



Eurofoods & Wines Ltd

*Wine List*

*2020  
Catalogue*

# our winery

We currently stock a wide range of Portuguese Wines from the best well known producers. We have an active sustainability policy, sourcing the best possible produce and developing strong relationships with national winemakers. all over the country. Eurofoods & Wines Ltd is the Channel Islands agents for several wines such as wines from Adega Mayor , Adega de Borba, Dão Sul, Qta da Aveleda, João Portugal Ramos among many other very well known. Whether you need a quirky new white to pour by the glass, a great value red to match with your steak, or a delicious sweetie to round off your list, we've got just what you're looking for whilst continuing to expand and source new wines from established and developing regions throughout the country.



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# Legend



Wine Classification



Grapes Varieties



Alcohol By Volume



Recommended Drinking Temperature



Foods Pairing



# MINHO E VINHO VERDE

The region is demarcated since 1908 and is located in the extreme North of Portugal, bounded north by the Minho river, spreading along the Atlantic coast to the city of Porto, and south up to the shores of Vouga river.

The wine region of the "Vinho Verde" (Green Wines) is the largest in Portugal, with its 34000 hectares spread along a coast area geographically well situated, rich in water resources, with mild temperatures and abundant rains, which created homogeneous and mainly granitic soils, fertile and with high acidity, excellent for the production of white wines.

The brand image of this region is the variety Alvarinho. The flagrant typicality and originality result essentially of the peculiarities of the autochthonous varieties of the region and the way they are cultivated. From all these factors results a naturally light, clean, refreshing and aromatic wine, different from any other in the world.

Natural issues, microclimates, wine types, vine varieties and ways to cultivate them, led to the division of the Demarcated Region of the Green Wine in nine sub-regions: Amarante, Ave, Baião, Basto, Cávado, Lima, Monção e Melgaço, Paiva and Sousa.

The dominant white varieties are Alvarinho, Arinto (Pedernã), Azal, Loureiro, Avesso and Trajadura, while in the red varieties the dominant are Borraçal, Espadeiro, Brancelho e Vinhão.

Since 1999 the region produces sparkling wines of great quality and shows itself as one the most promising places for the production of top sparkling wines.

There are nine sub-regions to the DOC, named after rivers or towns: Monção, Melgaço, Lima, Basto, Cávado, Ave, Amarante, Baião, Sousa and Paiva.



- 1| Monção
- 2| Lima
- 3| Cávado
- 4| Ave
- 5| Basto
- 6| Sousa
- 7| Amarante
- 8| Paiva
- 9| Baião





Aveleda Vinho Verde Branco, 2017

 Loureiro, Trajadura and Arinto  Dry White Wine  11%  8 C°

With a luminous citrus colour, this wine is young and balanced, with a crisp and delicate bouquet marked by notes of green apple and lime. The penetrating minerality and vibrant hints of fresh fruit make it an extremely versatile wine that will delight the palate.

 Japanese Cuisine, Seafood, Fish, pasta and Salads



Alvarinho Aveleda Branco 2017

 Alvarinho 100%  Dry White Wine  12,5%  10 C°

Of bright clear appearance bathed in light yellow shades. Aveleda Alvarinho combines the rich and velvety structure typical of the variety with the minerality and primary fruit aromas typical of the Sousa sub-region. Each terroir brings a wonderful aspect to the wine, making it extremely balanced and a one-of-a-kind feast of tropical fruit and earthbound flavours.

 Sautéed vegetables, Oysters; asparagus, fatty fishes: salmon or tuna.



Casal Garcia Vinho Verde 2018

 Trajadura, Loureiro, Pedernã and Azal  Dry White Wine  9,5%  8 C°

This is classic, off-dry Vinho Verde. With its light prickle, crisp fruit that has a tangy lime and lemon character that comes through the candy flavor. Because of its freshness, Casal Garcia is particularly agreeable in friendly and relaxed atmospheres.

 Oriental dishes, seafood and salads with cheese such as **Roquefort**.



Gatão White Wine 2018

 Azal, Pedernã, Trajadura, Avesso, Loureiro  Dry White Wine  9,0%  8 C°

Clear, light yellow. Slightly petillant. Young and fruity. Delicate and smooth, fresh and fruity. It is medium-dry wine to be drunk young.

 Excellent with fish, shellfish and light aperitif.



Casal Mendes Vinho Verde Branco, 2017



Azal, Pedernã



Dry With Wine



10%



8 C°

Casal Mendes Vinho Verde wine has delicate citrus aromas lead onto a soft, rounded and slightly off dry palate with a light spritz. It combines apple and floral characters with soft tropical notes and fresh acidity on the finish. The perfect accompaniment with seafood and grilled fish. delight the palate.



Ideal as an aperitif, dishes of fish, salads and seafood.



Muralhas V. Verde Branco 2017



Alvarinho and Trajadura



White, light & fresh



12,5%



10 C°

Brilliant colour, citrus look. With an aroma of pronoids (pessego, apricot), resulting from the high percentage of Alvarinho wine. With a persistent, soft, dry, elliptical flavour.



Sautéed vegetables, Oysters; asparagus, fatty fishes: salmon or tuna.

**THE SEAL OF GUARANTEE**

**VINHO VERDE** 

COMISSÃO DE VITICULTURA DA REGIÃO DOS VINHOS VERDES

TN 0000 0000000 0

**SELO DE GARANTIA**  
Seal of Guarantee  
>0,50L e €11  
Decreto-Lei nº 94/2012 de 20 de Abril

CURRENT ACCOUNT →

LABELLING →

← CHEMICAL ANALYSIS

← SENSORAL ANALYSIS

CREATED IN 1956



Casal Garcia Sparkling White Wine

 Loureiro and Arinto  Sparkling Wine  11,5%  6 C°

Its liveliness makes Casal Garcia Sparkling White a special guest for any party or celebration. Ideal as an aperitif in moments of celebration and happiness .It can also be enjoyed with a wide range of dishes and desserts, such as Sushi or strawberry Cheesecake.

 Ideal as an aperitif or with desserts and Sushi's



Casal Garcia Sparkling Rose Wine

 Vinhão, Borraçal, Azal Tinto  Sparkling Wine  12,%  8 C°

Casal Garcia Sparkling wine Rose it's a very expressive Portuguese sparkling wine with hints of red berries, wild strawberries, and ripe fruit notes. It features a delicate mousse with an incredible freshness.

 Sautéed vegetables, Oysters; asparagus,fatty fishes: salmon or tuna.



Casal Garcia Rose Wine

 Azal and Vinhão  Rose Wine  9,5%  8 C°

This Rosé breaks the sweet, plain “wine cooler” mold and embraces the stylish,savory and bold fruity end of the wine Spectrum. Great as an appetizer or to accompany Italian dishes, light salads or tapas like “gambas alajillo”.

 Italian dishes, light salads or tapas like “gambas alajillo”.



Casal Mendes Rose Wine

 Baga  Rose Wine  10,5%  8 C°

Pale pink color. Intense aroma, fruity with pineapple and banana nuances. Good acidity, which gives it great freshness and balance.

 As an aperitif, or with seafood, salad, and spicy food (Thai and Chinese).



### Sangria Red Casal Garcia



Blend of red grapes



Sangria



8%



6 C°

Casal Garcia Sangria is the perfect refreshing drink for moments of happiness and relax with friends and family .Its moderate alcohol content and exuberant fruity style makes it a great aperitif. It can also be a great pair to a light Mediterranean styled lunch among friends.



Ideal as an aperitif, or light Mediterranean styled lunch among friends.



### Sangria White Casal Garcia



Blend of white grapes



Sangria



8%



6 C°

Casal Garcia Sangria White can be enriched with a personal touch and plenty of ice. It is ideal for sharing, impressing friends and having a party. Casal Garcia Sangria White is a refreshing drink ideal to share in moments of leisure and happiness with family and friends. Because of its fruity and refreshing profile, it can be enjoyed as an aperitif, in a lunch or an afternoon with friends.



Good to pair any type of light dishes, pizzas and pastas



### Sangria Red Fruits Casal Garcia



Blend of red grapes



Sangria



8%



6 C°

It is ideal for sharing, impressing friends and having a party.

Its refreshing and fruity profile make it perfect as an appetizer, as a late afternoon drink with friends or even to accompany a light lunch.



Refreshing afternoon drink with Friends





# DOURO REGION

Certainly one of the Portugal's most picturesque wine regions, the Alto Douro is also the oldest demarcated and regulated wine region in the world, dating back to 1756.

Wine and the Douro River are the life blood of this region which, although renowned for port wine, also produces some astonishing and unique table wines, sparkling wines to rival champagne and deliciously fruity and fresh fortified moscatel wine.

Visiting a traditional quinta where you can see and smell wine aging in oak barrels and casks is one of the highlights of a visit to the Douro wine region, as is a boat trip on the mighty river.

Wine production in the Douro Valley dates back to Roman times and owes much to the Cistercian monks who revived the practice and cultivated vineyards in the 12th century. Their monasteries still grace the landscapes and provide interest beyond the grape in terms of art, architecture and history. When the British developed a fondness for the Douro's full-bodied red wines in the 17th century, the increased demand transformed the landscape of the Douro Valley and surrounding hillsides. Flat land is scarce in this mountainous region so terracing provided a solution for expanding the vineyards and using the slopes and their exposure to the sun to their full advantage.

This dramatically beautiful man-moulded landscape of terraced mountains, as well as the centuries-old wine estates (quintas) and all the elements of local wine production earned the Alto Douro wine region its UNESCO World Heritage status in 2001.

One of the world's best driving roads winds its way alongside the majestic Douro River surrounded by this unique scenery. Every twist and turn on the mountain roads produces breathtaking views of hillside villages, deep valleys, centuries-old wine estates and patterned slopes.



## Subregions of the Douro DOC



7 Douro Region - Região do Douro

Prime area for Porto production



## Tons Duorum Red Wine

 Touriga Nacional, Touriga Franca, Tinta Roriz

 Red Wine

 13,5%

 18 C°

Deep ruby red color with violet tones. Intense aroma dominated by fresh red fruits like strawberries and blackberries. Round and ripe tannins well integrated in its body and volume. The result is a wine with a fresh, soft and elegant finish.



Beef, Pasta, Lamb, Game (deer, venison)



## Pacheca Superior Red Wine

 Tinta Barroca, Touriga Nacional, Touriga Franca, Tinta Roriz

 Red Wine

 14,%

 18 C°

Pacheca Superior Tinto presents an intense young ruby color. Reveals fruitiness in aroma with strong notes of blackberries and plums, balanced with chocolate notes that come from the barrels. It shows balance in the mouth with present rounded tannins and a long and persistent finish.



Beef, Pasta, Lamb, Game (deer, venison)



## Pacheca Colheita red Wine

 Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca

 Red Wine

 13,5%

 18 C°

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.



Beef, Pasta, Lamb, Game (deer, venison)



## Pacheca Colheita White Wine

 Moscatel Galego, Cerceal Branco, Gouveio, Viosinho, Malvasia Fina

 White Wine

 12,5%

 10 C°

Produced from Cerceal, Malvasia Fina, Gouveio and Moscatel, Pacheca white is a dry wine showing floral aromas and a fruity, refreshing flavor.



Shellfish, Appetizers and snacks, Lean fish, Cured Meat



## Tons Duorum White Wine



Viosinho, Verdelho, Arinto de Bucelas, Muscatel, Rabigato



White Wine



12%



10 C°

Citrus yellow color. Intense aroma dominated by tropical, citrus fruits and floral notes. A wine with a good structure and well integrated acidity with a fresh and long finish



Shellfish, Appetizers and snacks, Lean fish, Cured Meat



## Pacheca Sauvignon Blanc



Sauvignon Blanc



White Wine



13,%



10 C°

Refreshing with good aromatic intensity, masked by tropical notes of passion fruit and some vegetable nuances, excellent acidity.



Shellfish, Appetizers and snacks, Lean fish, Cured Meat



## Pacheca Superior White Wine



Gouveio, Viosinho, Fernao Pires



White Wine



13%



10 C°

Pacheca Superior Branco has a complex aroma, some notes of tropical fruit of pineapple and passion fruit type and toast notes given by the barrel. In the mouth is marked by the exotic fruit enfolded in notes of toasted wood which gives it a rich body and a long and persistent finish.



Shellfish, Appetizers and snacks, Lean fish, Cured Meat



## Pacheca Colheita Rose Wine



Touriga Nacional, Tinta Roriz



Rose Wine



12,5%



10 C°

Produced from Cerceal, Malvasia Fina, Gouveio and Moscatel, Pacheca white is a dry wine showing floral aromas and a fruity, refreshing flavor.



Beef, Mature and hard cheese



### Pacheca Reserva (Tony Carreira) Red Wine

 Touriga Nacional, Touriga Franca, Tinta Roriz

 Red Wine

 14%

 18 C°

É um vinho de cor rubi jovem, intensa, no aroma apresenta-se muito frutado, com notas evidentes de amoras e ameixas, balanceados com notas de chocolate proveniente da barrica e na boca é bem equilibrado com taninos presentes polidos e nal longo e persistente.



Beef, Pasta, Lamb, Game (deer, venison)



### Papa Figos Red Wine

 Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca

 Red Wine

 14%

 18 C°

Its aroma is intense, floral, with fresh red fruits and some balsamic, such as resin and cedar. In the mouth has a mild attack, notes of red fruits and some spices. The end is very elegant



Beef, Pasta, Lamb, Game (deer, venison)



### Douro Andreza White Wine

 Verdelho, Viosinho

 White Wine

 13,5%

 10 C°

Colour: Lemon yellow Colour. Pronounced aromatic intensity. Very fresh citrus aromas On the palate, this is a fresh and elegant wine. Long and lingering finish



Pairs well with fish, shellfish and white meats.



### Duorum Colheita Red Wine

 Touriga Nacional, Touriga Franca, Tinta Roriz

 White Wine

 14%

 10 C°

Fresh and complex aroma dominated by ripe black fruits, blackberries, prunes and cassis, showing notes of violet and spices originating from elevelage in the barrels. Full bodied, with well-balanced acidity, firm and ripe tannins. Elegant, long and persistent finish.



Shellfish, Appetizers and snacks, Lean fish, Cured Meat



### Borges Grand Reserva Red Wine



Touriga Nacional, Tinta Roriz, Touriga Franca, Tinta Amarela



Red Wine



13,5%



18 C°

Wine with a highly intense aroma, marked by over-maturation notes of black plum and blackberry, with finishing hints of spices, such as cloves and green pepper, which impart a good deal of complexity. In the mouth, the wine has plenty of volume, structure and completeness and reveals a remarkable elegance



Excellent to go with meat dishes and a variety of cheeses



### Andreza Reserva Red Wine



Touriga Nacional, Touriga Franca, Tinta Roriz



Red Wine



13,5%



18 C°

Very elegant wine. Spicy dark fruits with good acidity, some vanilla oak and good dry lightly tannic finish. Well structured. Long finish with lingering notes of ripe fruit.



Mediterranean cuisine, pasta and mild soft cheese



### Perola Red Wine



Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca



Red Wine



13%



18 C°

Ruby colour. Young aroma where the red fruits with nuances of mint and spices stands out. On the palate the attack is soft and balanced, with notes of red fruit standing out.



Excellent to accompany poultry and meat dishes, smoked sausages, cheese and some fish.



### Perola White Wine



Malvasia Fina, Gouveio, Viosinho, Rabigato



White Wine



13%



12 C°

It is clear and citrus in colour. In the aroma is fruity, with floral nuances. In the mouth it has a balanced freshness, showing itself fruity and soft in the end of mouth.



Excellent as an aperitif or with light dishes, salads, fish and shellfish.



### Lello red Wine

 Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca  Red Wine

 13%

 18 C°

Ruby colour. Intense aroma of ripe red fruits with hints of rockrose and spices. Balanced with a good presence of fruit and a lingering finish.



Excellent as an aperitif or to accompany poultry and meat dishes

### Lello White Wine

 Gouveio, Viosinho, Rabigato

 White Wine

 13%

 10 C°

Clear, pale yellow. Fruity and floral intense aroma, giving complexity. Fresh, with a very balanced acidity and with a smooth, fruity finish.



Excellent as an aperitif or with light dishes, salads, fish and shellfish.

# DÃO E BEIRA INTERIOR

Collectors have identified The Dão as a place to watch for quality. Wines from the Dão are lighter in style than in the Douro but have shown to age very well because of the tannin and acidity development (a.k.a. “structure”) from growing in high altitude areas with rugged soils of decomposing granite and schist (similar to Douro and Priorat). If you have had Mencía from the northwestern part of Spain, the same variety grows in the Dão and is called Jaen (“Zs-ine”) and offers a very different expression.

## Wines

Dão Alfrocheiro: Medium-bodied red wine with red berry flavors, licorice, and spice notes

Dão Jaen (a.k.a. Mencía): Full-bodied red wine. Raspberry and black cherry flavors with moderately high acidity and mouth-drying tannin.

Dão Touriga Nacional: Full-bodied red wine. Deep black fruit flavors with chocolate and mocha with refined tannins and medium-plus acidity

Terras do Dão and Terras de Lafões: The Vinho Regional wines of the Dão with more experimentation and blends that include international varieties (Indi blends)







Dão Cabriz Colheita Red Wine

 Touriga-Nacional, Alfrocheiro and Aragonéz  Red Wine  13%  18 C°

Intense ruby colour. Fruity odour composed mainly of fresh red berries, woodland fruits jam, spices and a slight hint of roasted flavours. It has a fruity, soft, elegant and harmonious flavour.

 Pairs perfectly with soft cheeses, complex fish-based delicacies



Dão Cabriz Red Reserve Wine

 Touriga-Nacional, Alfrocheiro and Aragonéz  Red Reserve Wine  13,5%  18 C°

Ruby colour with soft brownish tones. It's aroma is dominated by balsamic and floral hints as well as red berries and mature woodland berries. Fruity flavour, soft, distinct volume and with a lasting and elegant finish.

 Serve with stew or grilled red meats, game and well-structured cheeses



Dão Casa de Santar Reserve Red Wine

 Touriga Nacional, Alfrocheiro, Aragonéz  Red Reserve Wine  14%  18 C°

This Reserva is the jewel of the Casa de Santar portfolio. This deep colored wine has attractive aromas of chocolate, smoke, raisins and warm fruits, with a distinctively spicy edge. Velvety on the palate, its brilliant blackberry-like flavors are accented with notes of roasted coffee, herbs and tobacco. The creamy texture is lush, the finish earthy and satisfying.

 Pairs well with Strong Cheese, Red Meats and Roasts.



Dão Casa de Santar Red Wine

 Aragonéz, Touriga Nacional, Alfrocheiro  Red Wine  13,5%  18 C°

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

 Cheese, Italian Dishes and Red Meats



Dão Aliança Reserva Red Wine



Jaen, Tinta Roriz/Aragonez, Touriga Nacional



Red Wine



14%



18 C°

Intense ruby red colour. Well balanced aromatic structure where delicious ripened black and red fruit and toasty notes combine, making for a fresh and elegant wine. A full flavoured, spicy red with ripe bramble fruits.



Pairs perfectly with soft cheeses, complex fish-based delicacies



Dão Meia Encosta red Wine



Alfrocheiro Preto ,Tinta Roriz and Touriga Nacional



Red Wine



13,5%



18 C°

A floral and fruity aroma highlighted by notes of violet and raspberries, combined with discrete notes of vanilla obtained from ageing in wood casks. Velvety attack with a defining presence of raspberry and subtle notes of spices. This wine presents a certain volume, balanced acidity and soft tannins. Fresh and persistent finish.



Excellent with poultry, meat, smoked sausage, cheeses and some fish.



Dão Grão Vasco Red Wine



Touriga Nacional, Tinta Roriz Alfrocheiro and Jaen



Red Wine



13%



17 C°

Grão Vasco Dão is a bright, ruby-red in colour with an intense, fruity aroma, predominantly strawberry, plum and blackberry, combined with vegetal notes that give it freshness. This is an elegant, medium-bodied, remarkably well-balanced wine with good, fresh acidity, smooth, rounded tannins and a lingering finish.



Excellent accompaniment for meat dishes, game, poultry, and cheeses.



Dão Casa de Santar White Wine



Encruzado, Cerceal Branco, Bical



White Wine



13%



10 C°

The aroma joins harmoniously delicate mineral hints with good quality citric notes. A voluptuous white wine, fresh, thanks to a perfect acidity. The fruit notes give it a very rewarding aftertaste.



Serve with grilled fish, salads and pasta “al dente”.



Dão Cabriz Colheita White Wine

 Encruzado, Bical, Malvasia Fina and Cerceal-Branco  White Wine  12,5%  8 C°

Distinct aromatic intensity, being predominant in tropical fruits, exotic fruits, citrus flower's and lime. Fruity, fresh, notorioud volume in the mouth, harmonious and elegant



Accompany the Mediterranean , Chinese and Indian or as an aperitif .



Dão Meia Encosta White Wine

 Encruzado, Cerceal White and Bical  White Wine  13,5%  9C°

Clear, pale yellow. Fruity, elegant and mineral. It is voluminous in the mouth, with a marked fruity character, in perfect balance with the acidity that gives it the typical flavor and freshness of a Dão wine



Excellent served with light dishes, salads, fish and shellfish.



Grão Vasco White Wine

 Bical, Cerceal, Encruzado, Malvasia Fina  White Wine  12,5%  8 C°

It has a yellow citrus hue. It shows fine aromatic intensity with notes of tropical, white and citrus fruits. In the mouth the balance between the lively acidity, freshness and fine body, stands out. The intensity of its flavor is again dominated by the tropical fruits. It has a finely persistent finish.



Serve as an aperitif or to accompany fish, sea-food or salad dishes.



Dão Meia Encosta Rose Wine

 Touriga Nacional, Tinta Roriz  Rose Wine  13%  10 C°

Crystalline and pink salmon. Nose very intense and fruity, marked by the presence of cherry and strawberry, as well as aromas of lemon and anise. In the mouth it is young and bulky, with a perfect acidity that gives it a lot of freshness and a persistent finish.



Pairs well with seafood, all kind of fish and sushi.



### Cabriz Sparkling Wine

 Encruzado, Bical, Malvasia-Fina  Sparkling Wine  12,5%  16 C°

Clear citric colour. Its aroma is predominantly marked by white pulp fruits, citrus, roasted cereal and biscuit. Fruity flavour, fresh, elegant, harmonious with a crunchy and catchy mousse and a soft finish.



Perfect to accompany mildly seasoned fish and white meat delicacies as well as desserts.



### Cabriz Rose Wine

 100% Síría  White Wine  13,5%  8 C°

Distinct pinkish colour, intense odour of fresh red berries, predominantly cherries, strawberries, blueberries and raspberries. Fruity flavour, distinct volume, silky, persistent and lasting.



Perfect match with fish dishes, seafood and salads.



Quinta do Cardo Red Wine

 Touriga Nacional, Tinta Roriz and Touriga Franca  Red Wine  13,5%  18 C°

Ruby coloured with violethues, this wine shows a complex aroma with notes of black fruits, cherry and chocolate with balsamic hints. The palate is dense with lively but delicate tannins. A lively acidity adding freshness and longevity.

 The perfect harmony for meat, pasta and cheese



Quinta do Cardo White Wine

 100% Sória  White Wine  13,5%  8 C°

Bright lemon green coloured with floral and fruity aroma, green apple and citrus notes evoking grapefruit, orange and lime. Nuances of smoked graphite and flint reflecting soil minerality. Buttery in the mouth with a long and fresh after-taste, confirming the notes of fruit and flowers.

 Perfect match with fish dishes, seafood and salads.



Quinta de São Tiago Red Premium

 Touriga Nacional, Tinta Roriz  Red Wine  13,5%  18 C°

Strong ruby color with hints of purple. It has an elegant aroma with notes of red fruits, plum and raspberry, and a little touch of black pepper, cocoa and vanilla. It presents a well structured body with strong tannins

 Pairs well with Cheese and Red Meats



Quinta de São Tiago Red Wine

 Touriga Nacional, Tinta Roriz  Red Wine  13%  18 C°

One of the most robust and evolved wines from Portugal, this red wine is most used as accompaniment to cheese and red meat. A very good red wine, robust and high grade. Its ruby colour matches its profound taste with spices and cherries as flavouring notes.

 Pairs well with Cheese and Red Meats

# BEIRA ATLÂNTICO BAIRRADA

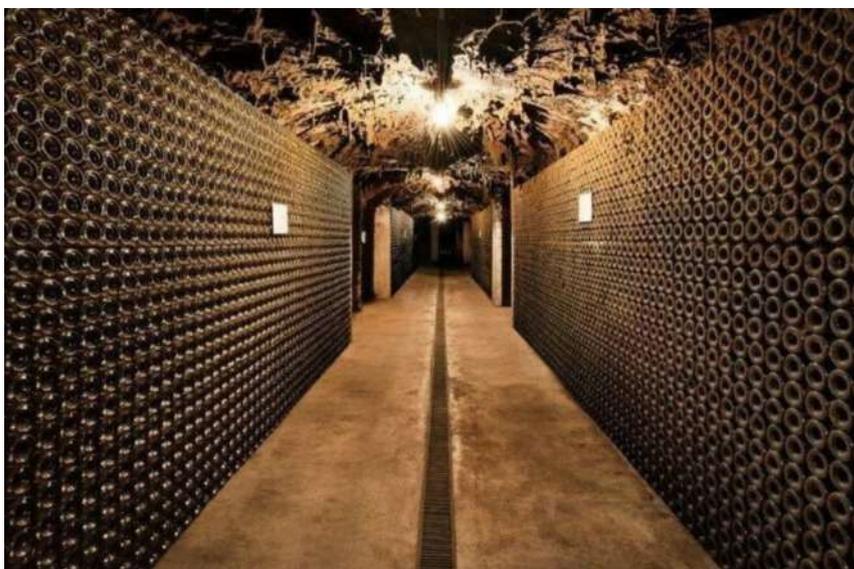
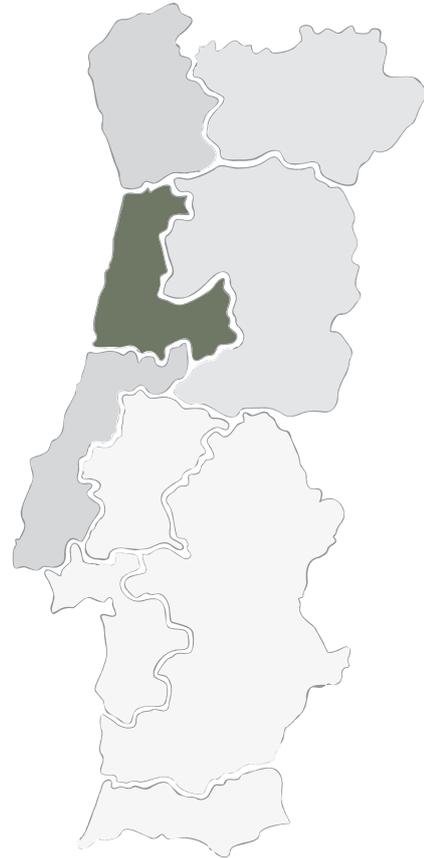
**B**aga is the highly productive red grape of Beira, grown in Bairrada. In the past, the wines made with 100% Baga were known to be densely structured, blackberry-fruit driven wines with high acidity and a tar-like finish. Odd, because the wines were so structured, they would stubbornly (and slowly) morph into refinement over 10–20 years. Today things are changing. With careful vineyard strategies and vinification (winemaking), you'll find a much wider range of Baga that are a stark contrast from Bairrada Clássico. From the aromatic and delightfully pink sparkling wines by Luis Pato to the soft, structured light-bodied red wines by Niepoort that remind us of Pinot Noir, this area is one of the new frontiers of winemaking for the Portuguese. The wine geeks are very interested.

## Wines

**Tinto Bairrada:** Made from Baga and ranging from dense, tar-like, high acid reds to delicate, red fruit-driven wines with finely textured tannins and the ability to age.

**Branco Bairrada:** Made from the aromatic Fernão Pires (called Maria Gomes here), Bical and Arinto

**Sparkling "Brut" Bairrada:** Delicious beeswax-driven sparkling wines made with early picked Baga, Fernão Pires, and others.



# RENOVADA A IMAGEM DOS ESPUMANTES



UNLIMITED COLOURS OF BAIRRADA



### Terra Franca Red Wine



Baga, Shiraz, and Merlot



Red Wine



13%



17 C°

Terra Franca Red is a ruby-red colour, with prominent aromas of wild red fruit. On the palate, it is very balanced and persistent, and invites a very elegant finish.



Pairs wonderfully with light dishes, such as pasta, meats and a great variety of mildcheeses.



### Terra Franca White Wine



Fernão Pires, Arinto and Cercial



White Wine



13,5%

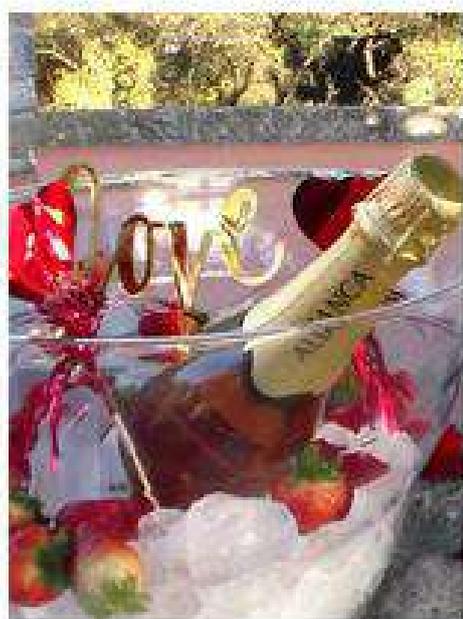


10 C°

It is a citric-coloured wine, characterized by an aroma of flowers and fruits, reminiscing of white flowers and pineapple. On the palate, it presents a smooth acidity, with an intense aroma in the mouth and a long and persistent finish. It has an excellent balance in taste.



This is a surprisingly good fit to accompany pasta, fish and white meat dishes, as well as salads





### Aliança Sparkling Red Wine

 Baga, Tinta Roriz/Aragonez
  Sparkling Red Wine
  12,5%
  10 C°

Filled with color, this wine has an intensely fruity aroma and it's very vinous. Persistent, soft and slightly acidulated in the mouth. Fresh in the end



Leitão da Bairrada, veal or lamb in the oven and grilled or baked oily fish



### Aliança Danubio Sparkling Brut

 Arinto de Bucelas, Baga, Bical
  Sparkling Wine
  12,5%
  8 C°

Pale citrus colour. Intense fruity aroma with predominance of exotic fruits (mango and passion fruit). Soft flavour, but persistent, with an end slightly acidulous that confers freshness.



We suggest the consumption in social contact and as an appetizer, or ideally with desserts.



### Aliança Sparkling Reserva Baga

 Baga 100%
  Sparkling Wine
  12,5%
  8 C°

Pale yellow. Fruity, complex and intense fragrance. On the mouth it reveals a note of ripe fruits. Balanced acidity and great persistence at the end.



We suggest it for leisure moments and as an appetizer, or following meat and fish dishes.



### Fita Azul Celebrations Reserva Dry

 Gouveio, Malvasia-Fina, Côdega and Arinto
  Sparkling Wine
  12 %
  8 C°

Clear, with fine bubbles and a yellow straw colour. It develops well on the nose, with subtle notes of biscuit bakers yeast. It has a clear, fresh flavor, integrated into a delicate sweetness



Excellent match for cumin, carrot and garlic salad, with breast of chicken



### Fita Azul Passion Rose Sparkling Wine

 Tinta-Roriz e Touriga-Nacional.  Sparkling Rose Wine  12,5%  10 C°

The nose is fruity, with notes of cherry and currant. Excellent attack on the palate, with balanced acidity. Fruity notes stand out, in harmony with notes developed while maturing



Excellent as an aperitif, and with light meals or desserts with red fruits



### Fita Azul Classico Super Reserva Brut

 Gouveio, Malvasia-Fina, Còdega and Arinto  Sparkling Wine  12,5%  8 C°

Clear, with fine bubbles and a yellow straw colour. On the nose it develops well, with biscuit notes of champagne, brioche and pineapple syrup. In the mouth, it reveals a harmony between freshness and complexity.



Excellent match for foie gras with vanilla, black pepper and strawberries



### Fita Azul Celebrations Medium Dry

 Gouveio, Malvasia-Fina, Còdega and Arinto  Sparkling Wine  12,5%  8 C°

Clear, with fine bubbles and a yellow straw colour. The aroma contains notes due to the wine maturing in the cellar: pastry and dried fruit. It has a delicate acidity and a velvety taste, combined in a fresh sweetness



Excellent match for pumpkin and nutmeg soup with pecan nuts



### Fita Azul Celebrations Reserva Sweet

 Gouveio, Malvasia-Fina, Còdega and Arinto  Sparkling Wine  12,5%  8 C°

Clear, with fine bubbles and a yellow straw colour. It has a clear, fresh flavor, integrated into a delicate sweetness



Sweet and sour pork belly with Szechuan pepper



### Raposeira Reserva Brut Sparkling

 Cerceal, Malvasia Fina, Gouveio Real.  Sparkling Wine  12%  8 C°

Raposeira Reserva Brut has a bright yellow color. This wonderful sparkling wine has fine bubbles and it's refined. The aromas are led by the macerated fruit pears, freshly cut herbs, and some vanilla. It has a refreshed creamy foam and it has a lingering finish.



We suggest it for leisure moments and as an appetizer, or following meat and fish dishes.

### Fita Azul Celebrations Sparkling Wine

 Touriga Franca, Touriga Nacional and Tinta Roriz  Sparkling Wine  11,5%  8 C°

Raposeira Super Reserva presents an intense aroma of mature fruits, on the palate is fruity and refreshing.



White meats, pastas dishes and grilled seafood



# LISBOA, BUCELAS E ÓBIDOS

One of the most dynamic and varied regions is a strip that runs from Lisbon northward along the coast. There are many wines from the various regions in Lisboa (Alenquer, Bucelas, etc.) that are already making their way into stores internationally. While there is a great quality found in Lisboa (Bucelas, Colares, Alenquer, Arruda), most of the wines you'll find available are affordable (around \$10 a bottle) and great for everyday drinking.

## Wines

**Alenquer:** Concentrated, high tannin red wines made with Castelão, Alfrocheiro, Aragonês (Tempranillo) and Touriga Nacional

**Bucelas:** Light-bodied, citrus, and beeswax-driven, age-worthy white wines made with Arinto. Typically very fine with 4+ years of age.

**Arruda:** Full-bodied red wines that often include international grape varieties like Cabernet Sauvignon and Syrah

**Colares:** A rare find. Golden colored, full-bodied white wines in an oxidative style made with Malvasia Fina (grown on the beach cliffs)

**Óbidos and Lourinhã:** Light-bodied aromatic white wines particularly with Fernão Pires  
**Torres Vedras:** Simple, low-alcohol refreshing white wines.

## Setúbal

The region of Setúbal is famous for a fantastic rich, deep gold-colored dessert wine called Moscatel de Setúbal





Quinta São Sebastião Reserva Red wine



Shiraz/Syrah, Merlot, Touriga Nacional



Red Reserva Wine



13,5%



18 C°

A rich blend of Touriga Nacional, Merlot and Syrah delivers a spicy wine with hints of eucalyptus from the new-wood aging. It is smoothly textured although it has enough tannin to give the wine the structure to age further.



Beef, Pasta, Veal, Poultry



Quinta São Sebastião Colheita Red Wine



Syrah, Tinta Roriz



Red Wine



13,5%



18 C°

Garnet colored wine, expressive nose with notes of plum, black fruit and truffles. The palate is fresh with engaging and smooth structure.



It goes well with red meats, sausages, roast pork loin with chestnuts



Quinta São Sebastião White Wine



Arinto, Cerceal e Sauvignon Blanc



White Wine



13,5%



10 C°

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 lively and refreshing acidity



Soft cheeses, fat fish, fillets of swordfish and white meats.



JP Red Wine



Castelão, Aragonês, Syrah



Red Wine



13%



14 C°

Fruity aroma, dominated by nuances of fruits of the forest and strawberry conserve. In the mouth, we find flavours identical to the aromas, integrated with a smooth tannic structure.



Light meat dishes, and cod fish, benefitting from being served cooler than a regular red wine.



JP White wine

 Fernão Pires, Moscatel de Setúbal

 White Wine

 13%

 10 C°

A very floral and fruity aroma, with orange-flower floral notes, and pineapple and citric fruits; in the mouth, these sensations are highlighted by a good acidity and an elegant structure, producing a long and fresh finish.



Aperitifs or with a light meal.



Capataz Red Wine

 Syrah, Tinta Roriz

 Red Wine

 13,5%

 18 C°

his wine comes in perfect balance of body and smoothness. Becoming tasty



Ideal to accompany all dishes of meat and cheese.



Capataz White Wine

 Arinto, Cerceal e Sauvignon Blanc

 White Wine

 13,5%

 10 C°

Very pleasing delicate and refreshing, especially with fish.



Pasta, Pork, Shellfish, Lean fish



Canto da Vinha Red Wine

 Shiraz/Syrah, Aragonéz

 Red Wine

 13%

 18 C°

One from the grape aragonês syrah this granada color red wine is born, with an intense aroma of red fruit and strawberry jam. in the mouth shows up well marked with fruit, full, balanced and persistent.



Beef, Pasta, Veal, Poultry



### João Pires White Wine



Moscatel de Setúbal



White Wine



11,5%



11 C°

João Pires, an elegant wine produced exclusively from Moscatel de Setúbal wine grapes. Its intense floral aroma and its fresh flavor make it a very distinctive and balanced wine. Ideal to accompany fish, seafood or as an aperitif.



At a temperature of 11°C, as an appetizer or accompaniment of fish, salads and seafood.



### Portada Red Wine



Pinot Noir Cabernet Sauvignon  
Alicante Bouschet



Red Wine



12,5%



14 C°

This deep, ruby red, medium-bodied wine has berry fruit flavours and a beautiful balance, very smooth and tasty with notes of matured red fruits, compote of fruits and honey.



Will accompany roasts, barbecue, pasta, Chinese, Indian, Thai, Mexican and vegetarian dishes



### Portada White Wine



Fernão Pires, Arinto, Alvarinho,  
Chardonnay, Moscatel.



White Wine



12,5%



10 C°

Fruity wine, young, refreshing, we feel in the aroma and taste apples and citrus. Very tasty, elegant, soft, easy to drink, great for everyday consumption.



Excellent as aperitif, it's also a delicious complement of fish and white meats.



### Portada Rose Wine



Pinot Noir, Shiraz, Tinta Roriz.



Rose Wine



11,5%



10 C°

Bright, perfumed, with notes of apple and red matured fruits, offering a delicious wine with an elegant and refreshing tasting.



Salads, dishes, soups, pasta, sushi, and all the vegetarian and spiced gastronomes



Quinta de Pancas Red Wine

 Cabernet Sauvignon, Alicante Bouschet and Syrah  Red Wine  11,5%  18 C°

Ruby coloured with violet hints. Intense aroma of red wild berries and blueberry. Polished tannins combined with good acidity allow this wine to persist in the mouth in a balanced and elegant way.

 Pairs with meat dishes, pasta and cheese.



Quinta de Pancas White Wine

 Pinot Noir Cabernet Sauvignon Alicante Bouschet  Red Wine  12,5%  9 C°

Bright citrus yellow colour. Exuberant aroma with a slight touch of white flesh fruit and some mineral hints. On the palate is intense, with good acidity and pleasant long after-taste.

 The perfect pairing for fish and seafood dishes, salads and cold soups



Lancers White Wine

 Blend of Portuguese Grapes  White Wine  10,5%  10 C°

Lancers White is a semi-sweet, wine produced from a blend of fine white grape varieties. Bright yellow colour, Light, fresh, fruity (lemon, lime and banana). On the palate is nice, thin, and fruity with some sweetness. Medium finish.

 It goes well with spicy Asian food.



Periquita Red Wine

 Periquita  Red Wine  12.6%  14 C°

Red color, aroma of Raspberries eucalyptus blueberries black pepper coffee and vanilla. in the palate is fruity, with a hint of wood, present but soft tannins. Medium finish

 Excellent with meat dishes, game and cheese



Porta 6 Red Wine

 Tinta Roriz, Castelão and Tinta Miúda

 Red Wine

 13,5%

 18 C°

Porta 6 Wine, is complex wine with red and wild fruits and notes of nuts. Fruity mouth, soft, with medium finish.



At a temperature of 11°C, as an appetizer or accompaniment of fish, salads and seafood.



Reserva dos Amigos Red Wine

 Aragonéz, Castelão and Tinta Miúda

 Red Wine

 13%

 14 C°

Ruby brick color. The aroma of wild berries and ripe fruit. Well balanced and structured in the palate with soft tannins, medium body.



Will accompany roasts, barbecue, pasta, Chinese, Indian, Thai, Mexican and vegetarian dishes

KEEP YOUR SENSE SIMPLIFIED

Os aromas são a base de toda a degustação. Sensa e Simplify, um objectivo, simplificar os sentidos com o foco no vinho.

Saiba mais

SCHOTT ZWIESEL 1872

**0% ORIGINAL**

DIVERSÃO  
SEM RESTRIÇÕES.  
SEM LIMITES.  
*sem álcool.*

Alcohol free wine will always be your safest bet if you're unsure of which wine alternative to get. If a product is classified on the bottle as alcohol free or as having 0% alcohol, you can be guaranteed that there is absolutely no alcohol and that it's safe for everyone (even kids) to drink.



# 0%ORIGINAL

DIVERSÃO  
SEM RESTRIÇÕES.  
SEM LIMITES.  
*sem álcool.*



## 0%original Red Wine

 Syrah 100%

 De-Alcoholized Red wine

 0,0%

 5 C°

0%original gives you the complete wine experience without the alcohol. Produced from the grape variety Syrah and craft using traditional winemaking methods, the alcohol is gently removed by a physical process while preserving the wine's delicate aromas and flavors.



It should be served chilled, at a temperature of 5°C Goes very well with beef pizza or pasta



## 0%original White Wine

 Moscatel Galego Branco 100%

 De-Alcoholized White wine

 0,0%

 5 C°

Lime green colour, aroma of Citric and flowers. Palate light, soft, fruity and refreshing with a medium finish.



It should be served chilled, at a temperature of 5°C. Goes very well with fish and seafood.



## 0%original Rose Wine

 Syrah 100%

 De-Alcoholized Rose wine

 0,0%

 5 C°

Pink Salmon colour. Aroma strawberries and raspberry. Palate is light, soft, fruity refreshing. Medium finish



It should be served chilled, at a temperature of 5°C. Goes very well with beef pizza or pasta



## ALENTEJANO E ALENTEJO

The Alentejo region feels strangely similar to California (save for a few marble castles to remind you that you're still in Europe) with low rolling hills of wheat, even hot temperatures, and tons of sun. There are many progressive and modern wineries here making red wines that offer generous fruit and mocha flavors with refined tannins from careful wood aging strategies. White wines from the Alentejo range from medium-bodied refreshers to full-bodied similar to Chardonnay.

### Wines

**Tinto Alentejo:** Full-bodied red wines that are typically blends made with Aragonês (Tempranillo), Trincadeira, Castelão, Alfrocheiro and Alicante Bouschet.

**Branco Alentejo:** Light-bodied and Full-bodied white wines made with Arinto (fuller in style), Antão Vaz (fuller in style), Roupeiro, and Fernão Pires (an aromatic white variety).

**Alentejano (IGP/Vinho Regional):** Full-bodied red and white wines from a larger encompassing region that may include non-indigenous grape varieties (Viognier and Syrah are growing in popularity here).





### Adega de Borba Red Wine

 Aragonéz, Trincadeira and Alicante Bouschet

 Red Wine

 13,5%

 18 C°

Ruby-coloured with purple gleams. Good aromatic intensity combined with notes of red plums. Balanced flavour, very nice freshness and persistent finish with notes of bittersweet fruit.



A nice accompaniment for meat and cheese



### Quinta de Pancas White Wine

 Roupeiro, Arinto and Antão Vaz

 White Wine

 13%

 10 C°

Clear appearance with a well-defined citrine colour. Good aromatic intensity combined with notes of tropical and citrus fruits. Soft and fresh flavour with strong aromas of lime; long citrus finish.



A pleasant accompaniment with seafood, grilled fresh fish, white meats, or as an aperitif.



### Adega de Borba Premium Red Wine

 Trincadeira, Touriga Nacional, Alicante Bouschet and Cabernet Sauvignon

 Red Wine

 13,5%

 18 C°

Deep grenade colour. Good aromatic intensity with notes of ripened red fruits, jam and ripened pepper. Soft and elegant flavour with notes of black fruits, coffee and chocolate; fine structure and persistent aftertaste.



Goes well with a rich stew, roasted lamb, game and traditional cheeses



### Borba Reserva Rótulo Cortiça Red Wine

 Aragonéz, Trincadeira, Castelão and Alicante Bouschet

 Red Wine

 13,5%

 18 C°

Clear aspect and ruby colour with red nuances. The aroma is fine and elegant with notes of black fruits, jam and white chocolate. The flavour is soft, with a slight astringency, and balanced. Tannins are fruity, soft and structured. Elegant finish.



Ideal to accompany red meats cooked in the oven, game or traditional desserts.



### Borba Reserva Montes Claros Red Wine



Aragonez, Touriga Nacional, Cabernet Sauvignon and Syrah



Red Wine



14%



18 C°

Deep garnet coloured. Rich and intense aroma of forest fruit as well as chocolate. Round, ample taste with a long finish. Velvety and complex flavours of fruit, toasted, chocolate and powerful tannins



As an accompaniment to meat or cheese.



### Convento da Vila red Wine



Trincadeira, Aragonez, Castelão and Touriga Franca



Red Wine



13,5%



18 C°

Clear aspect and well-defined ruby colour. Aroma of wild fruits and red fruits. Fruity flavor with pleasant notes of strawberry and ripe fruit.



A pleasant accompaniment to grilled or roasted meat and cheese.



### Reserva do Comendador Reserva White Wine



Antão Vaz, Verdelho e Viognier



White Wine



13,5%



12 C°

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.



Excellent with more intense fish dishes or, preferably, for white meat dishes with a hint of exotism.



### Galitos Red Wine



Castelão, Trincadeira and Aragonez



Red Wine



13,5%



18 C°

Ruby coloured. Young aromas of wild fruit, typical of the Aragonez grape. Fruity flavour with pleasant notes of strawberry, typical from the Castelão grape combined with a nice freshness offered by the Trincadeira variety.



A pleasant accompaniment to fried pork meat or grilled sardines.



### Convento da Vila White Wine



Roupeiro, Rabo de Ovelha and Fernão Pires



White Wine



13%



12 C°

Bright citrine colour, with greenish nuances. Good aromatic intensity with hits of tropical fruits and slight floral aroma. Soft and balanced flavour with notes of ripened tropical fruits. Persistent freshness sensation in the finish.



A pleasant accompaniment to fish and seafood.



### Quinta de Pancas White Wine



Roupeiro, Arinto and Antão Vaz



White Wine



13%



10 C°

Clear appearance with a well-defined citrine colour. Good aromatic intensity combined with notes of tropical and citrus fruits. Soft and fresh flavour with strong aromas of lime; long citrus finish.



A pleasant accompaniment with seafood, grilled fresh fish, white meats, or as an aperitif.



### Caiado Red Wine



Aragonês, Trincadeira, and Alicante Bouschet



Red Wine



14%



18 C°

With a ruby violet colour, its aspect is pure and inviting. The nose is young and exuberant, full of sweet and concentrated red fruit that leads to a candy-like jam feeling. It is frank and silky on the palate, where its acidity, fresh fruit and prominent but correct tannins outline a balanced and genuine profile from Alentejo.



It is a perfect match for light pasta dishes and for cheese and charcuterie.



### Olho de Mocho Reserva Red Wine



Alicante Bouschet and Trincadeira



Red Wine



14%



18 C°

Deep, concentrated ruby colour. Very rich dark fruit. Hints of tobacco, spices and mint with an elegant structured mouth. Firm tanins, austerity and freshness, with a long and persistent finish



Ideal to accompany Beef, Lamb, Veal, Poultry



### Marquês de Borba Red Reserva Wine



Trincadeira, Aragonez, Alicante Bouschet, Cabernet Sauvignon



Red Wine



14,5%



18 C°

Deep in colour. Excellent concentration of aromas. Notes of jammy red fruits and spices. Potent and elegant. Solid, vigorous, with compact and well integrated tannins. Long and distinct finish. A wine for ageing.



Pairs well with hunting dishes (partridge, game), red meats, foie-gras, and strong cheese.



### Marquês de Borba Colheita Red Wine



Aragonez, Trincadeira, Touriga Nacional, Alicante Bouschet



Red Wine



14%



18 C°

Excellent aromatic concentration. Intensely fruity, aroma of berries, cassis and preserves. Smooth tannins. Good balance between fruit, acidity and tannin.



Red meat, fat fish, pasta and cheeses



### Marquês de Borba Colheita White Wine



Trincadeira, Touriga Nacional, Alicante Bouschet and Cabernet Sauvignon



White Wine



12,5%



10 C°

Pale straw yellow in color. On the nose, light citrus and mineral notes. Good structure and well integrated acidity. Quality fruit with a long finish.



As appetizer, with white meat, fish, pasta and seafood



### Dom Martinho Red Wine



Alicante Bouschet, Aragonez, Cabernet Sauvignon, Trincadeira



Red Wine



14%



18 C°

This wine is very expressive with aromas of ripe berries, with particularly jammy flavours. The balanced acidity of this wine gives it a unique freshness



An ideal companion for meat or poultry



### Quinta Do Carmo Red Wine



Alicante Bouschet, Aragonéz, Trincadeira



Red Wine



14,5%



18 C°

Red color with complex aromas of red fruits and traces of vanilla. It is a very balanced and elegant wine that has a good structure, concentrated flavours and soft tannins.



Alentejo gastronomy where a full range of meats, strong cheeses, and sausages are offered



### Album Reserva Red Wine



Syrah, Petit Verdot, Aragonéz, Alicante Bouschet



Red Wine



14%



18 C°

Deep red colour. Intense and complex aromas. Notes of ripe fruit, floral and spices. Rich, full bodied, well structured wine. Long and persistent finish.



Pairs well with grilled meats and stews.



### Adega Mayor Reserva Red Wine



Aragonéz, Touriga Nacional and Alicante Bouschet



Red Wine



14,5%



18 C°

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.



This wine is a good match for white meat, game or simply pasta or soft and intense cheese.



### Dizeres Red Wine



Aragonéz and Trincadeira



Red Wine



14%



18 C°

Clear and violet-ruby in appearance. On the nose, it evokes the authentic and true spirit of Alentejo with a predominance of red fruits, primarily cherries and blackberries. On the palate, it is also fruity, medium-bodied and with a soft, elegant and balanced acidity, reflected in a smooth finish.



A versatile wine that goes perfect with grilled meat



### Reserva do Comendador Red Wine



Alicante Bouschet, Syrah and Touriga Nacional



Red Wine



15%



18 C°

Garnet colour. Intense aroma with notes of black cherry and blackberry. Full-bodied on the palate, ripe tannins, long and persistent ending.



Excellent harmony with game dishes and/or dishes with intense and spicy aromas and flavours.



### Caiado White Wine



Antão Vaz, Arinto and Roupeiro



White Wine



12,5%



12 C°

Clear and crytalline wine with a citrine colour. To the nose its shows the irreverence of its youth, suggesting lemon notes and ripe pineapple, complemented with a floral touch and a nice sense of minerality. In the mouth, its freshness and harmony are surprising and its long finish is full of vigour. A versatile wine with a strong personality, perfect for enjoying good moments in life.



Perfect to accompany grilled fish, seafood, white meat and salad.



### Caiado Rose Wine



Aragonez, Castelão, Touriga Nacional



Rose Wine



13%



12 C°

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..



Its vivacity is a perfect match for exotic dishes, especially Asian food.



### Adega Mayor Selection White Wine



Verdelho, Viognier and Arinto



White Wine



12,5%



12 C°

Of clear and bright aspect, it presents citrine yellow color. 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.



Excellent aperitif and a perfect companion for fish, seafood or white meat dishes.



### Porta da Ravessa Red Wine



Trincadeira, Aragonez, Alicante Bouschet and Castelão



Red Wine



13,5%



18 C°

Ripe plum notes and jams are combined with vegetables and spices notes. On the palate, the soft tone, with light vanilla, is enlivened by firm tannins, a well-balanced set.



Goes well as an accompaniment to game and cheese.



### Porta da Ravessa White Wine



Roupeiro, Fernão Pires and Arinto



White Wine



12,5%



8 C°

Citrus yellow colour. Intense fruity aroma. Light and fresh taste.



Pairs well with grilled meats and stews.



### Monte Velho White Wine



Antão Vaz, Perrum, Roupeiro



White Wine



13,5%



10 C°

Crystalline appearance, citrine colour. Aroma with notes of ripe white fruits and citrus, captivating and fresh. Firm, intense and balanced with a long and elegant finish.



Good with seafood, grilled fresh fish, white meats and as an aperitif.



### Monte Velho Red Wine



Aragonez and Trincadeira



Red Wine



13%



18 C°

Clear appearance, ruby colour. Aroma red and wild berries, nicely enveloped in subtle notes of fresh spices. Intense and rich in the palate, with a solid structure and long finish.



This wine finely accompanies red meats, roast beef and grilled meats.



### Vinea Cartuxa Red Wine



Aragonês, Trincadeira, Alicante Bouschet, Castelão



Red Wine



14%



18 C°

Lush aroma, candy notes, raspberries and strawberries, with a bit of dried plant. Light, with light body, firm tannins, correct acidity, fragrant and engaging, simple and discreet.



Ideal to accompany meat dishes, grilled cheese and Pasta dishes



### EA Cartuxa Red Wine



Aragonez, Trincadeira, Alicante Bouschet, Castelão,



Red Wine



13,5%



18 C°

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



This wine finely accompanies red meats, roast beef and grilled meats.



### EA Cartuxa White Wine



Antão Vaz, Roupeiro and Arinto



White Wine



13%



12 C°

Limpid. Open garnet color with small violet reflexes. Fruity aroma with ripe cherries and dry hay. Young, fresh, soft tannins with good volume and very round. Nice and smooth with fresh finish



Seafood, grilled sardines, white meats



### EA Cartuxa Rose Wine



Syrah, Touriga Nacional, Alfrocheiro and Castelão



Rose Wine



13%



10 C°

Red fruit aromas lead to a crisp, fresh palate with mouth-filling flavours of strawberry, red currant, peach and lychee, lively lingering aftertaste.



Seafood, fresh grilled fish, white meats or as an aperitif



### Pêra Manca Red Wine



Trincadeira and Aragonez



Red Wine



14,5%



18 C°

The fermentation takes place in French oak barrels with controlled temperature, followed by prolonged post-fermentative maceration.

Full-bodied, complex and elegant, with aroma of raisins and essences of the stage woods.



Goes well as an accompaniment to game and cheese.



### Vinea cartuxa White Wine



Antão Vaz, Arinto and Roupeiro



White Wine



12,5%



12 C°

Smoked notes, some yellow and citrus fruit, mineral sensation, dry mouth, with well integrated acidity, light spicy note at the end.



Good with all kinds of meat, fish and seafood.



### Pêra Manca White Wine



Arinto, Antão Vaz



White Wine



14%



12C°

The wine displays fruit on the nose, showing body and balance on the palate and is characterized with a long and lingering finish.



Good with seafood, grilled fresh fish, white meats and as an aperitif.



### Cartuxa Red Wine



Alicante Bouschet, Aragonêz, Trincadeira, Cabernet Sauvignon.



Red Wine



13%



18 C°

Dark red color, with very complex aromas of very mature black fruits, black cherries and wild blackberries, with nuances of roasted coffee and bread toast. It is a very intense and elegant wine that has concentrated tannins balanced by the intensity of the ripe fruit. A long aftertaste full of freshness.



This wine finely accompanies red meats, roast beef and grilled meats.



### Cartuxa Reserva Red Wine

 **Aragonez, Alfrocheiro and Alicante Bouschet.**

 **Red Wine**

 **14%**

 **18 C°**

Garnet colored wine. Aroma of fruity notes showing great elegance, 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.



Red meats, roast beef and grilled meats



### Cartuxa White Wine

 **Antão Vaz and Arinto**

 **White Wine**

 **14%**

 **12 C°**

A blend of Antao Vaz, Roupeiro and Arinto grape varieties makes Cartuxa persistent and harmonious, showing a delicate aroma and medium body



Good with all kinds of meat, fish and seafood.



### Esporão Reserva White Wine

 **Antão Vaz, Arinto, Roupeiro**

 **White Wine**

 **13,5%**

 **12C°**

Crystal clear, straw colour with green hues. Aroma of white stone fruits with delicate spice, toast and mineral notes. Creamy palate with volume and structure. Well balanced, nice fruit depth, long and complex finish



Fish rices, Goat cheese, White meat, Beans and pulses



### Esporão Reserva Red Wine

 **Alicante Bouschet, Aragonêz, Trincadeira, Cabernet Sauvignon.**

 **Red Wine**

 **14,5%**

 **18 C°**

Intense spicy aroma of mature red berry fruits with discrete oaky notes. Full bodied with great balance. Medium to firm tannins offer structure for bottle maturation, enjoy now or in years to come.



White roasted meat, Mature cheese



### Tinto da Ânfora Red Wine



Aragonez, Cabernet Sauvignon, Touriga Nacional, Trincadeira



Red Wine



14%



18 C°

Vivid color, intense and deep. Notes of black fruits and vanilla, combined with a floral nuances of the Touriga Nacional, is concentrated, with a balanced acidity and firm and elegant structure



Delicious with red meat dishes, hard cheeses and lamb



### Pai Chão Grande Reserva Red Wine



Alicant Bouschet and Touriga Nacional



Red Wine



15%



18 C°

Garnet colour. Good aromatic complexity, hints of spices and black fruit (blackberry, blueberry). Full-bodied on the palate, well-structured, ripe tannins. Elegant and good persistent finish.



This is a good complement to intense and spicy food, such as red meat, roasted dishes or game.



### Borba Montes Claros White Wine



Roupeiro, Antão Vaz, Arinto and Verdelho



White Wine



13%



12C°

Brilliant, green-tinged with golden gleams. Intense, complex and elegant aroma of tropical fruit, pineapple with a hint of vanilla and nice French oak. Rich, harmonious and equilibrated on the palate. Smooth and fresh with a persistence of citrus and tropical fruit.



Good with fish or roasted meat dishes.



### Borba Senses Red Wine



100% Touriga Nacional



Red Wine



14%



18 C°

Deep ruby colour, with an intense and elegant aroma with a predominance of floral notes, especially of violets and roses. Smooth, with a well-balanced astringency and acidity, harmonious mixture of vegetal and vanilla notes, particularly persistent at the finish



This wine finely accompanies red meats, cod or cheese.

## Grape File

Portugal has at least 250 indigenous varieties, more than any other country and these are what make the wines so wonderfully different and interesting. Confusingly, many go by different names in different regions and some are hideously difficult to pronounce too. Below we identify key characteristics of the most important grapes.

### White

alvarinho - mainly grown in the Minho (known as albariño in Spain), this produces crisp, aromatic wines with *notes of peach, apple and citrus fruits with a mineral character.*

arinto - widely grown in northern and central Portugal producing dry, tangy wines with plenty of citrus fruit. Known as *padernã in Vinho Verde.*

fernão pires - known as maria gomes in Bairrada, this is a versatile grape making crisp, aromatic wines with *lowish acidity and floral notes.*

loureiro - the most fragrant of the grapes used to make Vinho Verde.

verdelho - the same grape behind medium-sweet Madeira also makes soft, savoury full-flavoured dry table wines. A success in Australia and now also in Australian hands (David Baverstock at Esporão and Peter Bright at Terras d'Alter in the Alentejo).

### Red

aragonez/aragonês - known as tinta roriz in northern Portugal (and tempranillo in Spain), this is one of the principal Douro grapes prized for its rich tannins and aromatic, raspberry, red-fruit flavour.

alfrocheiro - though not especially widely planted, this is a very promising variety beloved of wine-makers for its deep-coloured, well-balanced wines, but not liked by vine growers due to its susceptibility to rot.

baga - mainly grown in Bairrada but found also in Dão this late-ripening variety can make lean tannic reds but in the right hands, dense reds with bright cherry fruit are made which are capable of long ageing. Also used for the base for sparkling wine.

castelão - one of the most widely planted varieties, particularly in the south where it is often called periquita, making fleshy, fruit, sometimes gamey reds for short or long-term keeping.

touriga nacional - the backbone of many Ports and now appreciated for the quality of its red wines too. Small grapes give a high concentration of colour, extract, sweetness, and aroma, which can make it ideal for longer term ageing.

trincadeira - one of the most widespread varieties making flavourful, dry reds with blackcurrant fruit flavours and herbaceous, floral aromas.

# 3 MUST KNOW TIPS FOR BUYING A GOOD WINE

1

## The Occasion/ Meal

The choice of a wine should always be based on the occasion when it will be served (a party, a meeting, a dinner). Each occasion calls for a different wine. Those recommended for drinking on a hot day by the pool, for example, may not be the same suggested for a business Dinner. White, rosé and sparkling wines are very much associated with summer and celebrations. The reds widely consumed on cooler days and accompanied by heavier meals and desserts.

If you intend to choose wine based on a dish, see the basic concepts of matching wine and food.

2

## Register the Wines you Like

Whether photographing or taking notes on a notebook, it is worth keeping a record of the wines you drink and like most - and also those you have tasted and disliked. There are thousands of labels. (know how to read them) and the image helps a lot to remember the wine you enjoyed so much at that dinner. if you are still not sure what the wine is, ask a professional for help, this record will help you to quickly understand what you like to advise you better.

3

## Get to know the main Grapes Varieties

When you drink a wine that you like, try to identify the grapes that makes that wine. So when you next choose a wine you can look for the blend that you like most. On the left side of this, you can learn some of the best well known grape varieties in Portugal and the king of wines that they make.



**EUROFOODS & WINES LTD.**

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## FURTHER INFORMATION

The following information is available to view on our website [www.euro-foods.co.uk](http://www.euro-foods.co.uk)

If theres anything else you'd like to see, don't hesitate to get in touch via the contact details above.

[www.euro-foods.co.uk](http://www.euro-foods.co.uk)

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