



# WINE & SPIRITS CATALOGUE

*Wines full of Heritage*

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Atlantico  
Sharing a Passion for Food & Wine



A full range of wines designed specifically for the on trade market

## *Sharing Passion for Food + Wine*

Atlantico is a specialty food and wine distributor to unique and independent chefs, delicatessens, gourmet stores, wineries, pubs, clubs, supermarkets, hotels and restaurateurs, convenience stores across the UK.

From grocery to wines, olive oil to dairy and cheese, charcuterie to frozen food – our ingredient selection spans the diverse needs of creative, food and wine-driven menus.

Our team of professionals understands the unique needs of the challenging hospitality industry and partners with our customers to provide the ingredients, services, and tools needed to ensure their success.

Atlantico is proud to offer a distinct variety of products to meet the unique needs of every kitchen and store. Our buyers are focused to bring the most trendy and innovative products from Portugal, Brazil, and Spain. We work directly with our suppliers to ensure that they are available for customer questions, concerns, and needs.

Our Catalogues are a representation of products available throughout our company. Please call our team today to see what benefits we can bring to your business.

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*"We are more than importers. We connect you to the producers so you can enjoy the pleasure of a superb glass of wine!"*

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***one country, several regions ...  
follow the discovery of Portugal's diversity!***

It is in the vineyard that everything begins. The ecophysiology of the vine creates the elegance and the balance of each bottle of wine!

Portugal has a rich cultural heritage associated with wine. The strong wine tradition is present in all regions of the national territory, which over time has seen this heritage pass from generation to generation.

Recognized throughout the world, Portuguese wines enjoy great diversity and uniqueness. Its distinct characteristics are closely related to the relationship with the territory itself, clearly marked by geographical diversity.

The richness of the continental territory ranges from the green and lush landscapes of the northwest, passing through the winding slopes of the Douro, the interior and coast, the flatlands of the Tejo River, the extensive plains of the Alentejo and the beaches of the entire Algarve.

In Madeira and the Azores Islands, the volcanic soils and the Atlantic climate give them a unique natural wealth.

As in wines, tradition and diversity are also seen in gastronomy. From traditional meat dishes, such as the typical Portuguese stew, to fresh seafood and fish, including conventual cheeses and sweets, Portuguese cuisine is rich and varied. And for each delicacy, there is a good wine to pair.



In Alentejo region there is many progressive and modern wineries, making red wines that offer generous fruit and mocha flavours with refined tannins from careful wood aging strategies.

White wines from the Alentejo range from medium-bodied refreshers to full-bodied similar to Chardonnay.

Red wines are full-bodied typically made with Aragonês (Tempranillo), Trincadeira, Castelão, Alfrocheiro, and Alicante Bouschet.

Wines from Alentejo have a rich, smooth, and round feel on the palate, making them easier to drink when compared to other Portuguese regions.

In these warm and rugged lands, the vine is cultivated and some of the best national wines are produced. In this area the land is flat, there is plenty of space and the temperature ranges are mellower, it grows an enormous plethora of grape varieties from all over the world, in addition to the Portuguese varieties.

# ALENTEJO



Alentejo wine is full of freshness and tropicality, complemented by aspects of complexity that the aging in wood and the composition of grape varieties confers.

This big fertile region, a third of the country by area, is known as Portugal's gastronomic soul.

The food is neither peasant nor sophisticated, but rich with ingredients such as sheep's cheese, black pork, salt cod, wild mushrooms, and asparagus. Towns have their own specialties, such as peppery olive oils or egg-yolk-based desserts.

It's this rich individuality that makes Alentejo special - and the fact that it produces almost half of Portugal's wine.

Rosé wines are fresh and fruity and ideal for snacks that the Alentejo proposes. Good with seafood, freshly grilled fish, white meats, or as an aperitif.

Cured ham, sausages, pork, and clams Alentejo style. Grilled Iberian black pork. The list of pork dishes associated with the southern Portuguese region of Alentejo certainly goes great with a young reserve red wine from this region. Tease your palate!

## FOOD & WINE PAIRING

# ALENTEJO







## *Adega Mayor*

Adega Mayor is in the Alto Alentejo region of Portugal, in Campo Maior, close to the Spanish border. It was in this region, with a Mediterranean ecosystem strong vineyard and olive tree tradition that, the dream, of Rui Nabeiro was born. Its proximity to the Serra de São Mamede, granite soils, and temperate climate contribute to the unique character of its wines.

Herdade das Argamassas is where Adega Mayor is located, in a carefully studied place, compared and chosen as suitable for quality grape growing. With a clay-rich soil with a suitable percentage of limestone.

They focused on planting red varieties as Trincadeira, Castelão, Aragônez, Alicante Bouschet, Syrah and Touriga Nacional. Antão Vaz and Verdelho as whites.



### Caiado

**Producer:** Adega Mayor  
**Wine Style:** White  
**Grape:** Antão Vaz, Verdelho, Arinto, Roupeiro  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTAL1433  
**Tasting Notes:** Wine of clear appearance and citrine color. The nose shows the irreverence of his youth, suggesting notes of lemon and ripe pineapple, complemented by a floral touch. In the mouth it surprises by the freshness and harmony.



### Reserva do Comendador 2019

**Producer:** Adega Mayor  
**Wine Style:** White  
**Grape:** Verdelho, Viognier, Antão Vaz  
**Alcohol content:** 12,5%  
**Size:** 75cl x 6  
**Code:** WWH-PTAL1425  
**Tasting Notes:** Citrus colour. Intense aroma with notes of ripe fruit (pear, peach) well assorted with slight vanilla notes from the cask. It has a good structure on the palate. It is well-balanced, fresh, and mineral with a long finish.



### Seleção

**Producer:** Adega Mayor  
**Wine Style:** White  
**Grape:** Verdelho, Viognier e Arinto  
**Alcohol content:** 13,5 %  
**Size:** 75cl x 6  
**Code:** WWH-PTAL1414  
**Tasting Notes:** Clear and bright aspects, it presents a citrine yellow colour. In the aroma, we have freshness and exoticism, records of lime and lemon tree in balance with notes of white fruit, and a pleasant mineral sensation. In the mouth it is young and vibrant, it follows the profile of the nose, tropical notes of fresh pineapples that lead us to an almost sweet, fresh, and persistent finish. For the table or the esplanade, a very versatile company.



### Altitude Reserva do Comendador

**Producer:** Adega Mayor  
**Wine Style:** White wine  
**Grape/Blend:** Vinhas Velhas  
**Alcohol content:** 12 %  
**Size:** 75cl x 6  
**Code:** WWH-PTAL1454  
**Tasting Notes:** Greenish-yellow wine, clear and bright. Aromatically it is fresh, suggesting citrus peel wrapped in green and spicy notes, based on a complex background of wild herbs and wild flowers. In the mouth, it is dry and with refined acidity, suggesting hints of orange, white plum and subtle dried fruit, macadamia. An intriguing and endless Alentejo white.



### Pinot Noir

**Producer:** Adega Mayor  
**Wine Style:** Rosé  
**Grape:** Pinot Noir  
**Alcohol content:** 12%  
**Size:** 75cl x 6  
**Code:** WRO-PTAL958  
**Tasting Notes:** Wine of subtle aroma with notes of fresh fruit where it stands out the raspberry and the lychee. This exotic Alentejo Pinot Noir surprises us by its delicate taste. It is fresh and fruity, with a good persistence and a touch of minerality at the end of the taste.

The Reserva do Comendador A(L)TITUDE is born from one of the words and ways of being most used by Commander Rui Nabeiro: Attitude. A wine that is born in the altitude vineyards of Serra de São Mamede. A fresh, elegant and balanced white wine, with a distinctive mineral profile and acidity. Due to the thermal amplitudes of the Altitude vineyards of Serra de São Mamede, this differentiating wine is characterized by personality, modernity and irreverence.



### Caiado

**Producer:** Adega Mayor  
**Wine Style:** Rosé  
**Grape:** Aragonéz, Castelão e Touriga Nacional  
**Alcohol content:** 13 %  
**Size:** 75cl x 6  
**Code:** WRO-PTAL957

**Tasting Notes:** With a soft pink, almost salmon colour, it presents a delicate, bright and translucent appearance. Its aroma suggests fresh fruit, with an acidic and exotic background. The flavour confirms the suggestion in the nose, it is alive, and the intensity of the fruit culminates in a long and vibrant finish.



### Caiado 2019

**Producer:** Adega Mayor  
**Wine Style:** Red  
**Grape:** Castelão, Aragonêz, Trincadeira, Alicante Bouschet  
**Alcohol content:** 13,5%  
**Size:** 75cl x 6  
**Code:** WRE-PTAL374

**Tasting Notes:** The aroma is engaging and full of fruit, highlighting the ripe plums and the spice notes. The palate is soft and full of freshness, with round and soft tannins.

### Pai Chao Grand Reserva 2016



**Producer:** Adega Mayor  
**Wine Style:** Red  
**Grape:** Alicante Bouschet, Touriga Nacional  
**Alcohol content:** 15%

**Size:** 75cl x 3 **Code:** WRE-PTAL375  
 5000ml x 1 **Code:** WRE-PTAL0444  
 3000ml x 1 **Code:** WRE-PTAL0443  
 1500ml x 1 **Code:** WRE-PTAL0442

**Tasting Notes:** The aroma is engaging and full of fruit, highlighting the ripe plums and the spice notes. The palate is soft and full of freshness, with round and soft tannins.



### Entretantos

**Producer:** Adega Mayor  
**Wine Style:** Red  
**Grape:** Alicante Bouschet  
**Alcohol content:** 15.5%  
**Size:** 75cl x 1 **Code:** WRE-PTAL421

**Tasting Notes:** Dense in appearance, it has a deep garnet colour. The nose is attractive and complex, suggesting notes of black cherry, sour cherry, and ripe plum, complemented by a touch of balsamic, smoked, and subtle tertiary hints of almond and dark chocolate. In the mouth, there is a game of elegance, volume, and structure, with concentrated fruit and spices and a long and sweeping ending. There is an excellent potential for evolution, but it can be drunk as it is.



### Touriga Nacional

**Producer:** Adegas Mayor  
**Wine Style:** Red  
**Grape:** 100% Touriga Nacional  
**Alcohol content:** 14,5 %  
**Size:** 75cl x 6  
**Code:** WRE-PTAL382  
**Tasting Notes:** Aromas of violet and spicy berries and a hint of the wood where it aged. It is fresh, elegant and sophisticated on the palate.



### Reserva 2018

**Producer:** Adegas Mayor  
**Wine Style:** Red  
**Grape:** Aragonez, Touriga Nacional e Alicante Bouschet  
**Alcohol content:** 14,5 %  
**Size:** 75cl x 6  
**Code:** WRE-PTAL376  
**Tasting Notes:** Dark ruby colour. The nose is intense, with notes of blueberry, ripe plum and dark chocolate. It is broad and balanced on the palate, with polished tannins that lead us to a long and persistent finish.



### Reserva do Comendador 2017

**Producer:** Adegas Mayor  
**Wine Style:** Red  
**Grape:** Trincadeira, Alicante Bouschet, Aragonéz, Syrah  
**Alcohol content:** 14,5 %  
**Size:** 75cl x 6 **Code:** WRE-PTAL378  
**Size:** 1500ml x 1 **Code:** WRE-PTAL0439  
**Tasting Notes:** Complex aromas of blackberry jam, plumb, liquorice, dark chocolate and pink pepper. Smooth on mouth, well balanced with a great freshness and full body tannins. Long potential of ageing.



### Trincadeira

**Producer:** Adegas Mayor  
**Wine Style:** Red wine  
**Grape/Blend:** Trincadeira  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WRE-PTAL0447  
**Tasting Notes:** Concentrated ruby-violaceous colour wine. Hints suggesting vegetable touches, blackberry, red cherry and light spice, wrapped in an elegant fragrance of rose flower. Elegant, with crisp acidity, loose and silky tannins, peppery structure and a long and persistent finish. Perfumed and fresh, it is a very gastronomic red wine. It asks for "hot" dishes: well-seasoned goat leg, oven-stuffed turkey or the typical "Cozido à Portuguesa".



### Touriga Franca

**Producer:** Adegas Mayor  
**Wine Style:** Red wine  
**Grape/Blend:** Touriga Franca  
**Alcohol content:** 15,5 %  
**Size:** 75cl x 6  
**Code:** WRE-PTAL420  
**Tasting Notes:** Intense ruby violet colour. The nose is expressive, with red fruit and floral hints that are typical of the variety and are based on smoked notes of the barrel it aged in. In the mouth it reveals a good structure and vivacity, combining a firm body with quality, dense and textured tannins. The ending is long and persistent, revealing soft and intriguing vegetable notes. The freshness and aromatic intensity inherent to this red wine make it a perfect complement to familiar and simplistic dishes such as some Italian delicacies: pasta, pizza or risotto.



### Syrah

**Producer:** Adegas Mayor  
**Wine Style:** Red wine  
**Grape/Blend:** Syrah  
**Alcohol content:** 12,5 %  
**Size:** 75cl x 6  
**Code:** WRE-PTAL419  
**Tasting Notes:** Garnet color. Intense aroma with notes of black cherry and blackberry. Full-bodied palate, ripe tannins, long and persistent finish.



## *Herdade do Esperão*

Part of the Alentejo's montado ecosystem (cork oak forests), in Portugal, Herdade do Esperão has extraordinary conditions for agriculture - large thermal amplitudes, poor and various soils and extraordinary biodiversity that helps us produce in balance with the environment.

With 691,9 hectares of vineyards, olive groves and the other crops we grow using organic methods.

Here are planted around 40 grape varieties, 4 types of olives, orchards and kitchen gardens.

**"Make the finest products that nature provides in a responsible and inspiring way."**



### Monte Velho

**Producer:** Esporão  
**Wine Style:** White  
**Grape:** Antão Vaz, Perrum, Roupeiro  
**Alcohol content:** 14 %  
**Size:** 75cl x 6  
**Code:** WWH-PTAL1449  
**Tasting Notes:** A wine for all occasions. With a balanced and gastronomic profile, it portrays the best bouquets and flavours of Alentejo grapes. Crystalline appearance, citrine colour. With notes of ripe white fruits and citrus, captivating and fresh.



### Private Selection 2018

**Producer:** Esporão  
**Wine Style:** White  
**Grape:** Antão Vaz, Perrum, Roupeiro  
**Alcohol content:** 14 %  
**Size:** 75cl x 6  
**Code:** WWH-PTAL1447  
**Tasting Notes:** Straw colour with green hues. Apricot and lemon peel confit, mixed with notes of cloves, nutmeg and some white chocolate. Wide and rich, with predominant stone fruit punctuated with notes of white pepper. Unctuous, with a long and elegant finish.



### Reserva 2019

**Producer:** Esporão  
**Wine Style:** White  
**Grape:** Semillon  
**Alcohol content:** 13.5%  
**Size:** 75cl x 6  
**Code:** WWH-PTAL1446  
**Tasting Notes:** Crystal clear, light straw colour with green hues. Grapefruit and white peach aromas with subtle toasty oak integration, fresh spicy and herbal notes. Creamy, complex and balanced palate with elegant fruit and minerality, intense and persistent finish.



### Private Selection 2014

**Producer:** Esporão  
**Wine Style:** Red  
**Grape:** Alicante Bouschet, Aragonês and Syrah  
**Alcohol content:** 14 %  
**Size:** 75cl x 3  
**Code:** WRE-PTAL0436  
**Tasting Notes:** : The aroma is finer and firmer than usual with blueberry fruits and a touch of graphite, with notes of toast and spice. The palate is firm with nice freshness, ripe but solid tannins, great structure and elegance.



### Monte Velho

**Producer:** Esporão  
**Wine Style:** Red  
**Grape:** Semillon  
**Alcohol content:** 13.5 %  
**Size:** 75cl x 6  
**Code:** WRE-PTAL0445  
**Tasting Notes:** Crystal clear, light straw colour with green hues. Grapefruit and white peach aromas with subtle toasty oak integration, fresh spicy and herbal notes. Creamy, complex and balanced palate with elegant fruit and minerality, intense and persistent finish.



### Canto do Zé Cruz

**Producer:** Esporão  
**Wine Style:** Red  
**Grape:** Aragonez  
**Alcohol content:** 14.5 %  
**Size:** 75cl x 3  
**Code:** WRE-PTAL0437  
**Tasting Notes:** Wine from the "Canto do Zé Cruz" where the vines are 35 years old. Produces grapes with intense colour and concentrated aromas. Early ripener with good yields producing wine with balanced alcohol and acidity and with excellent ageing potential. Notes of red berries, blackberry jam accompanied by nuances of tobacco leaf and coffee bean. Intense and vibrant, with solid and present tannins and a persistent finish.



**Esporão Reserva 2019**

**Producer:** Esporão

**Wine Style:** Red

**Grape:** Alicante Bouschet, Aragonez, Trincadeira, Cabernet Sauvignon

**Alcohol content:** 14.5 %

**Size:** 75cl x 6

**Code:** WRE-PTAL0435

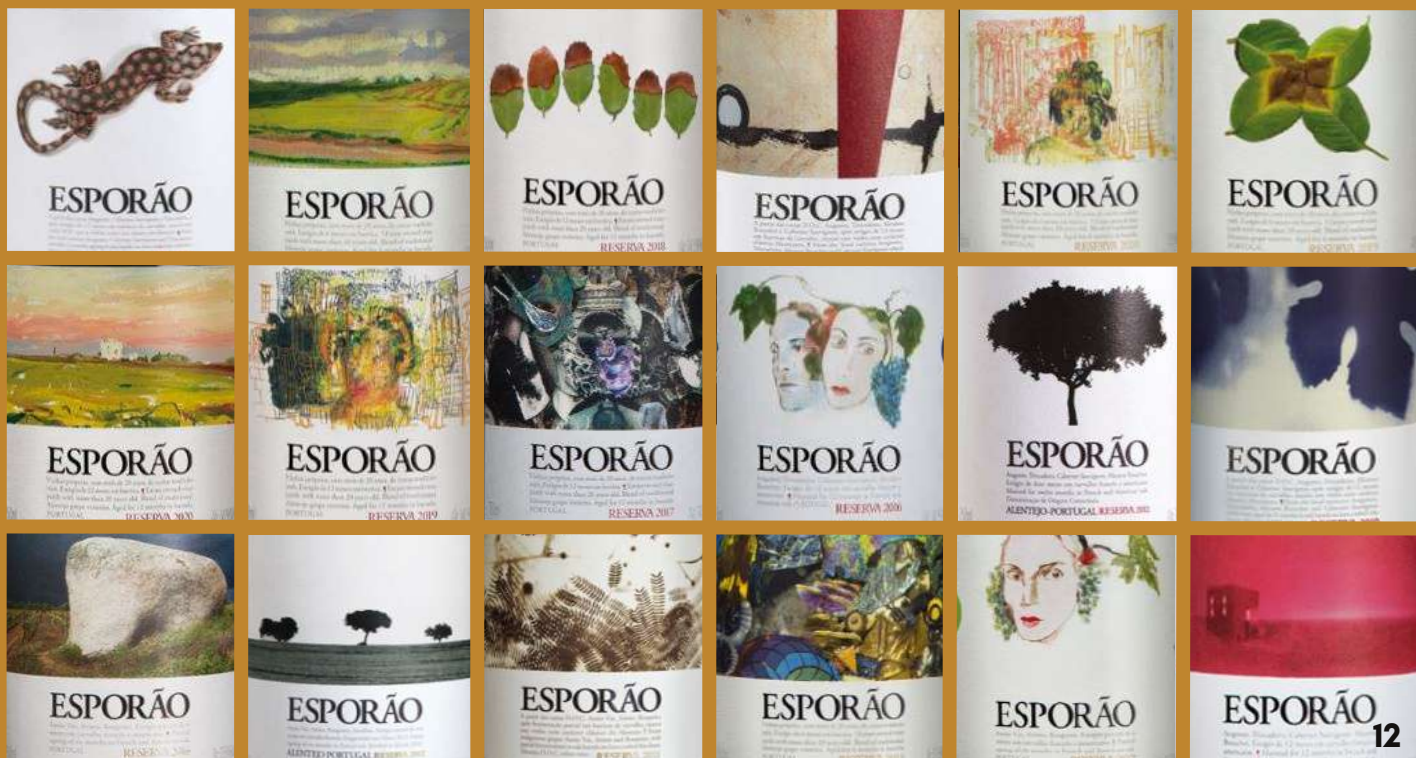
**COLOUR:** Intense ruby red.

**AROMA:** Exhibits hints of wild berries and blueberry fruit jam enveloped in coffee, black pepper and a faint toasted aroma from the keg.

**PALATE:** In the mouth, it is intense and dense, but with robust tannins, affording it structure and complexity and suggesting good potential for aging in the bottle.

**Did you know that every year Herdade do Esporão invites an artist to design the labels of Reserve Bottles to make them even more special?**

*Herdade do Esporão*





## *Cartuxa*

The vineyard area of the Eugenio de Almeida Foundation is composed of the vineyards of the Pinheiros, Casito, Álamo da Horta and Quinta de Valbom estates.

Today it has more than 400 hectares of cultivated area, with varieties recommended by the Alentejo DOC. The standards defined for the quality of the grapes are of great demand and a wide range of resources is channelled to the wine, as, the drip irrigation system that was introduced by the foundation in the mid-1990's, pioneered in Portugal.

In the name of environmental preservation, chemical treatments are only those that are strictly necessary, which requires a more careful and systematic monitoring of the health of each plant.



### Cartuxa Rose Brut



**Producer:** Eugénio de Almeida Foundation

**Wine Style:** Sparkling Rose

**Grape:** Touriga Nacional

**Alcohol content:** 12.5 %

**Size:** 75cl x 3

**Code:** WSP-PTAL1191

**Tasting Notes:** It is unique in its pink colour, with an elegant and harmonious aroma and palate, finishing with distinct persistence.

### Cartuxa White Brut Reserva 2013



**Producer:** Eugénio de Almeida Foundation

**Wine Style:** Sparkling White

**Grape:** Arinto

**Alcohol content:** 13 %

**Size:** 75cl x 3

**Code:** WSP-PTAL1194

**Tasting Notes:** The aging in barrels gave him strength, volume and a buttery texture that blends well with the acidity of the Arinto almost spiteful. Delicate aroma, where the notes typical baking (yeast) interact with hints of citrus fruit and white flesh, bubbles in the mouth with elegance and finesse, finishing long and fresh supinely.



### Cartuxa White Brut 2013

**Producer:** Eugénio de Almeida Foundation

**Wine Style:** Sparkling White

**Grape:** Arinto

**Alcohol content:** 12.5 %

**Size:** 75cl x 3

**Code:** WSP-PTAL1193

**Tasting Notes:** Pale golden. Fine bubble, multiple end, consistent cord. Aroma deeply lush, intense, with interesting toasted and buttery notes. Vivid and stunning on the mouth. Elegant, creamy, voluminous, seductive and very long finish



## EA Organic White

**Producer:** Eugénio de Almeida Foundation

**Wine Style:** White

**Grape:** Assario

**Alcohol content:** 13%

**Size:** 75cl x 6 **Code:** WWH-PTAL1450

**Tasting Notes:** Yellow straw color. Aroma of exotic fruit, pineapple and passion fruit. Floral notes of rosemary flower. In the mouth it is very round but with an amazing acidity. It is a fresh and very aromatic wine. Great part of the vineyards in Eugénio de Almeida Foundation is driven by organic production! After manual harvesting, the grapes were completely destemmed, followed by slight crushing and cooling, by temperature reduction, induced and clarification of the must.

The wine stagnated under thin lees for 4 months in stainless steel vats having been subjected to cold stabilization and filtration prior to bottling.

*Adega Cartuxa's first organic wine*

### White EA



**Producer:** Eugénio de Almeida Foundation  
**Wine Style:** White  
**Grape:** Roupeiro, Antão Vaz, Perrum  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTAL1420  
**Tasting Notes:** It reveals a bright and lemony colour with greenish hues. It has a fresh fragrance of citrus and tropical fruit. In the mouth balanced and fresh. Elegant finish.

### Scala Coeli Encruzado



**Producer:** Eugénio de Almeida Foundation  
**Wine Style:** White  
**Grape:** Arinto, Antão Vaz  
**Alcohol content:** 14.5%  
**Size:** 75cl x 3  
**Code:** WWH-PTAL1428  
**Tasting Notes:** The wine displays fruit on the nose, showing body and balance on the palate and is characterized with a long and lingering finish

### Scala Coeli Alvarinho



**Producer:** Eugénio de Almeida Foundation  
**Wine Style:** White Wine  
**Grape/Blend:** Alvarinho  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTAL1427  
**Tasting Notes:** Aroma Citrus and tropical fruit, mineral and common touch of vanilla from the wood. The palate is full with volume. Set very engaging, and combined with the wood. Persistent aftertaste.

### Cartuxa Colheita



**Producer:** Eugénio de Almeida Foundation  
**Wine Style:** White  
**Grape:** Antão Vaz, Arinto  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTAL1417  
**Tasting Notes:** It reveals a bright and lemony colour with greenish hues. It has a fresh fragrance of citrus and tropical fruit. In the mouth it is complex, balanced and fresh. Finishes long and elegant.

### Pera Manca White



**Producer:** Eugénio de Almeida Foundation  
**Wine Style:** White  
**Grape:** Arinto, Antão Vaz  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTAL1423  
**Tasting Notes:** The wine displays fruit on the nose, showing body and balance on the palate and is characterized with a long and lingering finish.



### Rosé EA

**Producer:** Eugénio de Almeida Foundation

**Wine Style:** Rose

**Grape:** Syrah, Touriga Nacional, Grenache

**Alcohol content:** 12%

**Size:** 75cl x 6

**Code:** WRO-PTAL955

**Tasting Notes:** Red Fruit aromas lead to a crisp, fresh palate with mouth-filling flavours of strawberry, red currant, peach and lychee; Lively lingering aftertaste.



### Red EA

**Producer:** Eugénio de Almeida Foundation

**Wine Style:** Red

**Grape:** Aragonéz, Alicante Bouschet, Syrah

**Alcohol content:** 13.5%

**Size:** 75cl x 6

**Code:** WRE-PTAL417

**Tasting Notes:** Ruby colour. Slight aroma of red fruit, soft flavor and young. Typical of the main grape varieties of the Alentejo Region.



### EA Bio Red

**Producer:** Eugénio de Almeida Foundation

**Wine Style:** Red

**Grape:** Aragonéz, Trincadeira, Alicante Bouschet, Castelão, Syrah

**Alcohol content:** 13.5%

**Size:** 75cl x 6

**Code:** WRE-PTAL418

**Tasting Notes:** Intense red color. A very heavy aroma of ripe black fruit, black figs and cherries. Mineral notes and vanilla. In the mouth is a wine with lush and very elegant tannins. The aftertaste is long and fresh



### EA Reserva 2019

**Producer:** Eugénio de Almeida Foundation

**Wine Style:** Red

**Grape:** Alicante Bouschet, Syrah

**Alcohol content:** 14.5%

**Size:** 75cl x 6

**Code:** WRE-PTAL399

**Tasting Notes:** This wine reveals the warm friendly fruitiness of the main grape varieties of the Alentejo Region.



### Scala Coeli Alicante Bouschet

**Producer:** Eugénio de Almeida Foundation

**Wine Style:** Red

**Grape:** Alicante Bouschet

**Alcohol content:** 15%

**Size:** 75cl x 6

**Code:** WRE-PTAL408

**Tasting Notes:** Intense ruby color. Aroma with floral and green notes typical of the grape variety. Rich and vibrant palate, it has a delicious and persistent end of mouth.



### **Cartuxa Colheita**

**Producer:** Eugénio de Almeida Foundation

**Wine Style:** Red

**Grape:** Alicante Bouschet, Aragonêz

**Alcohol content:** 14.5%

**Size:** 75cl x 6

**Code:** WRE-PTAL386

**Tasting Notes:** It presents a grained colour and a fragrance of wild fruits, with notes of tobacco and spices. In the mouth it has a good structure, with ripe tannins, good concentration, fresh and balanced.



### **Cartuxa Reserva 2015**

**Producer:** Eugénio de Almeida Foundation

**Wine Style:** Red

**Grape:** Trincadeira, Aragonêz, Alfrocheiro, Alicante Bouschet

**Alcohol content:** 14,5%

**Size:** 75cl x 6

**Code:** WRE-PTAL390

**Tasting Notes:** Dark Ruby colour. Aroma of great elegance evident fruity notes, spices (cinnamon and clove) and balsamic notes. In the mouth it is concentrated and complex, with firm tannins and velvety. Very powerful, ending with great persistence.

### **Cartuxa Colheita Gift Box**

**Producer:** Eugénio de Almeida Foundation

**Wine Style:** Red

**Grape:** Aragonêz, Alicante Bouschet e Trincadeira

**Alcohol content:** 14,5%

**Size:** 75cl x 6

**Code:** WRE-PTAL387

**Tasting Notes:** Dark Ruby colour. Aroma of great elegance evident fruity notes, spices (cinnamon and clove) and balsamic notes. In the mouth it is concentrated and complex, with firm tannins and velvety. Very powerful, ending with great persistence



## *Pêra-Manca*

*Pêra-Manca is the label the Eugénio de Almeida Foundation reserves for its most exceptional wines. Red wines are produced from Trincadeira and Aragonêz grape varieties. They are full-bodied, complex and elegant, with an aroma of raisin and notes of oak. Given the great quality of tannins and the oak used for aging, the wines have great longevity, needing time to achieve their full potential.*

### **Pêra Manca Red Wine 2014**

**Producer:** Eugénio de Almeida Foundation

**Wine Style:** Red

**Grape:** Aragonêz, Trincadeira

**Alcohol content:** 14%

**Size:** 75cl x 6

**Code:** WRE-PTAL404

**Tasting Notes:** Dark violet color with ruby nuances, ripe aromas, ripe fruits, and essences of vanilla. The tannins are very exuberant and harmonize perfectly the sweet aromas of ripe fruit and the intense floral aromas. Powerful finish, full of freshness. This wine can be stored for more than 10 years in a bottle.



## *Tiago Cabaço*

Naming the project after himself, Tiago Cabaço Wines was created in 2004 by Tiago Cabaço. Since then, he has been marketing his own wines, through which he has been asserting his personality and vision concerning wines and the Alentejo.

Tiago Cabaço has earned the respect and attention of the wine industry, having garnered several national and international awards and distinctions. Seductive and serious, the wine range is modern in style and form, yet profoundly influenced by the Alentejo in character. It is divided between the young and energetic “.com”, the powerful and austere single grape varieties, the “Vinhas Velhas” - old vines which combines the excellence of the terroir and vines with more than 30 years of existence, the sparkling wine, developed for special moments, and the simultaneously vigorous, subtle and fresh “blog” considered by Tiago Cabaço to be the top-end wines.

**With access to some of the oldest and finest vines in the Alentejo, all available in the vicinity of Estremoz, with oenology at the hands of Susana Esteban, one of Portugal’s best oenologists, and having conquered foreign markets, Tiago Cabaço is definitely a star from the new Alentejo.**



### **.com Premium**

**Producer:** Tiago Cabaço Wines  
**Wine Style:** White  
**Grape:** Roupeiro, Antão Vaz, Arinto, Viognier, Verdelho  
**Alcohol content:** 12,5%  
**Size:** 75cl x 6  
**Code:** WWH-PTAL1430  
**Tasting Notes:** A lemon yellow colour. More fruity than floral, with aromatic enthusiasm, fresh and invigorating, it remains more structured and dense, conveying earnestness and volume. Exuberant and stimulating, tense and steady, it ends up vigorous and quite fresh.



### **Vinhas Velhas**

**Producer:** Tiago Cabaço Wines  
**Wine Style:** White  
**Grape:** Roupeiro, Antão Vaz, Arinto, Viognier, Verdelho  
**Alcohol content:** 13,5%  
**Size:** 75cl x 6  
**Code:** WWH-PTAL1432  
**Tasting Notes:** Citrus yellow colour, intense and persuasive aroma, structured but elegant, fresh and mineral with a vigorous and vibrant aftertaste.



### **Blog**

**Producer:** Tiago Cabaço Wines  
**Wine Style:** White  
**Grape:** Traditional grapes and others  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTAL1451  
**Tasting Notes:** Yellow citrus colour, intense and persuasive aroma, structured, but elegant, fresh and mineral with a vigorous, vibrant, unctuous aftertaste and with an enormous persistence.



### **.com Premium**

**Producer:** Tiago Cabaço Wines  
**Wine Style:** Rose  
**Grape:** Touriga Nacional  
**Alcohol content:** 12,5%  
**Size:** 75cl x 6  
**Code:** WRO-PTAL959  
**Tasting Notes:** Light pink, with hints of salmon. Fruity though not excessively, dry, fresh and invigorating. This rosé wine boasts a profoundly culinary sense which livens and highlights the flavour of summer meals.



### **Blog Preto**

**Producer:** Tiago Cabaço Wines  
**Wine Style:** Red  
**Grape:** Alicante Bouschet, Syrah and Touriga Nacional  
**Alcohol content:** 15%  
**Size:** 75cl x 6  
**Code:** WRE-PTAL384  
**Tasting Notes:** A concentrated ruby red colour. It is reviving from the very best first, with good cheer, minerality, the seductive fruit that involves red cherries, red currents and plums, plus discreet floral hints. This is a bold red, but one that is smooth, deeply mineral, intense and elegant, fresh, with a fine, very prolonged aftertaste.



### **Blog Bivarietal**

**Producer:** Tiago Cabaço Wines  
**Wine Style:** Red  
**Grape:** Alicante Bouschet and Syrah  
**Alcohol content:** 15%  
**Size:** 75cl x 3  
**Code:** WRE-PTAL383  
**Tasting Notes:** A very deep, rich red colour. Tense and closed, concentrated and powerful, floral and fruity, its finish has some earthy notes that had to its complexity. Silky and velvety in texture, this is an intense, structured red wine, vigorous but not aggressive, complex and elegant with a fresh finish, and great keeping potential.



### **Blog Alicante Bouschet, Touriga Nacional & Syrah**

**Producer:** Tiago Cabaço Wines  
**Wine Style:** Red  
**Grape:** Touriga Nacional, Syrah, Alicante Bouschet  
**Alcohol content:** 15%  
**Size:** 75cl x 3  
**Code:** WRE-PTAL0446  
**Tasting Notes:** A concentrated ruby red colours. It is receiving from the very first, with good cheer, minerality, the seductive fruit that involves red cherries, red currents and plums, plus discreet floral hints. This is a bold red, but one that is smooth, deeply mineral, intense and elegant, yet fresh, with a fine, very prolonged aftertaste.



### **Alicante Bouschet**

**Producer:** Tiago Cabaço Wines  
**Wine Style:** Red  
**Grape:** Alicante Bouschet  
**Alcohol content:** 15%  
**Size:** 75cl x 6  
**Code:** WRE-PTAL413  
**Tasting Notes:** Compact ruby colour, thin but also powerful tannins. Complex aroma with a rich mixture of ripe red fruit notes. Long and elegant finish.



### **.com Premium 2020**

**Producer:** Tiago Cabaço Wines  
**Wine Style:** Red  
**Grape:** Touriga Nacional, Aragonez, Trincadeira e Alicante Bouschet  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTAL412  
**Tasting Notes:** An intense ruby red colour. Fruity and expressive, with strong hints of plum and black pepper, it is structured and dense, profoundly balanced and reinvigorating, with smooth tannins, while ending up tense and brisk thanks to a reinvigorating freshness.

## *Vinhas Velhas*



*It is from Tiago Cabaço's oldest vines, planted in the Estremoz Region, that we selected the best grapes from traditional Alentejo varieties.*

*The 2018 harvest ran smoothly, with prolonged maturations. The climate was generally moderate throughout the year. All grapes were carefully selected on a sorting table before entering the winery and into stainless steel lagares, where all grapes were foot crushed. This wine fermented 100% in these temperature controlled lagares and then aged in French Oak barrels before final blending and bottling.*

**Wine Style:** Red  
**Grape:** Aragonez, Alicante Bouschet e Trincadeira  
**Alcohol content:** 15%  
**Size:** 75cl x 6  
**Code:** WRE-PTAL415  
**Tasting Notes:** Deep red colour. Complex and perfumed, this wine is structured and fresh, with fine tanins. The finish is well- marked and persistent.



In these lands protected by some of the most beautiful mountains in Portugal, the cultivation of vines has a centuries-old tradition.

The rivers that cross the region, including the one that gives it its name, run between the green of the fields where pine, chestnut and oak trees predominate. The granite and shale dwellings are coloured by the heather and broom vegetation.

Dão is a strongly distinctive wine, standing out for its unquestionable aging capacity and its evolution in the bottle, resulting in noble, elegant wines, with high potential for aging, an excellent combination with food.

In reds, we have Touriga Nacional, a native grape from Dão, which gives us concentrated, fresh, and elegant wines, as only a granite region and surrounded by mountain massifs can provide. We also have Jaen, Alfrocheiro or Tinta Roriz.

In the whites, we have the Encruzado, another emblematic grape variety, which provides great wines for its unusual minerality and aging capacity and evolution in the bottle and which, in batch with Malvasia Fina, Bical, or Cerceal, provides wines of marked elegance.

# DÃO



In the birth place of Touriga Nacional, the finest wines were born. Quality, personality difference, elegance, freshness, and softness. The Dão is all this and more.

Discovering its wines is entering a new world of aromas and flavours that captivate and seduce, and soon become unmistakable and unforgettable.

Dão reds are usually ruby red, with delicate and ripe fruity aromas, in addition to fine tannins, balanced with good acidity and thus have good aging potential. Whites, in turn, usually have medium body and refreshing acidity, being full of character, especially when they have Encruzado in their blend.

Red Dao is ideal to pair with Serra da Estrela Cheese, Red meat, dishes that combine meat with fruit, such as lamb with apricots. Chocolate and desserts with chocolates as a base.

One of the secrets of these whites lies in the Encruzado grape variety, which in that region expresses itself without peer. The other, in the significant improvement in viticulture and enology practices of the last decades, something that is common to the generalized increase in the quality of Portuguese wines.

Dão white wines pairs with seafood, grilled fresh fish, white meats, and as an aperitif.

# DÃO





## *Casa de Santar*

Casa de Santar was founded in 1790 and nowadays is one of the most well-known wineries of the Dão region. More than 100 hectares which 90 hectares are of red varieties.

The largest vineyard section is called Vinha dos Amores, a privileged slope with fortunate soil and sun exposure, where the best Encruzado and Touriga Nacional are located. Some of the most elegant wines of Portugal come from this vast vineyard.

The wine landscape of great historical, cultural and economic relevance: quite well-preserved manors, historical gardens and important religious heritage belong in this extraordinary land.



## Vinha dos Amores

From Alto dos Amores is probably the most extraordinary landscape in the Dão region. Perhaps for this reason, Alto dos Amores has been, since ancient times, the meeting point for couples in love in the village of Santar.

If in other times the magic of these landscapes served to win hearts, today the grapes that grow there are used to win over the most demanding wine lovers. It is the result of the romanticism of this story, that this sparkling wine from Casa de Santar was born.



### Casa de Santar Vinha dos Amores Sparkling Brut Touriga Nacional, 2015

**Producer:** Casa de Santar - Dão Sul

**Wine Style:** Sparkling White

**Grape:** Touriga Nacional

**Alcohol content:** 12.5%

**Size:** 75cl x 3

**Code:** WSP-PTDA4002

**Tasting Notes:** This complex, ripe wine reflects the steely character of Dão whites along with perfumed acidity and rich white fruit flavours. Lime, apples and pears are smoothed by wood aging and given a final burst of freshness. It's ready to drink.

**Pairing:** As an aperitif, not very spicy fish and white meat delicacies, desserts, or in moments of leisure. Consume at 8°C.



### Casa de Santar

**Producer:** Casa de Santar - Dão Sul  
**Wine Style:** White  
**Grape:** Cerceal, Encruzado and Bical  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTDA1548

**Tasting Notes:** This aromatic white wine has an aroma of citrus, tropical and exotic fruit. In the mouth it is fruity, fresh, and harmonious. The fruit notes give it a very rewarding aftertaste.



### Vinha dos Amores Encruzado

**Producer:** Casa de Santar - Dão Sul  
**Wine Style:** White  
**Grape:** Encruzado  
**Alcohol content:** 13.5%  
**Size:** 75cl x 3  
**Code:** WWH-PTDA1558

**Tasting Notes:** Intense citrus color with abundant greenish tones. Aroma dry apricot, exotic woods, roasted cereal, toasted beans and vanilla. In the mouth it is complex, elegant, harmonious and with long persistence.



### Casa de Santar Reserva 2015

**Producer:** Casa de Santar - Dão Sul  
**Wine Style:** Red  
**Grape:** Touriga Nacional, Alfrocheiro, Tinta Roriz  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTDA537

**Tasting Notes:** This wine has a bright ruby colour and intense aromas of wild berries and spices, expressing in the mouth an austere profile, with a velvety finish. Elegance and balance are the signature of our wines.



### Casa de Santar Vinha dos Amores Touriga Nacional

**Producer:** Casa de Santar - Dão Sul  
**Wine Style:** Red  
**Grape:** Touriga Nacional  
**Alcohol content:** 14%  
**Size:** 75cl x 3  
**Code:** WRE-PTDA0554

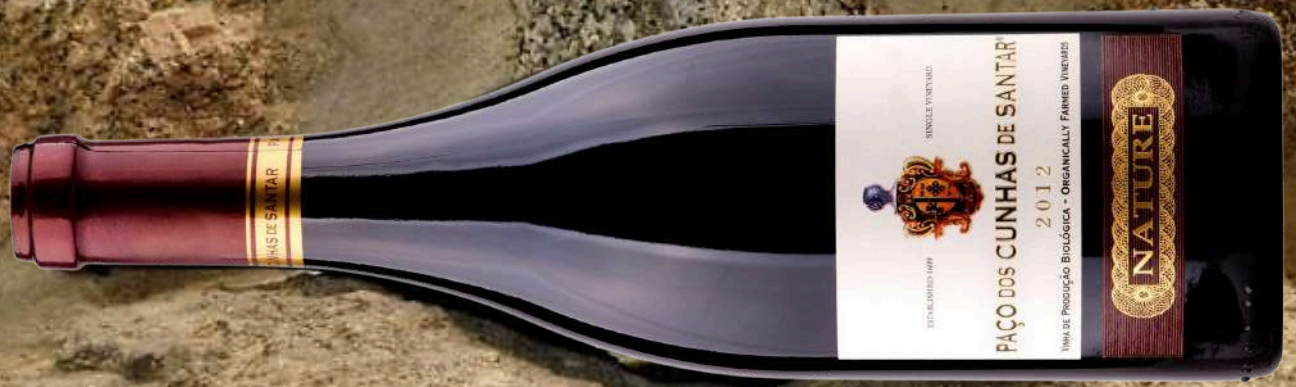
**Tasting Notes:** Of intense garnet color with notorious violaceous tones. Aroma intense and complex, are well-known the fruits of the forest, very mature red fruits and jelly of the same. It also has floral notes and notes of spices. In the mouth it is fruity, soft, well structured and with noticeable final persistence.



### Casa de Santar DOC

**Producer:** Casa de Santar - Dão Sul  
**Wine Style:** Red  
**Grape:** Touriga Nacional, Alfrocheiro, Tinta Roriz  
**Alcohol content:** 13.5%  
**Size:** 75cl x 6  
**Code:** WRE-PTDA535

**Tasting Notes:** Intense ruby colour. Intense aroma in notes of red fruit compote, roasted nuances and light spicy notes. Complex, well structured, elegant, harmonious and very fine tannins.



### Paço dos Cunha de Santar Nature Bio

**Producer:** Casa de Santar - Dão Sul

**Wine Style:** Red

**Grape:** Touriga Nacional, Alfrocheiro and Tinta Roriz

**Alcohol content:** 14%

**Size:** 75cl x 6

**Code:** WRE-PTDA543

**Tasting Notes:** Bright red colour, exuberant aroma of red fruits. It is a fresh wine, very mineral, with a good acidity and great structure of tannins. It has a very long and persistent end-of-mouth.

Wine made entirely from organic vines.

The fermentation took place in stainless steel tanks. Ageing was done in French oak vats for 10 months prior to bottling.

Bright red colour, exuberant aroma of red fruits. It is a fresh wine, very mineral, with a good acidity and great structure of tannins. It has a very long and persistent end-of-mouth.

As expected coming from Dão, the wines are well structured, fragrant and very elegant.



### Maria João "Private Collection" 2008

**Producer:** Casa de Santar - Dão Sul

**Wine Style:** Red

**Grape:** Touriga Nacional, Alfrocheiro, Tinta Roriz, Jean

**Alcohol content:** 14.5%

**Size:** 75cl x 6

**Code:** WRE-PTDA541

**Tasting Notes:** Maria João Red is a grenade colour intense with brownish tones. Complex aroma, chocolate, toasted cocoa, spices, and dried red fruits. Fruity flavor, soft, well-balanced, and distinct persistence. Contains Sulfites.





## *Quinta de Cabriz*

In 1989, in the heart of the Dão wine region, Dão Sul is Born. Inspired in Quinta de Cabriz, a property with a magnificent manor house and a chapel of the XVII century, Dão Sul has become a reference of winemaking in the Dão.

Of the vineyards surrounded by pine trees, the integrated production of grapes gives away wines with balanced acidity and delicate aromas. The vineyards are located between 400 and 700 meters of altitude, in plateaus with schistose and granitic soils that are somewhat superficial.

This soil produces full bodied wines with an enhanced ability to age in the bottle. The continental climate present in the Dão region is composed of very cold and rainy winters and very warm and dry summers.



#### **Cabriz Encruzado Reserva 2019**

**Producer:** Quinta de Cabriz - Dão Sul  
**Wine Style:** White  
**Grape:** 100% Encruzado  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTDA1544  
**Tasting Notes:** Citrine with greenish tones. Intense notes of citrus, lime, lemon, light hazelnuts, and tropical nuances. Fruity, elegant, harmonious and striking freshness which gives a good final, gastronomical



#### **Cabriz Colheita Seleccionada 2020**

**Producer:** Quinta de Cabriz - Dão Sul  
**Wine Style:** White  
**Grape:** Encruzado, Bical, Malvasia-Fina, Cerceal-Branco  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTDA1543  
**Tasting Notes:** Citrine with greenish tones. Intense notes of citrus, lime, lemon, light hazelnuts and tropical nuances. Fruity, elegant, harmonious and striking freshness which gives a good final, gastronomical.



#### **Cabriz Colheita Seleccionada 2020**

**Producer:** Quinta de Cabriz - Dão Sul  
**Wine Style:** Rose  
**Grape:** Touriga-Nacional, Alfrocheiro  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WRO-PTDA1012  
**Tasting Notes:** Intense fresh red fruits, predominantly strawberry, raspberry, blueberry and rose petals. Fruity, notorious mouth volume, soft, crunchy freshness.



#### **Cabriz Colheita Seleccionada 2018**

**Producer:** Quinta de Cabriz - Dão Sul  
**Wine Style:** Red  
**Grape:** Alfrocheiro, Aragonez, Touriga Nacional  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WRE-PTDA532  
**Tasting Notes:** Clear appearance. Intense ruby colour. Fruity aroma, predominantly in fresh red fruits, wild berry jam, light spices and toasted notes. Fruity, soft, silky, lively, elegant and harmonious taste.



#### **Cabriz Reserva 2016**

**Producer:** Quinta de Cabriz - Dão Sul  
**Wine Style:** Red  
**Grape:** Touriga-Nacional, Alfrocheiro, Aragonez  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WRE-PTDA544  
**Tasting Notes:** Intense notes of red fruits jam, dry fruits and toasted notes. Fruity, soft flavour, distinct volume in the mouth and an elegant and persistent finish.



#### **Cabriz Touriga Nacional**

**Producer:** Quinta de Cabriz - Dão Sul  
**Wine Style:** Red  
**Grape:** Touriga-Nacional, Alfrocheiro, Aragonez  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WRE-PTDA533  
**Tasting Notes:** Grenade with distinct violet hints. Floral notes are dominant, but also has red berries and jam nuances. Fruity, soft, well-structured and with a pleasant persistence.





## Quinta da Teixuga

Located in Vilar Seco, municipality of Nelas, in the district of Viseu, Quinta da Teixuga is a 30 hectares property.

In the heart of the Dão Region, it is surrounded by mountain ranges such as Serra da Estrela and Caramulo. This location allows excellent thermal amplitudes for a good ripening of the grapes, so that their slow ripening produces wines with rich aromas and good acidity.

The Dão region thus acquires the long-awaited joviality, with the *Caminhos Cruzados* project being affectionately dubbed "The New Dão", due to its rebirth under a more modern label.



### Colheita White

**Producer:** Caminhos Cruzados  
**Wine Style:** White wine  
**Grape/Blend:** Encruzado, Cerceal-Branco e Malvasia-fina  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTDA1559  
**Tasting Notes:** A wine with great aromatic complexity that combine tertiary aromas of evolution with fresh apple, banana and ripe peach, notes of nuts, tea leaves and vanilla which surge in large volume in taste with an excellent and impacting acidity, characteristic of this grape variety. Pair with blue cheeses and soft cheeses, baked codfish, olives from Freixo de Espada à Cinta.



### Encruzado

**Producer:** Caminhos Cruzados  
**Wine Style:** White wine  
**Grape/Blend:** Encruzado  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WWH-PTDA1561  
**Tasting Notes:** A wine with great aromatic complexity that combine tertiary aromas of evolution with fresh apple, banana and ripe peach, notes of nuts, tea leaves and vanilla which surge in large volume in taste with an excellent and impacting acidity, characteristic of this grape variety. Pair with blue cheeses and soft cheeses, baked codfish, olives from Freixo de Espada à Cinta.



### White Reserve

**Producer:** Caminhos Cruzados  
**Wine Style:** White wine  
**Grape/Blend:** Encruzado, Bical & Verdelho  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WWH-PTDA1560  
**Tasting Notes:** A wine with great aromatic complexity that combine tertiary aromas of evolution with fresh apple, banana and ripe peach, notes of nuts, tea leaves and vanilla which surge in large volume in taste with an excellent and impacting acidity, characteristic of this grape variety.



### Teixuga Encruzado

**Producer:** Caminhos Cruzados  
**Wine Style:** White wine  
**Grape/Blend:** Mostly Encruzado, sprinkled with Vinhas Velhas  
**Alcohol content:** 13,5 %  
**Size:** 75cl x 6  
**Code:** WWH-PTDA1563  
**Tasting Notes:** This wine presents a pale gold colour, with aroma of great intensity, revealing the aromatic complexity due to the particular staging conditions and characteristics of the Encruzado grape variety. Highlight in the nose for the integration of the aromas from the French oak barrels in which this wine was aged. In the mouth, the aroma is intense, voluminous, revealing a bright but well integrated acidity. It has a memorable and persisting ending.



### Colheita Rosé

**Producer:** Caminhos Cruzados  
**Wine Style:** Rosé Wine  
**Grape/Blend:** Touriga Nacional e Alfrocheiro Preto  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WRO-PTDA1013  
**Tasting Notes:** A wine with great aromatic complexity that combine tertiary aromas of evolution with fresh apple, banana and ripe peach, notes of nuts, tea leaves and vanilla which surge in large volume in taste with an excellent and impacting acidity, characteristic of this grape variety. Pair with blue cheeses and soft cheeses, baked codfish, olives from Freixo de Espada à Cinta.

Fish stew, cataplana, cuttlefish and beans stew, oven-baked codfish, oven-baked lamb, salads and cheeses.



### Clandestino

**Producer:** Caminhos Cruzados

**Wine Style:** Red wine

**Grape/Blend:** Merlot & Syrah

**Alcohol content:** 13,5%

**Size:** 75cl x 6

**Code:** WRE-PTDA0558

**Tasting Notes:** The aromatic exuberance of one grape, concedes tones of red and black berries appear integrated by the fineness and crispness of the other with its soft aromas. Hints of black cherry and dark chocolate, pepper and a refreshing minerality. The elegance and harmony are two notable characteristics which evidently surge in taste. Pairs well with baked codfish, grilled octopus, roast beef, pork Alentejo. Serve at a temperature between 14 - 16°C.



### Colheita Red

**Producer:** Caminhos Cruzados

**Wine Style:** Red wine

**Grape/Blend:** Touriga Nacional, Alfrocheiro Preto, Tinta Roriz & Jaen

**Alcohol content:** 13,5 %

**Size:** 75cl x 6

**Code:** WRE-PTDA0555

**Tasting Notes:** Has a great aromatic complexity that combine tertiary aromas of evolution with fresh apple, banana and ripe peach, notes of nuts, tea leaves and vanilla which surge in large volume in taste with an excellent and impacting acidity, characteristic of this grape variety. Pair with blue cheeses and soft cheeses, baked codfish, olives from Freixo de Espada à Cinta.



### Caminhos Cruzados Reserve

**Producer:** Caminhos Cruzados

**Wine Style:** Red wine

**Grape/Blend:** Touriga Nacional & Alfrocheiro Preto

**Alcohol content:** 14 %

**Size:** 75cl x 6

**Code:** WRE-PTDA0556

**Tasting Notes:** This wine results in a combination of tertiary aromas of evolution with fresh apple, banana and ripe peach, notes of nuts, tea leaves and vanilla which surge in large volume in taste with an excellent and impacting acidity, characteristic of this grape variety. Pair with blue cheeses and soft cheeses, baked codfish, olives from Freixo de Espada à Cinta.



### Alfrocheiro

**Producer:** Caminhos Cruzados

**Wine Style:** Red wine

**Grape/Blend:** Alfrocheiro Preto

**Alcohol content:** 13,5 %

**Size:** 75cl x 6

**Code:** WRE-PTDA0557

**Tasting Notes:** The Alfrocheiro Preto grape variety, when made in Dão region, produces wines that are distinguished by the freshness and variety of aromas, complemented by a volume and tannic structure of great harmony and delicacy. Is is a wine with great gastronomic aptitude. Oven-baked codfish, Ham and sausages, oven-baked lamb, "cozido à portuguesa", oven-baked duck, steak with pepper sauce, oxtail stew and "iscas".



## Ferreira Malaquias

Founded by José Ferreira Malaquias in 1896, already by the end of the 19th century he established himself as a successful wine merchant and exporter, with his business of marketing blended wines from the Dão region.

### Red Wine Malaquias Reserve 125 Years

**Producer:** Ferreira Malaquias

**Wine Style:** Red Wine

**Grape / Blend:** Touriga Nacional, Alfrocheiro, Tinta Roriz

**Alcohol content:** 13,5%

**Size:** 75cl x 3

**Code:** WRE-PTDA0559

**Tasting notes:** Ruby Colour. On the nose it is complex and elegant, a noble and distinct bouquet. Soft, with well integrated tannins, balanced and harmonious.



Portugal' s Douro Valley is the oldest demarcated wine region in the world. That means it's not the earliest place wine grapes have been grown, but rather the earliest recognized and documented region to do so.

In terms of its table wines, the Douro is perhaps best known for its dry reds. These are commonly made from the grape variety Touriga Nacional, although many producers blend this grape with others. Including Tinta Roriz (Tempranillo), Touriga Franca and/or Tinta Barroca.

On the white wine front, the most prominent varieties typically include Malvasia Fina, Rabigato, Viosinho, and Gouveio. The soil composition of the Douro Valley also helps in the creation of exciting wines. It's rocky, mostly comprised of schist.

This kind of terroir forces the vines to struggle through the rock for their nutrients. Compounding the demand on the vine, the dry climate and sunlight of the Douro during the growing season also heats up the schist, punishing the vine roots. While all of this may sound painful, these beat-up vines end up producing remarkably intense and complex wines.

## FOOD & WINE PAIRING

# DOURO



Mature reds are lovely with certain types of Portuguese cheese, such as the locally produced goat cheese called Queijo de Cabra.

For the younger, fruitier Douro reds, enjoy them with the Northern dish cabrito assado ou grelhado (roasted or grilled kid goat).

Veal chops and stewed rabbit- normally prepared with red wine are also common and a great pairing with young reds and even some types of salt cod dishes.

One of the lesser-known styles of wines of the region, Douro whites tend to be drier, smoother and richer than the coastal white wines of the south, trading light citrus notes for abundant floral and mineral ones.

Fuller-bodied age-worthy whites usually spend some time in oak, taking on a golden colour with rich tropical fruit flavours. Young Douro whites are great with grilled fish dishes. Shellfish also pairs well, such as crab, mussels and clams.

Mature Douro whites are nice with light bacalhau (salted cod) dishes, such boiled salted cod with chickpeas or roasted salted cod as well as chicken and rabbit dishes paired with white sauces.

# DOURO





## CARM

CARM's vineyards are exclusively located in the rugged, remote Douro superior—the upper part of the Douro nearest to the Spanish border. It's warm and dry here compared with the rest of the Douro, and the wildness of the terrain is frequently captured in the personality of the vines.

The range has recently undergone a bit of a makeover and the bottles now look very stylish. A recent addition has been a wine with no added sulfur dioxide, and it's a brave, distinctive Touriga Nacional with a refined personality.

**Carm Reserva 2019**



**Producer:** Casa Agrícola Roboredo  
 Madeira  
**Wine Style:** White  
**Grape:** Códega de Larinho, Rabigato, Viosinho  
**Alcohol content:** 12,5%  
**Size:** 75cl x 6  
**Code:** WWH-PTDO1579  
**Tasting Notes:** Very fresh and complex wine with citrus fruit and grapefruit in harmony with slight floral nuances and strong mineral notes characteristic of the terroirs. The wines obtained great complexity, vanilla, and toasty notes from the barrel aging. The freshness and mouth-fill are surprising, and the wine has a very long, fresh, mineral finish.

**Carm White**



**Producer:** Casa Agrícola Roboredo  
 Madeira  
**Wine Style:** White  
**Grape:** Códega de Larinho, Rabigato, Viosinho  
**Alcohol content:** 12,5%  
**Size:** 75cl x 6  
**Code:** WWH-PTDO1577  
**Tasting Notes:** Very fresh wine with citrus fruit in harmony with slight floral nuances and strong mineral notes. The mouth-fill is surprising for this type of wine and it displays a fresh and long finish.

**Carm Reserva 2020**



**Producer:** Casa Agrícola Roboredo  
 Madeira  
**Wine Style:** Rose  
**Grape:** Tinta Roriz, Touriga Franca, Touriga Nacional  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WRO-PTDO1035  
**Tasting Notes:** Bright pink color. Complex aroma of red berries (strawberries and raspberries). The nose is fresh and floral, elegant and with some vegetable notes very typical of the Touriga Nacional. The finish is smooth and fresh.

**Carm Reserva 2018**



**Producer:** Casa Agrícola Roboredo  
 Madeira  
**Wine Style:** Red  
**Grape:** Tinta Roriz, Touriga Franca, Touriga Nacional  
**Alcohol content:** 14,5%  
**Size:** 75cl x 6  
**Code:** WRE-PTDO593  
**Tasting Notes:** Ruby colour. On the nose, fresh and elegant with notes of berries and black cherries, being the aroma complexed with the timber discrete notes of wood. The palate is warm, showing firm tannins and smooth texture of lingering.

**Carm Red**



**Producer:** Casa Agrícola Roboredo  
 Madeira  
**Wine Style:** Red  
**Grape:** Tinta Roriz, Touriga Franca, Touriga Nacional  
**Alcohol content:** 13,5%  
**Size:** 75cl x 6  
**Code:** WRE-PTDO590  
**Tasting Notes:** The nose is very fresh and elegant with notes of berries and black cherries in balance with seductive nuances of "liquorice", and the aroma complexed by discrete wood notes. The palate is warm, denoting firm tannins smooth texture and long finish.

**Carm CM 2017**



**Producer:** Casa Agrícola Roboredo  
 Madeira  
**Wine Style:** Red  
**Grape:** Tinta Roriz, Touriga Franca, Touriga Nacional  
**Alcohol content:** 14,5%  
**Size:** 75cl x 6  
**Code:** WRE-PTDO591  
**Tasting Notes:** Very fresh nose with a predominance of wild black fruit. Balance between seductive nuances of licorice and a complex aroma with notes of wood. Hot and concentrated, with firm tannins and a smooth texture.





Presente.  
Para si e para os seus.



## *CARM Grande Reserva*

*This wine's nose is very fresh and intense, with notes of wild black fruits and black cherries balanced with seductive hints of licorice.*

*The aromas are made more complex due to subtle notes of vanilla from the wood. In the mouth, the wine is fabulously concentrated and has firm tannins and a smooth texture.*

*The very persistent finish strongly displays the intensity of the wines of the Douro Superior. This wine matches with meats, cheeses and Mediterranean cuisine.*



### **Carm Grande Reserva 2017**

**Producer:** Casa Agrícola Roboredo Madeira

**Wine Style:** Red

**Grape:** Tinta Roriz, Touriga Franca, Touriga Nacional

**Alcohol content:** 14,5%

**Size:** 75cl x 6

**Code:** WRE-PTDO592

CARM



## *Quinta da Pacheca*

Quinta da Pacheca, one of the best-known estates in the Douro region, was also one of the first properties to bottle wine under its own label. It is first mentioned in a document dated April 1738, where it is referred to as “Pacheca’s”, because it was the property of D. Mariana Pacheco Pereira.

But it was only in 1903, when Dom José Freire de Serpa Pimentel decided to develop his interest in enology, that he bought the estate and began to seriously dedicate himself to the risky business of winemaking. Today with around 75 hectares of own vineyards planted in the Humanity World Heritage, classified by UNESCO in 2001, Quinta da Pacheca has always been focused in the production of quality Douro DOC and Port wines and was one of the first in the region to bottle DOC wines under its own brand.

It was in 1977 that the commercialization of DOC wines with the brands of Quinta da Pacheca and Quinta de Vale Abraão started, which vineyards still belongs to Quinta da Pacheca today.



### Pacheca Superior White

**Producer:** Quinta da Pacheca  
**Wine Style:** White  
**Grape:** Gouveio, Viosinho, Fernão Pires Nacional  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTDO1587  
**Tasting Notes:** Very fresh nose with a predominance of wild black fruit . Balance between seductive nuances of licorice and a complex aroma with notes of wood . Hot and concentrated, with firm tannins and a smooth texture.



### Pacheca Colheita White

**Producer:** Quinta da Pacheca  
**Wine Style:** White  
**Grape:** Cerceal, Malvasia Fina, Gouveio, Moscatel Galego Branco and Viosinho  
**Alcohol content:** 12.5%  
**Size:** 75cl x 6  
**Code:** WWH-PTDO1591  
**Tasting Notes:** Pacheca white is a dry wine showing floral aromas and a fruity, refreshing flavour.



### Pacheca Reserva White 2019

**Producer:** Quinta da Pacheca  
**Wine Style:** White  
**Grape:** Arinto, Viosinho, Rabigato, Côdega de Larinho  
**Alcohol content:** 13.5%  
**Size:** 75clx6  
**Code:** WWH-PTDO1604  
**Tasting Notes:** Citric and vegetable aroma. In the mouth it is very pure and cristaline. Light, perfect acidity and a very focused end of mouth.



### Pacheca Grande Reserva 2019

**Producer:** Quinta da Pacheca  
**Wine Style:** White  
**Grape:** Viosinho e Rabigato  
**Alcohol content:** 13%  
**Size:** 75clx6  
**Code:** WWH-PTDO1603  
**Tasting Notes:** complex white wine, markedly citric and mineral from the Douro region. It displays subtle notes of tropical fruits, citrus fragrances, notes of chamomile tea and balsamic notes. It is unctuous, mineral and with extraordinary acidity.



### Dezoito by Maniche 2019

**Producer:** Quinta da Pacheca  
**Wine Style:** White  
**Grape:** Gouveio, Viosinho, Fernão Pires Nacional  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTDO1605  
**Tasting Notes:** Maniche White is a wine with a delicate aroma, with notes of pineapple and lychee, with well integrated notes of toasted wood. In the mouth it is very balanced with a very present acidity, which gives it minerality, medium body and a long and persistent finish.



### Pacheca Colheita Rosé

**Producer:** Quinta da Pacheca  
**Wine Style:** Rose  
**Grape:** Gouveio, Viosinho, Fernão Pires Nacional  
**Alcohol content:** 12.5%  
**Size:** 75cl x 6  
**Code:** WRO-PTDO1022  
**Tasting Notes:** It has aromas typical of rosé, and what stands out most is the aroma of berries, characteristic of Touriga Nacional. Taste of red fruits with very cool end.



### Pacheca Red Reserva 2018

**Producer:** Quinta da Pacheca  
**Wine Style:** Red  
**Grape:** Touriga Franca, Tinta Roriz, Touriga Nacional  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTDO0646  
**Tasting Notes:** It shows a nose where fruit stands out, notes of plums and a touch of coffee and dark chocolate. The wood is perfectly integrated. In the mouth is a rich and powerful wine with round and velvety tannins followed by great freshness and persistence. A ready- to-drink wine with great aging potential.



### Dezoito by Maniche 2018

**Producer:** Quinta da Pacheca  
**Wine Style:** Red  
**Grape:** Touriga Franca, Tinta Roriz and Touriga Nacional  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTDO0645  
**Tasting Notes:** Intense young ruby colour. It is very fruity in the aroma, with evident notes of blackberries and plums, balanced with notes of chocolate from the barrel. Shows balance in the mouth, with tannins and long and persistent finish.  
**Gastronomy:** Perfect paring with grilled or roasted red meats.



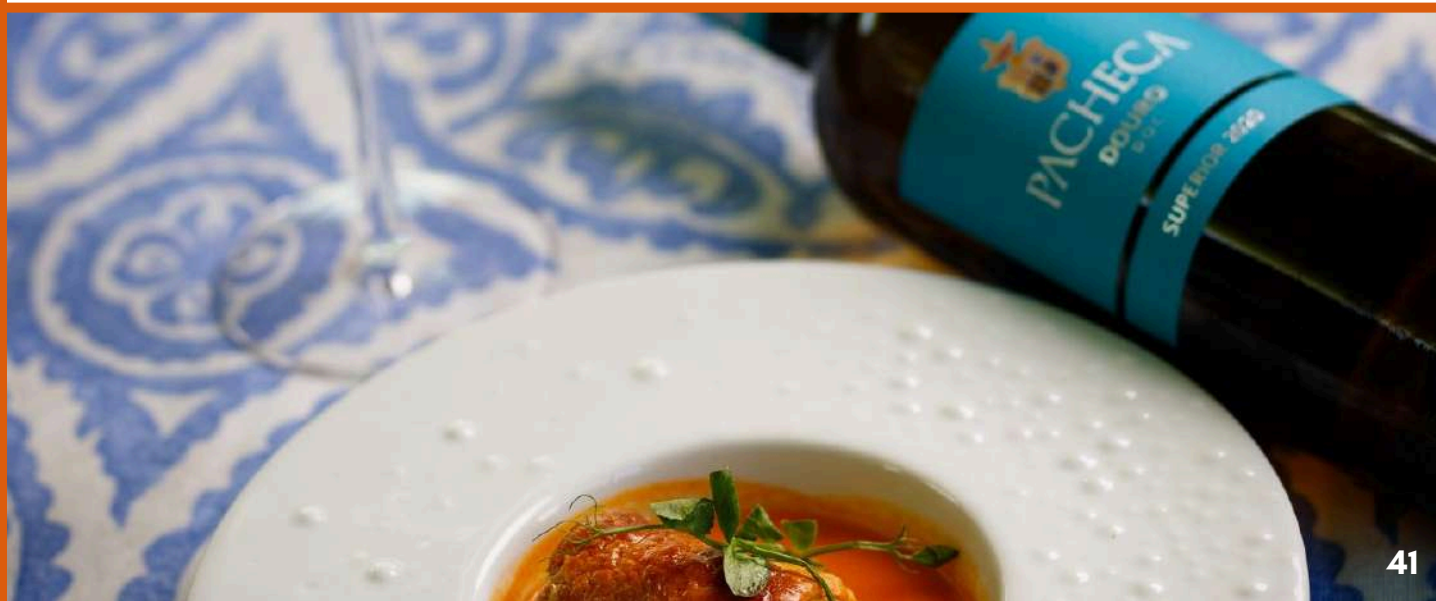
### Pacheca Red Colheita

**Producer:** Quinta da Pacheca  
**Wine Style:** Red  
**Grape:** Touriga Nacional, Tinta Roriz, Touriga Franca, Tinta Barroca  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WRE-PTDO601  
**Tasting Notes:** It features an intense red color and a nose rich in floral notes, black fruit and delicate hints of spice followed by a hint of chocolate and some barrels, a wine in the mouth is dense, structured and complex, where the tannins are revealed and polished palate denotes ripe red fruit and nuances evident spice, the aftertaste has a nice length and a persistence medium / high.



### Pacheca Grand Reserva Touriga Nacional 2018

**Producer:** Quinta da Pacheca  
**Wine Style:** Red  
**Grape:** Touriga Nacional  
**Alcohol content:** 14%  
**Size:** 75cl x 3  
**Code:** WRE-PTDO603  
**Tasting Notes:** Pacheca Touriga Nacional is an elegant wine with good aromatic intensity, notes of bergamot and violet with well integrated wood. It reveals good structure in the mouth, rounded tannins, freshness, and a long and persistent finish.





### Pacheca Red Superior

**Producer:** Quinta da Pacheca  
**Wine Style:** Red  
**Grape:** Touriga Nacional, Tinta Roriz, Touriga Franca, Tinta Barroca  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTDO605  
**Tasting Notes:** it is very concentrated, with intense mature red fruit aroma, hints of violets and cocoa. This wine has a great structure, full bodied, matured round tannins, with a long persistent finished.



### Pacheca Reserva Vinhas Velhas 2018

**Producer:** Quinta da Pacheca  
**Wine Style:** Red  
**Grape:** Touriga Franca, Tinta Roriz, Touriga Nacional, Tinto Cão, Tinta Amarela, Sousão  
**Alcohol content:** 14%  
**Size:** 75cl x 3  
**Code:** WRE-PTDO604  
**Tasting Notes:** It shows a complex aroma, with fruit and the oak very well integrated and revealing spicy nuances. Intense and deep on the palate. The firm tannic structure gives great balance to the wine with a long and a gourmand finish.



### Pacheca Touriga Francesa Grande Reserva 2018

**Producer:** Quinta da Pacheca  
**Wine Style:** Red  
**Grape:** Touriga Franca  
**Alcohol content:** 14%  
**Size:** 75cl x 3  
**Code:** WRE-PTDO0644  
**Tasting Notes:** Rich and structured wine with notes of black fruit but, at the same time, very fresh.



### Pacheca Vale de Abraao 2017

**Producer:** Quinta da Pacheca  
**Wine Style:** Red  
**Grape:** Touriga Franca, Touriga Nacional  
**Alcohol content:** 14%  
**Size:** 75cl x 3  
**Code:** WRE-PTDO608  
**Tasting Notes:** It is a wine of deep violet color. In the aroma it is very fruity, with evident notes of ripe black fruit, like blueberry and blackcurrant, being at the same time fresh with floral notes. In the mouth it is concentrated, fat, with tannins present, chocolate notes and implied freshness. Long and very persistent.



### Reserva Lagar N1

**Producer:** Quinta da Pacheca  
**Wine Style:** Red Wine  
**Grape/Blend:** Touriga Franca and Touriga Nacional  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTDO0647  
**Tasting Notes:** Presents a deep ruby colour. In the aroma it is very fruity with salient notes of ripe black fruit, such as blackberries and plums, accompanied with notes of chocolate from the barrel. It is very complex in the mouth with an acidity that gives it freshness, marked rounded tannins and a long and persistent finish.



#### **Pinot Noir Sparkling White**

**Producer:** Quinta da Pacheca

**Wine Style:** Sparkling White

**Grape/Blend:** Pinot Noir

**Alcohol content:** 13%

**Size:** 75cl x 6

**Code:** WSP-PTDO1265

**Tasting Notes:** Light pink in colour. Elegant in the profile. Fresh cherry, with many mineral notes. Fresh mouth with crispy acidity.



#### **Touriga Nacional Sparkling Rosé / Magnum**

**Producer:** Quinta da Pacheca

**Wine Style:** Sparkling Rosé

**Grape/Blend:** Touriga Nacional

**Alcohol content:** 13,5%

**Size:** 75cl x 6

**Code:** WRO-PTDO1024 / WRO-PTDO1023

**Tasting Notes:** It is a very aromatic wine, with notes of cherry and very floral notes accompanied by a toast given by the wood. In the mouth is a fleshy wine, with good acidity, which gives it freshness, but at the same time very complex, very persistent.

*Enjoy a true combination of Douro's traditional  
flavours, with Pacheca wine.*





## *Alves de Sousa*

Domingos Alves de Sousa was one of the pioneers of wines from the Douro being one of the first to abandon the urban comfort of Oporto city and return to the Douro.

Domingos Alves de Sousa became one of the front runners in the rise of Douro wines, with the production of its acclaimed Quinta da Gaivosa. From an estate historically dedicated to Port wine - both white and red - Domingos Alves de Sousa produces wine with a smooth and elegant profile, which is balanced and a genuine representation of the character of the Douro valley.

A walk through the Gaivosa vineyards is enough to explain the complexity and finesse of its wines - with its differences in altitude, dramatic sceneries, diversity of grape varieties and environments, traditional vineyards mixed with restructured ones, levels, and vertical vineyards, well nurtured vines and plenty of old vines maintained with extreme care.





### Abandonado

**Producer:** Alves de Sousa  
**Wine Style:** Red  
**Grape:** Tinta Amarela, Touriga Franca, Touriga Nacional and Sousão  
**Alcohol content:** 14.5%  
**Size:** 75cl x 6  
**Code:** WRE-PTDO581

**Tasting Notes:** it is a rich, fragrant and complex red, with sumptuous notes of dark plums, wild strawberry and a subtle yet distinctive hint of eucalyptus. Always at the peak of ripeness, it never falls into jamminess and is kept perfectly in balance by velvet-textured tannins, cool acidity and schist-derived mineral tension.



### Gaivosa Primeiros Anos

**Producer:** Alves de Sousa  
**Wine Style:** Red  
**Grape:** Tinta Amarela, Touriga Franca, Touriga Nacional and Sousão  
**Alcohol content:** 14.5%  
**Size:** 75cl x 6  
**Code:** WRE-PTDO595

**Tasting Notes:** dark forest fruit, blackberry compote and violet scents on the nose, which are mirrored on the palate. Forward, expressive and generous, with longlingering, silky fruit and assertive tannins.



### Quinta da Gaivosa Vinha de Lordelo

**Producer:** Alves de Sousa  
**Wine Style:** Red  
**Grape:** Sousão, Tinta Amarela, Touriga Nacional  
**Alcohol content:** 14.5%  
**Size:** 75cl x 6  
**Code:** WRE-PTDO619

**Tasting Notes:** Deep ruby colour. Notes of violet, eucalyptus, varnish and black 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.



### Quinta da Gaivosa

**Producer:** Alves de Sousa  
**Wine Style:** Red  
**Grape:** Tinta Roriz, Touriga Franca, Tinto Cão, Touriga Nacional  
**Alcohol content:** 14.5%  
**Size:** 75cl x 6  
**Code:** WRE-PTDO611

**Tasting Notes:** Ruby accented color. Intense aroma of red fruits with soft nuances of spices given by wood. Elegant structure with excellent tannins. Long and fruity finish.



### Memórias Alves de Sousa Magnum

**Producer:** Alves de Sousa  
**Wine Style:** Red  
**Grape:** Old Vines  
**Alcohol content:** 14.5%  
**Size:** 1.5l x 1  
**Code:** WRE-PTDO599

**Wine Making:** Blend from the best harvests of the 2000s (2003, 2004, 2005, 2007, 2008 and 2009). Grapes from the vineyards of Gaivosa, Abandonado, Lordelo, Vale da Raposa, Caldas and Oliveirinha. Age of vines between 60 and 100 years.

**Tasting Notes:** deep colour. Notes of black plums, cinnamon, eucalyptus leaf, violets and varnish. The particularity of combining various crops results in a unique joint expression of youth notes alongside hints of maturity. Deep, complex, but always with great freshness and elegance. Engaging mouth, silky, spicy but still full of fruit. Surrounding dense but with a remarkable harmony and balance.



**Quinta da Oliveirinha Grande Reserva 2016**

**Producer:** Alves de Sousa

**Wine Style:** Red

**Grape:** Sousão, Tinta Amarela, Touriga Nacional

**Alcohol content:** 15%

**Size:** 75cl x 3

**Code:** WRE-PTDO0637

**Tasting Notes:** Deep ruby colour. Notes of violet, eucalyptus, varnish and black 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.



**Vale da Raposa Sousão 2017**

**Producer:** Alves de Sousa

**Wine Style:** Red

**Grape:** Sousão

**Alcohol content:** 14,5%

**Size:** 75cl x 6

**Code:** WRE-PTDO0638

**Tasting Notes:** Deep ruby color. Notes of eucalyptus, ripe blackberries, black plums and light tar. Fresh mouth, with solid and robust structure, but always with balance and harmony. Vigorous but well-integrated tannins.



## *Lua Cheia*

To recount the story of Lua Cheia it is important to analyze the personalities of Manuel Dias, the businessman, and Francisco Baptista, the winemaker. Everything started in reverse. Initially, it started with the market products, then the wine, the wine cellars, and finally the grapes. And that was how the Lua Cheia em Vinhas Velhas was created.

Now renamed Lua Cheia it joined winemaker Francisco Baptista with the business entrepreneur Manuel Dias in 2009. It led them on a path through various regions of Portugal.

Lua Cheia is a result of the passion to display the individuality and character that the creators of this project, have had with the Douro region for more than two decades. Lua Cheia wants to show the world what is best produced in Portugal. The passion for the wines began in the Douro but was divided later by other regions.

### Lua Cheia em Vinhas Velhas 2019



**Producer:** Wine & Winemakers  
**Wine Style:** White  
**Grape:** Old Vines  
**Alcohol content:** 12,5%  
**Size:** 75cl x 6  
**Code:** WWH-PTDO1583  
**Tasting Notes:** Citrus Colour. Aromatic intensity, dominated by minerality with notes of high-quality wood. Well-balanced, intense and fresh. Long finish.

### Vinhas Velhas Rosé



**Producer:** Lua Cheia  
**Wine Style:** Rosé wine  
**Grape/Blend:** Vinhas Velhas  
**Alcohol content:** 13,5%  
**Size:** 75cl x 6  
**Code:** WRO-PTDO1038  
**Tasting Notes:** Excellent aromatic intensity, where raspberry and violet dominate. In the mouth it is young, fresh and very balanced. The finish is persistent. It accompanies seafood dishes, oriental cuisine, white meats and pasta.

### Vinhas Velhas Red



**Producer:** Wine & Winemakers  
**Wine Style:** Red  
**Grape:** Old Vines  
**Alcohol content:** 12,5%  
**Size:** 75cl x 6  
**Code:** WRE-PTDO596  
**Tasting Notes:** Deep garnet colour. Very aromatic with notes of blueberries and blackberries Full-bodied and concentrated but very fresh with ripe and round tannins. As on the nose, very scented with the same notes of blueberries and blackberries. Very long lingering finish.

### Vinhas Velhas Special Reserve Red



**Producer:** Lua Cheia  
**Wine Style:** Red wine  
**Grape/Blend:** Vinhas Velhas  
**Alcohol content:** 12%  
**Size:** 75cl x 6  
**Code:** WRE-PTDO0649  
**Tasting Notes:** Deep red with hints of purple. Very intense and powerful yet elegant aromas, dominated by notes of bergamot oil, and balanced out with aromas of wild forest berries (Blueberry and mulberry) with well-integrated high quality oak. Elegant and voluptuous, yet fresh and well-balanced with notes of wild forest berries. Long finish. Ideal with grilled meats or stews, hard cheeses.



Lua Cheia

# Andreza



## Andreza Reserve White

**Producer:** Andreza  
**Wine Style:** White wine  
**Grape/Blend:** Viosinho, Verdelho  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTDO1606  
**Tasting Notes:** Lemon yellow core. Pronounced aromatic intensity. Very complex as well as mineral. Very powerful but at the same time, very elegant. Well balanced acidity. Long and lingering finish. Pairs well with fish, shellfish, white meat and soft chesses.



## Andreza Grand Reserve Red

**Producer:** Andreza  
**Wine Style:** Red wine  
**Grape/Blend:** Touriga Nacional, Touriga Franca, Sousão  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTDO0650  
**Tasting Notes:** Deep ruby red core with hints of purple/blue flecks. Very intense and powerful yet elegant aromas, dominated by notes of bergamot oil from Touriga Nacional, and balanced out with aromas of wild forest berries (blueberry and mulberry) with well-integrated high quality oak. Extremely elegant and voluptuous. Pairs well with grilled meats or stews, hard cheeses.



## Andreza Altitude

**Producer:** Andreza  
**Wine Style:** Red wine  
**Grape/Blend:** Touriga Nacional, Touriga Franca  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTDO0651  
**Tasting Notes:** Garnet red core. On the nose, Touriga Nacional gives us the floral component with aromas of bergamot and basil, while Touriga Franca is expressed in flavours like blueberry and blackberry. Very elegant and structured. Long finish with lingering notes of ripe fruit. Pairs well with Mediterranean cuisine, pasta, and mild soft cheese.



## Andreza Reserve Red

**Producer:** Andreza  
**Wine Style:** Red wine  
**Grape/Blend:** Touriga Nacional, Touriga Franca, Tinta Roriz (Aragonez)  
**Alcohol content:** 13,5 %  
**Size:** 75cl x 6  
**Code:** WRE-PTDO0648  
**Tasting Notes:** Ruby red core. Very concentrated and complex aroma, ripe fruit with notes of vanilla due to oak barrel ageing. Very elegant and structured. Long finish with lingering notes of ripe fruit. Pairs well with Mediterranean cuisine, pasta and mild soft cheese.



## *Caves Santa Marta*

Caves Santa Marta, a company with a history of five decades, is located in the municipality of Santa Marta de Penaguião, right in the heart of the Douro. 250 years ago, this area was one of the first to have an official wine qualification.

Around 1959, a number of farmers could no longer agree with the quality of the regional wine growing and saw it as the best way to ensure improved quality by uniting in a cooperative, Adega Cooperativa de Santa Marta.

This was awarded in 1998 when Santa Marta was the first cooperative to produce a vintage port and in 2001 Santa Marta was named the best cooperative in the country. Even today, quality comes first at Caves Santa Marta, resulting in a beautiful series of accessible port wines, varying from ruby to vintage.



**Caves Santa Marta DOC White**

**Producer:** Caves Santa Marta  
**Wine Style:** White  
**Grape:** Fernão Pires, Malvasia Fina, Viosinho  
**Alcohol content:** 12%  
**Size:** 75cl x 6  
**Code:** WWH-PTDO1602  
**Tasting Notes:** Citrus color, fruity aroma and a complex and persistent taste.



**Caves Santa Marta DOC Rosé**

**Producer:** Caves Santa Marta  
**Wine Style:** Rose  
**Grape:** Touriga Franca  
**Alcohol content:** 12.5%  
**Size:** 75cl x 6  
**Code:** WRO-PTDO1037  
**Tasting Notes:** Aroma of red fruits, especially strawberry, with a balanced aroma of fruits. Balanced and fresh.



**Caves Santa Marta Touriga Nacional DOC**

**Producer:** Caves Santa Marta  
**Wine Style:** Red  
**Grape:** Touriga Nacional  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTDO0642  
**Tasting Notes:** Reception with sorting, fermentation, skin maceration with destemming in a wine press. Bottle Stage. Notes of country ambiances wrapped in ripe fruit.



**Caves Santa Marta DOC Red**

**Producer:** Caves Santa Marta  
**Wine Style:** Red  
**Grape:** Tinta Roriz, Touriga Barroca, Touriga Nacional  
**Alcohol content:** 12,5%  
**Size:** 75cl x 6  
**Code:** WRE-PTDO0640  
**Tasting Notes:** Ruby colour. Fruity aroma, persistent taste and an overall harmonious wine.



**Caves de Santa Marta Bag in Box DOC**

**Producer:** Caves Santa Marta  
**Wine Style:** Red  
**Grape:** Tinta Roriz, Touriga Franca, Tinta Barroca  
**Alcohol content:** 12,5%  
**Size:** 3x1  
**Code:** WRE-PTDO0639  
**Tasting Notes:** Ruby colour. Fruity aroma, persistent taste and an overall harmonious wine.



**Caves de Santa Marta Reserva DOC 2019**

**Producer:** Caves Santa Marta  
**Wine Style:** Red  
**Grape:** Touriga Nacional  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTDO0641  
**Tasting Notes:** Reception with sorting, fermentation, skin maceration with destemming in a wine press. Bottle Stage. Notes of country ambiances wrapped in ripe fruit.

## Caves Santa Marta



### Conde de Guião 2018

**Producer:** Caves Santa Marta

**Wine Style:** Red

**Grape/Blend:** Tinta Roriz, Touriga Franca and Touriga Nacional Franca, Touriga Nacional

**Alcohol content:** 12,5%

**Size:** 75cl x 6

**Code:** WRE-PTDO0643

**Tasting Notes:** Ruby colour, is a wine produced only in years of exceptional quality and in limited quantities.

On the nose, it is ripe with intense notes of blackberries and raspberries, barrel aromas, and smooth vanilla nuances, in a perfect connection where the fruity character stands out. In the mouth, it is simultaneously warm, intense, well structured, with a harmonious and elegant finish. goes with red meat and cheese dishes.

### Conde de Guião 2020

**Producer:** Caves Santa Marta

**Wine Style:** White

**Grape/Blend:** Fernão Pires, Viosinho

**Alcohol content:** 12,5%

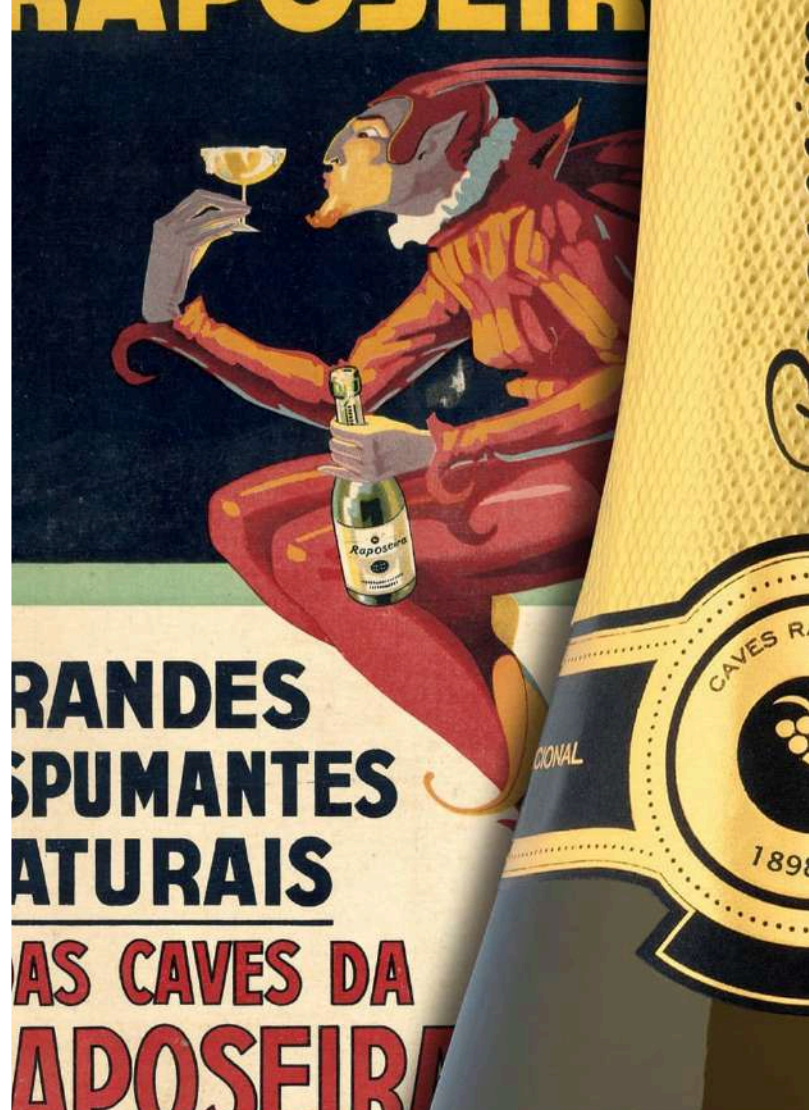
**Size:** 75cl x 6

**Code:** WRE-PTDO0643

**Tasting Notes:** Discreet and citrus-like aroma with undertones of orange, with a delicious aromatic profile. To be dished up with fish and shellfish.







## *Caves Raposeira*

The prestige of wines from the Lamego region dates back to the 16th century and this was left in no doubt by the production of the sparkling wines of Raposeira, a company founded over 120 years ago.

Lamego, a land of great parchments which has a firm place in the history of Portugal, was thus the motherland of this nectar which it borrowed from the original champagne grape varieties and its raw material, but which asserted itself as a wholly national product.

The second fermentation is carried out in the bottle according to the traditional champagne method or classical method. Hence, the wine and the natural ferments develop a careful process of evolution in which the humidity, light and temperature conditions are vital.

### Sparkling Super Reserve Brut



**Producer:** Caves Raposeira  
**Wine Style:** Sparkling White  
**Grape/Blend:** Malvasia Fina & Cerceal  
**Alcohol content:** 12,5%  
**Size:** 75cl x 3  
**Code:** WSP-PTDO1254  
**Tasting Notes:** A sparkling wine of choice, with a light straw colour and a very harmonious fruity aroma, intense and ripe that gives it a fresh and unique taste. Ideal to accompany roasted meat dishes, it is an excellent option for a lively dinner among friends.

### Sparkling Reserve Sweet



**Producer:** Caves Raposeira  
**Wine Style:** Sparkling White  
**Grape/Blend:** Malvasia Fina, Cerceal & Gouveio Real  
**Alcohol content:** 12,5%  
**Size:** 75cl x 3  
**Code:** WSP-PTDO1252  
**Tasting Notes:** Straw coloured with an aroma of boiled fruits and a smooth, fresh palate, it is the ideal accompaniment to cakes and sweets.

### Sparkling White Reserve Semi Dry



**Producer:** Caves Raposeira  
**Wine Style:** Sparkling White  
**Grape/Blend:** Malvasia Fina, Cerceal & Gouveio Real  
**Alcohol content:** 12,5%  
**Size:** 75cl x 3  
**Code:** WSP-PTDO1253  
**Tasting Notes:** Straw coloured with an aroma of boiled fruits and a smooth, fresh palate, it is the ideal accompaniment to desserts and sweets.

### Sparkling White Old Reserve Brut



**Producer:** Caves Raposeira  
**Wine Style:** Sparkling White  
**Grape/Blend:** Chardonnay & Cerceal  
**Alcohol content:** 13,5 %  
**Size:** 75cl x 3  
**Code:** WSP-PTDO1251  
**Tasting Notes:** A top of the range wine. This citrine coloured sparkling wine endowed with an aroma of mature fruits has a fruity, smooth and persistent palate. Produced with all the refinement demanded by its quality, this sparkling wine is the ideal choice for any occasion.

This is a small, remote, mountainous region in the north of Beiras, bordering on the Douro to the north, and the Dão region to the south.

Vines were first planted in what is now DOC Távora-Varosa by Cistercian monks, who built monasteries and churches amongst the vines. Hence the name of this new Vinho Regional (covering precisely the same area as the DOC): Terras de Cister (Cistercian Country).

The region is to be found up and over the mountains to the south of the Douro, at the southern foot of the Serra da Nave, between the Paiva and Távora rivers.

It's a remote and beautiful place, barely skirted by the new road running south from Vila Real in the Douro to Viseu in the Dão.

Winters here are cold and wet, summers hot and dry, but this is a high country, with vines at an average altitude of 550 metres above sea level on granite and schist soils. It is far harder to ripen grapes than in the nearby Douro and Dão regions. High and therefore cool at night, the grapes retain acidity and bright fruit.

Half the grapes in the older vineyards are Malvasia Fina, but for a century or more Távora-Varosa has also had significant plantings of Chardonnay and Pinot Noir (two of the major grapes of the Champagne region of France) and more are being planted.

# TÁVORA VAROSA



DOC Tavorá e Varosa is considered one of the best sparkling wine regions in the world.

The influences of the predominant cold of this region are perfect for the cultivation of grapes for the production of sparkling wines.

The authorized white varieties are Malvasia Fina, Chardonnay, Pinot Branco, Cerceal, Gouveio, Bical, Fernão Pires and Aragonez, Tinta Barroca, Touriga Franca, Touriga Nacional.

The sparkling wines of Távora-Varosa are aromatic, with a fine and constant perlage.

In the mouth, they are fresh and very fruity. Sparkling wines from Távora-Varosa can be white, rosé, and red.

The sparkling wines of Távora-Varosa are options to pair meals in great harmony. Because they have high acidity and are light and fruity, the wines combine with a large number of recipes. From cold starters to more greasy dishes and desserts.

Brut can pair with a cheese board, canapés, salads with seafood and risottos. For more structured dishes that take meat in their composition, such as carpaccio, charcuterie, and roast suckling pig, select a Blanc du Noir or a Rosé.

For dessert, the option is a demi-sec or sweet, as the drink must have a degree of sweetness equal to or greater than the dish.

## FOOD & WINE PAIRING

# TÁVORA VAROSA





## *Cooperativa de Távora*

The Távora CRL Agricultural Cooperative is located in the "Távora - Varosa" Region, located between the Douro and Dão regions.

Given its unique conditions - granite, primary and low limestone soils, high altitudes, temperate continental climate, among others - it makes it a privileged place in the production of wines.

Regarding white wines, the natural acidity, the intense aroma, and the citrus character, bright and fresh, create a special highlight, so that we can affirm that this is the region par excellence where white wine finds unique conditions to rise to the highest level of quality.

Likewise, red wines come to seek this delicacy in the aroma and nobility of the body, achieving a remarkable "flavour" over time.

### Terras do Demo Brut Malvasia



**Producer:** Cooperativa de Távora  
**Wine Style:** Sparkling White  
**Grape / Blend:** Malvasia Fina  
**Alcohol content:** 12%  
**Size:** 75cl x 3  
**Code:** WSP-PTTA1311  
**Tasting Notes:** It has a clean appearance with a fine, persistent bubble and a slightly citrine color with straw tones. The aroma is intense, exquisite with flowers with a fresh and very fruity flavor, prolonged at the end of the mouth.

### Terras do Demo Pata de Lebre Reserve 2015



**Producer:** Cooperativa de Távora  
**Wine Style:** Sparkling White  
**Grape / Blend:** Malvasia, Verdelho  
**Alcohol content:** 12%  
**Size:** 75cl x 3  
**Code:** WSP-PTTA1312  
**Tasting Notes:** Light citrus color with straw tones. Clear appearance, fine and persistent bubble. Intense aroma, exquisite with malvasia flowers, with touch of verdelho. Fresh and very fruity, with a long finish.

### Terras do Demo Brut Red



**Producer:** Cooperativa de Távora  
**Wine Style:** Sparkling Red  
**Grape / Blend:** Touriga Franca  
**Alcohol content:** 12%  
**Size:** 75cl x 3  
**Code:** WSP-PTTA1301  
**Tasting Notes:** Fine bubbles and persistent. Dark red in color with violet hues. Intense aroma, floral and exquisite. Palate very fresh and fruity with a final prolonged.

### Terras do Demo Rosé



**Producer:** Cooperativa de Távora  
**Wine Style:** Sparkling Rose  
**Grape / Blend:** Touriga Nacional  
**Alcohol content:** 12%  
**Size:** 75cl x 3  
**Code:** WSP-PTTA1303  
**Tasting Notes:** Limpid and fine with persistent bubbles. In the nose is intense and exquisite floral scent, with a fresh and very fruity palate with a long finish.



#### White Terras do Demo

**Producer:** Cooperativa de Tavora

**Wine Style:** White

**Grape / Blend:** Folgasão, Malvasia, Verdelho

**Alcohol content:** 12%

**Size:** 75cl x 6

**Code:** WWH-PTTA1721

**Tasting Notes:** Clear visual with a pale straw color. Good aroma with a first sniff dry and fresh with citrine fruits and a second sniff focused on orange. In the mouth dry wine with good acidity and good balance, retro-odors of tropical and citrine fruits. Good persistence in the mouth with medium finish. Elegance white wine with good balance and alcohol.



#### Tavora Varosa Touriga Franca

**Producer:** Cooperativa de Tavora

**Wine Style:** Red

**Grape / Blend:** Touriga Franca

**Alcohol content:** 12%

**Size:** 75cl x 6

**Code:** WRE-PTTA822

**Tasting Notes:** Clear visual with a dark ruby color. Good aroma dry with forest and black fruits, vanilla, and oak. In the mouth dry wine with good acidity and good balance, retro-odors of red fruits. Good persistence in the mouth with medium finish. Elegance red wine with good balance and alcohol.



#### Tavora Varosa Reserva 2014

**Producer:** Cooperativa de Tavora

**Wine Style:** Red

**Grape / Blend:** Tourigas, Alvarelhão e Tinta Barroca

**Alcohol content:** 13%

**Size:** 75cl x 6

**Code:** WRE-PTTA821

**Tasting Notes:** Red wine, frank ruby color, with a full aroma and mature flavour.





## *Murganheira*

Murganheira, founded over 60 years ago, allied the virtues of mother nature to a secular wisdom and asserted itself in the market with wines and sparkling wines of proven quality nationally and internationally.

It has about 30 hectares of its own vineyards and a control and monitoring of over 1000 hectares of vineyards of associated grape suppliers.

Murganheira wines and sparkling wines are aged in the unique blue granite cellars, a true *ex-libris*. A naturally perfect environment for evolution, which ensures all the genuineness that the brand has accustomed connoisseurs.

Aromatic and full of character, Murganheira sparkling wines are produced from the Malvasia Fina, Gouveio Real, Cerceal, Chardonnay, Touriga Nacional, Touriga Franca, Tinta Roriz and Pinot Noir grape varieties.





### Sparkling Rosé Czar

**Producer:** Murganheira  
**Wine Style:** Sparkling Rosé  
**Grape/Blend:** Pinot Noir  
**Alcohol content:** 12,5%  
**Size:** 75cl x 3  
**Code:** WSP-PTTA1323  
**Tasting Notes:** Clear, with thin, persistent bubble release. Colour pink soft salmon. Delicate aroma to red and fresh fruits. Very full-bodied flavour and full of persistence. Excellent as an appetizer as well as light meals such as white meats, seafood and baked goods



### Sparkling Velha Reserva Meio Seco

**Producer:** Murganheira  
**Wine Style:** Sparkling White  
**Grape/Blend:** Malvasia Fina and Touriga Nacional  
**Alcohol content:** 12,5%  
**Size:** 75cl x 3  
**Code:** WSP-PTTA1309  
**Tasting Notes:** Intense fruity aroma of apples, plums and caramel. A remarkable balance between acidity and a fruity prolonged and persistent end of mouth.



### Sparkling Pinot Vintage Brut

**Producer:** Murganheira  
**Wine Style:** Sparkling White  
**Grape/Blend:** Pinot Noir  
**Alcohol content:** 14,2%  
**Size:** 75cl x 3  
**Code:** WSP-PTTA1310  
**Tasting Notes:** Clear, with thin, persistent bubble release. Aroma the compote of red fruits, brioche and notes of vanilla. Full-bodied flavour, full of persistence and fresh. Excellent as an aperitif, with light and baked goods or even desserts



### Sparkling Millésime Brut

**Producer:** Murganheira  
**Wine Style:** Sparkling White  
**Grape/Blend:** Pinot Noir and Chardonnay  
**Alcohol content:** 12,3%  
**Size:** 75cl x 3  
**Code:** WSP-PTTA1306  
**Tasting Notes:** Clear, with thin, persistent bubble release. Colour champagne straw. Aroma champagne, vanilla and nuts. Significantly dry fruit flavour with remarkable persistence. Excellent as an aperitif, with light and baked goods or even desserts.



### Sparkling Grand Reserve 1998

**Producer:** Murganheira  
**Wine Style:** Sparkling White  
**Grape/Blend:** Malvasia Fina, Tinta Roriz and Touriga Nacional  
**Alcohol content:** 13%  
**Size:** 75cl x 3  
**Code:** WSP-PTTA1304  
**Tasting Notes:** Clear, with thin, persistent bubble release. Bright yellow color. Aroma nuts (wood, vanilla and brioche). Very persistent flavor showing intense freshness and delicate, flawless elegance. Excellent as an aperitif, with light and baked goods or even desserts



### Super Reserve Semi Dry

**Producer:** Murganheira  
**Wine Style:** Sparkling White  
**Grape/Blend:** Malvasia Fina, Cerceal and Tinta Roriz  
**Alcohol content:** 12,7 %  
**Size:** 75cl x 6  
**Code:** WSP-PTTA1308  
**Tasting Notes:** Clear, with thin, persistent bubble release. Clean citrus colour. Very harmonious aroma with fruity notes. Delicate and elegant flavour, whose persistent end is the mark of its balance. Excellent as an aperitif, with light and baked goods or even desserts.

The Beiras region, located in the north of Portugal, is responsible for the manufacture of excellent wines with the cultivation and use of grapes such as Baga, Touriga Nacional and Cabernet Sauvignon. The Roman influence is very present in the history and culture of this region.

Beiras is an area that lies between the mountains and has vines planted over 400 meters in altitude. The soil is formed by granite and shale, making its terroir unique and producing labels with different characteristics. The climate presents a winter with temperatures below zero and a summer of intense heat, which also provides wines with very striking and unique characteristics.

The grapes grown in the Portuguese lands have different flavours and properties than other European wines.

The wineries are recognized for the diversity of red and white varieties they cultivate, where the white grape highlights are Arinto, Fonte Cal, Malvasia Fina, Rabo de Ovelha and Síria, while in reds Bastardo, Marufo, Rufete, Tinta Roriz and Touriga Nacional prevail, with regular presence of very old vines.

Among the wines produced in this region are the labels Quinta do Cardo.

Red wine pairs with Beef, Lamb and poultry and white Shellfish, appetizers and snacks, Lean fish and Cured Meat.

# BEIRAS



The journey through the world of aromas and flavours of Beira Interior wines is memorable.

Beiras gastronomy reflects local cultures and always a full table. From the coast to the border, each region masterfully mixes the flavours of the sea, the river and the land.

Red wine pairs with Beef, Lamb and poultry and white Shellfish, appetizers and snacks, Lean fish and Cured Meat.

FOOD & WINE PAIRING

# BEIRAS





# QUINTA DO CARDO

## *Quinta do Cardo*

Quinta do Cardo is located in the northeast part of Portugal, in the historical village of Castelo Rodrigo and belongs to the wine region of Beira Interior.

With a total area of 180 hectares, the property has 69 hectares of vineyards, with the remaining estate hosting an extensive cork oak tree area, wild forest and three natural water reserves.

Quinta do Cardo vineyard's are certified as an organic production since 2009. We practice organic farming, using sustainable agricultural procedures that promote biodiversity and have a positive impact on the agro-ecosystem.

**Since 2014, Quinta do Cardo wine's are certified as organic.**





#### Quinta do Cardo Reserve - Red



**Producer:** Quinta do Cardo  
**Wine Style:** Red wine  
**Grape/Blend:** Touriga Nacional  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTBE504

**Tasting Notes:** Ruby coloured with violet hues, this wine shows a complex aroma with notes of black fruits, cherry and chocolate with balsamic hints.

The palate is dense with live but delicate tannins. A lively acidity adding freshness and longevity.

#### Quinta do Cardo Organic - White



**Producer:** Quinta do Cardo  
**Wine Style:** White wine  
**Grape/Blend:** Siria (Roupeiro)  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTBE1501

**Tasting Notes:** The organic white wine from Quinta do Cardo has a pale citrus yellow color. It has an exuberant aroma with notes of grapefruit, lemon and melon and elegant mineral notes. On the palate, it has fantastic volume and freshness with intense citrus notes on a long finish.



## *Caves Borlido*

Caves Borlido belongs to the oldest caves in the production of sparkling wines made according to the traditional method. It was founded in 1933 and since then has produced high quality sparkling wines, carefully fermented and aged in underground cellars.

### **Sparkling Brut White**

**Producer:** Caves Borlido

**Wine Style:** Sparkling white

**Grape/Blend:** Blend of portuguese grape varieties

**Alcohol content:** 12,5%

**Size:** 75cl x 6

**Code:** WSP-PTBA1240

**Tasting Notes:** Citrine and bright colour, with fine and persistent bubbles. The aroma is delicate, with toasted notes and green apple fruit. In the mouth it is complex, with a pleasant and balanced acidity. Its finish is elegant and persistent. Perfect company for fish (especially sushi), seafood, salads and cold cold soups. Serve at 6-8°C.



In the western part of the Beiras region, between the mountainous Dão region and the surf-washed Atlantic beaches, Bairrada has a mild, maritime climate with abundant rainfall. Although much of the Bairrada region is hilly, the majority of the vineyards are on flatter land. Vineyards are often divided into a multitude of small plots. There are two main types of soil: clay-limestone and sandy, each influencing style of wine.

Baga is the traditional local red grape. It makes tannic wines that can have high acidity if under-ripe, but if ripened and handled well the Baga can give rich, dense fruity reds that age into elegant wines of great complexity.

Since 2003, a multiplicity of other grapes has been permitted in DOC Bairrada wines – national grapes such as Touriga Nacional and Alfocheiro as well as the international likes of Cabernet Sauvignon, Pinot Noir, Syrah and Merlot.

Red Bairrada these days comes in a bewildering array of styles. Predominant amongst white grapes is the fragrant Maria Gomes, while Arinto, Bical, Cercial e Rabo de Ovelha can be made into steely, long-lived whites.

# BAIRRADA



Baga, as a red wine, is an acquired taste for many as it's not for the faint of heart. With the vibrant acidity and ample tannins of Nebbiolo, balanced by some nuances that are clearly more like Pinot Noir, it is absolutely magic with food.

Locally it is traditional to pair with rich suckling pig (and it is stupendous), elsewhere any other rich food will pair - from pork belly to duck, from rich pastas to ribs sticking stews.

Baga's acidity enables it to pair with some seafood including squid and red-wine focused shrimp dishes.

Cheese-wise, it matches nicely with milder and high acid like goat cheese.

As a sparkling wine, the sky is the limit.

## FOOD & WINE PAIRING

# BAIRRADA







## *Quinta do Encontro*

Quinta do Encontro was born from the dream and passion for wines, creating a vision of the exterior and interior shapes and lines of the structural design of a barrel that resulted in the perfect conceptual harmony between wine production and modern architecture.

Upon discovering the building, you can freely, almost with your eyes closed, go through the science and art of producing excellent wines without barriers, and have a unique sensory experience, in a Design Cellar.

**Bical**



**Producer:** Quinta do Encontro  
**Wine Style:** White  
**Grape / Blend:** Bical  
**Alcohol content:** 12,5%  
**Size:** 75cl x 6  
**Code:** WWH-PTBA1474  
**Tasting Notes:** This varietal Bical, citrine colour with greenish hues, has a floral aroma, marked by citrus, lime and tropical nuances. Fruity, fresh and well structured, can follow baked fish, white meats and soft cheeses.

**Merlot Baga**



**Producer:** Quinta do Encontro  
**Wine Style:** Red  
**Grape / Blend:** Baga & Merlot  
**Alcohol content:** 13,5%  
**Size:** 75cl x 6  
**Code:** WRE-PTBA0482  
**Tasting Notes:** This rare blend is a lively wine with a deep ruby color, an aroma of red fruits, cocoa, coffee and lightly roasted nuts. The taste is soft and smooth.

**Quinta do Encontro 1**



**Producer:** Quinta do Encontro  
**Wine Style:** Red  
**Grape / Blend:** Touriga Nacional, Baga  
**Alcohol content:** 14%  
**Size:** 75cl x 2  
**Code:** WRE-PTBA476  
**Tasting Notes:** Pale gold colour. Citric notes with strong mineral highlights. Well-integrated wood in the mouth, giving it a solid structure and a long aftertaste. Good ageing potential.

**Quinta do Encontro Preto Branco Reserva 2017**



**Producer:** Quinta do Encontro  
**Wine Style:** Red  
**Grape / Blend:** Touriga Nacional, Bical, Baga  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTBA478  
**Tasting Notes:** Vegetable notes with floral and fruit notes. Solid tannins, a very personalized wine with refreshing acidity.



*Quinta do Encontro 1  
 2011. 75 cl Bairrada*

*The muscled tannins of the caste are evident in the mouth, but the structure of the wine surrounds and rounds them. Wide, long, and personalized finish. Aging in French oak barrels. This wine finely accompanies red meats, roast beef and grilled meats.*



## *Quinta das Bageiras*

The Quinta das Bageiras brand forms the backbone of all our products, reflecting our way of being in the wine industry. These are classical wines that use very traditional winery practices (and that, in many cases, contradict the rules of "modern enology") arising from the experience and knowledge passed down and perfected from generation to generation.

Above all, at Quinta das Bageiras we pursue quality and character. As such, they adopt a minimalist approach to enology, producing their wines as naturally as possible, so that they express the terroir they come from.

Quinta das Bagueiras wines also have great longevity, whether they are red, white, or sparkling wines.



### Quinta das Bageiras Colheita White

**Producer:** Quinta das Bagueiras  
**Wine Style:** White  
**Grape / Blend:** Bical, Cerceal, Maria Gomes  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTBA1472  
**Tasting Notes:** Salty notes of clam juice and sea salt, combined with mineral notes of flint and a bit of orange.



### Quinta das Bageiras Reserve White

**Producer:** Quinta das Bagueiras  
**Wine Style:** White wine  
**Grape/Blend:** Bical and Maria Gomes  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTBA1473  
**Tasting Notes:** This elegant blend of Bical, Maria Gomes reveals perfumed pear and pear skin, with apricot kernel and a saline edge. Fresh and lithe.



### Quinta das Bageiras Red Garrafeira 2016

**Producer:** Quinta das Bagueiras  
**Wine Style:** Red  
**Grape / Blend:** Touriga Nacional, Baga  
**Alcohol content:** 13%  
**Size:** 75cl x 3  
**Code:** WRE-PTBA1480  
**Tasting Notes:** Chocolate, fruits of the forest, very dense, mineral, with dry plant notes, great complexity and depth. Creamy, intense, with firm tannins, lots of patina, hard but very complete, and long in the aftertaste.



### Quinta das Bageiras Reserva Red 2017

**Producer:** Quinta das Bagueiras  
**Wine Style:** Red  
**Grape / Blend:** Baga, Touriga Nacional  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WRE-PTBA475  
**Tasting Notes:** The Baga (60%) and Touriga Nacional (40%) are combined with great harmony, a wine that breathes character and elegance, with wild berries, spices, fresh herbs. Juicy, expressive, long, full of vigor.

*Beautiful bright an deep ruby colour. Deeply perfumed, ripe but fresh black fruits with pronounced blackcurrant, some spice, mainly liquorice and a whiff of vanilla.*

*Silky mouth-feel prolonging the pronounced aromas previously captured on the nose adding some savory leathery nuances. Very fresh, intense and full of lively, spicy tannins giving it backbone and character.*



### Quinta das Bageiras Avo Fausto

**Producer:** Quinta das Bagueiras  
**Wine Style:** Red  
**Grape / Blend:** Baga, Touriga Nacional  
**Alcohol content:** 12.5%  
**Size:** 75cl x 6  
**Code:** WRE-PTBA0481



## Quinta do Ortigão

The history of Quinta do Ortigão dates back to the end of the 19th century when the Alegre family, with deep roots in Bairrada, started producing sparkling wine. Since then and over four generations the family has been dedicated to the production of sparkling and table wine in Anadia, in the heart of the region.

With a strong *bairradina* identity, the wines from Quinta do Ortigão aim to bring to the consumer the best that the region can produce.



### Sauvignon Blanc

**Producer:** Quinta do Ortigão  
**Wine Style:** White Wine  
**Grape/Blend:** Sauvignon Blanc  
**Alcohol content:** 12,5%  
**Size:** 75cl x 6  
**Code:** WWH-PTBA1486  
**Tasting Notes:** With defined citrine color and typical aroma of the grape variety, tropical fruits and exotic fruits. In the mouth it reflects the typicality of the grape variety in a restrained exuberance. It is a wine that fills by its freshness and balance very well achieved. It matches with sushi, codfish, smoked salmon.



### Arinto & Bical

**Producer:** Quinta do Ortigão  
**Wine Style:** White Wine  
**Grape/Blend:** Arinto 50%, Bical 50%  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTBA1485  
**Tasting Notes:** With a light straw yellow colour and a citrus and green apple aroma. In the mouth it is fruity, fresh, soft and well balanced. It goes well with roasted suckling pig, fatty fish, octopus *Lagareiro* style.



### Colheita - White

**Producer:** Quinta do Ortigão  
**Wine Style:** White Wine  
**Grape/Blend:** Arinto, Bical e Maria Gomes  
**Alcohol content:** 12,5 %  
**Size:** 75cl x 6  
**Code:** WWH-PTBA1484  
**Tasting Notes:** It has a defined citrus colour, as well as equally citrusy notes but also notes of fresh and dried apricot. It has good acidity and freshness. Ideal to accompany salads, white meats and all kinds of grilled fish.



### Colheita - Rosé

**Producer:** Quinta do Ortigão  
**Wine Style:** Rosé wine  
**Grape/Blend:** Baga, Touriga Nacional, Tinta Roriz  
**Alcohol content:** 12,5 %  
**Size:** 75cl x 6  
**Code:** WRO-PTBA0991  
**Tasting Notes:** It has a pale pink colour (provenance) and an elegant, delicate aroma with hints of red berries. In the mouth it stands out for its freshness, good acidity and a persistent finish. A passionate rosé of versatile harmonization. As an aperitif, with grilled fish or seafood.



### Reserva - Red

**Producer:** Quinta do Ortigão  
**Wine Style:** Red wine  
**Grape/Blend:** Baga, Touriga Nacional  
**Alcohol content:** 13,5 %  
**Size:** 75cl x 6  
**Code:** WRE-PTBA0490  
**Tasting Notes:** With a defined red grenade colour and an intense red fruit aroma and toasty nuances. In the mouth it is fruity, soft, full-bodied and persistent. Pairs well with red meats and soft cheeses.



### Colheita - Red

**Producer:** Quinta do Ortigão  
**Wine Style:** Red wine  
**Grape/Blend:** Baga, Tinta Roriz, Touriga Nacional  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WRE-PTBA0489  
**Tasting Notes:** Ruby color and violet nuances and aroma of red fruits, strawberry. In the mouth it is young, soft and balanced. It goes well with all kinds of meat.

### Talhão dos Manos



**Producer:** Quinta do Ortigão  
**Wine Style:** Red wine  
**Grape:** Baga, Touriga Nacional, Tinta Roriz  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTBA0491  
**Tasting Notes:** Clear in appearance and intense ruby colour, it has a complex aroma, intense in black fruit and chocolate. In the mouth it shows round tannins, persistent and elegant.

### Sparkling White



**Producer:** Quinta do Ortigão  
**Wine Style:** Sparkling  
**Grape/Blend:** Arinto, Bical e Maria Gomes  
**Alcohol content:** 12,5 %  
**Size:** 75cl x 6  
**Code:** WSP-PTBA1237  
**Tasting Notes:** With a salmon pink color and a red fruit aroma, being predominant that of cherry and cassis. In the mouth it is fruity and fresh, with a balanced finish and excellent volume of mouth.  
 A good match for ceaser salad, sushi, white meats, Italian dishes.

### Sparkling White Cuvee Brut



**Producer:** Quinta do Ortigão  
**Wine Style:** Sparkling  
**Grape/Blend:** Baga, Arinto, Bical, Chardonnay  
**Alcohol content:** 12,5 %  
**Size:** 75cl x 6  
**Code:** WSP-PTBA1236  
**Tasting Notes:**

### Sparkling Rosé



**Producer:** Quinta do Ortigão  
**Wine Style:** Sparkling  
**Grape/Blend:** Baga & Touriga Nacional  
**Alcohol content:** 12,5 %  
**Size:** 75cl x 6  
**Code:** WSP-PTBA1239  
**Tasting Notes:** It has a Provence pink colour and a candied fruit aroma with a touch of marmalade. Brioche.  
 In the mouth it is fresh, elegant and balanced, with notes of red fruits.

Great as appetizer or with light charcuterie, oriental delicacies and desserts.



## *Cave Central da Bairrada*

Cave Central da Bairrada was founded in 1924 by José Ferreira Tavares, with the social name "José Ferreira Tavares Lda." Its main activity was the production of sparkling sparkling wines.

The launching of the sparkling wine "Castiço" was in 1978: a wine specially created to accompany grilled meats and roasted suckling pig "Leitão Assado à Bairrada" and it is still sold today.



### **Castiço Semi-sparkling Red**

**Producer:** Cave Central da Bairrada

**Wine Style:** Semi-sparkling

**Grape/Blend:** Baga, Touriga Nacional, Tinta Roriz and Alfrocheiro

**Alcohol content:** 11,5%

**Size:** 75cl x 6

**Code:** WIN-OTHR1020

**Tasting Notes:** Rubi in colour, it has a smooth reminiscent aroma of red fruits. This wine is smooth, fruity, elegant and harmonious. Roasted piglet, chicken barbecue, grilled sardines, grilled codfish and seafood.



In the Lisbon region, a region with a long history in national viticulture, the vineyard area consists of traditional Portuguese grape varieties and the most famous international grape varieties.

A huge variety of wines is produced here, made possible by the diversity of reliefs and micro climates concentrated in small areas of the region.

The Lisbon region, formerly known as Estremadura, is located northwest of Lisbon in an area of about 40 km.

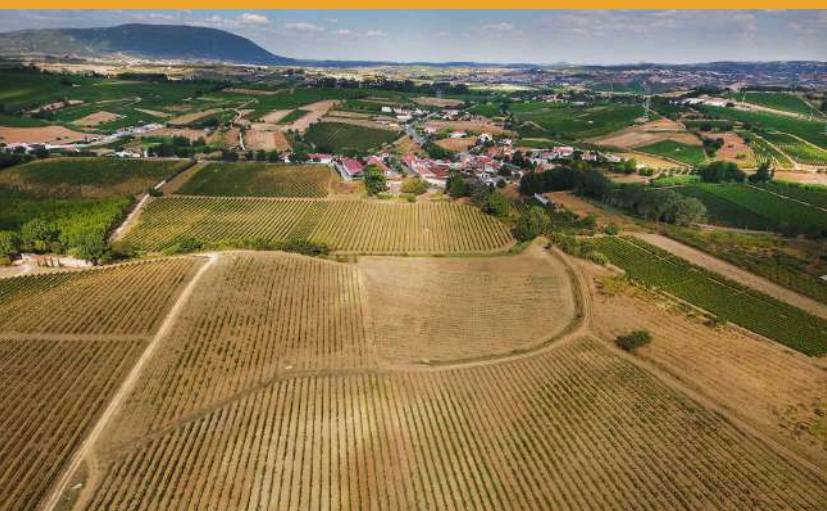
The climate is temperate due to the Atlantic influence. Summers are cool and winters are mild, although the areas furthest from the sea are a little cooler.

Today, wines from the Lisbon Region are known for their good quality/price ratio.

Common grape varieties for red wine, Alicante Bouschet, Aragonéz, Castelão, Tinta Miúda, Touriga Franca, Touriga Nacional and Trincadeira, in addition to the contribution of international grape varieties such as Chardonnay, Cabernet Sauvignon, and Syrah.

The most popular white wines are Arinto, Fernão Pires, Malvasia, Seara-Nova and Vital.

# LISBOA



Lisbon region produces many high-quality wines that are exported all over the world. Spanning the Atlantic coast and stretching up to the mountains, this region has a wide variety of grapes adapted to the various growing conditions. For example, the humid and cold region of Óbidos produces incredible sparkling wines, while the dry region of Alenquer produces full-bodied reds.

Considering the diversity and quality of wines from this region, in Lisbon, you will find the right choice to pair on the most diverse occasions.

Red wine for example, pairs with meat and cheeses. White and Rose wine excellent as an aperitif, and also good with fish and salads.

## FOOD & WINE PAIRING

# LISBOA





## Quinta de Pancas

Quinta de Pancas was established in 1495 and is located next to the village of Pancas (Alenquer), 45 Km northwest of Lisbon. The lands of Alenquer extend between the Serra de Montejunto and the flatlands of the right bank of the Tejo river.

With a total area of 73 hectares, Quinta de Pancas has 50 hectares of vineyards located east of the Atlantic ocean. The vines are planted on a landscape of mountains, hills and valleys protected by Serra de Montejunto. From this unique terroir we produce intense, complex and elegant wines. Quinta de Pancas was pioneer in the plantation of French grape varieties in Portugal. The predominate grape varieties in the estate are: Cabernet Sauvignon, Merlot, Petit Verdot, Touriga Nacional, Chardonnay, Arinto and Vital.

### Quinta de Pancas Reserva 2014

**Producer:** Quinta de Pancas

**Wine Style:** Red

**Grape / Blend:** Cabernet Sauvignon; Alicante Bouschet; Syrah

**Alcohol content:** 14.5%

**Size:** 75cl x 6

**Code:** WRE-PTLI685

Tasting Notes: Deep red colour with complex aroma of jam black fruits, spicy notes, cassis and tobacco. Revealing a great balance, with vibrant acidity and smooth tannins. Long and persistent after-taste confirmed by the aromatic notes.





## *Quinta de S. Sebastião*

Quinta de S. Sebastião is located in a small town north of Lisbon called Arruda dos Vinhos, one of the sub-regions of the main region of Lisbon. Arruda dos Vinhos has a tradition of winemaking for over 1.000 years.

Quinta de S. Sebastião was founded in 1755, the same year of the earthquake that destroyed most of Lisbon. Quinta de S. Sebastião has since played a major role in restoring tradition and infrastructure while making outstanding wines.

The beauty of the Quinta is a complex combination of mild climatic factors, sunny slopes, geographic location, proximity to the sea, protection of the mountain, and of course the people who live and take care of Quinta de S. Sebastião's lands and vineyards every day.

Today Quinta has become globally recognized and continues to grow under the current owner and Portuguese entrepreneur, Mr. Antonio Parente.



### Mina Velha White

**Producer:** Quinta de São Sebastião  
**Wine Style:** White  
**Grape / Blend:** Arinto and Fernão Pires  
**Alcohol content:** 12%  
**Size:** 75cl x 6  
**Code:** WWH-PTLI1635  
**Tasting Notes:** Citrus wine with greenish hints, expressive aroma with lychee fruit and a fresh floral well married with hints of lime. In the mouth is easy, smooth and fresh.



### Quinta de São Sebastião White

**Producer:** Quinta de São Sebastião  
**Wine Style:** White  
**Grape / Blend:** Arinto and Fernão Pires  
**Alcohol content:** 12%  
**Size:** 75cl x 6  
**Code:** WWH-PTLI1633  
**Tasting Notes:** Citrus colored wine, expressive nose with lime notes and some fresh tropical. In the mouth it is a smooth wine, with a refreshing citrus acidity.



### Quinta de São Sebastião White

**Producer:** Quinta de São Sebastião  
**Wine Style:** White  
**Grape/Blend:** Arinto and Fernão Pires  
**Alcohol content:** 12.5%  
**Size:** 75cl x 6  
**Code:** WWH-PTLI1634  
**Tasting Notes:** Wine of citric color. Complex nose with notes of apricot and some citrus. Happily paired with a characteristic minerality. The palate is intense. Smooth and with a refreshing acidity.



### Quinta de São Sebastião Rosé

**Producer:** Quinta de São Sebastião  
**Wine Style:** Rosé  
**Grape/Blend:** Syrah e Touriga Nacional  
**Alcohol content:** 12,5 %  
**Size:** 75cl x 6  
**Code:** WRO-PTLI1052  
**Tasting Notes:** Pink color. Floral and fruit aromas, with hints of strawberry. In the mouth it is fresh, fruity and smooth. Goes well with Sushi, fat fish and some spicy seafood dishes.



### Mina Velha Rosé

**Producer:** Quinta de São Sebastião  
**Wine Style:** Rose  
**Grape / Blend:** Touriga Nacional and Tinta Roriz  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WRO-PTLI1053  
**Tasting Notes:** Intense pinkish wine. From fruity aromas to strawberry and currant, with slight spiciated. In the mouth is fresh, smooth and elegant.



### Mina Velha Red

**Producer:** Quinta de São Sebastião  
**Wine Style:** Red  
**Grape / Blend:** Tinta-Roriz and Touriga-Nacional  
**Alcohol content:** 13,5%  
**Size:** 75cl x 6  
**Code:** WRE-PTLI695  
**Tasting Notes:** Wine of intense garnet color, expressive aroma with fruit notes in berry and some chocolate notes. In the mouth it is easy, smooth and elegant.



**Quinta de São Sebastião Colheita 2019 Red**

**Producer:** Quinta de São Sebastião  
**Wine Style:** Red  
**Grape / Blend:** Arinto and Fernão Pires  
**Alcohol content:** 13,5%  
**Size:** 75cl x 6  
**Code:** WRE-PTLI0709  
**Tasting Notes:** Dark ruby color. expressive young aroma. with notes of ripe fruit and some toasty notes. The palate is easy. smooth and elegant.



**São Sebastião Red**

**Producer:** Quinta de São Sebastião  
**Wine Style:** Red  
**Grape / Blend:** Syrah and Tinta Roriz  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTLI697  
**Tasting Notes:** Presents a dark ruby color, expressive aroma with prune notes, black fruit and truffle. The palate is fresh with a smooth and engaging structure.



**Quinta de São Sebastião Reserva 2017**

**Producer:** Quinta de São Sebastião  
**Wine Style:** Red  
**Grape / Blend:** Arinto and Fernão Pires  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTLI689  
**Tasting Notes:** Deep garnet wine. Aroma with notes of ripe fruit. Orange blossoms and some spices. Pairs well with the toasted notes obtained during the 12 months of aging in French oak barrels. The palate is intense and elegant. with tannins to ensure a favourable evolution in the coming years.



**Quinta de São Sebastião Touriga Nacional Grande Escolha 2016**

**Producer:** Quinta de S. Sebastião  
**Wine Style:** Red  
**Grape / Blend:** Touriga Nacional  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTLI691  
**Tasting Notes:** Ruby wine, with complex aroma of pepper. Fresh fruit and spicy notes well married with toasty notes obtained from the aging in new French oak barrels. The palate is intense. Elegant and fresh.



## Quinta da Boa Esperança

Quinta da Boa Esperança is located at Zibreira in the west region of Portugal, between the Atlantic Ocean and the Monte Junto mountains.

The concept is based on the respect for nature and its sustainable vineyards. With a true commitment to the well-being of the vines, soil and water, there is a careful dedication to the vines throughout the year, which culminates with the manual harvest. Every step leads to the excellence of its wines.

### Quinta da Boa Esperança Rosé Wine

**Producer:** Quinta da Boa Esperança

**Wine Style:** Rosé

**Grape / Blend:** Castelão, Touriga Nacional, Syrah.

**Alcohol content:** 12,6%

**Size:** 75cl x 6

**Code:** WRO-PTLI1064

**Tasting notes:** A rosé wine with a slight salmon color, with fine and delicate aromas. Fresh, structured, intense, with a very longstanding finish.



This region is south of the River Minho – on the border with Spain – approximately 90km inland, from the Atlantic Ocean and mostly north of the River Douro.

It is the largest wine region and is divided into nine sub-regions.

The influence of the Atlantic causes a large rainfall (1500mm / year). In spite of everything, the climate is mild during the summer and it is common to rain at this time of the year.

The soils are extremely acidic and consist mainly of granite, with the exception of two small strips that cross from northwest to south-east, one of "gravestone" and the other of schist.

Vinho Verde, it is a unique wine in the world and what distinguishes it is the fact that it is produced in a demarcated region that includes the territory of the northwest of Portugal.

Vinho Verde is naturally light and fresh, this Portuguese wine is the second most exported, after Port wine.

Grape White varieties: Alvarinho, Arinto, Loureiro, Azal, Trajadura, Avesso.

# MINHO





The vast majority of wines produced in Vinho Verde are white. Wines that have a relatively clear colour, natural acidity, and floral and fruity aromas.

Although these wines are not formally classified as sparkling wines, they are slightly sparkling. The tasting notes of Vinho Verde are of lime, grapefruit, lemonade, white melon, and gooseberries.

Monção and Melgaço sub-regions produce fuller flavoured wines. These wines also have higher levels of alcohol than other types of vinho verde.

Fresh, young Vinho Verdes goes best with fresh, young cheeses, especially the goaty kind. Some Vinho Verde from special vineyards or old vines have enough substance to withstand a few years of aging or to take on a buttery cow's milk cheese.

Due to their high acidity and saline flavours, these wines also do well with salty cheeses. Because it is a light wine, discreet, acid, and very refreshing it is perfect for the soft flavours of sushi.

# MINHO

FOOD & WINE PAIRING





### *Alvarinho Grape*

This northern grape is one of Portugal's finest and most characterful. It was one of the first Portuguese grape varieties to be bottled as a single variety. Its full-bodied, subtly fragrant white wines are easy to recognise, their complex but delicate aromas reminiscent of peach, lemon, passion fruit, lychee, orange zest, jasmin, orange blossom and lemon balm.

The wines are delicious young, but they can also age well, often for ten years or more. Alvarinho grows mostly along the River Minho, right up in the north of the Vinho Verde region - the northern Vinho Verde sub-regions of Monção and Melgaço are its famous heartlands.

Compared to other Vinho Verde, it makes richer wines, higher in alcohol. Alvarinho vines are vigorous, and care is needed to restrain their exuberant vegetation, yet grape yield is low, the bunches small, the grapes very pippy.



## *Anselmo Mendes*

Anselmo Mendes is recognized not only for the excellence of the wines he produces but also for the surprising and consistent way he innovates.

Combining the use of age-old techniques, such as fermentation on skins, with bold winemaking methods such as the fermentation of Alvarinho in oak casks, he is established in Portugal and abroad with an original design and his own identity.

Anselmo Mendes wines are the result of a long, faithful connection to the land, an experimentalist and studious spirit, and a philosophy of respect for the ecosystem that translates into methods of integrated production.



### Muros Antigos Escolha



**Producer:** Anselmo Mendes  
**Wine Style:** White  
**Grape / Blend:** Alvarinho  
**Alcohol content:** 12%  
**Size:** 75cl x 6  
**Code:** WWH-PTVV1757  
**Tasting Notes:** Well balanced wine, full of citrus notes of grapefruit and lemon, delicate floral notes. At the same time light and intense, full of freshness and flavor.

### Muros Antigos



**Producer:** Anselmo Mendes  
**Wine Style:** White  
**Grape / Blend:** Alvarinho  
**Alcohol content:** 12.5%  
**Size:** 75cl x 6  
**Code:** WWH-PTVV1749  
**Tasting Notes:** Citrus aromas, tropical, but with great complexity. Full-bodied, good structure and very bitter and dry finish of Alvarinho.

### Muros de Melgaço Alvarinho



**Producer:** Anselmo Mendes  
**Wine Style:** White  
**Grape / Blend:** Alvarinho  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTVV1751  
**Tasting Notes:** Complex aromas of grape varietals with discreet wood quality. Very structured, with good acidity and long. Quite mineral with notes of grapefruit very typical from the Alvarinho grape.

### Muros Antigos Loureiro



**Producer:** Anselmo Mendes  
**Wine Style:** White  
**Grape / Blend:** Alvarinho  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTVV1761  
**Tasting Notes:** Intense citrus and floral aromas. Fresh and fruity with dry finish. Ends with the strong character of the variety of flowers and citrus fruits.

### Curtimenta



**Producer:** Anselmo Mendes  
**Wine Style:** White  
**Grape / Blend:** Alvarinho  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTVV1745  
**Tasting Notes:** Strong yellow colour citrine. Intense fruit aromas with floral noances. Soft, full-bodied and very persistent. Reveals aftertaste own Alvarinho with strong notes of citrus.

### Parcela Única White



**Producer:** Anselmo Mendes  
**Wine Style:** White  
**Grape / Blend:** Alvarinho  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTVV1757  
**Tasting Notes:** No big fruity expression, is stylish, outspoken and a superb minerality. This full-bodied with good acidity and balanced and dense ending in the mouth.

### Vinhão



**Producer:** Anselmo Mendes  
**Wine Style:** Red  
**Grape / Blend:** Vinhão  
**Alcohol content:** 12%  
**Size:** 75cl x 6  
**Code:** WRE-PTVV874  
**Tasting Notes:** Intense in color with purple reflection. Aromatic, lively and intense in wild floral and fruit. It is very well in terms of balance. It has a lot of structure, strong in tannins, but without aggressiveness. It has a ripe fruit that complements very well the body and structure that makes it enjoyable.

### Pardusco Private 2017



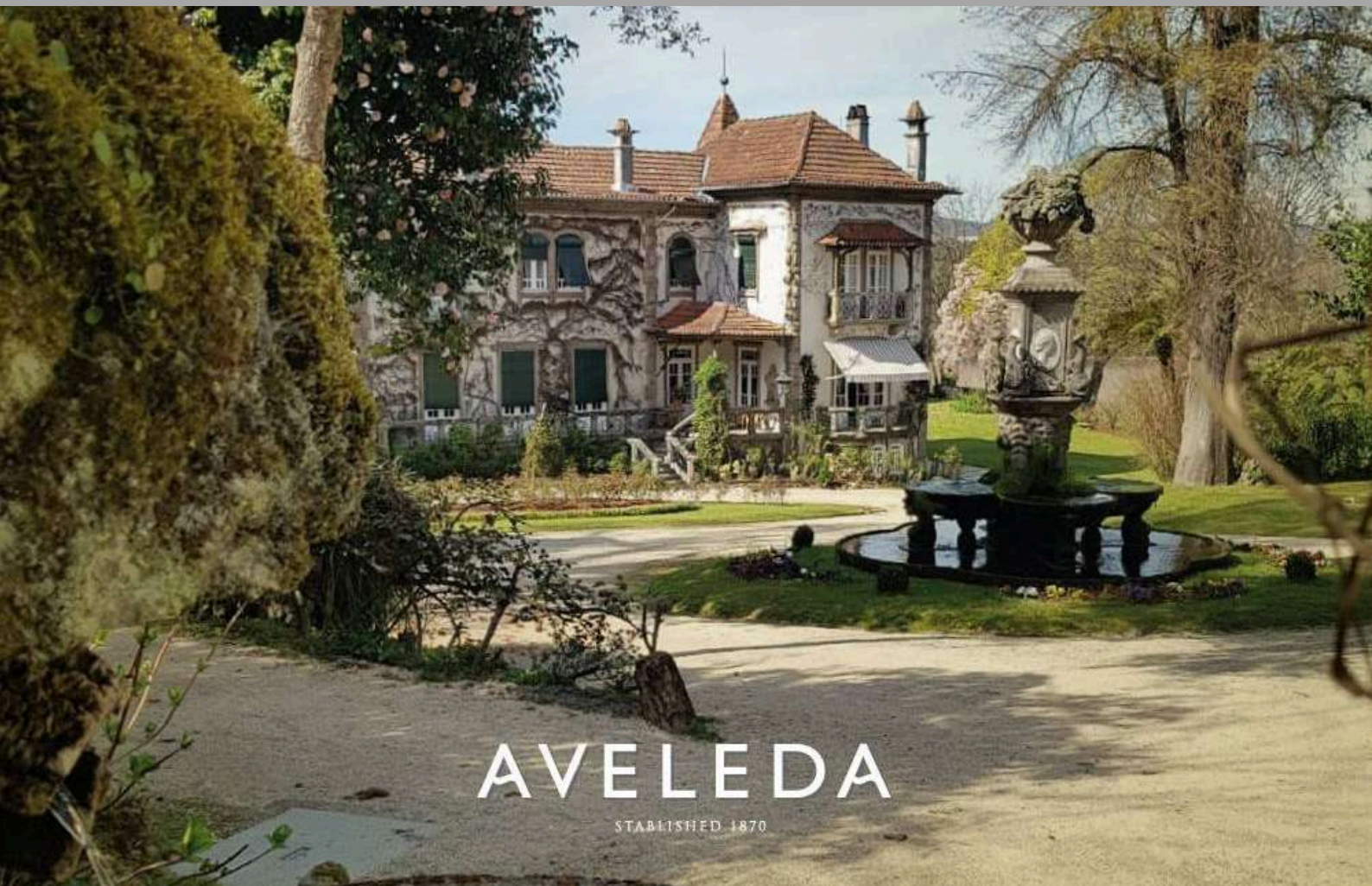
**Producer:** Anselmo Mendes  
**Wine Style:** Red  
**Grape / Blend:** Vinhão, Alvarelhão, Cainho, Pedral, Alvarinho  
**Alcohol content:** 12.5%  
**Size:** 75cl x 6  
**Code:** WRE-PTVV873  
**Tasting Notes:** The nose is charming, intense, complex and thought-provoking. The high quality aromas are a fusion of citrus fruits, stone fruits and red fruits. There is also something vegetable and mineral. The set invites a long courtship with the aromas until you take the first sip. In the mouth it is velvety, with good volume and great freshness. Elegant and balanced, long finish and delicious.

### Pardusco Red



**Producer:** Anselmo Mendes  
**Wine Style:** Red  
**Grape / Blend:** Alvarelhão, Pedral  
**Alcohol content:** 12%  
**Size:** 75cl x 6  
**Code:** WRE-PTVV872  
**Tasting Notes:** Median ruby color, beautiful transparency. Singular olfactory profile: Acid red fruit, then smoky and moss, but the vinous character dominates. Light, full of freshness, greedy and very harmonious.

Anselmo Mendes



# AVELEDA

ESTABLISHED 1870

## *Aveleda*

Aveleda is a name that spans several generations. The first records of the sale of bottled wine date back to 1870, with Manuel Pedro Guedes.

Since then, the successive generations of the family have been devoted to the production of high-quality wines, preserving this family legacy.

Aside from its important architectural heritage, the Quinta da Aveleda estate is also appreciated for its parks and gardens, where rare species of trees flourish, some of which have been around for over two hundred years.

Distinguished with the international Best of Wine Tourism award, in the "Architecture, Parks and Gardens" category.

Currently, Quinta da Aveleda is the largest Vinho Verde exporting company, Aveleda is proud to remain a family-owned business in every way.



### Aveleda Alvarinho



**Producer:** Anselmo Mendes

**Wine Style:** White

**Grape / Blend:** Alvarinho

**Alcohol content:** 12.5%

**Size:** 75cl x 6

**Code:** WWH-PTVV1777

**Tasting Notes:** It has an open straw colour and a clear, shining appearance. An intense, harmonious wine, it has a surprising taste and a velvety structure. It possesses a long, fruity after-taste with notes of passion fruit, white flowers and citrus, with an elegant, persistent after taste.

### Aveleda Loureiro



**Producer:** Anselmo Mendes

**Wine Style:** White

**Grape / Blend:** Loureiro

**Alcohol content:** 11%

**Size:** 75cl x 6

**Code:** WWH-PTVV1778

**Tasting Notes:** Beautiful citrus color, intense aroma with predominantly citrus floral and fruity notes, tropical notes and a mineral touch, soft, fresh, harmonious palate, and long, refreshing and tasty finish.

### Aveleda Fonte



**Producer:** Anselmo Mendes

**Wine Style:** White

**Grape / Blend:** Loureiro

**Alcohol content:** 10%

**Size:** 75cl x 6

**Code:** WWH-PTVV1764

**Tasting Notes:** A citrus-coloured, young and balanced wine, it has a smooth, delicate aroma characterized by notes of fresh fruit. In the mouth, it is fresh and vibrant.



### Casal Garcia White

**Producer:** Aveleda

**Wine Style:** Vinho verde

**Grape/Blend:** Trajadura, Loureiro, Arinto and Fernão Pires

**Alcohol content:** 9,5%

**Size:** 75cl x 6

**Code:** WWH-PTVV1742

**Tasting Notes:** is a smooth wine that stands out for its freshness, with aromas of citrus and tropical fruits. Easily identified by its blue-toned bottle and its unique and original label. Casal Garcia is known for being a light, fresh and cheerful wine. Pairs well with chicken, sushi and seafood. It is perfect for a pic-nic.

### Casal Garcia Rosé



**Producer:** Aveleda

**Wine Style:** Rosé wine

**Grape/Blend:** Vinhão, Borraçal and Azal Tinto

**Alcohol content:** 9,5%

**Size:** 75cl x 6

**Code:** WRO-PTVV1130

**Tasting Notes:** It has a pink colour, a clear, bright and slightly effervescent appearance. It is a fruity wine with notes of raspberry and strawberry on the nose. In the mouth, the red fruit remains evident, well combined with a balanced acidity that gives this wine great freshness. It has a harmonious finish and a smooth persistence. Pairs well with fish, seafood and italian-inspired dishes.

### Casal Garcia Red



**Producer:** Aveleda

**Wine Style:** Red wine

**Grape/Blend:** Touriga Nacional e Tinta Roriz

**Alcohol content:** 13,5%

**Size:** 75cl x 6

**Code:** WRE-PTVV0886

**Tasting Notes:** A young, fruity wine with an elegant and smooth body, yet with the unique characteristic freshness of Casal Garcia wines. Clear and shiny appearance, young and intense garnet colour. Fresh and fruity aroma, with predominance of notes of red fruits and nuances of vanilla. In the mouth it has an excellent balance. It is a young and elegant wine, with medium body, soft tannins and a long and pleasant finish.





### Casal Garcia Sangria

**Producer:** Aveleda

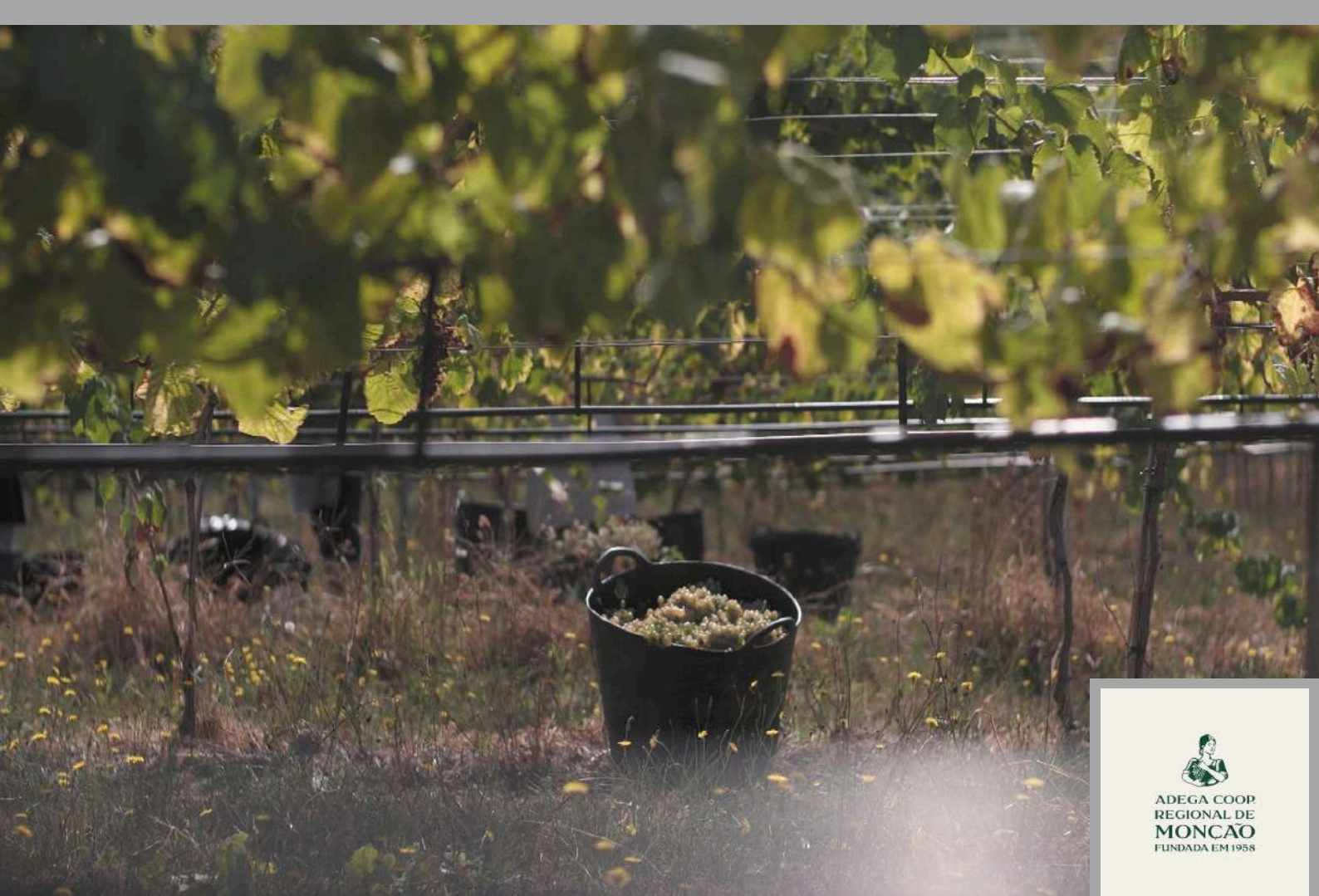
**Wine Style:** Red-wine based Sangria

**Alcohol content:** 7,5%

**Size:** 75cl x 6

**Code:** WRE-PTSA801

**Tasting Notes:** Has a bright ruby colour and a clear appearance. It is a very aromatic drink, with notes of wild strawberry, apple, cinnamon and citrus fruit standing out. In the mouth it has a youthful and light profile, a softly velvety texture and a finish intensely marked by the exuberance of its fruit. Great with Pizza, appetizers, cheese Board.



## *Adega de Monção*

In October 1958, as a result of the common ambition of a group of winegrowers, Adega Cooperativa Regional de Monção was born.

There are 1720 associated producers who, due to their intimate connection to the vineyard, have an almost umbilical knowledge of the grape varieties that dominate the wines.

The persistent dedication to the vineyard and the constant improvement of the production process allow a presence, with special distinction, in one of the most competitive sectors of the national economy. Furthermore, Adega de Monção plays a very important role in the socio-economic dynamism of the region of Monção and Melgaço, promoting the direct and indirect employment of hundreds and hundreds of people. Adega de Monção is home for those who make grapes their livelihood, hobby or family legacy.



#### Muralhas de Monção

**Producer:** Adega de Monção

**Wine Style:** White

**Grape / Blend:** Alvarinho

**Alcohol content:** 12,5%

**Size:** 75cl x 6

**Code:** WWH-PTVV1763

**Tasting Notes:** It presents a limpid, citric colour. A personalized aroma, floral fragrance and with notes of aromatic herbs. Soft, acidulous taste, with good freshness. Great youth, realive and pleasant.

MURALHAS  
DE MONÇÃO



**Alvarinho Deu La Deu**

**Producer:** Adega de Monção

**Wine Style:** White

**Grape / Blend:** Alvarinho

**Alcohol content:** 13%

**Size:** 75cl x 6

**Code:** WWH-PTVV1746

**Tasting Notes:** It is a dry white wine. Limpid, citrine color, intense fragrance, with tropical notes and honey, some complexity and vegetable touches; soft taste, with good fixed acidity, what gives him freshness and elegance, intense body and elegant finish.



## *Palácio da Brejoeira*

Quinta da Brejoeira is part of the Brejoeira Palace and is composed of 30 hectares, 18 of which are vines of the Alvarinho variety; 8 are woods, and the remaining 4 include buildings and gardens.

The Palace was built during the XIX century while the vineyards only exist since the 70's. After the harvest, the grapes are taken to the winery where they are treated thoroughly.

### **White Wine Palácio da Brejoeira**

**Producer:** Palácio da Brejoeira

**Wine Style:** White Wine

**Grape / Blend:** Alvarinho

**Alcohol content:** 13.5%

**Size:** 75cl x 6

**Code:** WWH-PTVVI783

**Tasting notes:** Clear, citrus-like appearance and an intense and complex aroma. Fruity character, of citric aromas mixed with tropical fruits, it is also noted the floral of violet and wild shrubs. elegant and fresh. It is a wine that leaves in the mouth all its aromatic complexity of the Alvarinho, with end of mouth very pleasant, extremely long and persistent.

Excellent as an aperitif, or to accompany various fish dishes, seafood, or white meats.



## Maria Papoila + Bonita

### Maria Papoila Loureiro & Alvarinho



**Producer:** Lua Cheia - SAVEN  
**Wine Style:** White Wine  
**Grape/Blend:** Loureiro, Alvarinho  
**Alcohol content:** 11,5 %  
**Size:** 75cl x 6  
**Code:** WWH-PTVV1781  
**Tasting Notes:** Pale yellow core. Very intense aroma, with notes of minerality and white pulp fruits. Mouthfilling wine, well structured and balanced with the acidity. Long lingering finish. Excellent as an aperitif and ideal with Mediterranean cuisine, fish and seafood.

### Maria Bonita Loureiro



**Producer:** Lua Cheia - SAVEN  
**Wine Style:** White Wine  
**Grape/Blend:** Loureiro  
**Alcohol content:** 11,5 %  
**Size:** 75cl x 6  
**Code:** WWH-PTVV1779  
**Tasting Notes:** Citrus colour. Aromatic intensity, with citric notes of white fruit. Well structured and balanced with the acidity, refined and fresh with balanced acidity. Long lingering finish. Pairs well with fish and white meat.

### Maria Bonita Nostalgia Alvarinho



**Producer:** Lua Cheia  
**Wine Style:** White Wine  
**Grape/Blend:** Alvarinho  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTVV1780  
**Tasting Notes:** Yellow lemon core. Very pronounced aroma, dominated by grapefruit and mineral notes. Well structured yet surprisingly fresh green wine due to the high quality acidity. Very long and persistent finish. Accompanies Mediterranean fish and seafood dishes.

### Alvarinho Nostalgia



**Producer:** Lua Cheia  
**Wine Style:** White  
**Grape / Blend:** Alvarinho  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTVV1752  
**Tasting Notes:** Yellow lemon colour. Very pronounced aroma, dominated by grapefruit and notes of mineral. Well structured but surprisingly fresh white wine due to high quality acidity. Extremely long and lingering finish.

### Maria Bonita Rosé



**Producer:** Lua Cheia  
**Wine Style:** Rosé Wine  
**Grape/Blend:** Espadeiro  
**Alcohol content:** 11%  
**Size:** 75cl x 6  
**Code:** WWH-PTVV1780  
**Tasting Notes:** Aromatic intensity, with raspberry and strawberry notes. Has a well structured taste, with balanced acidity, complex and fresh. Long lingering finish. Pairs well with seafood and oriental cuisine.



Another classic wine from the partnership of Anselmo Mendes and Diogo Lopes. Sourced from vineyards on the slopes of the volcano in the Terceira Island ( Biscoitos D.O.) these grapes show all the salinity and minerality that the Atlantic Ocean and dark rock soil provides.

Aged on the lees in s/steal vats for 9 months. Vineyards were first introduced in the Biscoitos region in the 16th century and Magma is all about retrieving that historical legacy. This wine is solely produced from Verdelho grapes.

# AÇORES

## Magma Verdelho



### Magma Verdelho

**Producer:** Anselmo Mendes

**Wine Style:** White

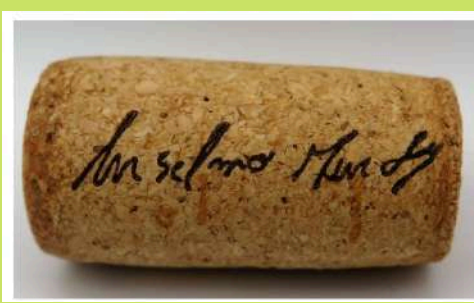
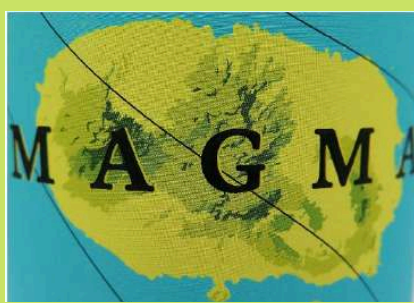
**Grape / Blend:** Verdelho

**Alcohol content:** 12.5%

**Size:** 75cl x 6

**Code:** WIN-OTHR1012

**Tasting Notes:** Austere, pure, fresh and mineral nose. Mouth attack stressed and salty. Long and fresh mouth.





Madeiran table wine does not have a long tradition. It was not so long ago that the Regional Government tried to support table wine producers, owners of generally very small farms, by creating and equipping the São Vicente Winery.

There they store in barrels or aging boxes the bulk of the production that a few years ago is no longer exclusively consumed in Madeira, even though few bottles reach the mainland. Almost all fruity, the colors range from crystal clear to dark golden, from raspberry red to solid and full-bodied red, the whites, rosés, and reds that reach the table in the archipelago fulfill their destiny in the favor of the climate and the deviations of the terrain, following the orders of the ocean, tropical, dry, or with the proper acidity.

The list of grape varieties is long, but Madeira's reds remain faithful to Cabernet Sauvignon, Tinta Negra, Merlot, Aragonez, and Touriga Nacional while the whites are born almost exclusively from Arnsburger and Verdelho.

# MADEIRA





## *Quinta do Barbusano*

Madeiran table wines are produced by Quinta do Barbusano, Lda in São Vicente .  
Barbusano red is produced from Aragonês, Touriga Nacional and Merlot grapes.  
The Rose from Barbusano is a variety is produced exclusively from Touriga Nacional grapes.  
The White variety of Barbusano is produced exclusively from Verdelho grapes.



### Barricas Verdelho

**Producer:** Quinta do Barbusano  
**Wine Style:** White wine  
**Grape/Blend:** Verdelho  
**Alcohol content:** 11,5%  
**Size:** 75cl x 6  
**Code:** WIN-OTHR1015  
**Tasting Notes:** Crystalline wine with a citrine colour. Lush aroma of tropical fruit. In the mouth it is fresh, mineral and with good acidity, in the set shows pleasant and persistent. It goes very well with fish and seafood dishes, as well as light meat dishes. When served with meat dishes it should be served at a slightly higher temperature (13°C).



### Barbusano Verdelho

**Producer:** Quinta do Barbusano  
**Wine Style:** White wine  
**Grape/Blend:** Verdelho  
**Alcohol content:** 11,5%  
**Size:** 75cl x 6  
**Code:** WIN-OTHR1014  
**Tasting Notes:** Crystalline wine, citrine colour. Tropical fruit aroma. In the mouth it shows minerality and good acidity, in the set shows persistence. It goes very well with fish and seafood dishes, as well as light meat dishes. When served with meat dishes it should be served at a slightly higher temperature (13°C).



### Vinhas do António - White

**Producer:** Quinta do Barbusano  
**Wine Style:** White wine  
**Grape/Blend:** Arnsburger and Verdelho  
**Alcohol content:** 12%  
**Size:** 75cl x 6  
**Code:** WIN-OTHR1013  
**Tasting Notes:** Intense citrine-coloured wine with a complex aroma, with notes of ripe tropical fruit ripe tropical fruit past, in the mouth reveals is fresh, balanced and well structured. It goes very well with fish dishes and white meat.



### Touriga Nacional, Aragonês

**Producer:** Quinta do Barbusano  
**Wine Style:** Red wine  
**Grape/Blend:** Touriga Nacional, Aragonês  
**Alcohol content:** 12,5 %  
**Size:** 75cl x 6  
**Code:** WIN-OTHR1017  
**Tasting Notes:** Intense garnet colour wine. Red fruit jam, mixed with coffee and chocolate notes, balanced and persistent mouth. It accompanies very well red meat dishes, fat cheeses and game dishes. and game dishes.



### Barricas Touriga Nacional, Aragonês

**Producer:** Quinta do Barbusano  
**Wine Style:** Red wine  
**Grape/Blend:** Touriga Nacional, Aragonês  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WIN-OTHR1018  
**Tasting Notes:** Intense garnet colour wine. Red fruit jam, mixed with coffee and chocolate notes, balanced and persistent. It accompanies very well red meat dishes, fat cheeses and game dishes and game dishes.

The Peninsula Setúbal lies across the estuary of the River Tejo directly south of Lisbon and is linked to Lisbon by two bridges.

Much of the area is flat and sandy, with the exception of the Serra da Arrábida, a short chain of mountains running along the south coast of the peninsula, where the soils are limestone or clay-limestone. It is on these Serra da Arrábida slopes that the grapes are grown for the famous sweet Moscatel de Setúbal wines.

The climate is the Mediterranean, with hot, dry summers and mild but rainy winters. Vineyards in the Serra da Arrábida are cooler, owing to the higher altitude and the proximity of the sea.

The Vinho Regional was recently renamed Península de Setúbal (it was formerly called 'Terras do Sado' after the River Sado that flows through the southern part of the region). There are two DOCs, Setúbal and Palmela.

Setúbal is sweet and fortified, made primarily from the Muscat of Alexandria grape. It can be labeled Moscatel de Setúbal when Muscat makes up more than 85 percent of the blend.

# PENÍNSULA DE SETÚBAL



It's a very sweet, fragrant wine, with candied orange flavours, floral and raisiny when young, developing nutty, toffee aromas with maturity.

Moscatel Roxo (a pink grape) makes wines that are even more scented. DOC Palmela is mainly red and based on the late-ripening Castelão grape, which is more at home in the hot, sandy soils of Palmela than anywhere else in Portugal, ripening well to make wines of complexity and depth, elegance and balance, with good cherry fruit.

Wines with less acidity and smoother from wine regions such as Península de Setúbal pair with less intense meat and fish dishes, cooked in a more natural way, cooked or grilled, and less spicy - since, in this way, the food will not overlap with the wine, resulting in a balanced combination.

# PENÍNSULA DE SETÚBAL

FOOD & WINE PAIRING





## *Casa Ermelinda Freitas*

The vineyards of Casa Ermelinda Freitas are located in Fernando Pó, in the prime area of Palmela, Setúbal Peninsula. At the beginning there were 60 ha of vineyards with only two varieties: Castelão and Fernão Pires, located in Fernando Pó in the region of Palmela, Leonor Freitas, with her innovative and distinctive spirit, introduced a range of varieties, such as Trincadeira, Touriga Nacional, Aragonês, Syrah and Alicante Bouschet, among others.

The 550 hectares of vineyards are located in Fernando Pó, a prime area in the region of Palmela, 60% of which is dedicated to the Castelão variety, 20% to red varieties such as Touriga Nacional, Trincadeira, Syrah, Aragonês, Alicante Bouschet, Touriga Franca, Merlot, Petit Verdot, Pinot Noir, Trincadeira, Petite Sirah, Carmenère, Moscatel Roxo, and 20% to white grapes, such as Fernão Pires, Chardonnay, Arinto, Verdelho, Sauvignon Blanc, Moscatel de Setúbal, Viosinho, Encruzado, Alvarinho, Pinot Grigio, Viognier, Vermentino and Gewürztraminer, making a total of 29 different varieties currently being cultivated at Casa Ermelinda Freitas.



### Fazenda Velha White

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** White  
**Grape / Blend:** Arinto de Bucelas, Fernao Pires  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WWH-PTPS1657  
**Tasting Notes:** Neutral flavours and good acidity.



### Fazenda Velha Rosé

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** Rosé wine  
**Grape/Blend:** Syrah, Castelão  
**Alcohol content:** 12,5%  
**Size:** 75cl x 6  
**Code:** WWH-PTPS1657  
**Tasting Notes:** Rich and fruity. Pairs well with tomato-based dishes.



### Fazenda Velha Red

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** Red wine  
**Grape:** Castelão, Syrah, Touriga Nacional  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WRE-PTPS745  
**Tasting Notes:** Ruby coloured wine, fruity aroma reminiscent of red fruits such as red currant, raspberry and strawberry. Soft tannins and a pleasant aftertaste. Pairs well with Beef and Venison.



### Dom Campos White

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** White  
**Grape / Blend:** Castelão (Periquita)  
**Alcohol content:** 12,5%  
**Size:** 75cl x 6  
**Code:** WWH-PTPS1654  
**Tasting Notes:** Deep fruit taste, remembering tropical fruits. Fresh and pleasant aftertaste.



### Dom Campos Red

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** Red  
**Grape / Blend:** Castelão "Periquita, Syrah, Aragonéz, Alicante Bouschet  
**Alcohol content:** 13%  
**Size:** 75cl x 6  
**Code:** WRE-PTPS753  
**Tasting Notes:** A ruby-coloured wine with the fruity aroma of red fruit such as redcurrant, raspberry and strawberry. Soft tannins and a very agreeable finish.



### Terras do Pó White

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** White  
**Grape / Blend:** Fernão Pires, Arinto  
**Alcohol content:** 12,5%  
**Size:** 75cl x 6  
**Code:** WWH-PTPS1662

**Tasting Notes:** A fruity white wine with light-green tints, reminiscent of citrus and tropical fruit. Its excellent level of acidity makes this a crisp, fresh wine. Fresh, very pleasant, with a fruity end note.



### Terras do Pó Rosé

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** Rose  
**Grape / Blend:** Castelão, Syrah  
**Alcohol content:** 12,5%  
**Size:** 75cl x 6  
**Code:** WRO-PTPS1088

**Tasting Notes:** A bright pink wine with an intense fruity aroma. Refreshing on the palate, with an excellent balance between acidity and sugars.



### Terras do Pó Red

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** Red  
**Grape / Blend:** Castelão, Syrah, Touriga Nacional  
**Alcohol content:** 13.5%  
**Size:** 75cl x 6  
**Code:** WRE-PTPS754

**Tasting Notes:** A ruby-coloured wine that is concentrated, rich in good-quality tannins and very complex. With aromas reminiscent of mature red fruit, it is well matched by the wood which endows it with a touch of vanilla. A persistent, long-lasting finish.





### **Dona Ermelinda Sauvignon Blanc**

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** White  
**Grape / Blend:** Sauvignon Blanc  
**Alcohol content:** 12,5%  
**Size:** 75cl x 6  
**Code:** WWH-PTPS1653  
**Tasting Notes:** A green-tinted white wine with an intense aroma, notes of tropical fruit and a floral touch. Elegant and refreshing on the palate, with good acidity. A pleasant, long-lasting final note.



### **Dona Ermelinda White**

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** White  
**Grape / Blend:** Fernão Pires, Arinto, Antão Vaz, Chardonnay  
**Alcohol content:** 13,5%  
**Size:** 75cl x 6  
**Code:** WWH-PTPS1655  
**Tasting Notes:** The colour of pale-green straw, this wine has an intense, fruity aroma with notes of honey and tropical fruit. Well-rounded on the palate, with a good balance between the acidity, sugars, alcohol and wood. A long-lasting, pleasant and persistent final note.



### **Dona Ermelinda White Reserve**

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** White wine  
**Grape/Blend:** Chardonnay, Arinto, Viognier  
**Alcohol content:** 13,5%  
**Size:** 75cl x 6  
**Code:** WWH-PTPS1672  
**Tasting Notes:** A white wine with light-green tints. Aroma with hints of sweet and some citrus fruit, well matched with the wood. In the mouth it's full and creamy with an elegant and persistent finish. Excellent with fish, salads, pasta dishes and white meat.



### **Dona Ermelinda Grande Reserva 2017**

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** Red  
**Grape / Blend:** Syrah, Touriga Nacional, Touriga Franca, Aragonez, Trincadeira and Cabernet Sauvignon.  
**Alcohol content:** 14%  
**Size:** 75cl x 3  
**Code:** WRE-PTPS743  
**Tasting Notes:** Opaque garnet color, with aromas reminiscent of black fruits, spices and smoke, with some jam due to the great maturation reached. In the mouth it is a dense, full wine, with great structure, present and well-integrated tannins. Long and persistent finish.



### **Dona Ermelinda Reserva 2019**

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** Red  
**Grape / Blend:** Castelão, Touriga Nacional, Trincadeira, Cabernet Sauvignon  
**Alcohol content:** 14.5%  
**Size:** 75cl x 6  
**Code:** WRE-PTPS0764  
**Tasting Notes:** A garnet-coloured, almost opaque wine, with aromas reminiscent of dark fruit, spices and smoke, and hints of jam due to the lengthy period of maturation. Dense, full on the palate, and well structured. Tannins are present, but are soft and well integrated. A finish that is extremely pleasant, long-lasting and persistent.



### **Dona Ermelinda Red**

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** Red  
**Grape / Blend:** Castelão, Cabernet Sauvignon, Touriga Nacional  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTPS742  
**Tasting Notes:** A dark, garnet-red wine with a touch of wood, a hint of preserves and rich in very ripe red fruit. Full and complex, this wine has well-rounded tannins and a pleasant, lengthy finish on the palate.



**Quinta da Mimosa Red**

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** Red  
**Grape / Blend:** Castelão  
**Alcohol content:** 14.5%  
**Size:** 75cl x 6  
**Code:** WRE-PTPS749  
**Tasting Notes:** A concentrated, garnet-coloured wine, rich in good-quality tannins. The aromas of this complex wine are reminiscent of mature, preserved red fruit, combining perfectly with the vanilla from the wood. Lingering, very prolonged finish.



**Dona Ermelinda Carmenere Reserva 2017**

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** Red  
**Grape / Blend:** Carmenere  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTPS0765  
**Tasting Notes:** The variety is clearly related to Merlot, with notes of dark chocolate, fresh meat, black plums, all very attractive and (dangerously) seductive. Soft and very involving in the mouth, it is an absolutely consensual red, very capable of brightening any meat dish.



**Dona Ermelinda Leo D' Honor**

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** Red  
**Grape / Blend:** Castelão  
**Alcohol content:** 14.5%  
**Size:** 75cl x 3  
**Code:** WRE-PTPS746  
**Tasting Notes:** A deep concentrated aroma. The Castelão grape variety at its best, with notes of dark fruit, jam and spice. Complex on the palate, with slight nuances of tobacco and chocolate from the 18 months spent in French oak barrels. A full-bodied wine, with noticeable tannins and an elegant finish.



**Casa Ermelinda Freitas Merlot Reserva 2018**

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** Red  
**Grape / Blend:** Merlot  
**Alcohol content:** 14.5%  
**Size:** 75cl x 6  
**Code:** WRE-PTPS0767  
**Tasting Notes:** aroma of black fruit, with a touch of ripe pepper typical of the variety, dense body and full of soft tannins. Long and very pleasant finish.



**Casa Ermelinda Freitas Alicante Bouschet Reserva 2013 & 2017**

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** Red  
**Grape / Blend:** Alicante Bouschet  
**Alcohol content:** 14.5%  
**Size:** 75cl x 6  
**Code:** WRE-PTPS749  
**Tasting Notes:** Wine of garnet color almost opaque. Aroma confit to remember very mature black fruit, some floral typical of the breed. In the mouth it is very full, velvety with very well integrated tannins. Long and persistent ending.



**Dona Ermelinda Cabernet Sauvignon**

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** Red  
**Grape / Blend:** Cabernet Sauvignon  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTPS735  
**Tasting Notes:** A concentrated wine in tones of ruby and garnet. An aroma reminiscent of very ripe dark fruit preserves, with some spice and the touch of balsamic that is emblematic of this grape variety. Velvety and full on the palate, with very well integrated tannins. A long, pleasant and persistent finish.



**Casa Ermelinda Freitas Petit Verdot  
Reserva 2011 & 2018**

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** Red  
**Grape / Blend:** Petit Verdot  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTPS736

**Tasting Notes:** Very heavy and inviting color. In the aroma it immediately shows ripe black fruit, blackberry, earthy tones with even some truffle. It lacks the harmony of the wood, it has an excess of vanilla. Medium body, rough, too linear. Harsh tannins and short acidity.



**Casa Ermelinda Freitas Syrah Reserva  
2019**

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** Red  
**Grape / Blend:** Syrah  
**Alcohol content:** 14.5%  
**Size:** 75cl x 6  
**Code:** WRE-PTPS738

**Tasting Notes:** A concentrated, garnet-coloured wine. An aroma reminiscent of very ripe dark fruit preserves, with some spice and the touch of balsamic that is emblematic of this grape variety. Velvety and full on the palate, with very well integrated tannins. A long, persistent finish.



**Casa Ermelinda Freitas Trincadeira  
Reserva 2017**

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** Red  
**Grape / Blend:** Trincadeira  
**Alcohol content:** 14.5%  
**Size:** 75cl x 6  
**Code:** WRE-PTPS740

**Tasting Notes:** Wine of granada/ruby colour, concentrated. Fragrance remembering very ripe fruit, some spice, with balsamic touch of the chaste. In the mouth it is very full, velvety, with very well integrated tannins and a good acidity. Long, pleasant and persistent end.



**Casa Ermelinda Freitas Touriga  
Nacional**

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** Red  
**Grape / Blend:** Touriga Nacional  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTPS739

**Tasting Notes:** A concentrated, garnet-coloured wine. An aroma reminiscent of very ripe dark fruit preserves and jams, with a light, floral touch typical of this grape variety. Velvety and full on the palate, with soft, well integrated tannins. A long and persistent finish.



**Casa Ermelinda Freitas Pinot Noir  
Reserve**

**Producer:** Casa Ermelinda Freitas  
**Wine Style:** Red  
**Grape / Blend:** Fernão Pires, Arinto  
**Alcohol content:** 14%  
**Size:** 75cl x 6  
**Code:** WRE-PTPS0766

**Tasting Notes:** A ruby-coloured wine with the fruity aroma of ripe fruit and the typical Pinot Noir sweetness, well integrated with wood. It's round and full in the mouth with a rich, persistent and elegant finish.

## Casa Ermelinda Freitas - Bag-In-Box



### M.J. Freitas Red

**Producer:** Casa Ermelinda Freitas

**Wine Style:** Red wine

**Grape/Blend:** Castelão "Periquita"

**Alcohol content:** 13%

**Size:** 5Lt x 1

**Code:** WRE-PTPS733

**Tasting Notes:** A ruby-coloured wine with a fruity aroma reminiscent of raspberry, strawberry and redcurrant. Soft tannins and a very agreeable finish. A very drinkable table wine.



### M.J. Freitas White

**Producer:** Casa Ermelinda Freitas

**Wine Style:** White wine

**Grape/Blend:** Fernão Pires

**Alcohol content:** 12,5%

**Size:** 5Lt x 1

**Code:** WWH-PTS1652

**Tasting Notes:** A very fruity, green-tinted white, with an aroma reminiscent of tropical fruit. Well structured, with a fresh, agreeable finish.



### Dona Helena White



**Producer:** Wine & Winemakers

**Wine Style:** White

**Grape / Blend:** Moscatel, Fernão Pires, Arinto

**Alcohol content:** 12%

**Size:** 75cl x 6

**Code:** WWH-PTPS1661

**Tasting Notes:** Lemon yellow colour. Pronounced fruit and floral aromas. Fresh, with fruity aroma and a slight floral touch from Muscat. Good acidity and pleasant finish.

### Dona Helena Red



**Producer:** Wine & Winemakers

**Wine Style:** Red

**Grape / Blend:** Castelão

**Alcohol content:** 13%

**Size:** 75cl x 6

**Code:** WRE-PTPS744

**Tasting Notes:** Ruby red colour. Pronounced aromas of red fruits when young, leading to notes of spice and dried fruit with age. Well-rounded, good structure and high quality tannins. A pleasant finish.

Viticulture has deep roots in the Tejo, announced as one of the oldest wine-producing regions in the country. Vineyards have graced the banks of the Tejo River since Roman times, and the influence of ancient wine-producing cultures is evident in the many architectural relics that dot the landscape.

Previously known as Ribatejo, since 2009 the region has been simply called Tejo, a tribute to the river that defined its landscape, climate and economy for centuries.

The river is also responsible for shaping the distinctive terroirs of the Tejo region, making the surrounding plains and riverbanks an ideal terrain for growing grapes native to Portugal.

With a focus on quality and balance, Tejo wines are some of the most vibrant and affordable wines produced in Portugal today, offering a wide range of attractive styles for all tastes and budgets.

The red grape varieties native to the Tejo include Touriga Nacional – the Portuguese variety par excellence – as well as the Trincadeira, Castelão and Aragonês varieties. The aromatic Fernão Pires and the Arinto vivacious produce some of the most refreshing white wines in the region.

These native varieties thrived in warm climates and complex soils in the Tejo region, maintaining high natural acidity, to produce balanced wines with rich fruit characteristics.

# TEJO



Recognized for its splendid wines, the Tejo region has immense versatility in wine production.

Creating unique wines, full of particularities, these terroirs are the shelter of grape varieties chosen and meticulously cultivated, which is reflected in some of the most vibrant wines in the country.

From whites to reds, without ever forgetting liqueurs and sparkling wines, the balance of the Tejo' productions is admirable, with a wide offer for all tastes.

Red Tejo wines pair with elaborated meals like dishes of red meats with sauce, for example, Rossini Beef Tenderloin.

# TEJO

FOOD & WINE PAIRING

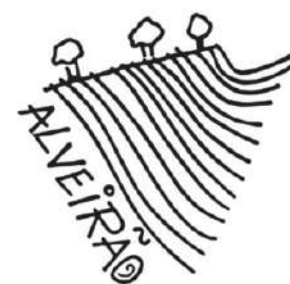




## *Alveirão*

Alveirão is our winery, the Faria-Vieira's family organic winery. Alveirão also stands for the local white limestone soils where our vineyards are grown. Faria-Vieira's have been producing wines since the XIX century, in our little and peaceful village called Chicharo (Centre of Portugal). In our days, Alveirão has 37 acres of vineyards and 70 acres of olive trees, almonds and fig trees.

Alveirão produces Maximo's and Encostas do Vale Godinho organic wines, and soon organic olive oil. The terroir based in limestone with temperature variation between hot daily temperature range and cold nights defines these wines with elegance, low pH, medium acidity and minerality.







### Maximo's BIO White

**Producer:** Alveirão

**Wine Style:** White

**Grape / Blend:** Fernão Pires or Maria Gomes, Arinto, Malvasia -Fina e Rabo-de-Ovelha

**Alcohol content:** 14%

**Size:** 75cl x 6

**Code:** WWH-PTRI2026

**Tasting Notes:** Yellow-gold color, discreet on the nose, but with evident notes florals, and white-fleshed fruit. Fresh, full-bodied and persistent.



### Maximo's BIO Red

**Producer:** Alveirão

**Wine Style:** Red

**Grape / Blend:** Fernão Pires or Maria Gomes, Arinto, Malvasia -Fina e Rabo-de-Ovelha

**Alcohol content:** 14.5%

**Size:** 75cl x 6

**Code:** WRE-PTRI2002

**Tasting Notes:** Opaque wine, concentrated in color, red fruit notes ripe, cherry, ginga, notes of violet and cassis in boa conjugation with wood. Structured, with a long and elegant finish.



### Encostas Vale Godinho

**Producer:** Alveirão

**Wine Style:** Red

**Grape / Blend:** Trincadeira das Pratas, Tinta Roriz, Castelao

**Alcohol content:** 14.5%

**Size:** 75cl x 6

**Code:** WRE-PTRI2001

**Tasting Notes:** With an intense garnet color, it has a complex aroma of red fruits and spices. In the mouth it has volume, soft tannins.



### Maximo's Grande Escolha BIO Red

**Producer:** Alveirão

**Wine Style:** Red

**Grape / Blend:** 100% Touriga Nacional

**Alcohol content:** 15%

**Size:** 75cl x 6

**Code:** WRE-PTRI2003

**Tasting Notes:** Clear and intense color, intense floral notes and some red fruit, intense aroma revealing itself as surprising. Intense round and harmonious flavor where the fruit and the body of the wine are in perfect harmony, a wine with a strong and velvety finish.

The Trás-os-Montes region is a mountainous area, of high altitude and predominantly with granite soils, with some schist patches. It has a harsh continental climate, very dry and hot in summer in contrast with the long and freezing cold winters.

The old vineyards, existing all over this region, with a great diversity of ancient grape varieties, determine the quality of the wines in the region.

The demarcated region of Trás-os-Montes is divided into three sub-regions: Chaves, Valpaços, and Planalto Mirandês, stretching along the valleys of rivers that cross them. In the sub-region of Chaves, the vineyards are planted on the hillsides of small valleys, where the tributaries of Tâmega river flow.

The sub-region of Valpaços is rich in water resources and is located in a plateau. In the Mirandês plateau, located in the Mogadouro mountain, it is the Douro river which influences the viticulture.

The planted grape varieties are practically all common in the three sub-regions. Regarding the red grape varieties, there is a special focus on Touriga Nacional, Bastardo, Marufo, Tinta Roriz, Touriga Franca and Trincadeira. As for the white, the emphasis goes to Còdega do Larinho, Fernão Pires, Gouveio, Malvasia Fina, Rabigato, Síria and Viosinho.

# TRÁS-OS-MONTES



Particularly in Trás-os-Montes, we can be in contact with rich nature and gastronomy.

Wines from Trás-os-Montes can be paired with Cod with bread crust, alheira de Mirandela a smoked sausage made of meat, bread, and condiments that can be eaten grilled or roasted.

They also combine with Feijoada à Transmontana, made with red beans, carrots, cabbage, sausages, pork, and beef, and pastel de Chaves stuffed with meat and posta Mirandesa grilled meat loaf with olive oil, garlic and parsley sauce.

## FOOD & WINE PAIRING

# TRÁS-OS-MONTES





## *Quinta do Arcosso*

In Ribeira de Oure, in between Vidago and Chaves it is placed a unique terroir to produce wines. Situated in a region with deep wine traditions that go back to the pre-roman occupation of the Iberia Peninsula. Its vineyards are installed in a convex slope, with a southern sun exposition at 400m altitude with 20% steep slopes.

In its granitic soil grow vineyards carefully selected and totally adapted to the region. An adega projected and built to express all the potential in the grapes and minimize mechanical operations.



### **Padrao dos Povos**

**Producer:** Quinta de Arcossó

**Wine Style:** Red

**Grape / Blend:** Tinta Amarela, Tinta Roriz

**Alcohol content:** 13%

**Size:** 75cl x 6

**Code:** WRE-PTTM841

**Tasting Notes:** Ruby colour, red fruits come immediately to nose. Very fruity in mouth with a slight touch of oak. It ends nicely and steadily.



### **Quinta de Arcossó**

**Producer:** Quinta de Arcossó

**Wine Style:** Red

**Grape / Blend:** Tinta Amarela, Tinta Roriz and others

**Alcohol content:** 13.5%

**Size:** 75cl x 6

**Code:** WRE-PTTM842

**Tasting Notes:** Spicy aroma, with pepper and tobacco, balsamic notes from the barrel. Fresh, good volume.



### **Quinta de Arcossó Bastardo**

**Producer:** Quinta de Arcossó

**Wine Style:** Red

**Grape / Blend:** Tinta Amarela, Tinta Roriz and others

**Alcohol content:** 14,5%

**Size:** 75cl x 6

**Code:** WRE-PTTM843

**Tasting Notes:** Aroma to cherries and flowers. Good volume in the mouth with dense but elegant tannins in a long finish. Wine to be appreciated with friends at a dining table.

Port is a Portuguese fortified wine made from grapes grown in the Douro Valley. Most bottlings are sweet and red, but there are also sweeter white Ports.

Traditionally the newly made wine is transported downriver to the port of Vila Nova de Gaia, part of Greater Oporto, for maturation.

Essentially Port is made by adding distilled grape spirit to partially fermenting grape must. This kills the yeast and retains about 50 percent of the natural sugars in the resulting wine. This contrasts with most styles of Sherry where a dry, fully-fermented wine is "topped up" with spirit.

What gives Porto its unique quality, aroma and flavour are the original combination of soil, climate and grapes found in Portugal's Upper Douro River Valley.

There are five main grape varieties known for their superb quality—Touriga Nacional, Tinta Roriz, Tinta Barroca, Tinto Cao and Touriga Francesa—and they grow in a predominantly schistous, rocky, and acidic soil.

The vine roots grow very deep down through the fissures in the schist to find water in natural reservoirs. These vines grow in terraces along the steep riverbanks, and their grapes are harvested annually between September and October.

All ports, aside from vintage, are matured in oak casks. Once bottled, they are ready for drinking and, unless unfiltered, do not require decanting.

# FORTIFIED WINE PORTO



White and Rosé Ports are great served fresh, around 10°C, while Tawny should be served slightly refreshed, around 13°C. Rubies should be consumed at around 17°C.

To serve Port wine, we recommend that you use a glass named Porto or similar. That is a small size wine glass.

For pairing with Porto Wine dessert or cheese are the best choice. Chocolate is also excellent to pair with Porto and the darker the chocolate, the better it goes with the Ruby style.

The White and Rose Ports are delicious appetizers and can be served with ice cream and a lime or lemon peel.

# FORTIFIED WINE PORTO





# Alves de Sousa

## DOURO & PORT WINES

### Vale da Raposa Port



**Producer:** Alves de Sousa

**Wine Style:** White Port

**Grape / Blend:** Old Vines

**Alcohol content:** 20%

**Size:** 75cl x 1

**Code:** WIFO-PO282

**Tasting Notes:** Amber colour. Very complex, full of herbs, spices, dried orange peel, maple syrup and almonds. Rich and wonderfully refined by time, it combines nuances of marmalade, caramel and nuts.

### Vale da Raposa Port



**Producer:** Alves de Sousa

**Wine Style:** Ruby Port

**Grape / Blend:** Old Vines

**Alcohol content:** 20%

**Size:** 75cl x 1

**Code:** WIFO-PO283

**Tasting Notes:** Deep ruby color. Flavourings prunes and figs along with a set of various spices. Very engaging and balanced but with a strong personality. Long and harmonious finish.

### Vale da Raposa Special Reserva Tawny Port



**Producer:** Alves de Sousa

**Wine Style:** Ruby Port

**Grape / Blend:** Old Vines

**Alcohol content:** 20%

**Size:** 75cl x 1

**Code:** WIFO-PO284

**Tasting Notes:** Coppery tone. The aroma of caramel and toffee, with hints of spice and dried figs. Very smooth and balanced, but with a strong personality. Long and harmonious finish.

**Food Pairing:** Accompanies particularly well cheeses and eggs and caramel candy.

### Alves de Sousa Vintage Port

**Vintage Bottles:** 2009, 2011, 2015, 2017



**Producer:** Alves de Sousa

**Wine Style:** Vintage Port

**Grape / Blend:** Old Vines

**Alcohol content:** 19,5%

**Size:** 75cl x 1

**Code:** WIFO-PO231

**Tasting Notes:** Dark red in colour. Complex aroma and concentrated red and black fruits with very ripe figs notes. The palate is balanced, rich and smooth, full-bodied and well structured. Very long end of mouth.





**Quinta da Gaivosa Late Bottle Vintage**

**Vintage Bottles:** 2011, 2012, 2013

**Producer:** Alves de Sousa

**Wine Style:** Vintage Port

**Grape / Blend:** Old Vines

**Alcohol content:** 19,5%

**Size:** 75cl x 1

**Code:** WIFO-PO264

**Tasting Notes:** Deep ruby colour. Notes of ripe fruit and dried figs. Harmonious with dark chocolate notes. Firm but well integrated tannins. Long and harmonious finish.



**Quinta da Gaivosa Vintage**

**Vintage Bottles:** 2013, 2015

**Producer:** Alves de Sousa

**Wine Style:** Vintage Port

**Grape / Blend:** Old Vines

**Alcohol content:** 19,5%

**Size:** 75cl x 1

**Code:** WIFO-PO267

**Tasting Notes:** Poised between sweetness and acidity, there is a good jammy character here, edged by tannins and layered with herbs and spice. A fine wine, with some aging potential.



**Quinta Da Gaivosa Vintage Gift-Pack 2016**

**Producer:** Alves de Sousa

**Wine Style:** Vintage Port

**Grape / Blend:** Tinta Roriz, Touriga Nacional, Tinto Cão, Old Vines

**Alcohol content:** 19,5%

**Size:** 75cl x 1

**Code:** WIFO-PO270

**Tasting Notes:** Deep ruby color. Aromas of dried black plums, dark chocolate, floral notes, graphite and blackberries. Long and harmonious ending. Great guarding ability though present a lot of harmony in youth.



#### Porto Wine Quinta da Gaivosa - 10 Years

**Producer:** Alves de Sousa

**Wine Style:** Port vintage

**Grape/Blend:** Touriga Nacional, Tinta Roriz, Tinto Cao

**Alcohol content:** 20%

**Size:** 75cl x 1

**Code:** WIFO-PO262

**Tasting Notes:** Deep ruby colour, flavours of dry dark plums and liquorice. This port is full bodied but very smooth. Macerated cherries and dark chocolate notes, with firm but well integrated tannins. Long and harmonious finish.



#### Quinta da Gaivosa 10 Years Port

**Producer:** Alves de Sousa

**Wine Style:** White Port

**Grape / Blend:** Old Vines

**Alcohol content:** 19,5%

**Size:** 75cl x 1

**Code:** WIFO-PO271

**Tasting Notes:** Amber color. Very complex, full of herbs, spices, dried orange peel, maple syrup and almonds. Rich and wonderfully refined by time, it combines nuances of marmalade, caramel and nuts.



#### Quinta da Gaivosa 20 Years Tawny Port

**Producer:** Alves de Sousa

**Wine Style:** White Port

**Grape / Blend:** Old Vines

**Alcohol content:** 20%

**Size:** 75cl x 1

**Code:** WIFO-PO263

**Tasting Notes:** Amber colour. Great concentration and complexity, full of spice, caramel and herbal notes. Beautifully refined by time, expresses the beauty of maturity from the category of the 20 Years Tawny.



# QUINTA DA PACHECA

## Quinta da Pacheca LBV Port 2012



**Producer:** Quinta da Pacheca  
**Wine Style:** Vintage Port  
**Grape / Blend:** Old Vines  
**Alcohol content:** 19.5%  
**Size:** 75cl x 1  
**Code:** WIFO-PO254  
**Tasting Notes:** Colour dark violet. Very complex on the nose. Intense aromas of ripe red fruit nicely combined with fresh gum cistus notes and nutty hints. Very elegant on the palate. Excellent volume and solid structure with firm yet silky tannins. Ripe wild fruit flavours and delicate hints of spices. Fresh, elegant, lingering finish.

## Quinta da Pacheca Vintage Vintage Bottles: 2000, 2012



**Producer:** Quinta da Pacheca  
**Wine Style:** Vintage Port  
**Grape / Blend:** Touriga Nacional, Tinta Roriz, Tinto Cão, Tinta Amarela, Touriga Franca, Sousão  
**Alcohol content:** 20%  
**Size:** 75cl x 1  
**Code:** WIFO-PO259  
**Tasting Notes:** In the nose it presents a vigorous fruity character. Apricot notes emerge as the wine opens into the glass, followed by warmer notes of dark chocolate. The palate is practically crushed by rich flavors of black berries and by the dense and compact tannins that provide an impressive volume and abundance.

## Quinta da Pacheca Colheita Port Vintage Bottles: 1962, 1963, 1969, 2004, 2005



**Producer:** Quinta da Pacheca  
**Wine Style:** Vintage Port  
**Grape / Blend:** Old Vines  
**Alcohol content:** 19,5%  
**Size:** 75cl x 1  
**Code:** WIFO-PO248



**Quinta da Pacheca 10 Years Old Tawny Port**

**Producer:** Quinta da Pacheca  
**Wine Style:** Vintage Port  
**Grape / Blend:** Old Vines  
**Alcohol content:** 19,5%  
**Size:** 75cl x 1  
**Code:** WIFO-PO00297



**Porto Pacheca Gift-Pack 10 Years**

**Producer:** Quinta da Pacheca  
**Wine Style:** Vintage Port  
**Grape / Blend:** Old Vines  
**Alcohol content:** 19,5%  
**Size:** 20cl x 2  
**Code:** WIFO - PO243



**Quinta da Pacheca 20 Years Old Tawny Port**

**Producer:** Quinta da Pacheca  
**Wine Style:** Vintage Port  
**Grape / Blend:** Old Vines  
**Alcohol content:** 20%  
**Size:** 75cl x 1  
**Code:** WIFO-PO287



**Porto Pacheca Gift-Pack 20 Years**

**Producer:** Quinta da Pacheca  
**Wine Style:** Vintage Port  
**Grape / Blend:** Old Vines  
**Alcohol content:** 20%  
**Size:** 20cl x 2  
**Code:** WIFO-PO245



**Quinta da Pacheca 30 Years Old Tawny Port**

**Producer:** Quinta da Pacheca  
**Wine Style:** Vintage Port  
**Grape / Blend:** Old Vines  
**Alcohol content:** 20%  
**Size:** 75cl x 1  
**Code:** WIFO-PO242



**Porto Pacheca Gift-Pack 30 Years**

**Producer:** Quinta da Pacheca  
**Wine Style:** Vintage Port  
**Grape / Blend:** Old Vines  
**Alcohol content:** 20%  
**Size:** 20cl x 2  
**Code:** WIFO - PO246



**Quinta da Pacheca 40 Years Old Tawny Port**

**Producer:** Quinta da Pacheca  
**Wine Style:** Vintage Port  
**Grape:** Old Vines  
**Alcohol content:** 21%  
**Size:** 75cl x 1  
**Code:** WIFO-PO00303  
**Tasting Notes:**



**Porto Pacheca Gift-Pack 40 Years**

**Producer:** Quinta da Pacheca  
**Wine Style:** Vintage Port  
**Grape / Blend:** Old Vines  
**Alcohol content:** 21%  
**Size:** 20cl x 2  
**Code:** WIFO-PO247



**Porto Pacheca Gift-Pack (Harvest 10-20-30-40) 100 Years**

**Producer:** Quinta da Pacheca  
**Wine Style:** Vintage Port  
**Grape / Blend:** Old Vines  
**Alcohol content:** 19.5%, 20%, 20%, 21%  
**Size:** 20cl x 4  
**Code:** WIFO-PO244



#### Quinta da Pacheca White Port



**Producer:** Quinta da Pacheca  
**Wine Style:** White Port  
**Grape / Blend:** Malvasia Fina, Còdega de Larinho, Gouveio, Viosinho  
**Alcohol content:** 19.5%  
**Size:** 75cl x 1  
**Code:** WIFO-PO261

#### Quinta da Pacheca Pink Port



**Producer:** Quinta da Pacheca  
**Wine Style:** Vintage Port  
**Grape / Blend:** Old Vines  
**Alcohol content:** 19,5%  
**Size:** 75cl x 1  
**Code:** WIFO-PO256

#### Quinta da Pacheca Tawny Port



**Producer:** Quinta da Pacheca  
**Wine Style:** Tawny Port  
**Grape / Blend:** Old Vines  
**Alcohol content:** 19.5%  
**Size:** 75cl x 1  
**Code:** WIFO-PO258

#### Quinta da Pacheca Port Ruby Reserva



**Producer:** Quinta da Pacheca  
**Wine Style:** Ruby Port  
**Grape / Blend:** Old Vines  
**Alcohol content:** 19.5%  
**Size:** 75cl x 1  
**Code:** WIFO-PO257

*Port Wine - Quinta da Pacheca*



### Porto Fortified Wine Azul Portugal - White

**Producer:** Azul Portugal  
**Wine Style:** Porto Fortified Wine  
**Grape/Blend:** Viosinho, Rabigato, Malvasia - Fina, Gouveio  
**Alcohol content:**  
**Size:** 75cl x 1  
**Code:** WIFO-PO236  
**Tasting Notes:** White straw. Floral. Notes of honey and hazelnuts. Pleasant final. Excellent as an aperitif with dried fruits or with chilled desserts.



### Porto Fortified Wine Azul Portugal - Tawny

**Producer:** Azul Portugal  
**Wine Style:** Porto Fortified Wine  
**Grape/Blend:** Touriga Nacional, Touriga Franca, Tinta Roriz (Aragonez), Tinta Barroca  
**Alcohol content:** 19.5%  
**Size:** 75cl x 1  
**Code:** WIFO-PO237  
**Tasting Notes:** Red colour. Very elegant and smooth with notes of dried fruits. Dried fruits aromas from the oak ageing. Pleasant finish. Pairs well with apple or almond pie, dried fruits with nuts and cheeses. It is great as an aperitif when served slightly chilled.



### Porto Fortified Wine Azul Portugal - Ruby

**Producer:** Azul Portugal  
**Wine Style:** Porto Fortified Wine  
**Grape/Blend:** Touriga Nacional, Touriga Franca, Tinta Roriz (Aragonez), Tinta Barroca  
**Alcohol content:** 19.5%  
**Size:** 75cl x 1  
**Code:** WIFO-PO235  
**Tasting Notes:** Ruby red colour. Intense Porto wine with ripe red fruit aromas. Rich and full-bodied on the palate. Pleasant finish. It pairs well with soft cheeses, chocolate desserts and fruit pies.



### Porto Fortified Wine Azul Portugal - 10 Years

**Producer:** Azul Portugal  
**Wine Style:** Porto Fortified Wine  
**Grape/Blend:** Touriga Nacional, Touriga Franca, Tinta Roriz (Aragonez), Tinta Barroca  
**Alcohol content:** 19.5%  
**Size:** 75cl x 1  
**Code:** WIFO-PO234  
**Tasting Notes:** Brick red/tawny colour with distinct shades of brown. Delicate nutty aromas and a hint of dried fruits and ripe plum. On the palate it is very well balanced. It conciliates the age with sweet freshness, demonstrating great elegance. Long finish. Served slightly chilled, it's perfect on its own, or combined with Portuguese egg tart, nut pies and rich desserts.



**Porto Wine Quinta dos Murças - 10 Years**

**Producer:** Quinta dos Murças  
**Wine Style:** Port vintage  
**Grape/Blend:** Touriga Nacional, Touriga Franca, Tinta Roriz  
**Alcohol content:** 19,5%  
**Size:** 75cl x 1  
**Code:** WIFO-PO272  
**Tasting Notes:** Amber color. Quite complex aroma, with hints of dried fruits, notably figs and walnuts, and hints of spice. Elegant and intense, persistent and with great final freshness.



**Porto Wine Quinta do Castelinho - 10 Years**

**Producer:** Quinta do Castelinho  
**Wine Style:** Port vintage  
**Grape/Blend:** Tinta Barroca, Tinta Roriz, Touriga Nacional, Touriga Francesa / Touriga Franca  
**Alcohol content:** 20%  
**Size:** 75cl x 1  
**Code:** WIFO-PO280  
**Tasting Notes:** Wine has a rich purple with a pink tinge. Port complex flavour combines sweetish notes of fruit such as orange and peach, unobtrusive shades of resin, the nuances of mint. The taste of wine is rounded and well-balanced, rich and full-bodied, with seductive notes of nuts and ripe fruit. Porto are encouraged to apply to different types of cheese, nuts, chocolate desserts, cream, coffee, as well as fresh fruit, wild berries, prunes, pineapple. Well suited to the ham and smoked ham.



**Porto Wine Van Zellers - 1962 Harvest**

**Producer:** Quinta Vale D. Maria  
**Wine Style:** Port vintage  
**Grape/Blend:** Various  
**Alcohol content:** 19,5%  
**Size:** 75cl x 1  
**Code:** WIFO-PO285  
**Tasting Notes:** From a bright, clear copper hue, soft texture, complex aromas complement a pleasant touch of red fruits. Ideal with a dessert, dark chocolate, cheese or on its own at the end of a meal.

Madeira is a fortified wine that hails from the island of Madeira in Portugal, about 300 miles off the coast of Morocco.

Ranging from sweet to dry, it's primarily made with a handful of grape varieties, including Tinta Negra Mole, Sercial, Verdelho, Bual (also known as Boal), and Malvasia (aka Malmsey).

As with other fortified wines such as Marsala, Port, and Sherry, Madeira is made with a distilled grape spirit (usually brandy). Thanks to this added dose of alcohol, Madeira has a higher alcohol level compared to the average glass of wine – usually about 18-20% ABV versus 12% alcohol, which is standard in the United States.

But unlike any other type of wine in the world (including its fortified brethren), Madeira is a singular creation thanks to its unique aging process.

# FORTIFIED WINE MADEIRA





Madeira wine food pairings depend greatly on the type and sweetness of the wine. Dry Madeira makes a good aperitif and pairs nicely with creamy soups like lobster bisque, rich sheep's milk cheeses, and fatty meat like duck confit.

Sweet Madeira makes a lovely dessert wine similar to port, and pairs well with desserts like a rich chocolate tart or spice cake with caramel frosting.

Serve Madeira in a port glass or a standard white wine glass. Dry Madeira should be served chilled while sweet varieties should be served at room temperature.

FORTIFIED WINE

# MADEIRA



**Madeira D'Oliveiras Bastardo**



**Producer:** D'Oliveiras  
**Wine Style:** Fortified wine  
**Grape / Blend:** Bastardo  
**Alcohol content:** 19%  
**Size:** 75cl x 1  
**Code:** WIFO-MA101  
**Tasting Notes:** Marmalade and spirit on the nose. Medium-dry fruits on the tip of the tongue merging into a citrusy finish reminiscent of old Terrantez. A long, intense, tangy finish. A very rare wine.

**Madeira D'Oliveiras Boal**

**Vintage Bottles:** 1908, 1980, 1982, 1993



**Producer:** D'Oliveiras  
**Wine Style:** Fortified wine  
**Grape / Blend:** Boal  
**Alcohol content:** 19%  
**Size:** 75cl x 1  
**Code:** WIFO-MA102  
**Tasting Notes:** The D'Oliveira Boal Medium Sweet Madeira wine shows an attractive amber color. The acidity is balanced with a long and smooth finish, and a certain delicacy.

**Madeira D'Oliveiras Malvazia**

**Vintage Bottles:** 1895, 1889, 1991, 1994



**Producer:** D'Oliveiras  
**Wine Style:** Fortified wine  
**Grape / Blend:** Boal  
**Alcohol content:** 19%  
**Size:** 75cl x 1  
**Code:** WIFO-MA107  
**Tasting Notes:** The D'Oliveira Boal Medium Sweet Madeira wine shows an attractive amber color. The acidity is balanced with a long and smooth finish, and a certain delicacy.

**Madeira D'Oliveiras Moscatel Graudo 1875**



**Producer:** D'Oliveiras  
**Wine Style:** Fortified wine  
**Grape / Blend:** Muscat  
**Alcohol content:** 19%  
**Size:** 75cl x 1  
**Code:** WIFO-MA111  
**Tasting Notes:** This wine is very dark and the nose is sweaty and pungent. It is round, sweet, and racy in the mouth. The residual sugar is certainly present up front and in the aftertaste. A wood note adds complexity.

**Madeira D'Oliveiras Sercial**

**Vintage Bottles:** 1928, 1937, 1969, 1989



**Producer:** D'Oliveiras  
**Wine Style:** Fortified wine  
**Grape / Blend:** Sercial  
**Alcohol content:** 19%  
**Size:** 75cl x 1  
**Code:** WIFO-MA112  
**Tasting Notes:** Sercial is used to make the driest of Madeira styles growing, as it does, in the most elevated of the island's vineyards. D'Oliveiras Colheita wines are aged for as long as possible in barrel and are bottled just before export to gain maximum complexity.

**Madeira D'Oliveiras Terrantez**

**Vintage Bottles:** 1971, 1977



**Producer:** D'Oliveiras  
**Wine Style:** Fortified wine  
**Grape / Blend:** Terrantez  
**Alcohol content:** 19%  
**Size:** 75cl x 1  
**Code:** WIFO-MA116  
**Tasting Notes:** On the nose aromas of honey, prunes, sultana, orange marmalade, lemon peel, toffee, caramel, hazelnut, iodine. The palate is dry, fresh acidity, excellent concentration, and oily texture complemented by a very good length. Extremely complex, drinking and very well balanced.



**Madeira D'Oliveiras Tinta Negra Dry 1929**

**Producer:** D'Oliveiras  
**Wine Style:** Fortified wine  
**Grape / Blend:** Madeira Wine  
**Alcohol content:** 19%  
**Size:** 75cl x 1  
**Code:** WIFO-MA118  
**Tasting Notes:** Vinified in a dry style, revealing a fine and precise aroma, tempered by the strong presence of dried fruits, lightened and spiced by generous volatile acidity. A long, intense, tangy finish. A very rare wine.



**Madeira D'Oliveiras Tinta Negra Sweet 1929**

**Producer:** D'Oliveiras  
**Wine Style:** Fortified wine  
**Grape / Blend:** Madeira Wine  
**Alcohol content:** 19%  
**Size:** 75cl x 1  
**Code:** WIFO-MA119  
**Tasting Notes:** The palate offers notes of honeyed dates, figs, cinnamon and caramel.



**Madeira D'Oliveiras Verdelho**  
**Vintage Bottles:** 1850, 1905, 1912, 1932, 1973, 1981, 1985

**Producer:** D'Oliveiras  
**Wine Style:** Fortified wine  
**Grape / Blend:** Madeira Wine  
**Alcohol content:** 19%  
**Size:** 75cl x 1  
**Code:** WIFO-MA120  
**Tasting Notes:** Vinified in a dry style, revealing a fine and precise aroma, tempered by the strong presence of dried fruits, lightened and spiced by generous volatile acidity. A long, intense, tangy finish. A very rare wine.



**Madeira D'Oliveiras Medium Sweet 15 Years**

**Producer:** D'Oliveiras  
**Wine Style:** Fortified Wine  
**Grape / Blend:** Various, non-specified  
**Alcohol content:** 13.5%  
**Size:** 75cl x 1  
**Code:** WIFO-MA106  
**Tasting Notes:** It is medium-sweet with good concentration of colour, remarkable structure, velvety with a robust and prolonged finish. This is the result of the wise selection of traditional wine grape varieties blended in the ideal proportions. A Madeira to savour either by itself, or to drink to a person health, it has the versatility to accompany and enhance cheeses or deserts, served at room temperature.



**Madeira Wine HM Borges Boal 1977**

**Producer:** H. M. Borges  
**Wine Style:** Fortified wine  
**Grape / Blend:** Boal  
**Alcohol content:** 20%  
**Size:** 75cl x 1  
**Code:** WIFO-MA127  
**Tasting Notes:** It is vibrant and rich, with excellent concentration of flavour and superb mouthwatering acidity to counter. With notes of citrus peel, dried fruits, resin, grilled walnuts and caramel, this would make an excellent accompaniment to a cheese board served with quince paste and nuts.



**Madeira Wine HM Borges Sercial 1990**

**Producer:** H. M. Borges  
**Wine Style:** Fortified wine  
**Grape / Blend:** Sercial  
**Alcohol content:** 20%  
**Size:** 75cl x 1  
**Code:** WIFO-MA136  
**Tasting Notes:** Shiny orange in color and some golden highlights. Because of the sweet style, this is the ideal wine for loafers. A complex and lush aroma with notes of orange, honey, and toast in the mouth also walnuts and beeswax.



**Madeira Wine HM Borges Malmsey Harvest 1998**

**Producer:** H. M. Borges  
**Wine Style:** Fortified wine  
**Grape / Blend:** Malvasia  
**Alcohol content:** 19%  
**Size:** 50 cl x 1  
**Code:** WIFO-MA130  
**Tasting Notes:** Reflections of brown topaz. Exotic aromas are due to the evolution of the tannins during the conservation of wine. A complex blend of aroma to orange, tobacco, chocolate, caramel and toasted almond.



**Madeira Wine HM Borges Tinta Negra 2005**

**Producer:** H. M. Borges  
**Wine Style:** Fortified wine  
**Grape / Blend:** Tinta Negra  
**Alcohol content:** 20%  
**Size:** 50cl x 1  
**Code:** WIFO-MA139  
**Tasting Notes:** Bright amber color with orange and yellow reflections. Characteristic exotic wood aromas, caramel, honey, and toasted almond. Small notes of iodine, tobacco and nuts.



**Madeira Wine HM Borges Boal M. Sweet 10 Years**

**Producer:** H. M. Borges  
**Wine Style:** Fortified wine  
**Grape / Blend:** Boal  
**Alcohol content:** 19%  
**Size:** 75cl x 1  
**Code:** WIFO-MA128  
**Tasting Notes:** Amber Colour with a golden rim, clear. Strong bouquet of almonds and prunes, wood and vanilla aromas. Medium Sweet, smooth, good balanced, long and warm.



**Madeira Wine HM Borges Dry**

**Producer:** H. M. Borges  
**Wine Style:** Fortified wine  
**Grape / Blend:** Tinta Negra Mole  
**Alcohol content:** 18,5 %  
**Size:** 75cl x 1  
**Code:** WIFO-MA129  
**Tasting Notes:** Topaz Colour, pale. Citrus, dried fruits, wood aromas. Fresh with wood in the palate.



**Madeira Wine HM Malmsey Sweet 10 Years**

**Producer:** H. M. Borges  
**Wine Style:** Fortified wine  
**Grape / Blend:** Malvasia  
**Alcohol content:** 19%  
**Size:** 75cl x 1  
**Code:** WIFO-MA131  
**Tasting Notes:** Clear, Dark Golden Brown colour. Bouquet of Wood, spices, dried fruits aroma. Sweet, well balanced acidity, full bodied in the palate.



**Madeira Wine HM Malmsey Sweet 30 Years**

**Producer:** H. M. Borges  
**Wine Style:** Fortified wine  
**Grape / Blend:** Malvasia  
**Alcohol content:** 19%  
**Size:** 75cl x 1  
**Code:** WIFO-MA133  
**Tasting Notes:** A dark mahogany color. The nose is huge with complex scents of orange peel, fresh walnuts, pipe tobacco, old wood, dust, dark chocolate and just a slight volatile feeling. If you're not prepared, or used to older Madeira, the nose can be quite overwhelming. The concentration on the palate very strong. Orange peel, quince, nutmeg, chocolate and moist tobacco.



### **Madeira Wine HM Malmsey Sweet 20 Years**

**Producer:** H. M. Borges  
**Wine Style:** Fortified wine  
**Grape / Blend:** Malvasia  
**Alcohol content:** 20%  
**Size:** 75cl x 1  
**Code:** WIFO-MA132

**Tasting Notes:** Colour brownish/topaz, acquired through the contact with old oak, with orange shades. Intense aroma of exotic wood. Notes of honey, tobacco, spices, chocolate, vanilla and toasted almonds. Slight iodine aroma. Inebriating, engaging, from the very nature of the wooden barrel, rich and complex. Notes of dried fruit, vanilla, caramel, curry, among others. Well-structured acidity and body in harmony with the sweetness and tannins.



### **Madeira Wine HM Reserve 5 Years Old Dry**

**Producer:** H. M. Borges  
**Wine Style:** Fortified wine  
**Grape / Blend:** Tinta Negra Mole  
**Alcohol content:** 18,5%  
**Size:** 75cl x 1  
**Code:** WIFO-MA134

**Tasting Notes:** Topaz Colour, clear. Dried Fruits and Wood aromas. Full bodied mouth, honey and wood in the palate.



### **Madeira Wine HM Sercial Dry Reserve 10 Years**

**Producer:** H. M. Borges  
**Wine Style:** Fortified wine  
**Grape / Blend:** Sercial  
**Alcohol content:** 19%  
**Size:** 75cl x 1  
**Code:** WIFO-MA137

**Tasting Notes:** Topaz Colour. Wood, dried fruits, almonds aromas. Dry, fresh with wood and citrus flavours in the palate.



### **Madeira Wine HM Reserve 5 Years Old Sweet**

**Producer:** H. M. Borges  
**Wine Style:** Fortified wine  
**Grape / Blend:** Tinta Negra Mole  
**Alcohol content:** 18,5%  
**Size:** 75cl x 1  
**Code:** WIFO-MA135

**Tasting Notes:** Amber Colour. Wood and nuts aroma. Dried fruits, wood, vanilla in the palate.



### **Madeira Wine HM Borges Sweet**

**Producer:** H. M. Borges  
**Wine Style:** Fortified wine  
**Grape / Blend:** Tinta Negra Mole  
**Alcohol content:** 18,5%  
**Size:** 75cl x 1  
**Code:** WIFO-MA138

**Tasting Notes:** Amber Colour. Wood and nuts aroma. Dried fruits, wood, vanilla in the palate.



### **Madeira Wine HM Borges Verdelho Medium Dry 10 Years**

**Producer:** H. M. Borges  
**Wine Style:** Fortified wine  
**Grape / Blend:** Verdelho  
**Alcohol content:** 19%  
**Size:** 75cl x 1  
**Code:** WIFO-MA140

**Tasting Notes:** Clear light amber color. Fine Verdelho nose with lots of spicy scents, pears in brandy, walnuts, tobacco, dust and vanilla. Elegance written all over it. On the palate a lighter style with lovely harmony and refreshing acidity. Marzipan, wood, spices and pears. Walnuts and pipe tobacco. Long, ethereal ending.

Madeira Fortified Wine - H.M. Borges

Moscatel is a particularly aromatic grape variety, with citrus, flowery, 'grapey' flavours. It ripens to high sugar levels and is ideal for making sweet, fortified wines.

Two regions of Portugal are famous for sweet, fortified Moscatel: the Douro and the Peninsula of Setúbal, across the River Tejo from the city of Lisbon. It is also found a little elsewhere.

The Muscatel or Muscat grape has numerous variants across the world. Two main types are grown in Portugal, one known locally as Moscatel de Setúbal (whose international name is Muscat of Alexandria) and Moscatel Galego Branco (Muscat Blanc à Petits Grains), the type found in the Douro, and recognized worldwide as the most and elegantly scented in the family - although elegance depends also upon vineyard location and vine management, and where and how the wine is made.

Setúbal also has a small proportion of what is thought to be a mutation of Moscatel Galego Branco, purple-pink Moscatel Roxo.

An authentic Portuguese sweet treat, with the heady aroma of caramelized citrus pith and orange blossom, with honey, hazelnut, and barley sugar on the palate.

Moscatel when well chilled, it serves as an aperitif. But it is also used to pair with desserts, especially those prepared with fresh fruits.

# MOSCATEL

FORTIFIED WINE

## FOOD & WINE PAIRING





### Favaiaos Moscatel do Douro



**Producer:** Favaiaos  
**Wine Style:** Fortified wine  
**Grape / Blend:** Moscatel Galego  
**Alcohol content:** 17%  
**Size:** 75cl x 1  
**Code:** WIFO-MO206  
**Tasting Notes:** Medium-deep amber colour. Floral and perfumed with orange zest, dried fruit, figs, dates, and some nutty notes.  
 The palate has good freshness, moderately sweet with a good bite and more nuttiness emerging on the finish, good length, and spiciness.

### Moscatel Favaiaos Vintage 1989



**Producer:** Favaiaos  
**Wine Style:** Fortified wine  
**Grape / Blend:** Moscatel Galego  
**Alcohol content:** 17%  
**Size:** 75cl x 1  
**Code:** WIFO-MO205  
**Tasting Notes:** A limpid wine, with a brilliant golden tone. This wine presents many aromas typical of the variety, with hints of raisins and tangerine. A sweet and elegant flavour. It should be served chilled and is especially enjoyable with dried fruits.

### Moscatel Mural de Favaiaos



**Producer:** Favaiaos  
**Wine Style:** Fortified wine  
**Grape / Blend:** Moscatel Galego  
**Alcohol content:** 17%  
**Size:** 75cl x 1  
**Code:** WIFO-MO00219  
**Tasting Notes:** With a golden yellow color, it displays a tasting with a good balance of sweetness and acidity, and where it is easily detected which grape variety originated it, not only by the orange peel and orange blossom but also by the dry fruit character, only reached by careful aging in oak barrels. Fresh and complex finish that will go well with your favorite egg sweets, if accompanied with fresh fruit.

### Moscatel Favaito Miniature



**Producer:** Favaiaos  
**Wine Style:** Fortified wine  
**Grape / Blend:** Moscatel Galego  
**Alcohol content:** 17%  
**Size:** 5.5cl x 50  
**Code:** WIFO-MO207  
**Tasting Notes:** An miniature aperitif made from Galego Moscatel grapes from the Favaiaos region. After ageing for 18 months, it has a limpid colour with shades of gold, an intense palate and a complex and subtle aroma with notes of lime and almond. It has a hint of bitterness, offering in its flavour all the characteristics of an aperitif.

### Moscatel Favaito Miniature Pack



**Producer:** Favaiaos  
**Wine Style:** Fortified wine  
**Grape / Blend:** Moscatel Galego  
**Alcohol content:** 17%  
**Size:** 5.5cl x 10  
**Code:** WIFO-MO208  
**Tasting Notes:** An miniature aperitif made from Galego Moscatel grapes from the Favaiaos region. After ageing for 18 months, it has a limpid colour with shades of gold, an intense palate and a complex and subtle aroma with notes of lime and almond. It has a hint of bitterness, offering in its flavour all the characteristics of an aperitif.



**Dona Ermelinda Moscatel de Setúbal**

**Producer:** Casa Ermelinda Freitas

**Wine Style:** Fortified wine

**Grape / Blend:** Moscatel de Setúbal

**Alcohol content:** 17.5%

**Size:** 75cl x 1

**Code:** WIFO-MO203

**Tasting Notes:** A richly complex, golden-colored wine, with aromas reminiscent of the honey and orange peel flavours traditional to this region. Full and sweet on the palate, revealing a good level of acidity that confers a certain freshness. A persistent, prolonged finish.



**Dona Ermelinda Moscatel de Setúbal Superior**

**Producer:** Casa Ermelinda Freitas

**Wine Style:** Fortified wine

**Grape / Blend:** Moscatel de Setúbal

**Alcohol content:** 17.5%

**Size:** 75cl x 1

**Code:** WIFO-MO204

**Tasting Notes:** A concentrated, richly complex amber-gold wine, with aromas reminiscent of honey and orange peel that marry well with the wood. Full and sweet on the palate, with a freshness that is due to its level of acidity. A persistent, long-lasting finish.



**Dona Ermelinda Moscatel Roxo Superior 2009 & 2010**

**Producer:** Casa Ermelinda Freitas

**Wine Style:** Fortified wine

**Grape / Blend:** Moscatel Roxo

**Alcohol content:** 18.5%

**Size:** 75cl x 1

**Code:** WIFO-MO209

**Tasting Notes:** A vivid amber-gold wine, with aromas reminiscent of nuts such as hazelnut and some spices. It is very harmonious with an excellent blend of sweetness and freshness, giving it a rather complex and long-lasting finish.



Find the best selection of Spirits: Brandy Croft, Macieira, Cachaça, Licor Beirão, Gin, Aguardente, and many others. The greatest selection of Spirits of the most prestigious Portuguese and Brazilian brands.



# SPIRITS



# Gin

## Adamus

**Adamus is a handcrafted premium gin from Portugal.** To create this gin, we searched for the best and most special organic botanicals in Portugal. They tested 86 natural botanicals and from those, they selected the best 18.

**This is the only gin in the world in which one of the botanicals is the wine grape that only grows in Bairrada,** a small region of this country, giving this drink a delicate and fruity flavour.

Adamus has a floral and lightly fruity aroma and a complex flavour, with lavender, herbs, honeysuckle and grapefruit as the main tasting notes.



### Adamus Organic Dry Gin

**Producer:** Levira Distillery

**Alcohol content:** 44.4%

#### Magnum

**Size:** 2 Lt x 1

**Code:** SPI-GIN7498

#### Regular

**Size:** 70cl x 1

**Code:** SPI-GIN7481

#### Miniature

**Size:** 5cl x 1

**Code:** SPI-GIN7485



### Adamus Dry Gin Glasses Box

**Alcohol content:** 52%

**Size:** 70cl x 1 + 2 Glasses

**Code:** SPI-GIN7495

### Adamus Experience Box:

Gin / Aguardente Bagaceira / Aguardente Vínica Velha

**Alcohol content:** 44.4% / 52% / 41.6%

**Size:** 5ml x 3

**Code:** SPI-OSP7625



**Adamvs Dry Gin Signature Edition**

**Producer:** Levira Distillery  
**Alcohol content:** 44.4%  
**Size:** 70cl x 1  
**Code:** SPI-GIN7497



*Spritis: Adamvs Gin Signature Edition*

## Canning's

Made in Madeira Island, in the middle of the Atlantic Ocean, Canning's Gin recipe includes plants from the local natural forest Laurissilva (Considered in 1999 as World Heritage).

The addition of the purest mountain waters, hints of passion fruit, suriname cherry and other fruits, give it a unique and exotic flavour.

Canning's Gin won the Gold Medal in the International Wine and Spirits blind taste competition in London, being considered one of the 21 best gins in the world.



### **Gin Canning's from Madeira**

**Producer:** Companhia Nova de Aguardente

**Alcohol content:** 40%

**Size:** 70cl x 1

**Code:** SPI-GIN7502

**Tasting Notes:** "Hints of pine, typical juniper, slightly earthy with a good grade of depth. Complexity carries through to the palate, hints of pepper and mint. Long, soft finish with a black pepper heat shining through." - Judges tasting notes for the International Wine and Spirits 2018

Gin is a clear, distilled spirit with dominant botanical flavours of juniper, flowers, and fresh and dried fruit. The name gin derives from the word *genever* (old English), *genièvre* (French) and *jenever* (Dutch), all of which are derivatives of the Latin word *juniperus*, meaning juniper. Gin should have around 40% ABV and have a clearly identifiable juniper influence.

## Ferreira Duque



**Dry Gin Grine**

**Alcohol content:** 37.5%

**Size:** 70cl x 1

**Code:** SPI-GIN7500



**Dry Gin Ferreira Duque**

**Alcohol content:** 52%

**Size:** 70cl x 1

**Code:** SPI-GIN7499

## Domus Capital



**Dry Gin RGP**

**Alcohol content:** 37.5%

**Size:** 70cl x 1

**Code:** SPI-GIN7501

# Aguardente

Portuguese aguardente has several varieties. **Aguardente vínica** is distilled from wine, either of good quality or undrinkable wines. It is mostly used to fortify wines such as port, or aged to make **aguardente velha** (old burning water) – a kind of **brandy**.

**Aguardente bagaceira** is made from pomace as a way to prevent waste after the wine season. It is usually bootlegged, as most drinkers only appreciate it in its traditional 50% to 80% ABV. A common way to drink it is as a liqueur coffee made with espresso coffee; this is called **Café com Cheirinho** (coffee with scent).

**Lourinhã** is one of the three demarcated Aguardente regions in the world, alongside the French Cognac and Armagnac. The Aguardente produced there bears the DOC seal and the fame of Portugal across borders.



## Adamus Aguardente Bagaceira

**Producer:** Levira Distillery  
**Alcohol content:** 52%

### Regular

**Size:** 70cl x 1  
**Code:** SPI-AGU7351

### Mini

**Size:** 5cl x 1  
**Code:** SPI-AGU7378



## Adamus Aguardente Vinica Velha 20 Anos

**Producer:** Levira Distillery  
**Alcohol content:** 41.6%

### Regular

**Size:** 70cl x 1  
**Code:** SPI-AGU7352

### Mini

**Size:** 5cl x 1  
**Code:** SPI-AGU7379

## Adega Velha

High-quality grapes are carefully selected in the vineyards of **Quinta da Aveleda**. The result is a **light wine, balanced acidity and alcohol content**.

The wine is then subjected to slow distillation in a still cared Charentais, brought from the Cognac region in France. The wonderful amber colour and rich bouquet, stem from a long rest (12 yrs) in oak casks from the Limousin region, famous for its unique characteristics of wood.

Amber and clear in appearance, it presents a complex and harmonious bouquet, reminiscent of the aroma of berries and wildflowers, surrounded by a delicate sense of smell and hardwood aftertaste. Its origin in aromatic and fresh grapes with low alcohol content gives it the softness, velvety and complex aromas so appreciated.



### **Aguardente Adega Velha 30 Years**

**Alcohol content:** 40%

**Size:** 70cl x 1

**Code:** SPI-AGU7353

Amber and clear in appearance, it presents a complex and harmonious bouquet, reminiscent of the aroma of berries and wildflowers, surrounded by a delicate sense of smell and hardwood aftertaste. Its origin in aromatic and fresh grapes with low alcohol content gives it the softness, velvety and complex aromas so appreciated.



### **Aguardente Adega Velha XO 12 Years**

**Alcohol content:** 40%

**Size:** 70cl x 1

**Code:** SPI-AGU7356



### **Aguardente Adega Velha 6 Years**

**Alcohol content:** 40%

**Size:** 70cl x 1

**Code:** SPI-AGU7354

## Aldeia Velha

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### Aguardente Aldeia Velha

**Producer:** Pernod Ricard

**Alcohol content:** 40%

**Size:** 70cl x 1

**Code:** SPI-AGU7357

The tradition of simplicity. Aldeia Velha is a genuine grape husk spirit, produced in traditional copper stills and carefully aged from which it is originated, but also the wooden casks where it was aged. On the palate, it is smooth, rich, and well structured.

Transparent with golden hues from the wood and bright reflection. Delicately fruity, but robust, remembering not only the grapes from which it is originated, but also the wooden casks where it was aged. On the palate it is smooth, rich and well structured.

## Caves Aliança Velha

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### Aguardente Aliança Velha

**Alcohol content:** 40%

**Size:** 70cl x 1

**Code:** SPI-AGU7358

Golden colour. Notes of toasted coffee and nuts. On the mouth there is a note of nuts. Complex and velvety final.

Aguardente Aliança Velha is a soft Aguardente from the region of Bairrada with sweet floral aromas, coffee notes, and roasted dried fruits. Presents a velvety structure and a very soft and persistent finish.



### Aguardente Antiqua

**Alcohol content:** 38%

**Size:** 70cl x 1

**Code:** SPI-AGU7359

This Old brandy was produced in the producer distilleries by traditional methods. Aging for 5 years in Portuguese oak barrels. Golden colour. Complex aroma with notes of nuts and coffee. Velvety flavour, acquired over several years of aging.

Golden colour. Complex aroma with notes of nuts and coffee. Velvety flavour, acquired over several years of aging.







### **Aguardente Antiquissima Reserva**

**Alcohol content:** 40%  
**Size:** 70cl x 1  
**Code:** SPI-AGU7360

This Old brandy was produced in the producer distilleries by traditional methods. Aging for 5 years in Portuguese oak barrels. Golden colour. Complex aroma with notes of nuts and coffee. Velvety flavour, acquired over several years of aging.

Amber colour. Intense aroma dominated notes of wood and nuts. Intense fragrance valued by the smoothness of a wood notes.

## **CRF**

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### **Aguardente Old CRF Reserva**

**Alcohol content:** 40%  
**Size:** 70cl x 1  
**Code:** SPI-AGU7363

CRF is an aged reserve aguardente (brandy). It is a leader amongst the best portuguese brandies in this category. This brandy has been made using the same recipe since it was first produced in 1895.

It is aged in oak barrels that give it a dark topazzy colour with an intense and complex aroma. Very smooth and persistent.



### **Aguardente CRF Reserva with Glass**

**Alcohol content:** 40%  
**Size:** 70cl x 1 + Glass  
**Code:** SPI-AGU7389

Over the years in national oak barrels, it has a soft taste and a rich and complex aroma.

With a unique quality, it has reached the maximum potential of the original brandies using traditional methods that have evolved over time. It is this balance that brings a spirit of nobility and unquestionable quality.





### **Aguardente CRF Super Reserva**

**Alcohol content:** 40%

**Size:** 70cl x 1

**Code:** SPI-AGU7364

### **Fim de Século**

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### **Aguardente Fim de Seculo Velha**

**Alcohol content:** 38.5%

**Size:** 70cl x 1

**Code:** SPI-AGU7367

Dark topaz with greenish hues colour. Complex and sweet with notes of smoke, toasted nuts, and caramel slightly burning, smooth and unctuous with excellent flavor in the mouth. A pleasant and persistent ending.



### **Ponte Amarante**

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### **Aguardente Ponte Amarante**

**Alcohol content:** 40%

**Size:** 70cl x 1

**Code:** SPI-AGU7368

Aguardente with a topaz colour, mild aromatic intensity and dried fruits notes. This Aguardente Ponte de Marante is complex in the mouth and has a long lasting.

## São Domingos

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### Aguardente S. Domingo Bagaceira

**Alcohol content:** 46%

**Size:** 1l x 1

**Code:** SPI-AGU7369

Aguardente produced from the distillation of selected green wines under steam, in copper stills. Ageing is done slowly and naturally in French oak barrels for an average of eight years.

Sao Domingos Bagaceira has an excellent grape pomace aroma with fresh fruit notes in a delicate and elegant palate. Powerful in the mouth, complex and has a smooth aftertaste.

### Aguardente S. Domingos Bagaceira

**Alcohol content:** 40%

**Size:** 1l x 1

**Code:** SPI-AGU7370

Aguardente distilled under steam in copper stills. The ageing is done slowly and naturally in French Limousin oak barrels for an average period of three years. Aguardente with a soft aromatic intensity, fruity and vanilla notes, with a delicate and elegant colour. Complex in the mouth and long-lasting.



### São Domingos Oldest

**Alcohol content:** 40%

**Size:** 70cl x 1

**Code:** SPI-AGU7371

Distillation of young wines in copper stills. At least 5 years in french oak barrels of limousin region. Soft aromatic intensity, fruit notes, in a delicate and elegant colour, complex in mouth. Soft aromatic intensity, fruit notes, in a delicate and elegant colour, complex in mouth.

## São Vicente

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### Aguardente São Vicente Bagaceira

**Alcohol content:** 38%

**Size:** 1l x 1

**Code:** SPI-AGU7372

The color is transparent with golden hues from the wood and bright reflections. Its fragrance is delicately fruity, but robust, remembering not only the grapes from which it originated but also the wooden casks where it was aged. Tastes smooth, rich, and well structured. Its body is the result of the subtle combination of the best varieties of Portuguese white grapes, distillation, and the ageing process in American Oak Casks.



## Castelo de Silves

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### Castelo de Silves Aguardente de Medronho

**Alcohol content:** 42.2.%

**Size:** 70cl x 1

**Code:** SPI-AGU7373

This typical Algarve arbutus brandy - Castelo de Silves, is obtained from the fruit of the very traditional arbutus tree in the Algarve region. The arbutus is a tasty round fruit similar to lychees and is particularly tasty when used in arbutus brandy that has such a characteristic flavour.

## Condessa

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### Condessa Aguardente Vinica Velha

**Alcohol content:** 38%

**Size:** 70cl x 1

**Code:** SPI-AGU7375

A result of a careful selection of the best wine brandies obtained by traditional methods and aging in oak wood. The aging stage is done in new and used Iberian, French and American oak barrels with various types of grain and different types of toast.



## J. Faria

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### White Aguardente

**Alcohol content:** 50%

**Size:** 70cl x 1

**Code:** SPI-AGU7362

Obtained from the fermentation of sugar cane juice. Ideal to be consumed iced or in cocktails.

**Alcohol content:** 40%

**Size:** 70cl x 1

**Code:** SPI-AGU7361

Original white sugar cane brandy from Madeira Island. Ideal for mixing Poncha da Madeira.

# Brandy & Liqueurs



## Macieira Coleção de Autor Brandy

**Alcohol content:** 36%  
**Size:** 70cl x 1  
**Code:** SPI-BRA7404

It has a golden brown colour, marked with green and orange hues. The aspect is clear and bright. On the nose a delicately complex and typical characteristic of the wines that are distilled.



## Brandy Macieira

**Alcohol content:** 36%  
**Size:** 1l x 1  
**Code:** SPI-BRA7403

It has a golden brown colour, marked with green and orange hues. The aspect is clear and bright. On the nose a delicately complex and typical characteristic of the wines that are distilled.



## Aguardente Old Macieira XO

**Alcohol content:** 40%  
**Size:** 50cl x 1  
**Code:** SPI-AGU7376

Aguardente Velha Macieira XO is a perfect and rich Portuguese Aguardente with intense dried fruit aromas, great delicacy, strong balsamic hints with delicious notes of vanilla.

## Macieira Cream

**Alcohol content:** 17%  
**Size:** 70 cl x 1  
**Code:** SPI-BRA7414

Macieira Cream is a creamy liqueur, soft and sweet, with hints of caramel, cocoa and coffee.

It's sweetness makes it perfect to mix with an espresso our to serve it with ice.

Pairs well with long conversations with friends or family and it is a perfect ending to a meal.





### 1920 Brandy

**Alcohol content:** 30%

**Size:** 1l x 1

**Code:** SPI-BRA7401

This brandy is distilled from the best wines found in the region. It is matured in oak casks for two years. Dark golden colour.

It has a very smooth taste with a touch of vanilla and a slight wooded aroma.

### Brandy Croft

**Alcohol content:** 36%

**Size:** 1l x 1

**Code:** SPI-BRA7402

Made from the finest wines of the Douro region, its maturity makes it a renowned quality brandy with a smooth taste and unrivaled aroma, in an engraved bottle similar to those of Porto.



### Brandymel

**Alcohol content:** 27%

**Size:** 70cl x 1

**Code:** SPI-LIQ7511



A Portuguese liqueur made by combining honey and arbutus unedo spirit with a selection of mountain herbs. The mixture is aged for a minimum of 6 months in casks previously used for aging port. The strict following of these traditionally methods are what has earned this drink numerous gold medals in international spirits competitions.



### Medromel Honey Liqueur

**Alcohol content:** 20%

**Size:** 70cl x 1

**Code:** SPI-LIQ7529

Wine based brandy with honey according to a traditional recipe. No dyes or preservatives. Color, aroma and flavor to honey as the name implies. Soft, creamy sweet with a long finish.

### Absinthe Kimera

**Alcohol content:** 57%

**Size:** 70cl x 1

**Code:** SPI-LIQ7505

Kimera Absinthe is one of the best in the world. Burning, strong and fantastic.



### Safari Liqueur

**Alcohol content:** 20%

**Size:** 70cl x 1

**Code:** SPI-LIQ7551

Safari is a liqueur made from exotic fruits including papaya, lemon, mango, and passion fruit. Over time it has become one of the most popular fruit liqueurs in the world. Usually served pure or as a cocktail base.

### Tia Maria Liqueur

**Alcohol content:** 20%

**Size:** 70cl x 1

**Code:** SPI-LIQ7552

Tia Maria is a sweet liqueur with a strong coffee character and a complex aromatic structure. There are three significant elements in this liqueur: Tia Maria coffee, which provides the distinctive roasted, full-bodied rich taste; Madagascar vanilla, which provides a pronounced but delicate, fragrant back note; and Jamaican rum, the ingredient that gives the body, depth, and structure.



## Vale Verde

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### Licor do Mestre - Herbs Liqueur

**Alcohol content:** 40%

**Size:** 75cl x 1

**Code:** SPI-LIQ7545

MASTER'S LIQUEUR is a mixture of seven national herbs and other countries, among them the juniper, one of the components known to be used in the production of gin.

### Coffee Liqueur

**Alcohol content:** 25%

**Size:** 70cl x 1

**Code:** SPI-LIQ7546

The coffee liqueur 1727 came as a tribute to the year coffee arrived in Brazil. The production is done by means of an innovative process, called Super Critical Drag (drag of aromas and flavors in a super critical atmosphere of carbonic gas), that extracts all the aroma of a selected coffee bean. It is an excellent combination between Cachaça VALE VERDE and arabica coffee.



## Frangelico

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### Frangelico Liqueur

**Alcohol content:** 20%

**Size:** 70cl x 1

**Code:** SPI-LIQ7547

Frangelico is an irresistibly nutty hazelnut liqueur. Made with the unique Italian 'Tonda Gentile' nut, that are known for being bigger, rounder and sweeter. The nuts, once toasted and distilled with alcohol, are then married with additional flavours of cocoa, coffee and vanilla. The result is a delicious versatile liqueur.

## Domuz

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### Coffee Liqueur Domuz

**Alcohol content:** 20%

**Size:** 70cl x 1

**Code:** SPI-LIQ7521



## Albergaria



### Ponche Liquor Albergaria

**Alcohol content:** 20%

**Size:** 70cl x 1

**Code:** SPI-LIQ7540

The rigorous selection of various aromatic herbs and a unique process of infusion and distillation, makes Ponche a liquor with rich aromas and a very balanced palate to aromatic herbs and tea with pleasant notes of brandy.



### Ponche Albergaria Liquor

**Alcohol content:** 16%

**Size:** 1l x 1

**Code:** SPI-LIQ7539

A famous combination of herbs.



### Triple - Seco

**Alcohol content:** 18%

**Size:** 1l x 1

**Code:** SPI-LIQ7554

The original citrus liqueur with strong notes of orange.



### Anis Liquor Encharcado Albergaria

**Alcohol content:** 22.5%

**Size:** 70cl x 1

**Code:** SPI-LIQ7516

Aniseed-flavored liquor, also known as anisette, is an alcoholic beverage made from anise, as its name implies. It is drunk as digestive, after the meal, or even added to the coffee to sweeten it.

## Portuguese Jeropiga



Jeropiga is a wine drink, which results from the mixture of **grape must in brandy, without alcoholic fermentation**. Jeropiga emerged to fill the shortage of wine around S. Martinho. If there was no "new wine", the brandy was mixed with the existing grape must."

Can be served chilled with desserts. Also usually served and paired with roasted **chestnuts** in São Martinho/Magusto (celebrated November 11th).

**Alcohol content:** 15,5%

**Size:** 75cl x 1

**Code:** SPI-LIQ7502



## J. Faria

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**Grandma's Recipe  
Tangerine Liqueur**

**Alcohol content:** 25%  
**Size:** 70cl x 1  
**Code:** SPI-LIQ7592



**Tangerine Liqueur**

**Alcohol content:** 20%  
**Size:** 70cl x 1  
**Code:** SPI-LIQ7593



**Banana Liqueur**

**Alcohol content:** 20%  
**Size:** 70cl x 1  
**Code:** SPI-LIQ7520



**Anise Liqueur**

**Alcohol content:** 20%  
**Size:** 70cl x 1  
**Code:** SPI-LIQ7580



**Strawberry Liqueur**

**Alcohol content:** 20%  
**Size:** 70cl x 1  
**Code:** SPI-LIQ7577



**Blackberry Liqueur**

**Alcohol content:** 20%  
**Size:** 70cl x 1  
**Code:** SPI-LIQ7514



**Poncha Liqueur**

**Alcohol content:** 25%  
**Size:** 70cl x 1  
**Code:** SPI-LIQ7579



## *Regional Poncha Recipe - Traditional Drink from Madeira*

The Madeira Island is known, in particular, for its liqueurs the famous rum or sugar cane brandy, but what really stands out more and more is the «Poncha».

### **Ingredients**

- 2 lemons;
- 2 oranges;
- 1/2 tablespoon of white/brown sugar;
- Honey to taste;
- Madeira sugarcane Aguardente.

### **Poncha preparation method:**

- In a tall glass place the lemon peel;
- Add a tablespoon and a half of white or brown sugar and crush with a pestle;
- Squeeze the juice from lemons and oranges;
- Add the juice to the sugar mixture.
- Mix it with the Poncha Stick (Pau de Poncha);
- Add the sugarcane brandy (the same volume as the orange and lemon juice), and add the honey.

## Ferreira Duque



**Tequila Fiera**

**Alcohol content:** 37,5%

**Size:** 70cl x 1

**Code:** SPI-OSP7626



**Triple Seco Liqueur**

**Alcohol content:** 20%

**Size:** 1lt x 1

**Code:** SPI-LIQ7584



**Batida de Coco Liqueur**

**Alcohol content:** 16%

**Size:** 70cl x 1

**Code:** SPI-LIQ7506



**Anise Liqueur**

**Alcohol content:** 16%

**Size:** 70cl x 1

**Code:** SPI-LIQ7583



**Pennyroal Liqueur**

**Alcohol content:** 20%

**Size:** 70cl x 1

**Code:** SPI-LIQ7585



**Coconut Liqueur Caribe**

**Alcohol content:** 20%

**Size:** 70cl x 1

**Code:** SPI-LIQ7586

## Ferreira Duque

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### Pissang Liqueur

**Alcohol content:** 20%

**Size:** 70cl x 1

**Code:** SPI-LIQ7549

A liqueur that goes very well with any fruit juice (orange, pineapple, apple).

This liqueur can be used in various cocktail compositions, its exotic and sweet flavour makes some cocktails softer and more colourful.



### Absinto Túnel Black

**Alcohol content:** 80%

**Size:** 70cl x 1

**Code:** SPI-LIQ7504

It should be served very cold, in the traditional way, with a lump of sugar and add water to taste. Absinto is a distilled beverage made from wormwood (*Artemisia Asinthium*). Anise, fennel, and other herbs could also be included in the composition.



### Liquor Blue Curacao

**Alcohol content:** 20%

**Size:** 70cl x 1

**Code:** SPI-LIQ7510

Distilled extracts of oranges, lemons, and curacao fruit (bitter orange), are harmoniously blended to compose this extremely versatile liqueur.

# Ginja

## Ginja com Elas

### Ginja de Obidos Liqueur com Elas



**Alcohol content:** 19%  
**Size:** 50cl x 1  
**Code:** SPI-LIQ7524

Ginja from Óbidos Oppidum Com Elas has a cherry aroma with intense wild cherry. It is creamy in the mouth, with a long duration and intense cherry flavour. Liquor with a unique and unmistakable flavour.



### Ginja Obidos Dom Pimpas Liqueur com Elas

**Alcohol content:** 19%  
**Size:** 50cl x 1  
**Code:** SPI-LIQ7523

Smooth taste with a sharp aroma, balanced and with a strong fruity aftertaste, Ginja DOM PIMPAS has its origin in the ginja orchards, of Sobral da Lagoa, Óbidos.



### Ginja de Obidos Liqueur com Elas Gift Pack + Glasses

**Alcohol content:** 19%  
**Size:** 50cl x 1  
**Code:** SPI-LIQ7526



### Ginja de Obidos Liqueur Dom Pimpas Liqueur com Elas Gift

**Alcohol content:** 19%  
**Size:** 1l x 1  
**Code:** SPI-LIQ7573

Portugal's  
#1 "Ginja"  
Brand

*A primeira para provar,  
a segunda para degustar,  
a terceira para apreciar!*

Com elas ou sem elas,  
o verdadeiro sabor a Óbidos.



Spritis: Ginja



**Ginjinha** or simply **Ginja**, is a **Portuguese liqueur** made by infusing **ginja berries** (sour cherry, *Prunus cerasus austera*, the Morello cherry) in alcohol, usually *aguardente*, while adding sugar and other ingredients, such as cloves or cinnamon sticks. It is normally served in a glass shot or a chocolate cup. Typically it is found in Lisbon, Alcobaça, Óbidos, Marvão, Covilhã and Algarve. The Serra da Estrela one, has protected designation of origin.



**Ginja de Obidos Liqueur Bag in Tube**

**Alcohol content:** 19%  
**Size:** 4.5l x 1  
**Code:** SPI-LIQ7527



**GiBlack Chocolate Cups "Flowpack"**

**Alcohol content:** 19%  
**Size:** 12 units x 24  
**Code:** SPI-LIQ7501

## Destilatatum - Destilaria Portuguesa



**Sour Cherry Liqueur "Ginja" Portuguese**

**Alcohol content:** 16%  
**Size:** 70cl x 1  
**Code:** SPI-LIQ7520

**Sour Cherry Liqueur "Ginja" Portuguese Without Fruits**

**Alcohol content:** 16%  
**Size:** 70cl x 1  
**Code:** SPI-LIQ7594

## Rossio



**Ginja Rossio Liqueur**

**Alcohol content:** 19%  
**Size:** 50cl x 1  
**Code:** SPI-LIQ7561

# Rum

## J. Faria

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**Rum North 3 Year Old**  
**Alcohol content:** 40%  
**Size:** 70cl x 1  
**Code:** SPI-OSP7609

Distilled from fresh sugarcane juice, this expression matures for three years in French oak casks before being bottled at 40% ABV.



**Rum North Barrica Nova**  
**Alcohol content:** 40%  
**Size:** 70cl x 1  
**Code:** SPI-OSP7610

Gently aged in French oak barrels for 3 months, with an exuberant aroma of sugar cane with elegant notes of vanilla and spices. Good structure on the palate that is long and finishes with soft memories of salty caramel. Perfect for cocktails or neat.



**Rum North Natural**  
**Alcohol content:** 40%  
**Size:** 70cl x 1  
**Code:** SPI-OSP7611

Sugarcane distillate, produced in RAM, aged for 3 years in oak casks, taking on an amber color and a characteristic flavour.



**Rum North Natural 60**  
**Alcohol content:** 60%  
**Size:** 70cl x 1  
**Code:** SPI-OSP7612

Rum is obtained exclusively by the alcoholic fermentation of fresh sugar cane juice and subsequent distillation. Ideal to be consumed iced or in cocktails.

## Engenhos do Norte - Porto da Cruz Madeira



**Rum 970 Reserve 6 Years**  
**Alcohol content:** 40%  
**Size:** 70cl x 1  
**Code:** SPI-OSP7623

Rum obtained exclusively by alcoholic fermentation of fresh sugar cane juice and subsequent distillation, aging for 6 years in French oak casks.



**Rum 970 Single Cask**  
**Alcohol content:** 37.5%  
**Size:** 70cl x 1  
**Code:** SPI-OSP7632

Rum obtained exclusively by alcoholic fermentation of fresh sugar cane juice and subsequent distillation, aging for 6 years in French oak casks.



## William Hinton & Sons



**Rum 3 years**  
**Alcohol content:** 40%  
**Size:** 70cl x 1  
**Code:** SPI-OSP7613

Very particular rum whose genesis resulted from the selection of the best sugar cane that Madeira Island has to offer and its juice was subjected to a special process of prolonged fermentation. After all the necessary characteristics were gathered, the cane juice was distilled and later aged in our French oak barrels.



**Madeira Rum**

**Alcohol content:** 40%  
**Size:** 70cl x 1  
**Code:** SPI-OSP7608



**Honey Rum Liqueur**  
**Alcohol content:** 23%  
**Size:** 50cl x 1  
**Code:** SPI-LIQ7550



**Orange Rum Liqueur**

**Alcohol content:** 40%  
**Size:** 50cl x 1  
**Code:** SPI-LIQ7541



**Mint Rum Liqueur**  
**Alcohol content:** 40%  
**Size:** 50cl x 1  
**Code:** SPI-LIQ7542

# LICOR BEIRÃO, O LICOR DE PORTUGAL



## *Beirão Liqueur*

Beirão in Portuguese means someone "from Beira". Beira is the name of a former province in Portugal, which is currently contained within Portugal's Centro region. This delicious one and known liqueur is produced in the Mountain range of the Lousã.

Licor Beirão history talks about a family who was born with the surname Redondo (Round) as the world, who keeps the secret of a liqueur, able to make time last forever, from a generation to the next.



**Beirão Liqueur**  
**Alcohol content:** 22%  
**Size:** 70cl x 1  
**Code:** SPI-LIQ7508



**Beirão Liqueur with Cardbox**  
**Alcohol content:** 22%  
**Size:** 70CL X 6  
**Code:** SPI-LIQ7572

*Spritis: Beirão*



**Beirão d'Honra**, which was born as a tribute to J. Carranca Redondo, and intended to be a limited edition, is a recipe enriched with aged grape brandy. The recipe is **unique**, the flavour is engaging, and it is ideal for unique and memorable moments: palavra d'Honra.

As for consumption, unlike the Licor Beirão, the Beirão d'Honra should preferably be made in a balloon glass and in its **pure state - without ice**.



**Beirão d'Honra Liqueur**

**Alcohol content:** 30%

**Size:** 70cl x 1

**Code:** SPI-LIQ7560

Amber color and wraparound flavour, notes of grape brandy blended with the characteristic aromas of Licor Beirão are elements that distinguish the drink.



## Almond Liqueur

Made from the seed of the bitter almond and similar to the Italian *Amaretto*, has a strong tradition in Algarve (South of Portugal), where almond is abundant.

### Caves Central da Bairrada

#### **Amarelinha Almond Liqueur**

**Alcohol content:** 20%

**Size:** 70cl x 1

**Code:** SPI-LIQ7512

Straw yellow color with almond aroma and sweet taste. Goes well with appetizers or as a digestif.



### Domus Capital



#### **Sogra Almond Liqueur**

**Alcohol content:** 17%

**Size:** 70cl x 1

**Code:** SPI-LIQ7591

Unique flavour, this is the sweetest mother-in-law (**Sogra**) a person can find. Only those who haven't tasted it find her bitter.



amarguinha

A amêndoa de Portugal.

Amarguinha é um sabor  
que fica guardado no coração.



**Amarguinha** liqueur is one of the most traditional liqueurs of Portugal. Obtained from an old recipe of **bitter almond** liqueur, is produced through original and traditional processes. Intensely aromatic nose of spiced almonds, hints of citrus fruit, and in a strange but cool way, bear claw pastries.

Rich syrup like full body, lacking in acidity which is why the Portuguese usually add a squeeze of lemon, dessert like sweetness with a slightly bitter finish.

#### **Amarguinha Original Almond Liqueur**

**Alcohol content:** 20%

**Size:** 70cl x 1

**Code:** SPI-LIQ7513

Colour light, clear caramel. Intense notes of almonds exhale with great complexity. Mild flavour. Can be served as aperitif, digestif or in a cocktail. Great with ice (or crushed stone) and with lemon juice.



#### **Amarguinha Almond Liqueur with Lemon**

**Licor Alcohol content:** 20%

**Size:** 70cl x 1

**Code:** SPI-LIQ7558

Colour light, clear caramel. Intense notes of almonds and lemon involved in a highly complex aroma. Smooth and fresh, perfect for digestion.

# 35

SABOR  
A PASTEL  
DE NATA

## Portuguese Custard Tart Liqueur

Licor 35 is a drink that consecrates one of Portugal's most renowned desserts - Pastel de Nata (Portuguese Custard Tart).

Created in 2016, it is one of the many secret Portuguese recipes. To those who want to give a special touch to a cocktail, enjoy an excellent digestif or even accompany an espresso. Can be enjoyed pure, sprinkled with cinammon (just like the Pastel the Nata itself) or with a bit of chocolate liqueur.



### 35 Liqueur

**Alcohol content:** 14.5%

**Size:** 70cl x 1

**Code:** SPI-LIQ7581



### 35 Liqueur Pack with Glasses & Chocolate

**Alcohol content:** 14.5%

**Size:** 70cl x 1

**Code:** SPI-LIQ7582

# Vodka

## Domus Capital



**NAU Pure Vodka**  
**Alcohol content:** 37.5%  
**Size:** 70cl x 1  
**Code:** SPI-OSP7632

**NAU Caramel Gold Vodka**  
**Alcohol content:** 20%  
**Size:** 70cl x 1  
**Code:** SPI-OSP7634

**NAU Black Vodka**  
**Alcohol content:** 20%  
**Size:** 70cl x 1  
**Code:** SPI-OSP7633

**NAU Strawberry Vodka**  
**Alcohol content:** 20%  
**Size:** 70cl x 1  
**Code:** SPI-OSP7635

## Ferreira Duque



**Mystic Vodka**  
**Alcohol content:** 37.5%  
**Size:** 70cl x 1  
**Code:** SPI-OSP7628

**Mystic Caramel Gold Vodka**  
**Alcohol content:** 40%  
**Size:** 70cl x 1  
**Code:** SPI-OSP7627

**Mystic Black Vodka**  
**Alcohol content:** 20%  
**Size:** 70cl x 1  
**Code:** SPI-OSP7629

**Mystic Violet Vodka**  
**Alcohol content:** 20%  
**Size:** 70cl x 1  
**Code:** SPI-OSP7631

**Mystic Strawberry Vodka**  
**Alcohol content:** 20%  
**Size:** 70cl x 1  
**Code:** SPI-OSP7630



# Cachaça

Cachaça is the spirit of **Brazil**. Best known for its role in the **Caipirinha**, cachaça is a **spicy, sweet, and fruity clear liqueur** distilled from fermented sugarcane juice.

Like rum, cachaça has **two varieties**: unaged, known as "**branca**" (white) or "prata" (silver), and aged, known as "**amarela**" (yellow) or "ouro" (gold). The former is usually bottled immediately after distillation and, as a result, tends to be cheaper. Good quality cachaça can be enjoyed neat, but most commonly the spirit is used to make caipirinha cocktails.

## Hofer

**Cachaça Velho Barreiro**  
**Licor Alcohol content:** 39%  
**Size:** 910ml x 1  
**Code:** SPI-CAC7459

Velho Barreiro is one of the most appreciated 'Cachaças' in Brazil because of its delicate aroma, due to the very careful double distillation production method.





# Cachaça

## Cachaça Velho Barreiro Diamond

**Licor Alcohol content:** 40%

**Size:** 700ml x 1

**Code:** SPI-CAC7462

Cachaça "Top Premium" made from the blend of traditional alembic cachaça aged in oak barrels and the authentic Velho Barreiro, packed in award-winning packaging.

## Cachaça Velho Barreiro Gold

**Licor Alcohol content:** 39%

**Size:** 700ml x 1

**Code:** SPI-CAC7463

Matured about 3 years in oak barrels. It has a mild, sweet and smoky flavor with hints of vanilla and sugar cane finish.

## Cachaça Velho Barreiro Coffee

**Licor Alcohol content:** 39%

**Size:** 910ml x 1

**Code:** SPI-CAC7461

A happy combination of the two drinks most appreciated by Brazilians: cachaça and coffee.





## Fazenda Alegria

### **Cachaça Trindade Platinum**

**Alcohol content:** 40%

**Size:** 670ml x 1

**Code:** SPI-CAC7443

It is stored for a minimum of 12 months in barrels of peanut wood, being produced with very low acidity, which makes its flavour lighter.

The peanut wood is considered the best of the woods to keep the cachaça, as it has the property of preserving and accentuating the natural characteristics of the drink, such as perfume and flavour.

### **Cachaça Primeiro Beijo Prata**

**Alcohol content:** 40%

**Size:** 500ml x 1

**Code:** SPI-CAC7424

A crystal cachaça, coming directly from the still to the bottle, enabling the consumer to appreciate the natural flavour of the drink.

Recommended for those who enjoy drinking cachaça in its original and more traditional composition.

### **Cachaça Primeiro Beijo Ouro**

**Alcohol content:** 40%

**Size:** 500ml x 1

**Code:** SPI-CAC7423

Produced with low acidity and is stored for 12 months. Ideal for everyone who appreciates Brazilian wood. It can be added to your favourite drink together with fruit, with ice, or at room temperature.

## Moinho Limeira

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### Cachaça Moinho Limeira Ouro

**Licor Alcohol content:** 43%  
**Size:** 50ml x 1  
**Code:** SPI-CAC7429

Artisanal cachaça, whose fermentation takes place without the addition of any chemical and the distillation is carried out in copper stills.

The cachaça remains stored for a period of 3 years in oak barrels, acquiring a yellow colour.



### Cachaça Moinho Limeira Prata

**Licor Alcohol content:** 43%  
**Size:** 50ml x 1  
**Code:** SPI-CAC7430

Artisanal cachaça, whose fermentation takes place without the addition of any chemical and the distillation is carried out in copper stills.

The cachaça remains stored for a period of 3 years in Jequitibá wooden barrels, acquiring a white colour.

## Vale Verde

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### Cachaça Vale Verde 12 Years

**Licor Alcohol content:** 40%  
**Size:** 70clx 1  
**Code:** SPI-CAC7444

It is stored for a minimum of 12 months in barrels of peanut wood, being produced with very low acidity, which makes its flavour lighter.

The peanut wood is considered the best of the woods to keep the cachaça, as it has the property of preserving and accentuating the natural characteristics of the drink, such as perfume and flavour.

### Cachaça Minha Deusa

**Licor Alcohol content:** 40%  
**Size:** 700ml x 1  
**Code:** SPI-CAC7446

With a smooth and striking flavor, the My Goddess cachaça is perfect for drinks. Stored in grapia barrels, which allows the consumer to feel the aroma of sugarcane in a more accentuated way.



## Vale Verde



### Cachaça Vale Verde Extra Premium

**Licor Alcohol content:** 40%

**Size:** 700ml x 1

**Code:** SPI-CAC7445

100% of its content aged in oak barrels for 3 years and meets the strictest international quality norms and standards. Cachaça from Minas Gerais.



### Cachaça Vale Verde Prata

**Licor Alcohol content:** 40%

**Size:** 700 ml x 1

**Code:** SPI-CAC7447

Vale Verde is considered to be the very best cachaça distillery in Brazil. This unaged cachaça shows you the real power and potential of this noble spirit. Grassy with a soft sweet edge.

## Agrozurita



### Cachaça do Barão Grand Reserve

**Alcohol content:** 41%

**Size:** 70cl x 1

**Code:** SPI-CAC7427

Legend has it that the Baron spent his days in his mansion telling stories. And these stories were as tasty as the cachaça he served. It is considered a special cachaça, with an incomparable flavour and for a privileged few.

The barrels where the cachaça rests today were the former granaries of Fazenda Santa Cruz, in Araras, in the interior of São Paulo, but the manufacture of cachaça was not always there. Initially, it was produced at Fazenda São Rafael, property of the Baron of Arary, one of the founders of the city of Araras. Cachaça do Barão Ouro is produced in an alembic and aged in European oak.



## Seleta Destillery

### Cachaça Boazinha



**Alcohol content:** 42%

**Size:** 70cl x 1

**Code:** SPI-CAC7426

Boazinha, with its smooth and slightly astringent flavor, represents in Brazil and around the world, the good taste of the region where it was created: Minas Gerais. Stored for 2.5 years in balsam barrels, its mild flavor and intense aroma of herbs please the palate and smell of anyone who appreciates a good cachaça.



### Cachaça Seleta Mix Salinas

**Licor Alcohol content:** 40%

**Size:** 1l x 1

**Code:** SPI-CAC7440

The ideal selection for mixes, drinks, for all types of mix. Anyone who has tried Seleta Mix knows that its flavour blends perfectly with citrus, red fruits, liqueurs, brandy, and much more.



### Cachaça Antonio Rodrigues

**Licor Alcohol content:** 42%

**Size:** 70cl x 1

**Code:** SPI-CAC7422

It is a unique drink. A limited series, especially for lovers of typical Minas cachaça. Aged in oak, its aroma is full-bodied and the flavour unforgettable.

*Spritis: Cachaça*

# Brazilian Liqueurs



## Catuaba Selvagem Liqueur

**Alcohol content:** 14%

**Size:** 1l x 12

**Code:** SPI-OSP7602

Wild Catuaba. Drink made of red wine with catuaba, guaraná and marapuama.

## Paratudo Raízes Amargas

**Licor Alcohol content:** 14%

**Size:** 900ml x 12

**Code:** SPI-OSP7607

Indigenous tradition that has become one of the most popular drinks in Brazil. Its secret is the strong flavor of its combination of herbs, capable of seducing any palate.



## Jurubeba Leão do Norte

**Licor Alcohol content:** 14%

**Size:** 600ml x 12

**Code:** SPI-OSP7606

Pleasant aroma and a peculiar taste with sweet and bitter components that satisfy and surprise the most demanding palates.

Jurubeba Leão do Norte combines the attributes of good dry red wine with the beneficial medicinal properties of jurubeba juice and a combination of bitter and aromatic herb extracts. This successful formula based on 100% natural ingredients has become an icon of invigorating drinks in Brazil. Enjoyed as a digestive and appetite stimulant, before meals, or as an aperitif, it is a product of exceptional qualities and produced in Bahia for all of Brazil.

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*Perfect harmony of Great Wines*



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