fermentation was interrupted by the addition of grape spirit (brandy) with 77% alc. – giving the wine 19,5% alcohol by volume. Stage in the the first six months was in stainless steel tanks in a cellar with a temperature of 18°C. Afterwards the wine was transferred into wooden - portuguese oak. Dark colour, with brown notes. very intense in the nose, mature fruits such as red currant and plums. There's some spicy savouriness and easily we can feel the aroma of the Touriga Nacional vine variety.
Grape varieties: 60 % Touriga Nacional (17 years old vineyards); 40 % Tinta Roriz (young vineyards)

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

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

QUINTA DE SANTA EUFÉMIA PORTO COLHEITA 2006
Grapes handpicked with a mix of traditional Douro grape varieties recommended for Port Wine,Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinta Amarela, Tinto Cão, Mourisco Tinto. The fermentation occurs in a granite treading tanks (lagares) with capacity of 5000 kg. The grapes fermented for 5 days, using traditional treading by foot. The temperature of fermentation was between 22 and 25 °C. Minimum stage of 7 years in small casks (pipas) of 550 liters. Dark brown. Aromas and intense flavors and great complexity in the mouth. Very structured, with a long finish, resulting of the great potential of the grapes and the excellence of the casks in which it aged.
Grape varieties: A mix of traditional Douro grape varieties recommended for Port Wine,Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinta Amarela, Tinto Cão, Mourisco Tinto

QUINTA DE SANTA EUFÉMIA 20 YEARS OLD PORT
The fermentation occurs in a granite treading tanks (lagares) with capacity of 5000 kg. The grapes fermented for 5 days, using traditional treading by foot. The temperature of fermentation was between 22 and 25 °C. Stage in big oak cask with the capacity of 11.000 liters where they stay during the first 10 years. After they go to small casks of 550 liters (pipas) where they stay during more than 20 years. Very complex aromas and flavors. Color already with green reflexes. In the mouth notes of dry fruits, nuts
and apricots and exotic wood. Very spicy and some acidity and very persistent.
Grape varieties: Grapes handpicked by different vineyards very old (moore than 35 Years) with a mix of traditional Douro grape varieties recommended for Port Wine,Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinta Amarela, Tinto Cão, Mourisco Tinto.

Soul Wines
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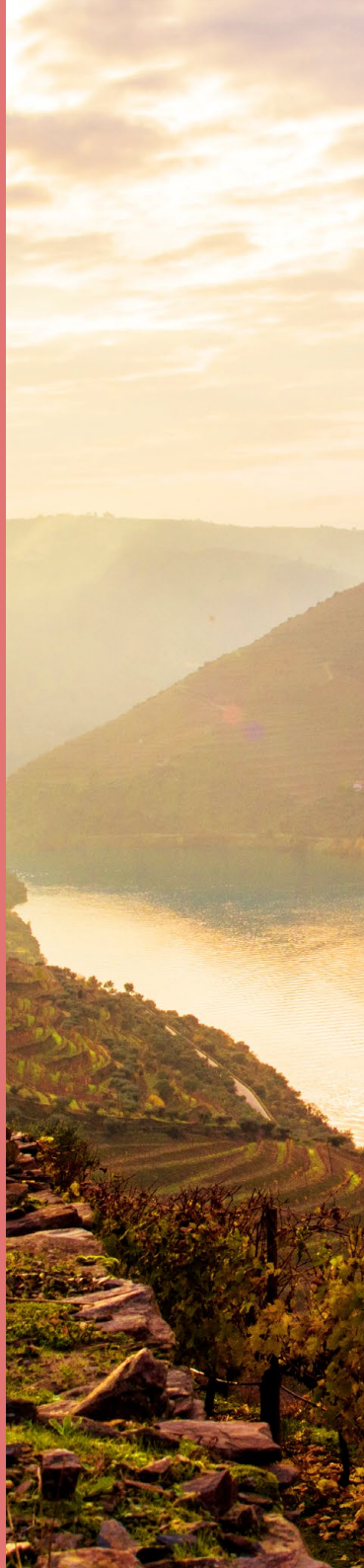
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