



**CABANOAS**

EXCELENCIA EM PRODUTOS PREMIUM  
EXCELLENCE IN PREMIUM PRODUCTS

# CATÁLOGO DE VINHOS WINE CATALOGUE



PRODUTO  
DE PORTUGAL  
PRODUCT OF PORTUGAL



TRADIÇÃO  
E QUALIDADE  
TRADITION AND QUALITY



SELEÇÃO  
PREMIUM  
PREMIUM SELECTION

# VINHOS / WINES

CATÁLOGO BILINGUE • BILINGUAL CATALOGUE





VERDE RL DOC



VERDE TINTO  
RL DOC



FIGURATIVO RL



VERDE RENO RL



ROSÉ RENO RL



VERDE RL FRUTADO



VINHO RL SCAP



QUINTA DA AVELEDA



ENTRE MONTANHAS



PORTAL DAS HORTAS



CASEIRINHO ROSÉ



VIOLA AMARANTINA



## INFUSA ROSÉ

### Cor / Colour

PT: Rosado

EN: Rosé

### Castas / Grape varieties

PT: Touriga Nacional e Vinhão

EN: Touriga Nacional and Vinhão

### Álcool / Alcohol

PT: 12.5% vol.

EN: 12.5% vol.

### Vinificação / Winemaking

PT: Na quinta, em adega própria, com desengace e fermentação controlada.

EN: Made at the estate winery, with destemming and controlled fermentation.

### Notas de prova / Tasting notes

PT: Vinho de cor rosada, aroma elegante, com notas de frutos vermelhos. Macio e equilibrado, com final persistente.

EN: Rosé colour, elegant aroma with notes of red fruit. Soft and balanced, with a persistent finish.

### Temperatura de serviço / Serving temperature

PT: 8–10°C

EN: 8–10°C

### Harmonização gastronómica / Food pairing

PT: Ideal com carnes brancas ou peixes.

EN: Ideal with white meats or fish.





## INFUSA

### Cor / Colour

PT: Branco  
EN: White

### Castas / Grape varieties

PT: Arinto, Loureiro e Alvarinho  
EN: Arinto, Loureiro and Alvarinho

### Álcool / Alcohol

PT: 12.5% vol.  
EN: 12.5% vol.

### Vinificação / Winemaking

PT: Na quinta, em adega própria, com desengace e fermentação controlada.  
EN: Made at the estate winery, with destemming and controlled fermentation.

### Notas de prova / Tasting notes

PT: Vinho de cor citrina definida, aspeto cristalino e ligeira bolha, aroma rico, citrino e floral doce. Fresco, elegante, com acidez crocante e envolvente.  
EN: Defined citrus colour, crystalline appearance and a slight sparkle; rich citrus and sweet floral aromas. Fresh and elegant on the palate, with crisp, enveloping acidity.

### Temperatura de serviço / Serving temperature

PT: 6–9°C  
EN: 6–9°C

### Harmonização gastronómica / Food pairing

PT: Ideal com carnes brancas ou peixes.  
EN: Ideal with white meats or fish.



## MIRAMONTES

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### Cor / Colour

PT: Branco  
EN: White

### Castas / Grape varieties

PT: Arinto e Azal  
EN: Arinto and Azal

### Álcool / Alcohol

PT: 12.5% vol.  
EN: 12.5% vol.

### Vinificação / Winemaking

PT: Na quinta, em adega própria, com desengace; a fermentação termina na garrafa, libertando o agradável gás natural.  
EN: Made at the estate winery, with destemming; fermentation finishes in the bottle, naturally releasing its pleasant gas.

### Notas de prova / Tasting notes

PT: Apresenta sedimento natural, aspeto opalino, aromas e sabores complexos. Muito fresco, elegante e ligeiramente frutado.  
EN: Natural sediment gives the wine an opalescent appearance, with complex aromas and flavours. Very fresh, elegant and slightly fruity on the palate.

### Temperatura de serviço / Serving temperature

PT: 6–9°C  
EN: 6–9°C

### Harmonização gastronómica / Food pairing

PT: Ideal com carnes brancas ou peixes.  
EN: Ideal with white meats or fish.



**DOURO FRISANTE  
CASEIRINHO**



**MATEUS ROSÉ**



**MERENDEIRO**



**QUINTA DA LEVADA AZAL**



**CASAL GARCIA VERDE**



**GAZELA VERDE**



**MURALHAS VERDE**



**AJTS VERDE**



**PIANO DOURO RESERVA  
17 TINTO**



**CADÃO DOURO**



**DESCONHECIDO TINTO  
2017**



**CASTELLO DE NUMÃO  
DOC ROSÉ**



**CABEÇA DE GAIO DOURO**



**CADÃO RESERVA**



**DOURO DUAS  
QUINTAS TINTO**



**DOURO CASTELLO D'ALBA**



**DOURO ESTEVA TINTO**



**DOURO EVEL**



**GRAÇA 28**



**MURÇA**



**MADURO QUINTELA  
COLHEITA**



**DOURO PAPA FIGOS**



**DOURO PLANALTO BRANCO**



**DOURO QUINTELA  
RESERVA TINTO**



**MONTES ERMOS  
ADEGA DE FREIXO**



**MONTES ERMOS  
COLHEITA TINTO**



**MONTES ERMOS  
RESERVA BRANCO**





MADURO PIANO



## CASTELLO DE NUMÃO DOC BRANCO

- **Cor / Branco**
- **Colheita / 2022**

Castello de Numão, Vinho Branco, Douro, Portugal

### CASTELLO DE NUMÃO DOC BRANCO

#### Cor / Colour

PT: Branco  
EN: White

#### Colheita / Vintage

PT: 2022  
EN: 2022

#### Castas / Grape varieties

PT: Gouveio, Viosinho, Moscatel Galego  
EN: Gouveio, Viosinho, Moscatel Galego

#### Álcool / Alcohol

PT: 13% vol.  
EN: 13% vol.

#### Notas de prova / Tasting notes

PT: Young citrus colour and intense tropical-fruit aromas, characteristic of Moscatel. Fresh and vigorous on the palate, with a long, persistent finish. Very versatile; recommended with seafood, fish, white meats and pasta. Intended for immediate enjoyment, with potential to develop in bottle for another one or two years.  
EN: Young citrus colour and intense tropical-fruit aromas, characteristic of Moscatel. Fresh and vigorous on the palate, with a long, persistent finish. Very versatile; recommended with seafood, fish, white meats and pasta. Intended for immediate enjoyment, with potential to develop in bottle for another one or two years.

#### Temperatura de serviço / Serving temperature

PT: 8–10°C  
EN: 8–10°C

#### Harmonização gastronómica / Food pairing

PT: Ideal com carnes brancas ou peixes.  
EN: Ideal with white meats or fish.



recomendado, ideal com carnes brancas ou peixes.





## CASTELLO DE NUMÃO DOC TINTO

- **Cor / Tinto**
- **Colheita / 2018**

CASTELLO DE NUMÃO DOC TINTO

### CASTELLO DE NUMÃO DOC TINTO

#### Cor / Colour

PT: Tinto  
EN: Red

#### Colheita / Vintage

PT: 2018  
EN: 2018

#### Castas / Grape varieties

PT: Tinta Roriz, Touriga Franca, Tinta Barroca  
EN: Tinta Roriz, Touriga Franca, Tinta Barroca

#### Álcool / Alcohol

PT: 13% vol.  
EN: 13% vol.

#### Notas de prova / Tasting notes

PT: Selected from the best grapes and produced with modern winemaking criteria. Young ruby-red colour with violet hues; intense nose dominated by fresh ripe red fruits. Silky and enveloping on the palate, with a long, persistent finish. Recommended with barbecues, white meats and pasta.  
EN: Selected from the best grapes and produced with modern winemaking criteria. Young ruby-red colour with violet hues; intense nose dominated by fresh ripe red fruits. Silky and enveloping on the palate, with a long, persistent finish. Recommended with barbecues, white meats and pasta.

#### Temperatura de serviço / Serving temperature

PT: 16–18°C  
EN: 16–18°C

#### Harmonização gastronómica / Food pairing

PT: Ideal com carnes vermelhas ou assados.  
EN: Ideal with red meats or roasts.

Recommended / Ideal with red meats  
vermelhas ou assados.



## CASTELLO DE NUMÃO RESERVA BRANCO

### CASTELLO DE NUMÃO RESERVA BRANCO

#### Cor / Colour

PT: Branco  
EN: White

#### Colheita / Vintage

PT: 2022  
EN: 2022

#### Castas / Grape varieties

PT: Gouveio, Côdea de Larinho, Viosinho  
EN: Gouveio, Côdea de Larinho, Viosinho

#### Álcool / Alcohol

PT: 13.5% vol.  
EN: 13.5% vol.

#### Notas de prova / Tasting notes

PT: Complex aroma where white-fruit notes combine with ripe tropical fruit and well-integrated barrel notes. Intense on the palate, with abundant fruit and toasted wood adding complexity; long and elegant finish.  
EN: Complex aroma where white-fruit notes combine with ripe tropical fruit and well-integrated barrel notes. Intense on the palate, with abundant fruit and toasted wood adding complexity; long and elegant finish.

#### Temperatura de serviço / Serving temperature

PT: 8–10°C  
EN: 8–10°C

#### Harmonização gastronómica / Food pairing

PT: Pairs with seafood rice, grilled coastal fish or soft cheese.  
EN: Pairs with seafood rice, grilled coastal fish or soft cheese.



## CASTELLO DE NUMÃO RESERVA TINTO

### CASTELLO DE NUMÃO RESERVA TINTO

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#### Cor / Colour

PT: Tinto  
EN: Red

#### Colheita / Vintage

PT: 2020  
EN: 2020

#### Castas / Grape varieties

PT: Tinta Roriz, Touriga Franca, Touriga Nacional  
EN: Tinta Roriz, Touriga Franca, Touriga Nacional

#### Álcool / Alcohol

PT: 14% vol.  
EN: 14% vol.

#### Notas de prova / Tasting notes

PT: Deep ruby colour. Intense and complex aromas dominated by ripe red fruits (blackcurrant and strawberry) and black fruit (plum). Excellent volume, integrated acidity and quality tannins, with balsamic and resin notes. Long, complex finish.  
EN: Deep ruby colour. Intense and complex aromas dominated by ripe red fruits (blackcurrant and strawberry) and black fruit (plum). Excellent volume, integrated acidity and quality tannins, with balsamic and resin notes. Long, complex finish.

#### Temperatura de serviço / Serving temperature

PT: 16–18°C  
EN: 16–18°C

#### Harmonização gastronómica / Food pairing

PT: Acompanha pratos de carne e queijos.  
EN: Pairs with meat dishes and cheeses.



## CASTELLO DE NUMÃO GRANDE RESERVA TINTO

### • Cor / Tinto

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### CASTELLO DE NUMÃO GRANDE RESERVA TINTO

#### Cor / Colour

PT: Tinto  
EN: Red

#### Colheita / Vintage

PT: 2018  
EN: 2018

#### Castas / Grape varieties

PT: Tinta Roriz, Touriga Franca, Touriga Nacional  
EN: Tinta Roriz, Touriga Franca, Touriga Nacional

#### Álcool / Alcohol

PT: 14% vol.  
EN: 14% vol.

#### Notas de prova / Tasting notes

PT: Deep ruby colour. Intense, complex aromas of red and black fruits, cedar and tobacco box, with floral, stony and spicy notes and very well-integrated quality oak. Excellent attack, present tannins, integrated acidity and a long, elegant finish.  
EN: Deep ruby colour. Intense, complex aromas of red and black fruits, cedar and tobacco box, with floral, stony and spicy notes and very well-integrated quality oak. Excellent attack, present tannins, integrated acidity and a long, elegant finish.

#### Temperatura de serviço / Serving temperature

PT: 16–18°C  
EN: 16–18°C

#### Harmonização gastronómica / Food pairing

PT: Acompanha pratos de carne e queijos.  
EN: Pairs with meat dishes and cheeses.

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## VENDAVAL BRANCO COLHEITA DOC DOURO

- **Cor / Branco**
- **Colheita / 2021**
- **Casta(s) / Rabigato, Viosinho e Gouveio**

### VENDAVAL BRANCO COLHEITA DOC DOURO

#### Cor / Colour

PT: Branco

EN: White

#### Colheita / Vintage

PT: 2021

EN: 2021

#### Castas / Grape varieties

PT: Rabigato, Viosinho e Gouveio

EN: Rabigato, Viosinho and Gouveio

#### Álcool / Alcohol

PT: 13% vol. (20°C)

EN: 13% vol. (20°C)

#### Acidez volátil / Volatile acidity

PT: 0.4 g/dm<sup>3</sup>

EN: 0.4 g/dm<sup>3</sup>

#### Acidez total / Total acidity

PT: 6.0 g/dm<sup>3</sup>

EN: 6.0 g/dm<sup>3</sup>

#### pH / pH

PT: 3.27

EN: 3.27

#### Vinificação / Winemaking

PT: Selected grapes, fermented under temperature control in stainless-steel tanks for around 30 days.

EN: Selected grapes, fermented under temperature control in stainless-steel tanks for around 30 days.

#### Notas de prova / Tasting notes

PT: Bright citrus colour. Intense, elegant aroma with floral and tropical-fruit notes. Interesting, complex volume on the palate, marked by acidity and minerality, with a long-lasting finish.

EN: Bright citrus colour. Intense, elegant aroma with floral and tropical-fruit notes. Interesting, complex volume on the palate, marked by acidity and minerality, with a long-lasting finish.

#### Temperatura de serviço / Serving temperature

PT: 6–8°C

EN: 6–8°C

#### Harmonização gastronómica / Food pairing

PT: Pratos de peixe, marisco e saladas frescas.

EN: Fish, seafood and fresh salads.

**recomendada / Pratos de peixe, marisco e saladas frescas.**





## VENDAAL DOC DOURO COLHEITA

### VENDAAL DOC DOURO COLHEITA

#### Cor / Colour

PT: Tinto  
EN: Red

#### Colheita / Vintage

PT: 2020  
EN: 2020

#### Castas / Grape varieties

PT: Touriga Nacional, Tinta Roriz, Touriga Franca  
EN: Touriga Nacional, Tinta Roriz, Touriga Franca

#### Álcool / Alcohol

PT: 15.5% vol. (20°C)  
EN: 15.5% vol. (20°C)

#### Acidez volátil / Volatile acidity

PT: 0.7 g/dm<sup>3</sup>  
EN: 0.7 g/dm<sup>3</sup>

#### Acidez total / pH / Total acidity / pH

PT: 5.6 g/dm<sup>3</sup> / 3.64  
EN: 5.6 g/dm<sup>3</sup> / 3.64

#### Vinificação / Winemaking

PT: Vinified in a traditional lagares and foot-trodden.  
EN: Vinified in a traditional lagares and foot-trodden.

#### Notas de prova / Tasting notes

PT: Deep ruby colour; intense and youthful aromas with ripe red fruits and light toasted notes. Complex, with excellent palate volume, firm tannins and a persistent finish.  
EN: Deep ruby colour; intense and youthful aromas with ripe red fruits and light toasted notes. Complex, with excellent palate volume, firm tannins and a persistent finish.

#### Temperatura de serviço / Serving temperature

PT: 12–15°C  
EN: 12–15°C

#### Harmonização gastronómica / Food pairing

PT: Pratos de carne, assados e grelhados variados, queijos e enchidos.  
EN: Meat dishes, roasts, mixed grills, cheeses and cured meats.



## VENDAAL RESERVA BRANCO DOC DOURO

- **Cor /** branco
- **Colheita /** 2018
- **Castas /** Rabigato, Viosinho, Gouveio e outras

### VENDAAL RESERVA BRANCO DOC DOURO

#### Cor / Colour

PT: Branco

EN: White

#### Colheita / Vintage

PT: 2018

EN: 2018

#### Castas / Grape varieties

PT: Rabigato, Viosinho, Gouveio e others

EN: Rabigato, Viosinho, Gouveio and others

#### Álcool / Alcohol

PT: 13.5% vol. (20°C)

EN: 13.5% vol. (20°C)

#### Acidez volátil / Volatile acidity

PT: 0.4 g/dm<sup>3</sup>

EN: 0.4 g/dm<sup>3</sup>

#### Acidez total / Total acidity

PT: 4.9 g/dm<sup>3</sup>

EN: 4.9 g/dm<sup>3</sup>

#### pH / pH

PT: 3.41

EN: 3.41

#### Vinificação / Winemaking

PT: Selected grapes fermented under temperature control in stainless steel, then partially subjected to bâtonnage for around six months in new barrels.

EN: Selected grapes fermented under temperature control in stainless steel, then partially subjected to bâtonnage for around six months in new barrels.

#### Notas de prova / Tasting notes

PT: Bright citrus colour. Intense and elegant, with floral notes, stone fruit and gentle toast. Excellent volume, complex and creamy, with lively acidity and minerality.

EN: Bright citrus colour. Intense and elegant, with floral notes, stone fruit and gentle toast. Excellent volume, complex and creamy, with lively acidity and minerality.

#### Temperatura de serviço / Serving temperature

PT: 8–12°C

EN: 8–12°C

#### Harmonização gastronómica / Food pairing

PT: Pratos de peixe, marisco, carnes brancas e queijos.

EN: Fish, seafood, white meats and cheeses.

- **Harmonização gastronómica recomendada /** Pratos de peixe, marisco, carnes brancas e queijos.



## VENDAAL RESERVA TINTO DOC DOURO

- **Cor / Tinto**
- **Colheita / 2020**
- **Castas / Touriga Nacional, Tinta Roriz,**

### VENDAAL RESERVA TINTO DOC DOURO

#### Cor / Colour

PT: Tinto  
EN: Red

#### Colheita / Vintage

PT: 2020  
EN: 2020

#### Castas / Grape varieties

PT: Touriga Nacional, Tinta Roriz, Touriga Franca  
EN: Touriga Nacional, Tinta Roriz, Touriga Franca

#### Álcool / Alcohol

PT: 15.5% vol. (20°C)  
EN: 15.5% vol. (20°C)

#### Acidez volátil / Volatile acidity

PT: 0.6 g/dm³  
EN: 0.6 g/dm³

#### Acidez total / Total acidity

PT: 5.3 g/dm³  
EN: 5.3 g/dm³

#### pH / pH

PT: 3.63  
EN: 3.63

#### Vinificação / Winemaking

PT: Vinified in a traditional lagares and foot-trodden.  
EN: Vinified in a traditional lagares and foot-trodden.

#### Notas de prova / Tasting notes

PT: Deep, intense ruby colour. Black forest berries and very ripe red fruit, integrated with spice and gentle barrel toast. Full-bodied, with refreshing acidity, refined tannins and a persistent, elegant finish.  
EN: Deep, intense ruby colour. Black forest berries and very ripe red fruit, integrated with spice and gentle barrel toast. Full-bodied, with refreshing acidity, refined tannins and a persistent, elegant finish.

#### Temperatura de serviço / Serving temperature

PT: 14–16°C  
EN: 14–16°C

#### Harmonização gastronómica / Food pairing

PT: Pratos de carne, assados variados, queijos e enchidos.  
EN: Meat dishes, assorted roasts, cheeses and cured meats.

**recomendada / Pratos de carne, assados variados, queijos, enchidos.**



## VENDAAL GRANDE RESERVA TINTO 2019

- **Cor / Tinto**

### VENDAAL GRANDE RESERVA TINTO 2019

**Cor / Colour**

PT: Tinto  
EN: Red

**Castas / Grape varieties**

PT: Touriga Nacional, Tinta Roriz, Sousão, Tinta Francisca, Touriga Franca  
EN: Touriga Nacional, Tinta Roriz, Sousão, Tinta Francisca, Touriga Franca

**Álcool / Alcohol**

PT: 16%  
EN: 16%

**Vinificação / Winemaking**

PT: Vinified in a traditional lagares and foot-trodden.  
EN: Vinified in a traditional lagares and foot-trodden.

**Notas de prova / Tasting notes**

PT: Deep, intense ruby colour. Aromas of black forest berries and very ripe red fruit, integrated with spice and gentle barrel toast. Full-bodied, with refreshing acidity, refined tannins and a persistent, elegant finish.  
EN: Deep, intense ruby colour. Aromas of black forest berries and very ripe red fruit, integrated with spice and gentle barrel toast. Full-bodied, with refreshing acidity, refined tannins and a persistent, elegant finish.

**Temperatura de serviço / Serving temperature**

PT: 14–16°C  
EN: 14–16°C

**Harmonização gastronómica / Food pairing**

PT: Pratos de carne, assados variados, queijos e enchidos.  
EN: Meat dishes, assorted roasts, cheeses and cured meats.

assados variados, queijos, enchidos.



MADURO PIANO



PROIBIDO GRANDE  
RESERVA



VILA REAL



QUINTA DO  
SOBREIRO



PACHECA



BEETRIA RESERVA



CLAUSTRUS



SAGRADO



VALLADO





**BADOXA BRANCO**



**BADOXA ROSÉ**



**BADOXA TINTO**



**BADOXA RESERVA  
BRANCO**



**BADOXA RESERVA  
TINTO**



**BADOXA RESERVA  
SAUVIGNON BLANC**







**INSTINTO FORTE  
BRANCO**



**INSTINTO FORTE  
TINTO**



**VINHO BORBA**



**MONTE VELHO**



**PORTA DA RAVESSA**



**HERDADE DO PESO  
SOSSEGO BRANCO**



**FAT BARON  
SHIRAZ TINTO**



**FAT BARON TOURIGA  
NACIONAL TINTO**



**MADURO REGUENGOS**



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## MONTE SANTA ANA BRANCO

### Cor / Colour

PT: Branco  
EN: White

### Colheita / Vintage

PT: 2022  
EN: 2022

### Castas / Grape varieties

PT: Antão Vaz, Verdelho, Chardonnay  
EN: Antão Vaz, Verdelho, Chardonnay

### Álcool / Alcohol

PT: 13% vol.  
EN: 13% vol.

### Notas de prova / Tasting notes

PT: Fermented in small stainless-steel vats at 24°C after complete destemming, followed by three months in stainless steel and three months in bottle. The supplier text describes violet-red colour, fresh forest-fruit aromas and marked tannins with a good finish.

EN: Fermented in small stainless-steel vats at 24°C after complete destemming, followed by three months in stainless steel and three months in bottle. The supplier text describes violet-red colour, fresh forest-fruit aromas and marked tannins with a good finish.

### Temperatura de serviço / Serving temperature

PT: 10–12°C  
EN: 10–12°C

### Harmonização gastronómica / Food pairing

PT: Pratos de peixe e marisco.  
EN: Fish and seafood dishes.



## MONTE SANTA ANA TINTO

### MONTE SANTA ANA TINTO

#### Cor / Colour

PT: Tinto  
EN: Red

#### Colheita / Vintage

PT: 2022  
EN: 2022

#### Castas / Grape varieties

PT: Touriga Nacional, Syrah, Alicante Bouschet  
EN: Touriga Nacional, Syrah, Alicante Bouschet

#### Álcool / Alcohol

PT: 14% vol.  
EN: 14% vol.

#### Notas de prova / Tasting notes

PT: Fermented in small stainless-steel vats at 24°C after complete destemming, followed by three months in stainless steel and three months in bottle. Violet-red colour, aromas of fresh forest fruits and marked tannins with a good finish.  
EN: Fermented in small stainless-steel vats at 24°C after complete destemming, followed by three months in stainless steel and three months in bottle. Violet-red colour, aromas of fresh forest fruits and marked tannins with a good finish.

#### Temperatura de serviço / Serving temperature

PT: 16–18°C  
EN: 16–18°C

#### Harmonização gastronómica / Food pairing

PT: Ideal com pratos de carne e queijos da serra.  
EN: Ideal with meat dishes and mountain cheeses.



## MONTE SANTA ANA RESERVA TINTO

### MONTE SANTA ANA RESERVA TINTO

#### Cor / Colour

PT: Tinto  
EN: Red

#### Colheita / Vintage

PT: 2021  
EN: 2021

#### Castas / Grape varieties

PT: Touriga Nacional, Syrah, Alicante Bouschet  
EN: Touriga Nacional, Syrah, Alicante Bouschet

#### Álcool / Alcohol

PT: 15.5% vol.  
EN: 15.5% vol.

#### Notas de prova / Tasting notes

PT: Ruby-red wine with dried-fruit aromas and chocolate notes. Pronounced tannins, balanced acidity and astringency, and a persistent finish. After alcoholic fermentation, aged 12 months in new barrels followed by six months in bottle.  
EN: Ruby-red wine with dried-fruit aromas and chocolate notes. Pronounced tannins, balanced acidity and astringency, and a persistent finish. After alcoholic fermentation, aged 12 months in new barrels followed by six months in bottle.

#### Temperatura de serviço / Serving temperature

PT: 16–18°C  
EN: 16–18°C

#### Harmonização gastronómica / Food pairing

PT: Ideal com pratos de carne e queijos da serra.  
EN: Ideal with meat dishes and mountain cheeses.



**OURO DO MONTE  
TINTO**



**TERRAS DEL REI**



**EA RESERVA  
ALENTEJO TINTO**



**CHAMINÉ TINTO**



**CARTUXA ALENTEJO  
TINTO**



## ALFROCHEIRO TINTO 2020

- Cor / Tinto

### ALFROCHEIRO TINTO 2020

#### Cor / Colour

PT: Tinto

EN: Red

#### Casta / Grape variety

PT: Alfrocheiro

EN: Alfrocheiro

#### Álcool / Alcohol

PT: 15.7%

EN: 15.7%

#### Vinificação / Winemaking

PT: Produced exclusively from Alfrocheiro grapes grown under Integrated Production, harvested and vinified at Quinta das Camélias, following a rigorous grape selection process.

EN: Produced exclusively from Alfrocheiro grapes grown under Integrated Production, harvested and vinified at Quinta das Camélias, following a rigorous grape selection process.

#### Notas de prova / Tasting notes

PT: Persistent and elegant, unfolding in layers of ripe red fruit. Fine, silky tannins create a complex and harmonious structure.

EN: Persistent and elegant, unfolding in layers of ripe red fruit. Fine, silky tannins create a complex and harmonious structure.

#### Temperatura de serviço / Serving temperature

PT: 16–18°C

EN: 16–18°C

#### Harmonização gastronómica / Food pairing

PT: Pratos de carne, assados variados, queijos e enchidos.

EN: Meat dishes, assorted roasts, cheeses and cured meats.





## QUINTA DAS CAMÉLIAS RESERVA BRANCO 2021

### QUINTA DAS CAMÉLIAS RESERVA BRANCO 2021

#### Cor / Colour

PT: Branco

EN: White

#### Casta / Grape variety

PT: Encruzilhado

EN: Encruzilhado

#### Álcool / Alcohol

PT: 12.7%

EN: 12.7%

#### Vinificação / Winemaking

PT: Produced exclusively from Encruzilhado grapes harvested and vinified at Quinta das Camélias.

EN: Produced exclusively from Encruzilhado grapes harvested and vinified at Quinta das Camélias.

#### Notas de prova / Tasting notes

PT: Lime-green colour; delicate citrus and white-fruit aromas, especially lemon, grapefruit zest and white peach, with mineral notes. Dry, elegant and intense, with natural acidity balanced by structure and volume from ageing on fine lees.

EN: Lime-green colour; delicate citrus and white-fruit aromas, especially lemon, grapefruit zest and white peach, with mineral notes. Dry, elegant and intense, with natural acidity balanced by structure and volume from ageing on fine lees.

#### Temperatura de serviço / Serving temperature

PT: 10–12°C

EN: 10–12°C

#### Harmonização gastronómica / Food pairing

PT: Peixes grelhados e assados, charcutaria e alguns queijos.

EN: Grilled and roasted fish, charcuterie and selected cheeses.



## GARRAFEIRO TINTO 2016

- **Cor / Tinto**
- **Castas /** Touriga-Nacional,



### GARRAFEIRO TINTO 2016

#### Cor / Colour

PT: Tinto  
EN: Red

#### Castas / Grape varieties

PT: Touriga Nacional, Alfrocheiro e Tinta Roriz  
EN: Touriga Nacional, Alfrocheiro and Tinta Roriz

#### Álcool / Alcohol

PT: 14.6%  
EN: 14.6%

#### Vinificação / Winemaking

PT: Made from a harmonious blend of Touriga Nacional, Alfrocheiro and Tinta Roriz grown and vinified at the estate.  
EN: Made from a harmonious blend of Touriga Nacional, Alfrocheiro and Tinta Roriz grown and vinified at the estate.

#### Notas de prova / Tasting notes

PT: Deep garnet colour; complex, refined aromas of ripe plum and blackberry, light raisin, nuts, cinnamon and clove, with gentle balsamic notes. Well-defined volume, balanced and harmonious, with silky yet firm tannins.  
EN: Deep garnet colour; complex, refined aromas of ripe plum and blackberry, light raisin, nuts, cinnamon and clove, with gentle balsamic notes. Well-defined volume, balanced and harmonious, with silky yet firm tannins.

#### Temperatura de serviço / Serving temperature

PT: 16–18°C  
EN: 16–18°C

#### Harmonização gastronómica / Food pairing

PT: Carnes vermelhas e queijos fortes.  
EN: Red meats and strong cheeses.

**Recomendada /** Pratos de carnes  
vermelhas e queijos fortes.

## RESERVA TINTO 2019

### • Cor / Tinto

### RESERVA TINTO 2019

#### Cor / Colour

PT: Tinto  
EN: Red

#### Castas / Grape varieties

PT: Touriga Nacional, Alfrocheiro e Jaen  
EN: Touriga Nacional, Alfrocheiro and Jaen

#### Álcool / Alcohol

PT: 14.4%  
EN: 14.4%

#### Vinificação / Winemaking

PT: Six months in medium-toast French and American oak.  
EN: Six months in medium-toast French and American oak.

#### Notas de prova / Tasting notes

PT: Deep red with purple reflections. Delicate aromas of black plum, bergamot and violet, combined with fine vanilla, cocoa and spice. Full and rounded, with silky grape and oak tannins giving personality and distinction.  
EN: Deep red with purple reflections. Delicate aromas of black plum, bergamot and violet, combined with fine vanilla, cocoa and spice. Full and rounded, with silky grape and oak tannins giving personality and distinction.

#### Temperatura de serviço / Serving temperature

PT: 16–18°C  
EN: 16–18°C

#### Harmonização gastronómica / Food pairing

PT: Carnes vermelhas e assados.  
EN: Red meats and roasts.



## ROSÉ 2021

### • Cor / Rosé



### ROSÉ 2021

#### Cor / Colour

PT: Rosado

EN: Rosé

#### Castas / Grape varieties

PT: Touriga Nacional, Alfrocheiro e Jaen

EN: Touriga Nacional, Alfrocheiro and Jaen

#### Álcool / Alcohol

PT: 12.4%

EN: 12.4%

#### Vinificação / Winemaking

PT: Classic free-run method with settling; temperature controlled up to 15°C for three weeks.

EN: Classic free-run method with settling; temperature controlled up to 15°C for three weeks.

#### Notas de prova / Tasting notes

PT: Crystal clear, salmon-pink colour. Complex and refined, with plum and wild-fruit notes. Light and fresh, with well-defined volume, balance and harmony.

EN: Crystal clear, salmon-pink colour. Complex and refined, with plum and wild-fruit notes. Light and fresh, with well-defined volume, balance and harmony.

#### Temperatura de serviço / Serving temperature

PT: 10–12°C

EN: 10–12°C

#### Harmonização gastronómica / Food pairing

PT: Peixe, marisco, carnes brancas ou simplesmente bons momentos de convívio.

EN: Fish, seafood, white meats, or simply for relaxed social occasions.



## SYRAH TINTO 2020

### • Cor / Tinto

### SYRAH TINTO 2020

#### Cor / Colour

PT: Tinto  
EN: Red

#### Casta / Grape variety

PT: 100% Syrah  
EN: 100% Syrah

#### Álcool / Alcohol

PT: 14.2%  
EN: 14.2%

#### Vinificação / Winemaking

PT: Classic skin maceration with temperature controlled up to 28°C for eight days.  
EN: Classic skin maceration with temperature controlled up to 28°C for eight days.

#### Notas de prova / Tasting notes

PT: Ripe red-fruit notes with blackcurrant, wild blackberry and jam, complemented by vanilla, praline and toast. Round, soft and broad, with balanced tannins and structure; pronounced character and a long, persistent finish.  
EN: Ripe red-fruit notes with blackcurrant, wild blackberry and jam, complemented by vanilla, praline and toast. Round, soft and broad, with balanced tannins and structure; pronounced character and a long, persistent finish.

#### Temperatura de serviço / Serving temperature

PT: 16–18°C  
EN: 16–18°C

#### Harmonização gastronómica / Food pairing

PT: Carnes vermelhas e assados.  
EN: Red meats and roasts.

## CABEÇO DO MOCHO TINTO

- **Cor / Tinto**
- **Castas /** Touriga Nacional,



### CABEÇO DO MOCHO TINTO

#### Cor / Colour

PT: Tinto

EN: Red

#### Castas / Grape varieties

PT: Touriga Nacional, Alfrocheiro, Tinta Roriz e Jaen

EN: Touriga Nacional, Alfrocheiro, Tinta Roriz and Jaen

#### Álcool / Alcohol

PT: 13.1%

EN: 13.1%

#### Vinificação / Winemaking

PT: Classic skin maceration, temperature controlled up to 28°C for eight days; grapes produced and vinified at Quinta das Camélias.

EN: Classic skin maceration, temperature controlled up to 28°C for eight days; grapes produced and vinified at Quinta das Camélias.

#### Notas de prova / Tasting notes

PT: Deep ruby with garnet nuances. Complex, delicate aromas of ripe cherry and blackberry, harmonised with fresh vanilla and a light clove nuance. Full and rounded on the palate, with polished tannins and finesse.

EN: Deep ruby with garnet nuances. Complex, delicate aromas of ripe cherry and blackberry, harmonised with fresh vanilla and a light clove nuance. Full and rounded on the palate, with polished tannins and finesse.

#### Temperatura de serviço / Serving temperature

PT: 16–18°C

EN: 16–18°C

#### Harmonização gastronómica / Food pairing

PT: Carnes vermelhas e queijos fortes.

EN: Red meats and strong cheeses.

**Recomendada /** pratos de carnes  
vermelhas e queijos fortes.



## CABEÇO DO MOCHO BRANCO

### CABEÇO DO MOCHO BRANCO

#### Cor / Colour

PT: Branco  
EN: White

#### Castas / Grape varieties

PT: Encruzado e Malvasia Fina  
EN: Encruzado and Malvasia Fina

#### Álcool / Alcohol

PT: 12.4%  
EN: 12.4%

#### Vinificação / Winemaking

PT: Classic free-run method with settling; temperature controlled up to 15°C for three weeks.  
EN: Classic free-run method with settling; temperature controlled up to 15°C for three weeks.

#### Notas de prova / Tasting notes

PT: Very young and fresh, with orange-blossom notes and gentle lime and custard-apple nuances. Rich acidity and good palate volume, marked character, distinctive minerality, refinement and personality; long, persistent finish.  
EN: Very young and fresh, with orange-blossom notes and gentle lime and custard-apple nuances. Rich acidity and good palate volume, marked character, distinctive minerality, refinement and personality; long, persistent finish.

#### Temperatura de serviço / Serving temperature

PT: 12°C  
EN: 12°C

#### Harmonização gastronómica / Food pairing

PT: Pratos de peixe ou simplesmente bons momentos de convívio.  
EN: Fish dishes or simply for relaxed social occasions.





**CAPA ROSA TINTO**



**MESTRE SILVA**



**DOMELHOR DA CEPA  
TINTO**





**PORTO RAMOS  
PINTO LÁGRIMA**



**PORTO PIANO  
TAWNY**



**PORTO MESÃO  
TAWNY**



**PORTO FERREIRA  
TAWNY**



**PORTO CADÃO  
TAWNY**



**PORTO VELHOTES  
TAWNY**



**PORTO FAVAIOS**



**PORTO MOSCATEL**



**PORTO MOSCATEL**



**BADOXA RUBY PORTO**



**BADOXA TAWNY PORTO**



**BADOXA PORTO BRANCO**



**BADOXA PORTO PINK**



**BADOXA PORTO  
RESERVA RUBY**



**BADOXA PORTO  
RESERVA TAWNY**



**BADOXA PORTO  
RESERVA WHITE**



**ESPUMANTE BRUTO  
PIANO**



**ESPUMANTE PIANO  
MEIO SECO**



**ESPUMANTE PIANO  
ROSÉ BRUTO**



**MOSCATEL PLATINO  
BRANCO**



**ESPUMANTE ASTI  
GANCIA**



**ESPUMANTE CORTE REAL  
MEIO SECO**



**ESPUMANTE RAPOSEIRA  
RESERVA MEIO SECO**



**ESPUMANTE FITA AZUL  
MEIO SECO**



**ESPUMANTE FRAGA  
DA PENA**



**ESPUMANTE MURGANHEIRA  
RESERVA BRUTO**



**ESPUMANTE PRINCE DE LISE  
MEIO SECO**



**ESPUMANTE GRAND REALE  
GANCIA**



**TERRAS DO DEMO  
PATA DE LEBRE BRANCO**



**TERRAS DO DEMO  
MALVASIA FINA BRANCO**



**TERRAS DO DEMO  
TOURIGA FRANCA TINTO**



**TERRAS DO DEMO  
VERDELHO BRANCO**



**ESPUMANTE DUC  
PARIS**



**CHAMPANHE MOËT & CHANDON  
BRUTO**





**CHAMPANHE RUINART  
BRUTO**



**CHAMPANHE RUINART  
BLANC DE BLANCS**



**FITA AZUL ESPUMANTE  
RESERVA DOCE**



**FITA AZUL ESPUMANTE  
RESERVA BRUTO**



**FITA AZUL ESPUMANTE  
RESERVA MEIO SECO**



**FITA AZUL ESPUMANTE  
ROSÉ**



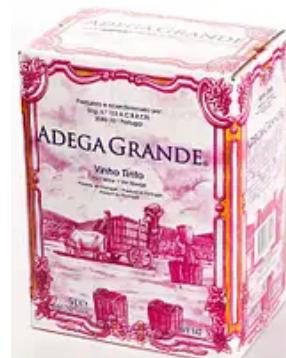




**INSTINTO FORTE  
TINTO BOX**



**ADEGA GRANDE  
BRANCO BOX 5L**



**ADEGA GRANDE  
TINTO BOX 5L**



**MONTES ERMOS  
BOX BRANCO 5L**



**CAPATAZ TINTO BOX**



**BRANCO CAPATAZ BOX**



**TERRAS D ALLEU  
MADURO**



**MONTE LONGO**



**MONTES ERMOS  
TINTO BOX**



**OURO DO MONTE  
BOX TINTO 5L**



**PEDRA DO URSO**



**PEDRA DO URSO**



**REAL PIAS**



**REAL PIAS**



**MESTRE SILVA TINTO**



**INSTINTO FORTE  
BRANCO BOX**



**ADEGAS DO GOVE**