

# CONDE DE ANADIA

## White Reserve 2019



### APPELLATION

DOC DÃO

### GRAPE VARIETIES

Encruzado, Gouveio and Uva Cão

### TASTING NOTES

This wine is straw colored. In the nose is complex and smooth, revealing some brioche and toasted dried notes. On the palate it is fresh, mineral and unctuous with a long and persistent after-taste.

### VINEYARD

The grapes were sourced exclusively from Palácio da Anadia vineyards, located at the count of Anadia chateau in Mangualde, 500m altitude, on a granit soil plateau, surrounded by the Dão natural reserve forest, with abundant pine, cedar and oak trees.

### WINEMAKING

The grapes were handpicked at optimum ripeness point, and transported to the winery at dawn, in 20kg crates. After destemming and soft pressing, they juice undergoes maceration with skin contact. The wine fermented for two weeks, two thirds in temperature-controlled stainless-steel tanks, at 12 - 14°C, and one third in French oak barrels. After fermenting, the wine is matured in its fine lees for 12 months, with weekly battonage, to ensure the ideal freshness and complexity.

### SERVING SUGGESTIONS

The perfect harmony for creamy cheeses, fat fishes and white meats.  
Serve at 12°C

### ANALYSIS

Alcohol: 13%  
Total Acidity 5,72 g/l  
pH 3,35  
Sugar 1,2 g/l

Bottle	Case	Bottle weight	Case weight	Bottles per pallet	Cases per Pallet	Pallet weight	EAN	ITF
75CL	Cardboard case 3 x 75 CL	1,350 Kg	4,5 kg	360	120	480 kg	5600716111035	3 5600716111036



QUINTA DA  
**MARIPOSA**  
DÃO WINES

## MARIPOSA ENCRUZADO

Type. white  
Region. Dão  
Denomination. DOP  
Vintage. 2018

Viticulture. sustainable agriculture  
Soil. mostly granitic with coarse sand  
and large rocky outcrops  
Altitude. 400m above sea level

Climate. Temperate with Atlantic and  
Mediterranean influence  
Varietals. Encruzado

**Concept.** The wines Mariposa are made in a natural way, preserving the most of the natural aromas, flavours and natural acidity of the grapes of the Dao region. They are light and fresh, to drink young, but still with a good aging potential, which is a characteristic of the wines of the region. They are modern, but carry the character of Dao region.

**Vinification.** The grapes were harvested manually for small boxes of 20 kg, with pre-selection in the vineyard. The grapes were again selected on a sorting table, cooled and immediately pressed. The resulting must was transferred to new (1/3) and used French oak barrels, where it completed the fermentation and where it remained for about 6 months, with battonage, to gently stir the fine lees and blend it with the wine.

Alcoholic degree. 13,6% by Vol.

Total Acidity. 6,0 g/l

Total Sugars. 0,5 g/l

pH. 3,38

Aging. 500L French oak barrels, used and new

**Tasting Notes.** Citrus yellow color, floral aroma with slight toasted notes and perception of granite. In the palate it is unctuous with citric notes and a lively acidity. It finishes long and vibrant.

After 10 years of working in the main producers of the Dao region as a Winemaker, I decided to follow my life project: take over my grandfather estate, Quinta da Mariposa, and produce the wines that I like the most of the Dao region. The vineyard was planted in 1985 and since always treated like a garden. It is planted with the most typical white and red grapes of the region and it is placed in a land with big granit rocks and an overwhelming view of the highest mountain in continental Portugal, Serra da Estrela. Since I can remember I always participated in the harvest, starting by the hand picking of the grapes and ending with the foot treading in the lagar, all was made like a big family event. Nowadays, the youngest still participate in the harvest, playing in the fields and play with the grapes!

Lúcia Freitas



## QUINTA DOS CARVALHAIS COLHEITA RED 2019

**TYPE:** Still **COLOUR:** Red

**DESIGNATION OF ORIGIN:** DOC Dão **REGION:** Dão

**COUNTRY OF ORIGIN:** Portugal **SUSTAINABLE VITICULTURE:** Yes

### THE WINE

Quinta dos Carvalhais Colheita is a Dão red wine of exceptional quality, the epitome of elegance and wealth. Quinta dos Carvalhais, which has inherited ancient winemaking know-how, combines experience with innovation to create very elegant wines with flavours of intense delicacy and the unique character of the region.

### TASTING NOTES LAST TASTED: 2021

Ruby colour of medium intensity. Aromatically striking with floral notes of violet, notes of forest fruits and balsamic character, typical of Dão. Vanilla nuances from barrel ageing. The fruit profile is present in the mouth tasting, fine texture tannins balanced by excellent natural acidity. Balanced and gastronomic finish.

### HARVEST YEAR

Unusually dry year. Spring slightly warmer than normal, with flowering occurring at the end of May. The harvest took place in September and October, with higher than average temperatures and less rain than usual. The year ended rainy, partially replenishing the reserves in the soil.

**WINEMAKER:** Beatriz Cabral de Almeida

**VARIETIES:** 48% Touriga Nacional, 36% Alfrocheiro Preto, 10% Tinta Roriz, 6% Jaen

### WINEMAKING

The grapes were harvested by variety and by plot, with a rigorous qualitative selection at the time. After a smooth destemming and pressing, the grapes are sent by gravity to small stainless steel vats with temperature control, where they are vinified, variety by variety. Alcoholic fermentation took place for about 8 days, at an average temperature of around 27°C.

### MATURATION

55% of the wine was aged for 8 months in used, 225-litre French oak casks, the rest being aged in stainless steel vats. After ageing, it was subjected to light fining and filtration, before bottling. The wine was bottled without cold stabilisation treatment and may therefore throw a deposit during bottle ageing.

### STORE

A wine with good ageing potential, which may show a positive evolution in the next 10 years. Once opened, the bottle should be consumed on the same day. It should be stored horizontally in a dry and cool place.

### SERVE

Serve at a temperature between 16° and 17°C. It should be decanted after 4 or 5 years of age.

### ENJOY

It is a wine that invites you to the table, it is very gastronomic, excellent for dishes with some fat like roast octopus or meat cooked in the oven. Great with slightly cured mountain cheese.

### TECHNICAL DETAILS

Alcohol: 13% ±0,5 | Total Acidity: 5,2 g/L ±0,5 (tartaric Acid) | Total Sugars: 2,4 g/L ±0,5 | pH: 3,7 ±0,1

### NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 ML)

Alcohol: 10,3 g | Sugars: 0 g | Energetic Value: 330 kJ/79 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: No | Gluten-Free

### ALLERGENS:

Contains sulphites

**BOTTLING DATE:** 2021-04-23 **BOTTLES PRODUCED:** 53,868

**AVAILABLE CAPACITIES:** 750 mL

### BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal

### INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): [www.iobc-wprs.org/ip\\_ipm/IOBC\\_IP\\_principles.html](http://www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html). The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.





## QUINTA DOS PENASSAIS

**MARIA DE FÁTIMA TEIXEIRA RIBEIRO SILVA**

contribuinte nº173812830

### RED RESERVE TOURIGA NACIONAL 2018

<b><u>COLOR:</u></b>	RED
<b><u>DESIGNACION:</u></b>	<b>Reserve 2018</b>
<b><u>GRAPES:</u></b>	<b>Touriga Nacional</b>
<b><u>AWARDS:</u></b>	Gold medal at the Portuguese Association Someliere
<b><u>ÁLCOHOL:</u></b>	14% vol. according to the analysis report issued by the official laboratory of the Regional Wine Commission of Dão.
<b><u>DENOMINACION:</u></b>	Certified wine DOC DÃO or DOP DÃO.
<b><u>VINEYARD:</u></b>	Vineyard located on the right bank of the river Dão, halfway up the slope, in the parish of S. João de Lourosa, with southern exposure.
<b><u>VINTAGE:</u></b>	Coming from the 2018 harvest.
<b><u>WINEMAKING TECHNOLOGY:</u></b>	Vinification of the must carried out in traditional presses equipped with a refrigeration system
<b><u>STORAGE:</u></b>	Stored in a wine cellar, in a cool, dark place with the bottle lying
<b><u>TASTING NOTES:</u></b>	Intense color wine of high complexity. Complex aroma of very ripe wild red fruits. In the mouth, it is full, full-bodied, persistent, with robustness and a very soft finish.
<b><u>GASTRONOMY:</u></b>	Red and white meats, cheeses and sausages.
<b><u>SERVE:</u></b>	Should be consumed between 16°C and 18°C.
<b><u>BOTTLE PRODUCER:</u></b>	Maria de Fátima Teixeira Ribeiro Silva
<b><u>WINEMAKER</u></b>	Engº José Carlos Oliveira



SÃO JOÃO DE LOUROSA, CUMIEIRA 3500 887 VISEU - PORTUGAL

email: [quintadospenassais@gmail.com](mailto:quintadospenassais@gmail.com)

# POLIGLOTA

BEERS WINES

**BRAND:** QUINTA DA RAMALHOSA



**Region:** DÃO - DOC - Portugal

**Product:** Field Blend Red Wine

**Year:** 2017

**Varieties:** Touriga Nacional, Alfrocheiro, Tinta Roriz, Jaen, Baga, Tinta Pinheiro

**Production:** 2666 bottles

**Alcohol (ABV):** 13,7%

**pH:** 3.61

**Acidity:** 6,21 g / L

**Residual sugars (RS):** 0.9 g / LT

**Storage time:** 5 to 10 years

**Wine:** This wine is produced exclusively from our grapes from Quinta da Ramalhosa, in Dão region, sub region of Besteiros, characterized by its humid mornings and mild temperatures, in the Tondela area where the effect of the Aguieira dam gives wines a character of elegance that defines the region, the very present acidity marks the quality of the well-known Tondela white wines.

**Vinification:** Manually harvested grapes, transported in 20 kg boxes to the winery located near the vineyard. Total destemming, with skin maceration at low fermentation temperatures, near 26°C, and total malolactic fermentation. Aged in stainless steel for 12 months and bottle remained for 12 months.

**Tasting Notes:** The old vineyards of Quinta da Ramalhosa make this generous red blend an elegant wine, with character of the region, where the fruit and flowers lead to a fine bouquet and a balanced acidity in the tannins, which do not emphasize, transmitting the sense of smoothness.



# GANDARADA

**TIPO / TYPE**

Tinto / Red

**REGIÃO / REGION**

Dão

**ANO DE COLHEITA / VINTAGE**

2019

**CLASSIFICAÇÃO / CLASSIFICATION**

DOC

**CLIMA / CLIMATE**

Mediterrâneo / Mediterranean

**TIPO DE SOLO / TYPE OF SOIL**

Argiloso / Clay

**CASTAS / GRAPE VARIETIES**

Touriga Nacional, Alfrocheiro, Tinta Roriz

**VINIFICAÇÃO / VINIFICATION**

Contacto pelicular a frio durante 2 dias, seguido de uma fermentação de 5 dias com temperatura controlada a 23°C. Maceração suave.

*Long fermentation with gentle maceration, in order to extract the maximum potential from this magnificent grape variety*

**ESTÁGIO / AGEING**

Após a fermentação maloláctica o vinho estagiou 3 meses em barricas usadas / *After the malolactic fermentation, the wine aged for 3 months in used barrels*

**ANÁLISES / ANALYSIS RESULTS**

Teor Alcoólico / *Alcoholic Strength*: 13%

Acidez Total / *Total Acidity*: 5,3 gr/l em ácido tartárico / *of tartaric acid*

pH: 3,65

**COR / COLOUR**

Rubi brilhante / *Bright ruby*

**AROMA**

Exuberância marcada pela fruta vermelha e toque floral da Touriga Nacional  
*Exuberance marked by red fruit aroma and a floral hint typical of Touriga Nacional*

**PROVA / PALATE**

Vinho suave, confirma a fruta encontrada no aroma com uma agradável sensação de frescura e taninos presentes mas elegantes  
*Medium-bodied and smooth, confirming the fruit aroma, with an attractive freshness sensation and elegant tannins*

**FINAL DE BOCA / TASTING NOTE**

Muito suave e agradável / *Very smooth and pleasant*

**CONSUMO / SERVING SUGGESTIONS**

Servir entre 16 e 18°C. Acompanha bem carnes vermelhas ou brancas grelhadas, massas, pratos picantes ou queijos de sabor ligeiro.

*Serve between 16 and 18°C. Goes well with red or white grilled meat, pasta, spicy dishes or medium-strength cheeses.*

**ENÓLOGO / WINEMAKER**

Nuno Cancela de Abreu



CERTIFICADO / CERTIFIED



BEST IN SHOW 97PT  
DECANTER AWARDS 2021



# Vinhas Velhas 2016



## Information

- Brand: Quinta da Bica
- Country: Portugal
- Producer: Quinta da Bica Sociedade Agrícola, Lda
- Type of wine: Vinho Tinto
- Harvest: 2016
- Denomination de Origin: D.O.C. Dão
- Bottling date: Junho 2020
- Production: 7.000 garrafas (0,75cl)
- Winemaker: Paulo Nunes

## Viticulture

### Technical Information

- Production area: 15 Ha
- Year of first production: 1989
- Age of the vines: 9, 20 and 23 years
- Type of plantation: density of 3500 and 4000 per Ha
- Production per Ha: 6 ton/ Ha

### Quality factors

- Clime: Mediterranean
- Soil: Granite and limestone clay
- Grapes: A large group of autochthonous grape varieties, including Touriga Nacional, Jaen, Baga, Rufete, Alfrocheiro, Avelhão, etc.)

## Oenological Technology

- Type of winemaking: Traditional from the Dão region, Classical winemaking
- Fermentation temperature: With controlled temperature up to 28° C for 7 to 8 days.
- Aging: 12 months in French oak half barrels

## Analytical Parameters

- Alcohol content: 13,5% Vol.
- Volatile acidity: 0,61 g/L
- Total acidity: 5,88 g/L
- Dry extract: 31,5 g/L
- Ph: 3,40

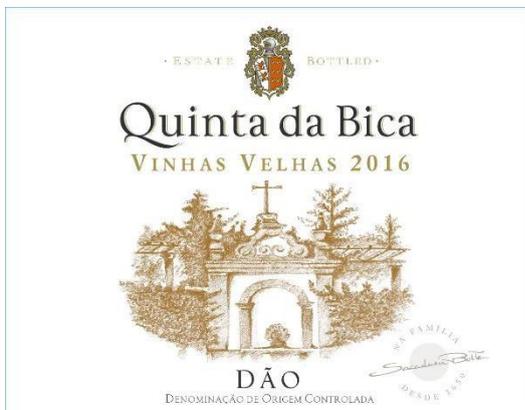
## Organoleptic Test

- Appearance: Clear;
- Color: Red;
- Hue: Garnet color reflections;
- Aroma: Very complex, it has an aroma of very ripe wild berries, with vegetable and spice nuances;
- It is velvety and full with the presence of elegant and civilized tannins contributing to a long finish.

## Aptitudes

It is ready to consume, however, it can be stored for another 20 years.

It should be served at a temperature of 18°.



Quinta da Bica Soc. Agrícola  
Santa Comba de Seia, 6270-184 Seia  
Telm: +351 913255703 Telf: +351 238311937  
E-mail: [quintadabica@netcabo.pt](mailto:quintadabica@netcabo.pt)  
[www.quintadabica.com](http://www.quintadabica.com)



*Sociedade Bica*



## Technical Specifications - Julia Kemper Reserve Red 2011

<b>Name of the wine:</b>	Julia Kemper Reserve Red
<b>Current production year:</b>	2011 harvest
<b>Previous production year:</b>	2010
<b>Name of the farm:</b>	Quinta do Cruzeiro
<b>Location of the winery:</b>	Quinta do Cruzeiro - Mangualde
<b>Total number of wine prod. hectares:</b>	20
<b>Foundation of the winery:</b>	Mid-19 <sup>th</sup> Century
<b>Wine makers:</b>	Julia de Melo Kemper
<b>Demarcated region:</b>	Dão (Portugal)
<b>Classification:</b>	Denominação de Origem Controlada - DOC Dão
<b>Grapes:</b>	Touriga Nacional Tinta Roriz Alfrocheiro Jaen
<b>Type of fermentation:</b>	Alcoholic fermentation Malolactic fermentation
<b>Fermentation:</b>	Granite rock tanks; grapes treading by foot
<b>Analytical parameters:</b>	Alcohol (%): 13,9 Reducing sugar (g/l): 0,7 Total acidity (g/l): 5,43 Volatile acidity (g/l): 0,56 Dry extract total (g/l): 30,5 SO <sup>2</sup> free (mg/l): 11 SO <sup>2</sup> total (mg/l): 68





<b>Available in bottles of:</b>	pH-value: 3,78 0,75 l
<b>Age of the vines:</b>	2003
<b>Type of conduction:</b>	Royat & Guyot
<b>Type of soil:</b>	Granitic origin
<b>Orientation of the vineyard:</b>	Half-hillside
<b>Harvesting method:</b>	By hand into small harvest baskets
<b>Harvest time (month):</b>	September
<b>Climate:</b>	Mediterranean with continental and maritime influence
<b>Stabilization:</b>	Natural stabilization
<b>Filtration:</b>	Lenticular
<b>Characteristics:</b>	This wine of extreme elegance and character presents a purple color and a complex and striking aroma where we can find ripe red fruit combined with notes of rosemary and moka. The palate is long and structured.
<b>Aging before sale:</b>	In French oak barrels  In bottle
<b>Recommended drink temperature:</b>	16°C - 18°C

## *CASA de MOURAZ ELFA DÃO DOC RED 2017*



### *VARIETIES*

Field-blend from an old vineyard (30 different varieties, white and red grapes)

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### *VITICULTURE AND WINEMAKING*

This wine was produced from indigenous grape varieties cultivated ecologically with complete respect for the original terroir. The grapes are cultivated in an old vineyard with more than 80 years old, a big co-plantation of different grape varieties as Tinta-Roriz, Baga, Jaen, Tinta-Pinheira, Alvarelhão, Alfrocheiro, Bastardo and more (and without Touriga-Nacional). The soil is granite and sandy and the altitude is 300 m. After a strict selection in the vineyard, the grapes were transported in small boxes to the winery. The natural vinification (co-fermentation) took place in steel tanks. No oak ageing. Total production: 5000 bottles. Bottled in May of 2021

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### *ANALYSIS*

Alcohol: 14,4 % | Total acidity: 4,95 g | PH: 3,64 | Residual sugar: 1,2 g

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### *TASTING NOTES*

Lovely ruby color. Intense bouquet of wild flowers and forest, with notes of tangerine, cherry and violet. In the mouth it shows a lively character and a lot of freshness, with very elegant tannins and great aromatic complexity, dried herb notes, plums, ripe cherry. Freshness and elegance allied to the very personalized character resulting from the presence of a multiplicity of grape varieties. Perfect with wild mushrooms (e.g. risotto) and game dishes, especially poultry.

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### *AWARDS / SCORES*

Platinum medal & 97 points - Decanter World Wine Awards (colheita 2015)

50 Best Portuguese Wines Norway 2017 by Julia Harding (vintage 2013)

90 points - **TASTED 100% BLIND** by **Andreas Larsson** (vintage 2010)

50 Great Portuguese Wines USA by Joshua Greene, Wine & Spirits Magazine (vintage 2010)

Bronze Medal - Decanter World Wines Awards 2013 (vintage 2010)

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 **Região**  
Dão - Silgueiros **Castas**  
Touriga Nacional  
Tinta Roriz  
Alfrocheiro **Ano de Colheita**  
2005 **Enólogo**  
Hugo Chaves**Viticultura**

As vinhas situem-se na sub-região de Silgueiros entre 350 e os 400 metros de altitude. conduzida dentro de um programa de protecção integrada, sendo interdita a aplicação de herbicidas. A vindima é manual, quando estas atingem o ponto óptimo de maturação, situando-se na 2a quinzena de Setembro e a 1a de Outubro. A colheita faz-se em pequenas caixas de 10 kg.

**Sistematização**

Espaldar vertical com 2 arames fixos e 2 arames móveis, uma densidade de 6060 plantas podadas em guyot duplo.

**Exposição:** Norte/Sul

**Solo:** Arenoso de origem granítica

**Castas:** Touriga Nacional, Tinta Roriz, Alfrocheiro

**Idade:** 6 anos

**Rendimento:** 30 hl hectare

**Vinificação**

Estes vinhos são obtidos após fermentação a temperatura controlada de modo a preservar toda a elegância aromática, em balseiros de madeira e cuba de inox durante 7 a 10 dias. O vinho faz a fermentação malolactica em barricas de carvalho francês e conseqüente estágio durante 15 meses de forma a potenciar a sua estrutura e complexidade.

**Produção:** 17.200 garrafas

**Características físico-químicas**

**Álcool:** 13,9 %

**Acidez total:** 6,5 g/dm<sup>3</sup>

**Acidez volátil:** 0,71 g/dm<sup>3</sup>

**pH:** 3,80

**Notas de Prova**

Nariz perfumado, fruta viva e fresca. Final longo e apelativo.

