



# *Portfolio*

## **Saraiva Enterprises, Inc.**

Importers of Fine Wines,  
Beers, and Spirits

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- Portuguese Wines
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# *Wines*

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• 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



### 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. Age 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

### 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.

• 750 ML



### 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.

• 750 ML



### MARÉ VIVA RESERVA ALENTEJO D.O.C. RED

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

• 750 ML



### 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.

Serving: It should be served at a temperature of 10°C.

• 750 ML



### 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.

• 750 ML



### 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 a 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!



• 750 ML

## 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.

• 750 ML



## 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.



• 750 ML

## HERDADE DO ESPORÃO TRICAIDEIRA SINGLE VARIETAL REGIONAL 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.

• 750 ML



## HERDADE DO ESPORÃO VERDELHO SINGLE VA- RIETAL REGIONAL 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.





• 750 ML

## 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

• 750 ML



## 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.



• 750 ML

## 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.

• 750 ML



## CARTUXA D.O.C. ALENTEJO 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 Eugenio 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](http://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.





• 750 ML

### 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.

• 750 ML



### 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



• 750 ML

### 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 winemaking 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.

• 750 ML



### 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.





# *Wines*

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• 750ML



### CASA DE SANTAR RED 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 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 RESERVA 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 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.



• 750 ML

## CAMINHOS CRUZADOS DÃO D.O.C WHITE

GRAPE VARIETIES: Encruzado, Cerceal-Branco and Malvasia-fina

TASTING NOTES: A blend of three white varieties from Dão, where the aim is to combine the different characteristics of the grape varieties that compose it in order to achieve balance and harmony, as well as a gastronomic aptitude that characterize the good white wines of this region. In a nutshell: elegant, fresh and vibrant! By aging part of the Encruzado batch in French oak barrels, the aim was to reinforce its complexity, as well as its volume and structure.

• 750 ML



## CAMINHOS CRUZADOS DÃO D.O.C RED

GRAPES: Touriga Nacional, Alfrocheiro Preto, Tinta Roriz & Jaen

TASTING NOTES: A blend of very characterful varieties typical of the Dão region, which give rise to a wine with fresh and fruity aromas, where a slight aging of part of the wines that make up the batch in French oak barrels adds body, presence and complexity, without compromising the traditional elegance and smoothness that are the hallmark of the reds of this region. It should be served at a temperature between 16 to 18°C.



• 750 ML

## CAMINHOS CRUZADOS DÃO D.O.C RED

GRAPES: Touriga Nacional & Alfrocheiro Preto

TASTING NOTES: A blend of two emblematic Dão grape varieties, in a classic combination where Touriga Nacional reveals its full potential, with its gently floral and fruity components, and its lush and dense structure in the mouth, refreshed by its fluidity and delicacy. of Alfrocheiro. A set in which the notes of French oak wood where it was aged are very well integrated.

• 750 ML



## TERRAS DE SANTAR DÃO D.O.C RED

GRAPES: Touriga Nacional, Alfrocheiro, Jaen, Tinta Roriz.

Vivid ruby red, with fresh berry fruit and a hint of clove spice. The region of Dao is the 'Burgundy' of Portugal. Why? Terroir-driven boutique producers working in a cooler, surprisingly green climes of the rugged Dao. South of Douro and surrounded by mountains, it is a much greener and cooler vision than the classic image of Portugal brings to mind. Likewise the reds of Dao rely on elegance and finesse rather than power and robustness. A wine which shows the incredible quality price ratio that Portugal can offer to adventurous wine lovers.







# *Wines*

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### 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.



### 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.

• 750 ML



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

Grapes varieties 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.

• 750 ML



### 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.

• 750 ML



### 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.

• 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.



• 750ML

### 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



### 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

### PACHECA VALE DE ABRAÃO DOURO D.O.C. RED

Vale de Abraão Colheita Selecciona consists of Touriga Franca and Touriga Nacional grapes from Quinta de Vale de Abraão, from vineyards in the Rio Pinhão Valley and from vineyards in the Vilariga Valley.

The best grapes are carefully selected and fermented in a 14-ton granite tank, with foot treading and gentle pumping to extract phenolic and aromatic compounds. Aged in new French oak barrels for 18 months. It is a deep violet colored wine, with a very fruity aroma, clear notes of ripe blueberry fruit, and black currant, with fresh floral notes. Concentrated and complex, with present tannins and a long, very persistent finish.



• 750 ML

### CARM C.M. DOURO D.O.C. RED

One of CARM's top wines. Exceptional aromas, very fresh nose with a predominance of wild black fruit. Balance between seductive nuances of licorice and a complex aroma with notes of wood. The palate is hot and concentrated, with firm tannins and a smooth texture. The finish is very intense and persistent. It is best accompanied by cheeses or roasted meats.

• 750 ML



### 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.



• 750 ML

### 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.

• 750 ML



### 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 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 liquorice. 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

### 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.





• 750 ML

### 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.

• 750 ML



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

From the banks ('Margem') of the Douro River and low-yielding vines, producing intensely flavoured and concentrated Touriga Nacional, Touriga Franca, hand-picked grapes with good acidity and aromas. Foot-trodden in granite 'lagares.' Aged for 9 months in French oak casks. Deep, 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. Longevity in the bottle.



• 750 ML

### 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 das 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.



• 750 ML

### 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 Códrega do Larinho.

• 750 ML



### 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.



• 750 ML

### 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.



# *Wines*

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• 750 ML



### 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.

• 750 ML



### BACALHÔA 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.

• 750 ML



### BACALHÔA 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.

• 750 ML



### BACALHÔA 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.

• 750 ML



## BACALHÔA CABERNET SAUVIGNON PENINSULA DE SETUBAL REGIONAL RED

Ageing: 13 months in French oak barrels and 6 months in bottle before commercialization.

Tasting Notes: Maintaining its classical style, Quinta da Bacalhôa presents red fruits aromas, combined with wood and spices nuances. In the mouth, the sensations of red fruits are highlighted and combined with soft tannins. It has a fresh, slightly mineral, elegant and very complex ending.

Grape Varieties: 90% Cabernet Sauvignon and 10% Merlot

• 750 ML



## 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

• 750 ML



## 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

• 750 ML



## 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 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*

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• 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 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.

• 750 ML



### 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.

• 750 ML



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

Porto Calem 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.

THIS WINE  
PROUDLY SERVED ANNUALLY  
AT NEW BEDFORD'S  
MADEIRA FEAST

• 750 ML



### 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.

• 750 ML



### 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

• 750 ML



### 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.

• 750 ML



### 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.

• 750 ML



### 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.

• 750 ML



### QUINTA DA PACHECA 40-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.



• 750ML

### QUINTA DA PACHECA L.B.V.

Nose: Very complex on the nose. Intense aromas of ripe red fruit nicely combined with fresh citrus 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.



• 750 ML

### 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.

• 750 ML



### 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.

• 750 ML



### PACHECA WHITE PORTO

Grapes Malvasia Fina, Códrega, Gouveio and Viozinhos are harvested for 25kg 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.





# *Spirits*

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• 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.



• 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

### ANISE LIQUEUR

Aniz from the Island of Madeira.

• 1 L



### CANINHA MADEIRAN RUM

Sugar cane rum from the Island of Madeira.

• 700ML



## 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.

• 1L



## 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.

• 750ML



## AMARGUINHA AMENDOIA AMARGA

Traditional Algarve drink, obtained from an old recipe for bitter almond liqueur. Can be enjoyed as appetizer, digestive or cocktail. Amarguinha'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.