



Portfolio

Saraiva Enterprises, Inc.

Importers of Fine Portuguese
Wines, and Spirits

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- Portuguese Wines
- Spirits
- Porto Wines
- Madeira Wines
- Imported Cordials
- Sparkling Wines

www.saraivainc.com



Wines



- 750ML
- 375ML
- 1.5 L

PORTA DA RAVESSA ALENTEJO D.O.C. RED

An Alentejo demarcated quality controlled wine, this red is the largest selling wine in Portugal. It is made from only select high quality grape varieties, most notably the famed *Periquita*, using the very latest temperature-controlled fermentation techniques. With deep color, clean aromas and flavors, it is lively and young, reminiscent of fresh grapes; slightly tannic to confer grip and persistence.

- 750ML
- 375ML



PORTA DA RAVESSA ALENTEJO D.O.C. WHITE

SILVER MEDAL WINNER, INTERNATIONAL CITY OF PORTO CONCOURSE OF WINES

An Alentejo demarcated quality controlled wine, this white is the largest selling wine in Portugal. Using the very latest temperature-controlled fermentation techniques, the *Roupeiro* grape gives the wine a distinctive lemon/lime undertone, while the *Fernão Pires* adds spiciness. This white shows intense aroma, full of fruit, elegant and fresh on the palate. Notes of banana and tropical fruit, it has consistency, balance, and a good long finish.



- 750ML

PORTA DA RAVESSA RESERVA ALENTEJO D.O.C. RED

Pronounced ripe fruit aromas with notes of leather and truffles. Intensely ruby in color with tinges of brown, this Alentejo red wine is full bodied and dry, showing an excellent balance of aroma and well-structured flavor. It has a big, long and individual finish.

- 750ML



PORTA DA RAVESSA RESERVA ALENTEJO D.O.C. WHITE

This white wine is produced from two grape varieties, namely *Fernão Pires* and *Arinto*. It has a citrus-yellow color with hints of wood and has a light fresh flavor and long lasting taste.

• 750ML



PORTA DA RAVESSA COLHEITA ESPECIAL ALLENTEJO D.O.C. RED

An Alentejo demarcated quality controlled wine (D.O.C.), this red is produced with specially selected best grapes, most notably the famed Periquita, using the very latest temperature-controlled fermentation techniques. With deep color, clean aromas and flavors, it is lively, elegant, and concentrated, reminiscent of fresh grapes; slightly tannic to confer grip and persistence.

• 750ML



PORTA DA RAVESSA COLHEITA ESPECIAL ALLENTEJO D.O.C. WHITE

An Alentejo demarcated quality controlled wine, this white is produced using specially selected grapes and the very latest temperature-controlled fermentation techniques. The Roupeiro grape gives the wine a distinctive lemon/lime undertone, while the Fernão Pires adds spiciness. This white shows intense aroma, full of fruit, elegant and fresh on the palate. Notes of banana and tropical fruit, it has consistency, balance, and a good long finish.

• 750ML
• 1.5 L



REAL LAVRADOR RED ALLENTEJO REGIONAL WINE

Ruby in color with a fine and complex aroma reminiscent of red fruits. Suave calibrated taste. Produced under a controlled fermentation process.

• 750ML



REAL LAVRADOR ALLENTEJO REGIONAL WHITE

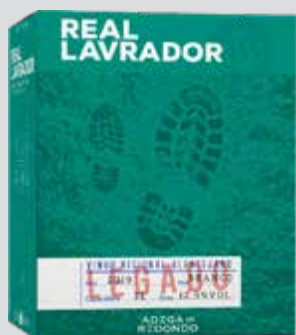
This white shows intense aroma, full of fruit, elegant and fresh on the palate. Notes of tropical fruit, it has consistency, balance, and a good long finish.



• 3L BAG IN BOX

REAL LAVRADOR RED ALENTEJO REGIONAL RED BAG IN BOX

Ruby in color with a fine and complex aroma reminiscent of red fruits. Suave calibrated taste. Produced under a controlled fermentation process.



• 3L BAG IN BOX

REAL LAVRADOR ALENTEJO REGIONAL WHITE BAG IN BOX

This white shows intense aroma, full of fruit, elegant and fresh on the palate. Notes of tropical fruit, it has consistency, balance, and a good long finish.

• 750ML



MARÉ VIVA ALENTEJO D.O.C. RED

Maré Viva Red is an Alentejo Regional Wine with 600,000 bottles produced.

It's a wine made from the vine varieties Castelão, Aragonez and Trincadeira grown mostly in granite soils but also in clay-limestone and schist.

It displays a ruby color, with red fruit aroma and a consistent, well balanced flavour.



• 750ML

MARÉ VIVA ALENTEJO D.O.C. WHITE

Maré Viva White is an Alentejo Regional Wine with 300,000 bottles produced.

It's a wine made from the grape varieties Roupeiro and Rabo de Ovelha grown mostly in granite soils but also in clay-limestone and schist.

It displays a citrus yellow colour, fruity aroma and a light, fresh flavor.

• 750ML



MARÉ VIVA ALLENTEJO D.O.C. ROSÉ

Maré Viva White is an Alentejo Regional Wine with 300,000 bottles produced.

It's a wine made from the grape varieties Roupeiro and Rabo de Ovelha grown mostly in granite soils but also in clay-limestone and schist.

It displays a citrus yellow colour, fruity aroma and a light, fresh flavor.

• 750ML



MARÉ VIVA SELECTION ALLENTEJO D.O.C. RED

Maré Viva Red Selection is a D.O.C. Alentejo with 400,000 bottles produced.

It's a wine made from the grapes varieties Touriga Nacional, Aragonez and Alicante Bouschet grown mostly in granite soils but also in clay-limestone and schist.

It displays an intense ruby color, a red fruits aroma, with hints of vanilla. The flavour is rounded and velvety.

• 750ML



MARÉ VIVA SELECTION ALLENTEJO D.O.C. WHITE

Maré Viva White Selection is a D.O.C. Alentejo with 200,000 bottles produced.

It's a wine made from the grapes varieties Fernão Pires, Roupeiro and Verdelho grown mostly in granite soils but also in clay-limestone and schist.

It displays a citrine yellow color with an intense and fruity aroma, with a persistent and well balanced taste.

• 750ML



MARÉ VIVA RESERVA ALLENTEJO D.O.C. RED

Toffee, spice, red apple and cherry aromas. Rounded and concentrated with a long, fresh, savoury and chocolatey finish.



• 750ML

MARÉ VIVA RESERVA ALENTEJO D.O.C. WHITE

Colour: It has a citrus yellow colour.

Aroma: Citrus blossoms aroma.

Palate: In the mouth shows a light and very fresh taste with a noble and persistent structure.

Production: Fermented in stainless steel tanks at a controlled temperature of 15° C.

• 750ML



ADEGA DE REDONDO (AR) RESERVA ALENTEJO D.O.C. RED

Presents an intense color with a fruit aroma, notes of chocolate and tobacco leaves. Has a deep flavor, and is concentrated with a persistent finish. Ideally accompanied with game meats and cheeses.



• 750ML

RESERVA ACR RED ALENTEJO D.O.C. RED

Aged for at least 12 months in new French and American oak barrels, it remains in ACR cellars for another year before being released for sale. It is intentionally not stabilized or filtered to get the most out of the grapes. Grape varieties used are *Trincadeira*, *Aragonez (Portuguese Tempranillo)*, and *Alicante Bouschet*. This wine has an intense color, with flavors of red fruits, dark chocolate, and tobacco leaf. Its taste is constant, complex and persistent.

• 750ML



REGUENGOS RED ALENTEJO D.O.C.

Crystalline in appearance, with a garnet hue; aroma of raspberries; taste is soft and full-bodied. Smooth tannins and long-lasting taste.

WINE ENTHUSIAST BEST BUY 2013 - 90 POINTS

• 750 ML



REGUENGOS GARRAFEIRA DOS SÓCIOS ALENTEJO V.Q.P.R.D. RED

Produced with specially selected grapes from the harvest. Ruby hue with a sophisticated aroma of spices, raisins, toasted coconut and vanilla. Full-bodied and complex, mild tannins and long-lasting taste bearing out the bouquet. Notable for its elegance and harmony associated with the strength—the hallmark of a great wine.



• 750 ML
• 375 ML

MONSARAZ RED ALENTEJO V.Q.P.R.D.

Ruby-colored with a complex aroma of ripe blackberries and red-currants and wood. Long, soft, rounded taste, with mild tannins and long-lasting final taste.

WINE ENTHUSIAST BEST BUY 2013 - 88 POINTS

• 750 ML



MONSARAZ RESERVA ALENTEJO D.O.C. RED

Garnet-colored wine, with an aroma of ripe black fruits, suggesting blackberries and plums, wrapped in spicy notes, in the mouth it is a wide, deep wine with minerality and great aromatic complexity ending with a pleasant and persistent finish. Aged in French and American Oak for 9 months.

It is ready for drinking now, or it can be kept for 5 to 8 years in the bottle, if stored in the right conditions.



• 750 ML

TERRAS DE MONSARAZ COLHEITA SELECIONADA ALENTEJO REGIONAL RED

The selected harvest it is defined by a ruby colour wine with a complex aroma from black rippled fruits and some spicy and cocoa notes. In mouth it's smooth, round with soft tannins and a pleasant final tasting.

- 750ML
- 1.0 L



TERRAS DEL REI RED ALENTEJO REGIONAL

Crystalline in appearance, with a garnet hue; aroma of red ripe fruit; taste is soft and reasonably full-bodied.



- 750ML

OLARIA SUAVE SEMI-SWEET RED

Semi-sweet wine which is crystalline in appearance and ruby red color and aroma of ripe fruits. The palate is rich in fruits, balanced with good acidity and soft tannins.

- 750ML



OLARIA SUAVE SEMI-SWEET WHITE

A wine naturally semi-sweet, light, fresh and fruity. It is produced in the heart of Alentejo, and this smooth white wine comes to life on the palate.



- 750ML

OLARIA ALENTEJO REGIONAL RED

Wine of crystalline appearance, garnet color, aroma of black and red fruit and some notes of spices, soft, and medium bodied in the mouth. It can be drunk now or stored for 2 to 3 years after bottling, as long as the storage conditions are suitable.

• 750ML



OLARIA ALENTEJO REGIONAL ROSÉ

An Alentejo Regional quality controlled wine, it is designed to be enjoyed cooler, at a temperature below 48 degrees, this wine will be luscious and crisp at the right temperature. Elegant, with notes of red fruit and tropical fruit, this wine remains balanced and fresh. You can age it up to two years but much longer and this wine will begin to lose some of its vibrancy. A beautiful pair for summer salads or light meals right off the grill.

• 750ML



OLARIA ALENTEJO REGIONAL WHITE

Crystalline-looking wine, faint straw color, aroma of tropical fruits with citrus notes, in the mouth it is smooth, balanced and fresh. It can be drunk now or stored for 2 years after bottling, as long as the storage conditions are suitable.



• 3L BAG IN BOX

OLARIA ALENTEJO REGIONAL BAG IN BOX RED

Wine of crystalline appearance, garnet color, aroma of black and red fruit and some notes of spices, soft, and medium bodied in the mouth. It can be drunk now or stored for 2 to 3 years after bottling, as long as the storage conditions are suitable.



• 3L BAG IN BOX

OLARIA ALENTEJO REGIONAL BAG IN BOX WHITE

Crystalline-looking wine, faint straw color, aroma of tropical fruits with citrus notes, in the mouth it is smooth, balanced and fresh. It can be drunk now or stored for 2 years after bottling, as long as the storage conditions are suitable.

• 750ML



MONTE DAS ANFORAS ALENTEJO REGIONAL RED

Young wines, with all the features of youth and freshness , easy-drinking and for immediate consumption.

• 750ML



DOM MARTINHO ALENTEJO REGIONAL RED

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

Pairing: An ideal companion for meat or poultry. Due to its balanced acidity, Dom Martinho 2016 is a perfect match for elaborate dishes of partridge, rabbit, or wild boar.

• 750ML



QUINTA DO CARMO ALENTEJO REGIONAL RED

Notes: Quinta do Carmo Red presents a dense and deep red color with complex aromas of red fruits and traces of vanilla. It is very balanced and elegant wine that has a good structure, concentrated flavors and soft tannins.

Pairing: Try Quinta do Carmo with elaborate meat dishes. The Alentejo Region is known for its rich and unique gastronomy where a full range of meats, strong cheeses and sausages are offered. This wine is a great accompaniment for them all!

• 750ML



HERDADE DO ESPORÃO COLHEITA ALENTEJO D.O.C. RED

Wine produced solely from grapes grown at Herdade do Esporão, applying organic farming methods. Expresses the typical features of this vintage, diversity of the soil where the vines are planted, as well as the character and identity of the selected varieties. Clear appearance, concentrated ruby color. Notes of ripe black fruit, plums and cocoa, with touches of spice, in a complex and intense combination. A silky and appealing texture, where ripe fruit predominates, enveloped in mineral touches, lending a pure, vibrant and persistent character.



• 750ML

MONTE VELHO RED ALENTEJO REGIONAL RED

Ever faithful to its roots, Monte Velho is the Alentejo in a glass, coming to represent a benchmark of the region in Portugal and the world over the years.

Clear, ruby color. Red fruits and wild berries, wrapped in subtle notes of fresh spices. Intense and rich, with a solid structure and a lingering finish.

• 750ML



MONTE VELHO WHITE ALENTEJO REGIONAL WHITE

Ever faithful to its roots, Monte Velho is the Alentejo in a glass, coming to represent a benchmark of the region in Portugal and the world over the years.

Clear appearance, lemon colour. Fresh, enveloped in notes of white fruit and citrus touches. Firm, intense and balanced with a long and elegant finish.



• 750ML

HERDADE DO ESPORÃO RESERVA ALENTEJO D.O.C. RED

The grapes are hand-picked and vinified in small, temperature-controlled vats and, after being pressed, the wines age in American and French oak for 12 months. This is a wine for special occasions that combines the universal culture of wine and art, via the reproduction of original works of art on its labels. Hints of wild berries and blueberry fruit jam, enveloped in coffee, black pepper and a faint toasted aroma from the keg. Intense and dense, but with robust tannins, affording it structure and complexity and suggesting good potential for aging in the bottle.

• 750ML



HERDADE DO ESPORÃO RESERVA ALENTEJO D.O.C. WHITE

The grapes for this wine are hand-picked in the early, cooler hours of the morning, vinified separately and partially aged for 6 months on the lees in French and American oak barrels. This is a wine for special occasions that combines the universal culture of wine and art, via the reproduction of original works of art on its labels. 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.



• 750ML

HERDADE DO ESPORÃO TRICADEIRA SINGLE VARIETAL D.O.C. RED

Conveys the full potential of this grape variety which, enhanced by the Alentejo soils and climate, produces a vibrant, balanced and unique varietal wine. Grapes were hand-picked and fermented in concrete tanks, where the wine also aged for 6 months. Bright ruby color, fresh, ripe fruit with hints of plum and tea leaf. Refined and balanced on the palate, with a silky texture and long finish.

• 750ML



HERDADE DO ESPORÃO VERDELHO SINGLE VARIETAL D.O.C. RED

Verdelho is a regional Alentejo wine that is the result of this white grape's excellent adaptation to Herdade do Esporão's terroir, and one that aims to highlight its unique characteristics, highlighting the mineral, fresh and exotic nature of a grape traditionally used in Madeira wine. Clear, with citrine colour with green hues. Typical varietal character, with fruity notes of passion fruit, tangerine and lime. Fresh, elegant and intense, with mineral touches and a long, delicate finish



• 750ML

HERDADE DO ESPORÃO PRIVATE SELECTION D.O.C. RED

Private Selection red is a continuation of Esporão Garrafeira red which was launched back in 1987. Initially, this wine was a selection of the best barrels of Esporão reserve red, but in time, with a better understanding of our estate vineyards, evolved into a selection of the best vineyard parcels of several premium grape varieties. This has resulted in a wine with great fruit intensity and a powerful tannic structure, ensuring long term bottle ageing.

Awards: Premium Gold – Wines of Portugal Challenge, 2019

• 750ML



CARTUXA ALENTEJO D.O.C. RED

The wines take their name from the Carthusian monks, who since 1598 have lived a life of solitude and prayer in the Monastery of Santa Maria Scala Coeli. The reds are a blend of the Alentejo's most traditional grape varieties: Trincadeira, Aragonez, Alfrocheiro, Periquita, Moreto and Tinta Caiada.

Aged in oak, the wines are elegant, with good structure, which combine the aromas of the grape varieties used and give a persistent and complex flavour.



• 750ML

CARTUXA D.O.C. ALENTEJO WHITE

The wines take their name from the Carthusian monks, who since 1598 have lived a life of solitude and prayer in the Monastery of Santa Maria Scala Coeli.

The wines are a blend of Antão Vaz, Roupeiro and Arinto grape varieties, persistent and harmonious, showing a delicate aroma and medium body.

• 750ML



CARTUXA D.O.C. ALENTEJO RESERVA RED

The wines take their name from the Carthusian monks, who since 1598 have lived a life of solitude and prayer in the Monastery of Santa Maria Scala Coeli.

The result of a detailed selection of grape varieties from parcels of the oldest vines of the Eugénio de Almeida Foundation, this wine is a blend of the Alentejo's traditional grape varieties Trincadeira, Aragonez, Alfrocheiro, Periquita, Moreto and Tinta Caiada. Aged in oak, elegant, with good structure combining the aromas of the grape varieties with a persistent and complex flavour.



• 750ML

PÊRA-MANCA ALENTEJO D.O.C. RED

Pêra-Manca is the label the Eugénio de Almeida Foundation reserves for its most exceptional wines. Red wines are produced from Trincadeira and Aragonez 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.

• 750ML



PÊRA-MANCA ALENTEJO D.O.C. WHITE

Pêra-Manca is the label reserved for the Eugénio de Almeida Foundation's most exceptional wines.

The whites are a blend of Antão Vaz and Arinto grape varieties, showing a citrus colour and a fruity, persistent, delicate and complex aroma. On the palate they are soft, dry, complex and balanced.



• 750ML

MALHADINHA NOVA ALENTEJO D.O.C. RED

"A blend of five varieties. Lovely freshness: bright with nice definition and texture to the lively cherry and berry fruits. An elegant style with some structure to the pure fruit. 94/100" - www.wineanorak.com

• 750ML



MALHADINHA NOVA ALENTEJO D.O.C. WHITE

A blend of Arinto, Viognier, Alvarinho & Chardonnay, Malhadinha Nova's Branco is a wonderfully balanced, barrel-fermented white with a good mix of zippy freshness & creamy texture.



• 750ML

MONTE DA PECEGUINHA ALENTEJO D.O.C. RED

In the glass a dark red color with purple, brownish reflections.

On the nose delicious fresh aromas of cherries, prunes and licorice with hints of chocolate, spices and some blossom.

A blend of Touriga Nacional, Trincadeira, Aragonez, Alicante Bouschet and Syrah. On the palate round, velvet in the mouth with silky tannins, good balance and texture. The well integrated oak gives nice complexity to the long finish.

• 750ML



MONTE DA PECEGUINHA ALENTEJO D.O.C. WHITE

Monte da Peceguinha presents good aromatic intensity, very direct in aromas, and an assembly of freshness surrounded by a mix of fresh vegetables and fruit with a light tropical taste. Well structured, elegant and full of life, fills the palate with flavour and has a soft dry end

• 750ML



MENINO ANTONIO ALENTEJO D.O.C. RED

Nature has blessed us with the best Alicante Bouschet, thus we honor the birth of the youngest family member, António Maria. After a perfect wine-making process where our intervention was minimal, we had discovered a deep wine, complex and mysterious that allow us to travel through black fruit aromas, licorice and hints of indelible toast and freshness. In the mouth, it reveals the perfect harmony between a muscular yet elegant wine, bulky but thin, austere but docile. The very long final, presents us with a flurry of energy and firmness, which shows a perfect wine that can be stored for many long years since kept in the appropriate conditions.

• 750ML



CHAMINE ALENTEJO REGIONAL RED

The grapes were grown on the ancient clay over limestone soils surrounding the estate near Vidigueira. Each parcel was harvested separately according to ripeness. The fruit was destemmed and gently crushed, following fermentation under temperature control for 2 weeks in stainless steel tanks, with gentle punchdowns, pumpovers and delestage revealing intense, fresh red berry aromas. Vibrant fruit with a nice fresh acidity.

Varieties: 45% Aragonez (Tempranillo), 30% Syrah, 15% Touriga Nacional, 5% Trincadeira, 5% Alicante Bouschet

• 750ML



CORTES DE CIMA ALENTEJO REGIONAL RED

Aragonez (30%), Syrah (30%), Touriga Nacional (15%), Petit Verdot (10%), Alicante Bouschet (10%) and Cabernet Sauvignon (5%) all grown sustainably on the ancient clay over limestone soils in own vineyards surrounding our estate in Vidigueira.

Each parcel was harvested separately according to ripeness. The fruit was destemmed and gently crushed, following fermentation under temperature control for 2 weeks in stainless steel tanks, with gentle punchdowns, pumpovers and delestage. The wines matured in 1st-4th year French (80%) and American (20%) oak barrels for 12 months.

• 750ML



EA ALENTEJO REGIONAL RED

Young wines, with all the features of youth and freshness, easy-drinking and for immediate consumption.



Wines



- 750 ML
- 1.5 L

TERRAS TOMÁS RIBEIRO RED DÃO D.O.C.

A medium-bodied red wine with hints of fruit produced with select local grapes from the Dão Region. Grape Varieties used are *Touriga*, *Tinta Pinheira*, and *Alfrocheiro Preto*. Aged for 2 years before release.



- 750 ML

DÃO VASCO DA GAMA RED DÃO D.O.C.

A medium-bodied red wine with hints of fruit produced with select local grapes from the Dão Region. Grape Varieties used are *Touriga*, *Tinta Pinheira*, and *Alfrocheiro Preto*. Aged for 2 years before release.

- 750 ML
- 375 ML



MEIA ENCOSTA RED DÃO D.O.C.

Ruby color. Rich fruity flavors with smoky notes. Smooth on the palate good tannic structure and a persistent finish. It should be served at a temperature between 15-16°C. Excellent as an accompaniment to roasted meals, game and hardened cheeses.

84 Points
Wine Spectator magazine



- 750 ML

MEIA ENCOSTA WHITE DÃO D.O.C.

This elegant white wine reveals the unique characteristics of Dão white wines. Protected from the Atlantic winds by a barrier of mountains, the vineyards ripen grapes that maintain a relatively high natural acidity that transmits unique characteristics, such as elegance and complexity, which are fully demonstrated by this white wine.

Grape Varieties: Malvasia Fina, Encruzado, Bical, Fernão Pires

Tasting Notes: 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.

• 750ML



CASA DE SANTAR DÃO WHITE D.O.C.

Fresh aromas of white peach, fennel and thyme lead to a medium-bodied mouth feel with a touch of lemon zest and a nice minerality. The dry finish lingers with herbs and citron-laced ripe golden apples. Perfect with shellfish, fried calamari or mildly spiced dishes.

• 750ML



CASA DE SANTAR RED DÃO D.O.C.

With a ruby red color, this wine has a fruit and oak aroma. Structured and elegant, it has a long and silky finish. It was bottled and allowed to rest for another 6 months prior to release.

• 750ML



CASA DE SANTAR RESERVA DÃO D.O.C. RED

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.

• 750ML



PEDRA CANCELA DÃO D.O.C. RED

Colour: Intense ruby colour, with light garnet touch.

Aroma: Intense red fruits, ripe plum and cocoa notes.

Taste: Reveals freshness soft body and elegant tannins.

Final taste: Soft, pleasant and long.



• 750ML

PEDRA CANCELA RESERVA DÃO D.O.C. WHITE

Colour: Bright citrous yellow.

Aroma: Mineral notes, fresh white pulpfruits and citrus

Taste: Good volume and freshness in the mouth, excellent acidity and very persistent end.

Final Taste: Intense, long and persistent.

• 750ML



PEDRA CANCELA RESERVA DÃO D.O.C. RED

Colour: Intense red with intense purple colour touch.

Aroma: Red forest fruits and hints of tobacco.

Taste: Velvety and full.

Final Taste: Complex and balanced



• 750ML

TORRE DE COIMBRA BAIRRADA D.O.C. RED

Colour: Deep ruby

Aroma: Intense red fruits and involving plum.

Taste: Very fresh with soft body and elegant tannins.

Final taste: Long soft and pleasant.

• 750ML



TORRE DE COIMBRA RESERVA BAIRRADA D.O.C. RED

Colour: Light ruby.

Aroma: Intense redberries, involved by the wood aroma.

Taste: Fresh with a soft body and very elegant tannins.

Final taste: Long, soft and pleasant.



- 5L BAG-IN BOX

PENALVA DO CASTELO TERRAS DO DÃO BAG-IN-BOX RED

Intense ruby color, bright appearance, clean aroma, with fruity notes, pine needles and wild flowers. In the mouth it has good freshness, body, smooth tannins and a pleasant finish. The ideal wine to accompany your meals daily.



Wines



• 750 ML

QUINTA DA PACHECA COLHEITA DOURO D.O.C RED

This wine features an intense red color and an aroma rich in floral notes. Tastes of black fruit and delicate hints of spice are followed by a hint of chocolate. The wine is dense, structured and complex. The aftertaste has a nice length and a moderate persistence. Grape Varietals include Touriga Nacional, Tinta Roriz, Touriga Francesa and Tinta Barroca.

• 750 ML



QUINTA DA PACHECA COLHEITA DOURO D.O.C WHITE

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



• 750 ML

QUINTA DA PACHECA COLHEITA DOURO D.O.C ROSÉ

The “Pacheca Rosé” is a wine mainly from a selected variety of grapes Touriga Nacional and Tinta Roriz, which gives it a medium alcohol content and high acidity. It has typical rosé aromas, with the fruit aroma standing out, characteristic of Touriga Nacional. Red fruits with a very fresh finish.

Pairing with food: Excellent with grilled meats, pasta, pizza and ideal with appetizers. It also goes well with tapas, sushi, risotto and highly seasoned fish.

• 750 ML



QUINTA DA PACHECA SUPERIOR DOURO D.O.C. RED

Grapes varietals include Touriga Nacional, Touriga Franca, Tinta Roriz and Tinto Cão. This is a very concentrated wine, with an intense mature red fruit aroma, hints of violet and cocoa. This wine has great structure, matured round tannins, and is full bodied with a long persistent finish.



• 750ML

QUINTA DA PACHECA SUPERIOR DOURO D.O.C. WHITE

Produced from Gouveio, Viosinho and Fernão Pires, Pacheca Superior white is a dry wine showing floral aromas and a fruity, refreshing flavor.

• 750ML



QUINTA DA PACHECA GRANDE RESERVA TOURIGA NACIONAL DOURO D.O.C RED

Quinta da Pacheca Touriga Nacional 2010 has a very concentrated flavour with balsamic oak notes, red fruit and bergamont aroma. Deep on the palate, round with silky tannins with a long and fresh finish. Produced with 100% Touriga Nacional grape variety.

• 750ML



QUINTA DA PACHECA TOURIGA FRANCESA GRANDE RESERVE DOURO D.O.C RED

Carefully selected by their best state, the grapes are harvested and fermented during 9 days in the traditional 7-ton granitic stone tanks with foot stepping and smooth reassembles for blanket leaching and extraction of phenolic and aromatic compounds. At the end of the alcoholic fermentation the wine was transferred to new French oak barrels where malolactic fermentation occurred and aged for about 18 months.

Notes: Rich and structured wine with notes of black fruit but, at the same time, very fresh.



QUINTA DA PACHECA DOURO RESERVA D.O.C ROSÉ

A soft, ripe and fruity wine, this 100% Touriga Nacional has layers of strawberry fruit along with tangy acidity. The wine, aged in wood for nine months, is a rich view of rosé. Drink now. - ROGER VOSS

• 750ML



QUINTA DA PACHECA OLD VINES RESERVE DOURO D.O.C. RED

This wine is obtained from grapes of the oldest vineyards in Quinta da Pacheca, installed in the mid 50's and randomly in plots where the grape varieties were equally naturally mixed. We maintain this tradition resulting in a wine with good aromatic complexity and structure.

Carefully selected, the grapes are harvested, destemmed, and fermented in traditional 7-ton granitic stone tanks with foot stepping. Aged for 18 months in French oak barrels, the wine has good aromatic intensity, complexity and notes of chocolate, blueberry, and blackberry.



QUINTA DA PACHECA "TONY CARREIRA" RESERVE DOURO D.O.C. RED

The Pacheca Reserva Tony Carreira is a wine obtained from grapes of the Touriga Franca, Tinta Roriz and Touriga Nacional grape varieties from 40 year old vineyards. Fermented in a 14-ton granite tank with foot-stepping, continued fermentation in stainless steel, and then aged in new French oak barrels for 12 months. This is a young, intense red wine, with an aroma that is very fruity, with notes of blackberries and plums, balanced with notes of chocolate from the barrel and in the mouth it is well-balanced with polished tannins and long, persistent finish.

• 750ML



VINHA DO BISPADO DOURO D.O.C. RED

The aroma is very fresh and elegant with notes of wild berries and black cherry. Balanced in the mouth and easy to drink. This wine accompanies meats, cheeses and, in general, Mediterranean cuisine.

• 750ML



VINHA DO BISPADO DOURO D.O.C. WHITE

A complex, very citrus wine. Floral and aromatic. Grapey with a touch of elderflower. Good acidity and a grapefruit and lime finish.

• 750ML



CARM COLHEITA DOURO D.O.C. RED

This wine has a very fresh and elegant aroma with notes of wild berries and black cherry in equilibrium with pleasant nuances of licorice. The taste denotes a smooth texture and very persistent finish.

• 750ML



CARM COLHEITA DOURO D.O.C. WHITE

This wine has a fresh citrus fruit aroma in harmony with slight floral nuances. It is a full-bodied wine with a long and fresh finish. This is a white wine ideal to accompany fish, seafood, white meats and vegetables. Serve slightly chilled between 8 and 12 C.

• 750ML



CARM RESERVA DOURO D.O.C. WHITE

A very fresh and complex wine, with fruit and grapefruit, in harmony with discreet floral nuances and strong mineral notes. A fresh and full volume wine with a very long, fresh finish.

• 750ML



CARM RESERVA DOURO D.O.C. RED

Very fresh and intense with notes of black fruit and wild black cherry in balance with enticing nuances of Licorice. On the palate it is very concentrated with firm tannins and smooth texture, while very intense and persistent. This wine well accompanies meat, cheese and generally any Mediterranean cuisine.



• 750ML

CARM GRANDE RESERVA DOURO D.O.C. RED

Aromas of black fruit and black cherry in equilibrium with nuances of licorice. In the mouth it is very concentrated with firm tannins and smooth texture. A very intense and persistent finish shows the quality of the Upper Douro wines.

• 750ML



MONTE CASCAS COLHEITA DOURO D.O.C. RED

Color: Deep purple red

Nose: On the nose look for Orange blossom, rock rose, black fruit, coffee and chocolate.

Palate: On the palate, plum and ripe cherry. Balanced structure in a persistent finish.



• 750ML

MONTE CASCAS COLHEITA DOURO D.O.C. WHITE

Color: Lemon

Nose: Apricot, peach, white flowers & pear notes.

Palate: Stone fruit and lemon. Balanced, medium bodied with a persistent finish.

• 750ML



MONTE CASCAS RESERVA DOURO D.O.C. RED

Color: Deep purple red

Nose: Look for black fruit, rock rose, cereals, coffee and chocolate.

Palate: Full bodied, complex with black fruit notes & rock rose. Firm structure, elegant and with a mouth final fresh and persistent.

• 750ML



MONTE CASCAS RESERVA DORO D.O.C. WHITE

Color: Lemon

Nose: Look for minerality, pineapple, pear and peach.

Palate: Creamy texture with hints of pineapple in a lovely balancing acidity.

• 750ML



QUINTA DAS MURÇAS DOURO D.O.C. RED

This is an elegant wine, with a balance of ripe fruit and the characteristic freshness of Quinta dos Murças. Produced from Touriga Nacional, Touriga Franca, Tinta Francisca, Tinta Roriz, Tinto Cão using hand-picked grapes, in granite 'lagares', foot treading and pressing in an old-style vertical press. Aged in concrete vats and used french oak casks for 9 months. Intense, with violet hues. Intense and lively nose with dominant ripe red fruit, floral and balsamic aromas. Fresh and lively with firm, ripe tannins and well-integrated acidity. Long and lingering finish that offers a balance of freshness and ripeness.

• 750ML



QUINTA DAS MURÇAS RESERVA DOURO D.O.C. RED

From the two oldest vineyards at the Quinta, at an altitude of 100m and 300m, facing south and south-west, in schist soils, produced respecting nature by following sustainable agricultural methods. It showcases the Douro old vines' potential for producing remarkably elegant wines with good ageing potential. The grapes are selected manually, trodden in granite tanks and pressed in an old vertical press. Deep dark and intense. Complex, fresh and elegant aroma of dark berry fruits, with balsamic notes and integrated spicy notes from oak barrel ageing.

• 750ML



QUINTA DAS MURÇAS MARGEM DOURO D.O.C. RED

From the banks ('Margem') of the Douro River and low-yielding vines, that produce intensely flavoured and concentrated Touriga Nacional, Touriga Franca, hand-picked grapes with good acidity and aromas. Foot-trodden in temperature controlled granite 'lagares.' Aged for 9 months in French oak casks. Deep with violet hues, intense and lively nose with dominant ripe black fruit, such as blackberry and cassis, balsamic aromas and soft, spicy notes. Concentrated, well-integrated ripe tannins, good body and freshness. Persistent finish dominated by ripe fruit aromas, with potential for great longevity in the bottle.



• 750ML

ASSOBIO DOURO D.O.C. RED

At the edge of Quinta dos Murças' boundaries, at higher altitudes, we find a valley formed by steep slopes. In this place, primarily north-facing and more protected from the sun, when the wind blows, we can hear it whistle (assobio).

A fresh, aromatic and elegant wine produced with Touriga Nacional, Touriga Franca, Tinta Roriz hand-picked grapes. 10% of the blend aged in oak casks for 6 months. These fresh and versatile red, white and rosé Assobios are distinctly gastronomic wines. Intense and lively with dominant red fruit, good concentration, and prominent freshness and elegance.

• 750ML



ASSOBIO DOURO D.O.C. ROSÉ

At the edge of Quinta dos Murças' boundaries, at higher altitudes, we find a valley formed by steep slopes. In this place, primarily north-facing and more protected from the sun, when the wind blows, we can hear it whistle (assobio).

Salmon pink colour, light red tones. Elegant aroma showing red berry fruits with some leafy aromatics, which add freshness. Delicate, good balancing acidity, persistent finish. Grapes are Touriga Nacional, Tinta Roriz, Tinto Cão, and Rufete.



• 750ML

ASSOBIO DOURO D.O.C. WHITE

At the edge of Quinta dos Murças' boundaries, at higher altitudes, we find a valley formed by steep slopes. In this place, primarily north-facing and more protected from the sun, when the wind blows, we can hear it whistle (assobio).

Pale citric color with fresh, intense aromas of citric tropical fruits. Vibrant palate with good fruit volume and long refreshing finishing. Grapes are Verdelho, Gouveio, Viosinho, Rabigato, and Códaga do Lario.

• 750ML



BORGES RESERVE DOURO D.O.C. RED

Clean, ruby color. Young and fruity aroma with a touch of wood. The palate is smooth, full-bodied, with an exuberant and fruity finish where is evident the stage in oak. It should be served at a temperature between 16-18°C. Excellent as an accompaniment to meat, game and cheese.

• 5 L



PEROLA DOURO DURIENSE REGIONAL RED BAG-IN-BOX

GRAPE VARIETIES: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca

TASTING NOTES: 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.

FOOD PAIRING: Excellent as an aperitif or to accompany poultry and meat dishes, smoked sausages, cheese and some fish.



Wines

- 750ML
- 375ML



CASAL MENDES VINHO VERDE D.O.C.

A medium dry white wine, slightly sparkling, low in alcohol, produced with the local grapes from the Vinho Verde region: *Azal*, *Pedernã*, and *Trajadura* Grapes.

- 750ML



CASAL MENDES ROSÉ

One of the most famous brands in Portugal, a medium-dry rosé wine, slightly sparkling, produced in the Bairrada with the *Baga*, *Tinta Pinheira* and *Castelão* red grapes. Packaged in a uniquely shaped bottle.

- 750ML



CASAL MENDES RED SANGRIA

A drink where the fruity aromas of citrus fruits, such as lemon, lime and Orange. Soft and delicate spicy hints of cinnamon. The presence of citrus balances the natural sweetness of this lightly carbonated beverage.

This is a nice, fresh and refreshing drink that can be drunk pure or with ice. It pairs with dishes or simply for the pleasure in socializing.

- 750ML



CASAL MENDES WHITE SANGRIA

A drink with intensely fruity aromas predominating the nuances of peach, apple and citrus (orange and lemon).

A refreshing and pleasant beverage that can be drunk pure or with a few ice stones and fruits, accompanied by light dishes or simply for socializing.

• 750ML



MARE ALTA VINHO VERDE D.O.C.

This vinho verde is truly unique. A fresh and naturally light wine, it is produced in the northwest region of Portugal, a coastal region well located for the output of excellent pink and white wines. Lavradeira is a fruity wine that is easy to drink, and goes best as an aperitif or in accompaniment with light meals.



• 750ML
• 375ML

GATÃO VINHO VERDE D.O.C.

Citrine color. Young aroma with an attractive fresh and fruity bouquet. Smooth and delicate flavor. Best served at a temperature between 6-8°C. It goes well with fish, shellfish and light appetizers.

• 750ML



GATÃO ROSÉ

Lovely pink colour. Young and fresh aroma, fruity character. Smooth, fresh and delicate flavour. Best served at a temperature between 8-10°C. It goes well with light meat, pizzas and light appetizers.



• 250ML

GATÃO VINHO VERDE IN A CAN

now available in a can. great for outdoor parties or restaurants to serve by the glass.

Citrine color. Young aroma with an attractive fresh and fruity bouquet. Smooth and delicate flavor. Best served at a temperature between 6-8°C. It goes well with fish, shellfish and light appetizers.



• 750ML

QM ALVARINHO VINHO VERDE D.O.C.

QM Alvarinho is a wine made exclusively from grapes Alvarinho, from the Monção and Melgaço Sub-Region, the most noble of the Vinho Verde, where Alvarinho finds the unique conditions for its production.

Clear appearance and citrus color. Fruity aroma, exotic notes and slight floral, full body and prolonged flavor.

• 750ML



TORRE DE MENAGEM VINHO VERDE D.O.C.

Its body is delicate, composed of a selection of the best grapes from Alvarinho and Trajadura varieties. Created to reveal its full flavor when drunk at a refreshing temperature, to the point of being mild as a summer breeze.

Its texture is round, integrating the perfect dose of acidity, color clear and tropical fruit aromas.



Wines



• 750ML, 1.5 ML

RESERVA DOS AMIGOS LISBOA REGIONAL RED

A nice dry, fruity, medium bodied wine very low in tannins with floral and earthy notes. Cherry and spice flavors and long-lasting finish.

• 750ML



JP PENINSULA DE SETUBAL REGIONAL RED

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. Pairs well with light meat dishes, and cod fish, benefitting from being served cooler than a regular red wine.



• 750ML

JP PENINSULA DE SETUBAL REGIONAL RED

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. Pairs well with aperitifs or with a light meal.

• 750ML



JP PENINSULA DE SETUBAL REGIONAL ROSÉ

JP Azeitão Rosé is a pale pink color with floral aromas of roses and wildflowers, giving a slightly feminine profile. On the palate the first impression is enhanced floral supplemented with good acidity and structure to give a wine a fresh finish with a slight mineral note. At the tasting the wine shows a good structure, well balanced acidity with a fresh and round finish. Pairs well with appetizers, shellfish, salads and light meat dishes.



• 750ML

SERRAS DE AZEITÃO PENINSULA DE SETUBAL REGIONAL RED

With a deep red colour, the Serras de Azeitão Red presents intense red and black fruit aromas combined with notes of wild flowers. In the mouth, the fruit flavours are vivid making this a wine with a full, soft, fresh and persistent finish. A great accompaniment for poultry and elaborate fish dishes.

• 750ML



SERRAS DE AZEITÃO PENINSULA DE SETUBAL REGIONAL ROSÉ

With a pale pink color, Serras de Azeitão Rose presents fruity aromas prevalent from the Syrah grape variety. On the palate the aromatic sensations are intense, supplemented with good acidity, originating a wine with a full, fresh finish with mineral notes.

An ideal pair for salads, poultry, or to serve as an aperitif.



• 750ML

SERRAS DE AZEITÃO PENINSULA DE SETUBAL REGIONAL WHITE

Light citrus color with floral notes as well as hints of citrus, pineapple and peach. On the palate the flavors are enhanced. The wine is very fresh, mineral, full and enveloping, which gives it a very long and persistent finish.

Great with soups, fish dishes as well as light meat dishes or spicy food, given its aromatic and complex body. We also recommend the typical cheese from the Azeitão region.

• 750ML



JOÃO PIRES TERRAS DO SADO WHITE

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.

Its production began in the 70's defining itself quickly, as a reference in the world of Portuguese wines.

• 750ML



PORTA 6 LISBOA REGIONAL RED

Tasting Notes: A Complex wine with hints of red fruits, berries, and dry fruits. Fruity and soft finale.

Food Pairing: Meats, roasts, and pasta.

Grape Varieties: 50% Aragonez, 40% Castelão and 10% Touriga Nacional

• 750ML



BACALHOA MERLOT PENINSULA DE SETUBAL REGIONAL RED

18 months in new French oak barrels. Intense red color features notes of red fruit, such as cherry and plum, combined with touches of chocolate, mocha, coffee and spices; in the mouth it is full, it has ripe fruit combined with fine but elegant tannins that give it a complex and very persistent structure. This wine has potential for bottle aging. It is the ideal companion of dishes of meat, game and cheese.

• 750ML



BACALHOA SYRAH PENINSULA DE SETUBAL REGIONAL RED

17 months in French oak. Deep red in color, it has intense aromas dominated by notes of fruit, such as plum compote, cherry and spices. In the mouth it is dense, enveloping, with well marked acidity, structured and persistent. Of note in this dry and warm year, the natural acidity that this “terroir” provides in the maturation and composition of the wines obtaining an excellent balance. Accompany well dishes of meat, game and cheeses.

• 750ML



BACALHOA CHARDONNAY PENINSULA DE SETUBAL WHITE

71% of the wine stays for 4 months in new French oak barrels. Pale yellow color with green reflections, rich fruit aromas of peach and pineapple, characteristic of Chardonnay. Aromas are combined with nuances of toast and vanilla imparted from the oak aging. Strong flavors of fruit harmonizing with the oak, and a very present acidity that gives it a mineral characteristic, resulting in a full and persistent finish. Bottle aging the wine gains complexity. Great with fish or poultry with strong flavors. We also recommend with fat cheese or with the traditional cheese from Azeitão.



• 750ML



CASCAS LISBOA REGIONAL RED

Nose: Spices and red fruits.

Palate: Red fruit, black pepper notes. Balanced, medium bodied with persistent finish.



• 750ML



CASCAS LISBOA REGIONAL WHITE

Nose: Light floral and sweet aroma.

Palate: Tropical and fruity with balance and structure. Final medium and elegant mouth flavor.



• 750ML

VARGOSA SEASONS TEJO FALL/WINTER REGIONAL RED

Represented by the bottles adorned in a Autumn and Winter motif, this line is produced with selected fines wines from the TEJO region. The main objective is to have a pleasant wine to enjoy with family and friends no matter the Season!

Very smooth and well balanced, the VargosaSeason's Red is a great experience in every sip.

Matches well red meats & strong cheeses

• 750ML



VARGOSA SEASONS TEJO SPRING/SUMMER REGIONAL WHITE

Represented by bottles adorned in a Spring and Summer motif, this line is produced with wines from the TEJO region, the main objective is to have a pleasant wine to enjoy with family and friends no matter the Season!

VARGOSA White has a great fresh aromas with a well balanced acidity, in the after mouth you notice the pleasant taste off the Sauvignon Blanc. This white pairs very well with fish, salads, white meats and shelve fish.



• 750ML

CORAGEM CHARDONNAY LISBOA REGIONAL WHITE

Tasting Notes: Citric color with green tones. Finesse, mineral aroma with hints of citrus and fruit, noticeable spices like saffron. Elegant, fresh and velvety finale.

Food Pairing: Fish, octopus and white meats

Grape Varieties: 100% Chardonnay

• 750ML



CORAGEM TOURIGA NACIONAL LISBOA REGIONAL RED

Tasting Notes: Ruby with purple tones. Big, complex with hints of dry fruits, raspberry, and mint in harmony with the barrel oak toast.

Food Pairing: Red meats, barbecues, pasta, and cheese.

Grape Varieties: 100% Touriga Nacional



• 750ML

CORAGEM RESERVA LISBOA REGIONAL RED

Tasting Notes: Ruby color with violet tones. Ripe red fruits aroma, with blackberry and raspberry and a slight hint of toast which gives it complexity. Intense flavor, fruited and with good quality tannins. Aromatic and pleasant finale

Food Pairing: Meat dishes, roasts, grills and pasta

Grape Varieties: 60% Syrah, 20% Castelão and 20% Aragonês



• 750ML

BOA NOITE LISBOA LISBOA REGIONAL RED

Tasting Notes: Dominating deep fruit and slight spice to bind the complex and delicate set. In the mouth, same as aroma with deep fruit, firm yet soft tannins and a long and delicate finale

Food Pairing: Meat dishes, roasts and stews. Also goat and sheep cheese.

Grape Varieties: 70% Syrah and 30% Touriga Nacional

• 750ML



BOA NOITE LISBOA REGIONAL WHITE

Tasting Notes: Citrus color with greenish tones. White pulp fruit aroma, citrus, slight coconut hints, and orange flower to give complexity. Fresh mouth with well-integrated acidity, “mineral character” and long-last finish.

Food Pairing: Grilled fish, seafood, white meats or simply as an aperitif.

Grape Varieties: 60% Arinto and 40% Chardonnay



• 750ML

BOA NOITE LISBOA REGIONAL ROSÉ

Tasting Notes: Bright and limpid salmon color. The aroma of red fruits, hints of white flowers combined with fresh resin notes, slight coconut with a very well- integrated toast. Fresh in the mouth, intense, with acidity, minerality, and a long finale.

Food Pairing: Oven-baked fish, oysters, fowl, white meats, or just as an aperitif.

Grape Varieties: 80% Castelão e 20 Syrah



Wines



• 750ML

ALIANÇA DANUBIO MEDIUM-DRY SPARKLING WINE

Produced in the traditional champagne method. Aged 9 months in bottle before release, citrus colour, fruity aroma with notes of exotic fruits. Tingly in the mouth with good balance and persistence. Excellent as aperitif and desserts or roasted and grilled meats such as roasted suckling pig.

• 750ML



ALIANÇA DANUBIO BRUT SPARKLING WINE

Produced in the traditional champagne method. Aged 9 months in bottle before release, citrus colour, fruity aroma with notes of exotic fruits. Tingly in the mouth with good balance and persistence. Excellent as aperitif and desserts or roasted and grilled meats such as roasted suckling pig.



• 750ML

BORGES GATÃO MEDIUM-DRY SPARKLING WINE

Appearance: Clear, with fine bubbles and a yellow straw color.

Aroma: The aroma contains notes due to the wine maturing in the cellar: pastry and dried fruit.

Taste: It has a delicate acidity and a velvety taste, combined in a fresh sweetness.

• 750ML



VASCO DA GAMA MEDIUM-DRY SPARKLING WINE



Wines



- 5L

TERRAS DA RIBEIRA TERRAS DO DÃO BAG-IN-BOX RED TABLE WINE

Aged in stainless steel vats, this is an intense red wine with tones of violet colour. It is fresh, light and has a mild after taste. It is an ideal wine to accompany all kinds of meals.



- 5L, 1L

O GALO DA VINHA BAG-IN-BOX RED TABLE WINE

Fresh, light blend easy to drink everyday wine to accompany all kinds of meals.



- 5L, 1L, 750ML

ARCOS DO REI BAG-IN-BOX RED TABLE WINE

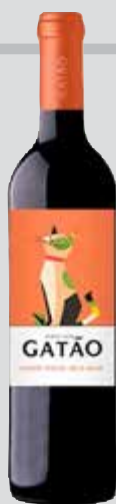
Fresh, light blend easy to drink everyday wine to accompany all kinds of meals.



- 5L

PENALVA DO CASTELO TERRAS DO DÃO BAG-IN-BOX RED

Intense ruby color, bright appearance, clean aroma, with fruity notes, pine needles and wild flowers. In the mouth it has good freshness, body, smooth tannins and a pleasant finish. The ideal wine to accompany your meals daily.



• 750ML

GATÃO RED TABLE WINE

Gatão red wine is made from Tinta-Roriz, Touriga-Nacional, Tinta-Barroca and Touriga-Franca. A great medium-bodied, flavorful red and a great accompaniment to any meal for every day.

• 750ML



FRAGAMONTE RED TABLE WINE

This wine is ruby red in colour with fresh aromas of red fruit and a hint of toasted beans. It is smooth and balanced, and an easy wine to enjoy.



• 750ML

THREE AMIGOS RED, WHITE, ROSE TABLE WINE

These wines are light with fresh aromas of red fruit and a hint of toasted beans, strawberry, and citrus flavors. It is smooth and balanced, and easy wines to enjoy. A great everyday line of wines at a great value.



• 5L

ENTREMONTES BAG-IN-BOX RED AND WHITE TABLE WINE

Color: Ruby

Aroma: red fruits and toasted grains

Flavor: soft and stable on the palate

Color: citrus

Aroma: dried fruits and citrus aromas

Flavor: Soft, smooth flavor with good volume in the mouth



• 5L BAG IN BOX

PEROLA DOURO DURIENSE REGIONAL RED BAG-IN-BOX

GRAPE VARIETIES: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca

TASTING NOTES: 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.

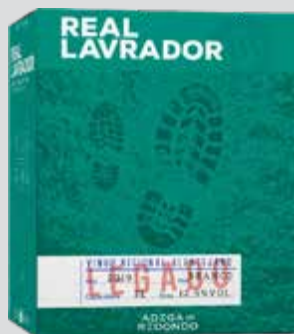
FOOD PAIRING: Excellent as an aperitif or to accompany poultry and meat dishes, smoked sausages, cheese and some fish.



• 3L BAG IN BOX

REAL LAVRADOR RED ALENTEJO REGIONAL RED BAG IN BOX

Ruby in color with a fine and complex aroma reminiscent of red fruits. Suave calibrated taste. Produced under a controlled fermentation process.



• 3L BAG IN BOX

REAL LAVRADOR ALENTEJO REGIONAL WHITE BAG IN BOX

This white shows intense aroma, full of fruit, elegant and fresh on the palate. Notes of tropical fruit, it has consistency, balance, and a good long finish.



• 5L BAG IN BOX

OLARIA ALENTEJO REGIONAL BAG IN BOX RED

Wine of crystalline appearance, garnet color, aroma of black and red fruit and some notes of spices, soft, and medium bodied in the mouth. It can be drunk now or stored for 2 to 3 years after bottling, as long as the storage conditions are suitable.



• 5L BAG IN BOX

OLARIA ALENTEJO REGIONAL BAG IN BOX WHITE

Crystalline-looking wine, faint straw color, aroma of tropical fruits with citrus notes, in the mouth it is smooth, balanced and fresh. It can be drunk now or stored for 2 years after bottling, as long as the storage conditions are suitable.



• 5L CARBOY

GAIVOTA CARBOY JUG RED WINE

VARIETY: Mixture of traditional varieties

VINIFICATION: Total destemming, pneumatic pressing and fermentation at low temperatures

APPEARANCE: Crystalline

COLOR: Citric

AROMA: Citrus fruit with floral nuances

FLAVOR: Refreshing and delicate flavor. With a balanced acidity



• 5L CARBOY

GAIVOTA CARBOY JUG RED WINE

VARIETY: Mixture of traditional varieties

VINIFICATION: Total destemming, intense maceration and controlled fermentation

APPEARANCE: Clear

COLOR: Red ruby strong concentration

AROMA: Fruity with nuances of wild berries

FLAVOR: Balanced with soft tannins and well built



Wines



• 750ML

BORGES RUBY PORTO

Borges Ruby Port is a lovely young wine with a medium sweet flavor. It is aged in wooden vats.

• 750ML



BORGES TAWNY PORTO

Borges Tawny Port is a bright red wine with a medium sweet flavor. Resulting from a blend of a careful selection of the best tawnies it is then aged in wooden vats and oak cask.



• 750ML

BORGES WHITE PORTO

Borges White Port is a fine combination of freshness of the white grapes. Deliciously sweet and elegant wine, it must be served as an aperitif or as an accompaniment to desserts.

• 750ML



BORGES SOALHEIRA 10-YEAR OLD PORTO

Soalheiro Port 10 years is the result of a careful selection of the best blends of the Borges' Quinta with the same name.



• 750ML

BORGES SOALHEIRA 20-YEAR OLD PORTO

Roncão 20 years is the result of a careful selection of the best blends of Borges.

• 750ML



CÁLEM OLD FRIENDS TAWNY PORTO

Old Friends Tawny is expertly blended from a careful selection of tawnies, aged in oak casks at our cellars at Villa nova de Gaia.

Ideally served at room temperature or slightly chilled during the summer months. The perfect complement to any dessert.



• 750ML

CÁLEM OLD FRIENDS WHITE PORTO

Ideal as an aperitif, the perfect partner for puddings. Old Friends White is a skillful combination of palate-cleansing white grapes with a true full-bodied style.

• 750ML



CÁLEM OLD FRIENDS RUBY PORTO

Old Friends Ruby is an attractive, young semisweet wine ideal for drinking with new friends, too. Aged in oak casks at our cellars at Vila Nova de Gaia, its smooth fruity character proves the ideal complement to cheeses and desserts.



• 750ML

CÁLEM 10-, 20-, 30-, AND 40-YEAR-OLD PORTOS

Porto Cálem 10, 20, 30, and 40-year-old portos are the result of a careful selection of wines from our best harvests. Aged in Oak casks in our cellars at Vila Nova de Gaia for 10 and 20 years respectively, they are old tawnies with a fine and elegant bouquet showing the perfect balance between youth and age. One can clearly distinguish the flavor of dried fruits and nuts, leaving along-lasting flavor in the mouth. A delight with any cheese dessert, dates, nuts, and chocolate.



• 750ML

JUSTINO'S FULL RICH & RAINWATER 3-YEAR OLD MADEIRAS

Sweet: Rich, full-bodied, soft, richly textured with a fine bouquet. Excellent with desserts and a splendid after dinner drink.

Rainwater: A medium dry pale Madeira which has a wonderful length, with a very dry finish. An excellent "all purpose" wine as it can be taken before or after meals. Madeira has along history of use in cuisine where its fine bouquet adds a subtle yet recognizable nuance to sauces; Rainwater often being the preferred wine.



• 750ML

JUSTINO'S FULL RICH 5 AND 10-YEAR OLD RESERVE MADEIRAS

Sweet, rich, full-bodied, soft, richly textured caramel and nutty flavor with a fine bouquet. Excellent with desserts and a splendid after dinner drink. Aged for 5 and 10 years respectively before release.

Also Available - Justino's Very Old Madeiras:

1954 Verdelho, 1964 Boal, 1978 Boal, 1978 Terrantez.

Colheits: 1995, 1996, 1997, 1998



• 750ML

O TANOEIRO JEROPIGA

A sweet deesert wine fortified at the time of harvest.

• 500ML



QUINTA DA PACHECA 10-YEAR TAWNY PORT

Pacheca Porto Tawny 10, 20, 30, and 40 years old are wines resulted of a blend of old cask aged ports matured at Quinta da Pacheca's cool and tranquil cellar. Here, over many years of ageing, the wine takes on its amber tawny colour, slowly developing the complex flavours. Rich and elegant aroma with a delicate nut flavour and subtle mellow notes of chocolate, butterscotch and fine oak wood.

• 500ML



QUINTA DA PACHECA 20-YEAR TAWNY PORT

Pacheca Porto Tawny 10, 20, 30, and 40 years old are wines resulted of a blend of old cask aged ports matured at Quinta da Pacheca's cool and tranquil cellar. Here, over many years of ageing, the wine takes on its amber tawny colour, slowly developing the complex flavours. Rich and elegant aroma with a delicate nut flavour and subtle mellow notes of chocolate, butterscotch and fine oak wood.

• 500ML



QUINTA DA PACHECA 30-YEAR TAWNY PORT

Pacheca Porto Tawny 10, 20, 30, and 40 years old are wines resulted of a blend of old cask aged ports matured at Quinta da Pacheca's cool and tranquil cellar. Here, over many years of ageing, the wine takes on its amber tawny colour, slowly developing the complex flavours. Rich and elegant aroma with a delicate nut flavour and subtle mellow notes of chocolate, butterscotch and fine oak wood.

• 500ML



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• 750ML

QUINTA DA PACHECA L.B.V.

Nose: Very complex on the nose. Intense aromas of ripe red fruit nicely combined with fresh cistus notes and nuts.

Palate: 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.

• 750ML



QUINTA DA PACHECA PORTO RESERVA

Pacheca Reserve Port is a Port wine resulting from a blend of different wines aged 6-10 years. The aging process of these wines was done in wooden barrels to promote a greater oxygenation. Its original red colour gives way to amber tones, and its flavour is enriched by a combination of nuts, dried fruits and the aromas of red fruits.

• 750ML



QUINTA DA PACHECA PORTO LAGRIMA

Pacheca Lagrima Port is an intense and smooth white Port wine resulting from a blend of different white Douro grapes. The aging process of these wines was done in wooden barrels to promote a greater oxygenation. Its amber tones, and its flavour is richer and more elegant than traditional white ports.

• 750ML



PACHECA PORTO PINK

This pink port wine is produced from a blend of red grapes, vinified in order to extract fresh and fruity flavors. The 25Kg boxes of grapes are pressed as soon as they arrive at the winery, having a slight maceration to extract color during pressing. Fermentation at low temperatures to clarify the must which helps preserve the wine's aromas and freshness. It's a pink-coloured Port wine with red notes. On the nose it is very rich in fruity aromas with notes of red fruits, such as cherries and raspberries. In the mouth it is fresh, with good acidity with notes of cherry, honey and grapefruit. It should be served chilled with ice, as an aperitif or in cocktails.



• 750ML

PACHECA TAWNY PORT

Pacheca Tawny Port is a Port wine resulting from a blend of different grapes from the Douro valley and aged 3 years. The ageing process of these wines was done in wooden barrels to promote a greater oxygenation. Its original red colour gives way to amber tones by early removal of the grape skins, and its flavour and aromas are reminiscent of dried red fruits.

• 750ML



PACHECA RUBY PORT

Pacheca Ruby Port is a Port wine resulting from a blend of different grapes from the Douro valley and aged 3 years. The ageing process of these wines was done in wooden barrels to promote a greater oxygenation. Its original red colour is deep ruby red due to longer exposure of the grape skins creating greater concentration, and its flavour and aromas are reminiscent of dried red fruits and berries.



• 750ML

PACHECA WHITE PORTO

Grapes Malvasia Fina, Códaga, Gouveio and Viozinho are harvested for 25kgs boxes and transported to the winery where they undergo partial fermentation maceration, so there is some extraction of dye, body and aroma. Then the must is pressed and fermentation follows the scheme of white wine to the fortification.

• 750ML



BACALHOA MOSCATEL DE SETÚBAL DESSERT WINE

1 year in used French oak barrels. This Moscatel de Setúbal has a young and fruity style, with a topaz color and classic moscatel aromas such as orange blossom, citrus, candied fruits, tea, and raisins. On the palate a heavy mouth feel with flavors matching the aromas combined with a long and persistent finish. Works great as an aperitif, served chilled with a lemon rind. Also pairs nicely with desserts made with dark chocolate or simply as a digestive with a good coffee.



Spirits



• 750ML

ANTIQUA V.S.O.P. BRANDY (6 YEARS OLD)

A very old brandy distilled from selected wines in pot stills and aged for more than 6 years. This brandy is very popular in hotels, restaurants and bars in Portugal and the U.S. Available in a unique triangular shaped bottle.

• 750ML



ANTIQUISSIMA V.S.O.P. BRANDY (8 YEARS OLD)

Intense aroma enriched by the softness of the wood notes where it is aged. Antiquissima Reserva is a true cascade of flavors: its complex, smooth texture has notes of dried violet, pastries, tobacco, leather and walnut, culminating in a pure velvet long finish. 8 years in French, American and Portuguese oak barrels.

• 750ML



ALIANÇA VELHA (3 YEARS OLD)

An old brandy aged for more than three years in the cellars of Caves Aliança. Elegant and smooth, this brandy is popular in the hotels, restaurants and bars of Portugal and the U.S.

• 750ML



MONTANHA VELHISSIMA (VERY OLD BRANDY) 20 YEARS

A 20-year very old brandy (wine-distilled) produced by Caves da Montanha, one of the most prestigious wineries and distillers in Portugal since 1943. Packaged in a unique and elegant ceramic bottle, this brandy is smooth and elegant with a taste of oak due to the 20 year aging process in oak barrels. Sure to please.

• 750ML



MONTANHA BAGACEIRA VELHA (OLD BRANDY) 10 YEARS

A 10-year old brandy (grappa) produced by Caves da Montanha, one of the most prestigious wineries and distillers in Portugal since 1943. Packaged in a unique and elegant ceramic bottle, this brandy is smooth and elegant with a hint of oak due to the 10 year aging process in oak barrels. Sure to please.

• 1 L



MONTANHA ANIZ ESCARCHADO

A crystallized sugar liqueur extracted from select plants and saturated in neutralized alcohol, this product is one of Portugal's most famous cordials. This high quality aniz (anise) is produced by Caves da Montanha, one of the most prestigious wineries and distillers in Portugal since 1943. Sure to please the demanding aniz lover, this liqueur can be enjoyed alone or with coffee or espresso.



• 1 L

MONTANHA GENEBRA (AROMATIC GIN)

A Portuguese aromatic gin, this product is one of Portugal's most famous cordials. This high quality genebra is produced by Caves da Montanha, one of the most prestigious wineries and distillers in Portugal since 1943. Sure to please.

• 1 L



TI GINJA CHERRY LIQUEUR (WITH FRUIT)

Bright red color, with the mild and smooth aroma of the dry fruits. Medium intense, sweet and tart flavour of the fruits. Perfectly balanced, well integrated alcohol beverage. Very refreshing and smooth is the final result of this delicious sweet and sour cherry beverage with cherry fruit inside.

• 750 ML



LIQUEUR BEIRAO “PORTUGAL’S LIQUEUR”

Prepared with natural products with aroma made through a double distillation process of plants and aromatic seeds. Great as a digestive plain or with ice. Also makes great cocktails.

• 1 L



MONTANHA AGUARDENTE BAGACEIRA

A young grappa aguardente produced using the latest distillation techniques, this high quality bagaceira is produced by Caves da Montanha, one of the most prestigious wineries and distillers in Portugal since 1943. Sure to please the demanding bagaceira lover, this aguardente can be enjoyed alone or with coffee or espresso.

• 1 L



PONCHA DA MADEIRA VILÃO LIQUEUR

Poncha is a Madeiran staple beverage. A mix of rum, honey, passion fruit, and orange.

• 1 L



ANISE LIQUEUR

Aniz from the Island of Madeira.



• 1 L

CANINHA MADEIRAN RUM

Sugar cane rum from the Island of Madeira.

• 750 ML



MONTANHA AMENDOA AMARGA

This high quality almond liqueur is produced by Caves da Montanha, one of the most prestigious wineries and distillers in Portugal since 1943.

Amendoa Amarga is very popular in the bars and restaurants of Portugal. This liqueur is best enjoyed as an after dinner aperitif.



• 750 ML

AMARGINHA AMENDOA AMARGA

Traditional Algarve drink, obtained from an old recipe for bitter almond liqueur. Can be enjoyed as appetizer, digestive or cocktail. Amarginha's production begins with the rigorous selection of its components and finishes in a period of maturation carried out on oak and Amazonian hulls, which give it a stabilization and richness of incomparable aromas.

• 750 ML



ALDEIA VELHA AGUARDENTE BAGACEIRA

Produced in traditional copper stills from the distillation of the best Portuguese white grapes. this genuine pale colored grape spirit is carefully aged in oak casks. Aldeia Velha has persistent aromas and a fruity and smooth taste. Try it in a snifter, neat straight or from the fridge.

In Portuguese countryside aguardente traditionally distilled from the residue left over after wine is made, the Aguardente Bagaceira. The raw materials are in a cauldron over a fire distilled. A long tube runs through a large tub of hot water and the end product drips from the tube into a can. Delicious digestive also delicious with a good cup of coffee.



• 1 L

LICOR SERRANO

The mountains are rich in colors and perfumes that invite you to try typical products such as Licor Serrano. Produced based on milk and various plant flavors of the mountain slope like gorse, wild thyme or heather, Licor Serrano presents himself bottled normally or in an handicraft stuffed bottle. This is the liquor of Serra da Estrela!

• 1 L



FRIDAY CHIC GIN

A Portuguese gin produced in the Bairrada wine region that uses vine leaf as a botanical alongside juniper, cardamom, rose petals and orange blossom. A fun fact is that the smart bottles are produced in Spain then painted in Poland whilst the lids are made in Italy!

Tasting Note by The Chaps at Master of Malt:

Fragrant and fruity with complex floral fruit salad notes.