



algarve  
wine guide



THANKS

The Algarve Tourism Board would like to thank Hermínio Rebelo, the Algarve Wine-growing Commission and all the wine producers for their excellent collaboration.

# Are you an oenophile? Come to the Algarve

*"The subtleness of the aroma, flavour and texture in every drop of Algarve wine would lead Bacchus (or Dionysus as he is also known) to perdition (and if this is the effect on the gods, how could mere mortals resist?)."*

It has been five years since the first edition of the "Algarve Wine Guide" was published and even then it revealed the huge range of styles, grape varieties and profiles of the nectars produced in the Algarve. Back then, there were around 16 producers; today, that number has grown to at least 24, to the satisfaction of wine-lovers who are now able to put their tasting skills to good use, savouring other wines of equal purity and uncontested quality.

Then, as now, the Algarve *terroir* gave rise to red, white, rosé and liqueur wines which would easily vindicate the position taken by those who consider wine to be a "sinful" subject: for indeed, the infinite pleasure taken in their consumption is somehow reminiscent of moral transgression. The subtleness of the aroma, flavour and texture in every drop of Algarve wine would lead Bacchus (or Dionysus as he is also known) to perdition (and if this is the effect on the gods, how could mere mortals resist?).

We now have a number of extraordinary, prize-winning labels, even if they

are still not very widely known. And this is precisely why we have decided to publish a new, updated edition of this guide, in order to record the huge leap forward that has been taken by wine-growing in Algarve and to make everyone aware of the wines we produce. We hope that our initiative will impact tourism by encouraging even more visitors to come to our region, attracted too by our history, culture and gastronomy. We look forward to your visit.

Open this guide and find out more about each wine so that you can choose the right one whatever the occasion. When the weather cools down, a full-bodied red to warm the soul, enjoyed with friends and family in the Algarve, will taste simply wonderful. And with the summer sun at its height, what could be better than a nicely chilled white or rosé to accompany a fish dish? But don't forget our liqueur wines, full of traditional flavour and perfect before or after a meal.

You will soon realise that there is a perfect nectar for every occasion and that your resolution for the future as an aficionado must be to include other designations of origin in your wine-drinking habits. After all, wine-growing in Portugal also means the Algarve. So pay us a visit, take pleasure in our wines and then tell us if we were right or not...

Desidério Silva  
| President of the Algarve Tourism Board





# The Algarve Wine-growing Region

*"The nominations and awards won by Algarve wines clearly show the recognition of the work done by the wine-growers and producers."*

The Demarcated Region of the Algarve was created in 1980 and is located in the southern-most part of Portugal, coinciding geographically with the district of Faro. This entire region corresponds to the wine-growing area where "Algarve Regional Wine" and Liqueur Wine with the "Algarve" Geographical Indication are produced. Along the Atlantic coastline, we find the four regions which produce wines classified as "Protected Designation of Origin", or "DOP" in Portuguese: DOP Lagos, DOP Lagoa, DOP Portimão and DOP Tavira.

The Algarve Wine-growing Commission (CVA), as the certifying body accredited by the Portuguese Accreditation Institute (IPAC), is responsible for monitoring and certifying the wines produced in the region, ensuring the quality of the wines being sold on the market and guaranteeing their authenticity and traceability. The commission is also responsible for protecting and promoting its designations.

As a benchmark international tourist destination, the Algarve should be promoting its gastronomy and wines as a crucial complement to its tourism offering, particularly in the form of visits to estates and wineries, enhanced by a "Wine Route" that is currently being implemented with the full backing of the region: local authorities, tourism, culture, agriculture and the environment. With this in mind, and with the support of the Algarve Tourism Board, we are working on an advertising plan aimed at promoting the region's wines, wineries and estates, as well as the creation of the official website of the "Algarve

Wine Route", making it easier for tourists and the general public to access these spaces.

The nominations and awards won by Algarve wines clearly show the recognition of the work done by the wine-growers and producers, which ranges from planting new vines using the best techniques and grape varieties to the setting up of wineries that meet the most demanding standards and offering the services of renowned oenologists. The entire process has culminated in the production of excellent wines, whose quality is unanimously applauded.

As a final note, we would like to emphasise the Algarve Tourism Board's generous contribution towards the promotion of the region's wines, particularly through the publication of this "Wine Guide". We believe that the information on wineries, estates and wines provided in this publication will not only be very useful but will also help enhance our region's tourism offering, wine tourism and cultural and gastronomic heritage.

**Carlos Gracias**  
| President of the Algarve Wine-growing Commission







# Introductory Note

The purpose of an introductory note is to put the work in context and one way of doing this is by telling a story. And although the wines and the vineyards of the Algarve do have their story, and their history, this will be told, albeit briefly, on other pages of this guide.

What we propose to do here is to express some thoughts about the wines that are nowadays produced in the Algarve. But before we do so, we would like to extend a very special greeting to President Desidério Silva, Vice-President João Fernandes and the other members of the Executive Committee of the Algarve Tourism Board who, aware of the importance of Gastronomy and Wines as a component in the strategic development of the Algarve, as defined in the National Strategic Tourism Plan, took the decision to revise, update and republish this guide.

And a word of appreciation too to those in charge of the Algarve Wine Cooperative “Única” and to the producers of “estate” wines, without whom, thanks to their hard work, dedication and skill, we would not have the quality of wines that are produced these days in the Algarve.

The Algarve wine-producing region is coming of age, so the planting conditions and the care taken of the vines are similar to the latest practices used elsewhere in the wine-

producing world. Similarly, almost all of the wineries in the Algarve are equipped with the most advanced technological solutions for the production of wine. Along with the regional grape varieties, the introduction of new certified varieties has benefited the wines, bringing added value to the entire production chain: good soil, a good climate and a good environment. Indeed, there has been a steady increase both in the number of producers and in the quality of the wines produced. There is a wider range of products on offer now than there was when the previous edition of the “Algarve Wine Guide” was launched.

The majority of Algarve wines are of above average quality, putting them on a par with the best that is produced in Portugal’s other wine regions. We have no doubt that the future of Algarve wines is promising, particularly in terms of quality, and this is why many producers are focusing on exporting their wines.

Through this publication, oenophiles, hoteliers, businesspeople, wine-lovers, and the general public will have at their disposal a means to (re)discover and better appreciate the quality of our wines.

As António Augusto Aguiar said: “I love the vine as the most beautiful plant that Mother Nature gave the earth”.

**Herminio Rebelo**

Head of the Chamber of Tasters  
| Algarve Wine-growing Commission

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Odelouca Rosé

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Marquês dos Vales Grace Viognier White

Marquês dos Vales Selecta White

Marquês dos Vales Selecta Rosé

Marquês dos Vales Grace Vineyard Red

Marquês dos Vales Grace Touriga-Nacional Red

### Única - Adega Cooperativa do Algarve

Porches White

Afonso III White

Colheita Seleccionada White

Afonso III Rosé

Salira Rosé

Afonso III Red

Porches Red

Lagoa Colheita Seleccionada Red

Lagoa Reserva Red

Algardece Fortified Red Wine

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Euphoria Rosé

Imprevisto Red

### Quinta do Barradas

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Quinta do Barradas Seleção Red

### Quinta do Outeiro

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Paxá Rosé

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Uit de Kelders Van Jaap Red

### Quinta da Vinha

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Cabrita Rosé

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Odelouca Red

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MDS Seleção Red

Marquês dos Vales Grace Verdelho White

Marquês dos Vales Grace Vineyard White

Marquês dos Vales Primeira Seleção Rosé

Marquês dos Vales Primeira Seleção Red

Marquês dos Vales Selecta Red

Salira White

Lagoa Estagiado White

Algarmoscatel Fortified White Wine

Porches Rosé

Colheita Seleccionada Rosé

Lagos Red

Salira Red

Lagoa Estagiado Red

Porches Primeur Red

Euphoria Red

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Quinta do Barradas Reserva Red

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# Of vines, wines and history

*"The Wines of the Algarve are as good as the best wines that are produced in the wine-producing areas of Portugal, and are in no way inferior to many others produced in wine-growing countries that are well-known worldwide for the excellence of their wines."*

Virgílio Loureiro <sup>(1)</sup>

All wines that are produced in different regions share something of their history and their heritage. And the Algarve is no exception. The past, the present, the culture, the enchantments and disenchantments of the area all have an influence on the richness, the subtlety of the colour and the strong aromas and flavours of the wines that are produced here. But there is also a specific history underlying the vineyards of the Algarve *terroir* that deserves to be recorded.

The importance of vineyards in the south of Portugal dates back to the Arab presence, a time when grapes were already grown and wines of good quality (and highly appreciated!) were exported.

The presence of the Muslims in the Algarve led not only to the cultivation of vines but also to the export trade, at least in Tavira. The economic organisation established during the Muslim period was adopted by the Christians who maintained it after the re-conquest.

It is since the reign of D. Afonso III that wine-growing has developed in the Algarve. In the

charter of Silves, it can be seen how important the maritime trade in Algarve wines was for the kings of Portugal, a source of wealth for the kingdom from the outset. It played an important part in the economy of the Algarve at that time, and its importance for trade continued throughout the Middle Ages and into the beginning of the Modern Era. The region's wine was exported during the 14th and 15th centuries, and it was also of great importance during the 16th century.

The struggle for independence in the 18th century and the increase in the export of wine from the Douro from the following century onwards had an effect on wine-growing in the Algarve. The upheaval caused by the war on the country's economy and the high international profile of port, which occupied an almost exclusive position abroad, contributed to the Algarve's wines being forgotten.

Meanwhile, the Douro wine-growing area was seriously affected by phylloxera (a disease of vines caused by an insect of the same name) which led to demand in other regions of the country for grapes which could be used for the

preparation of wines for export, such as port. The Algarve supplied the Douro with thousands of hectolitres of its wine, to such an extent that, until recently, there was a crane at the railway station serving Lagoa that was used to load the barrels sent to the demarcated region in the north of the country. These facts – of great historical significance for the wines of Porto – are still little known today.

At talks given following the congresses of the exhibitions of London and Berlin in 1873, at which Portuguese wines had been promoted, António Augusto de Aguiar commented em-

phatically about the wines of the Algarve: *“And they were pleasant to taste because they did not leave your mouth disappointed, like the wines of Bairrada, they do not numb your teeth, they have a delicacy and smoothness which are rarely found in the new wines of Portugal, they do not offend through excess tannins, they give us aromas of fig and almond, mulberries and strawberries which appear wild in the countryside, they benefit from the sea breeze, they are more Vinous than the wines of the Douro and Alentejo, they have an elegance that is not found in the Chateaux of Bordeaux.”*<sup>(2)</sup>

## THE WINE-GROWING ALGARVE

Nowadays, wines of great quality are still produced in the Algarve, taking advantage of the region's southerly location, the protection provided by the mountainous barrier of Monchique against the cold winds from the north and its exposure in a south-facing amphitheatre. Here the climate is perfect for vines.

**“Algarve Regional Wine”** is produced all over the region. The vines grow all along the coastline from Tavira to Lagos in rocky, red, clayey, sandy, limestone soils and in Silves sandstone. The typically Mediterranean climate and the environment are

very favourable for wine growing. In light of the typicality these characteristics confer upon the wines, there are four “Protected Designations of Origin” (“DOP” in Portuguese) in the Algarve Wine-growing Region. Lagos, Portimão, Lagoa and Tavira.

But, on their own, location, climate and soil do not create an empire of wines. And so, the importance of using quality traditional grape varieties should be mentioned, for the production of good wines with a fruity flavour and low acidity, to which the sun generously adds a high alcohol content.

### CERTIFIED WHITE GRAPE VARIETIES

Arinto | Crato-Branco | Chardonnay | Fernão-Pires | Manteúdo | Malvasia-Fina | Malvasia-Rei | Moscatel-Gráudo | Perrum | Rabo-de-Ovelha | Síría | Sauvignon | and others.

### CERTIFIED RED GRAPE VARIETIES

Alicante-Bouschet | Aragonex | Baga | Crato-Preto | Cabernet-Sauvignon | Castelão | Merlot | Negra-Mole | Syrah | Trincadeira | Touriga-Nacional | and others.

<sup>(2)</sup> Aguiar, António Augusto (1876), “Conferência Sobre Vinhos”, Typographia da Academia Real das Ciências.

# All about tasting

*There is a certain mystique surrounding the sequence of tasting followed by wine professionals, in contrast with what people may think. It is rarely an easy process, given that there are many, many factors involved in the subject of wine which are a real challenge for those whose job is to analyse it.*

*Here are some notes so that you can embark on a discovery of what each wine has to offer. And it is important to bear the following in mind: when you taste the wines of the Algarve, you are involved in a sensory act, but later, considerably later and without realising it, you are involved in an intellectual act.*

## Tasting *versus* Drinking |

Tasting wines naturally requires knowledge and special attention. Many of the wines – in fact almost all of them – have subtleties of aroma, taste and texture that cannot be perceived in a casual and inattentive way. Far from it! When you are enjoying a glass of wine at a social event, at a wine bar or even in a restaurant, there are environmental factors such as tobaccos and perfumes which distract our attention from the wine. And so what is needed is concentration and a certain “tuning” of the nose. As for the wine, this must be at the temperature recommended for its consumption to allow it to display all its qualities. Irrespective of their different varieties, wines are individualistic. No two wines are the same and those whose job it is to taste them – and not merely to drink them – are obliged to respect this individuality. Only in this way will it be possible to derive pleasure from the wines you drink.

## | Tasting in 3 STEPS

Three steps and three senses are all you need to evaluate the wine that you are ready to try. Sight, smell and taste together make up the art of appreciating the richness of each wine, and with such a sensory analysis anyone can decide if a wine is fluid, clear and characterful. Or even if it is astringent or has a good nose. You just need to look at it, smell it and taste it.

### SIGHT

Your sight enables you to distinguish a wine's colour, clarity and texture. There can be a range of nuances in the colour of a white or a red wine and the more intense it is the richer the wine will be. To check the wine's **clarity**, hold the glass vertically against a white background or against a light source. Look at the brightness, at the intensity of the main colour present at the heart of the wine and at any variations of tone near the rim of the glass. Any suspended sediment must be removed before tasting. Now swirl the wine around the glass to assess its **texture**. The more viscous, unctuous or velvety the wine is as it runs down the glass, the richer it will be. /

### SMELL

As the name indicates, the sense of smell will reveal the series of aromas released by the wine. The primary aroma comes from the grape variety itself, the secondary from the vinification process (alcoholic fermenta-

tion) and the third results from the ageing and maturation of the wine. It is the relationship between these three that will enable you, as you swirl your glass, to notice the **intensity** (slight, medium or pronounced), the **degree of maturity** (young, mature, tired or oxidised) and the **character** of a wine (fruity, floral, woody, herby, spicy etc). /

### TASTE

This is the most eagerly anticipated moment of the tasting when the molecules in the wine stimulate the taste buds to the sweet, savoury, acid or bitter flavours. When the wine first touches your mouth, roll it smoothly around your palate, draw air in through the wine and feel the quality of the **texture** and the different flavours on your taste buds. Finally, notice the **time** that the wine spends in your mouth. If its persistence is long, you are looking at a good wine. /





## ABOUT WINE AND ITS COMPOSITION

Wine – This is the product obtained exclusively through (total or partial) alcoholic fermentation of fresh grapes coming from different grape varieties. The grapes are crushed, pressed or processed through other technological means permitted by law. It is made up of:

Water (must) | Ethyl alcohol (sugar) | Fixed organic acids (tartaric acid) | Volatile organic acids (acetic acid) | Mineral acids | Acid salts | Glycerine (velvety smoothness) | Tannin (astringency) | Colouring substances (colour) | Mineral substances | Nitric/nitrous substances | Vitamins | Fruitiness | Aromas | Other bouquets

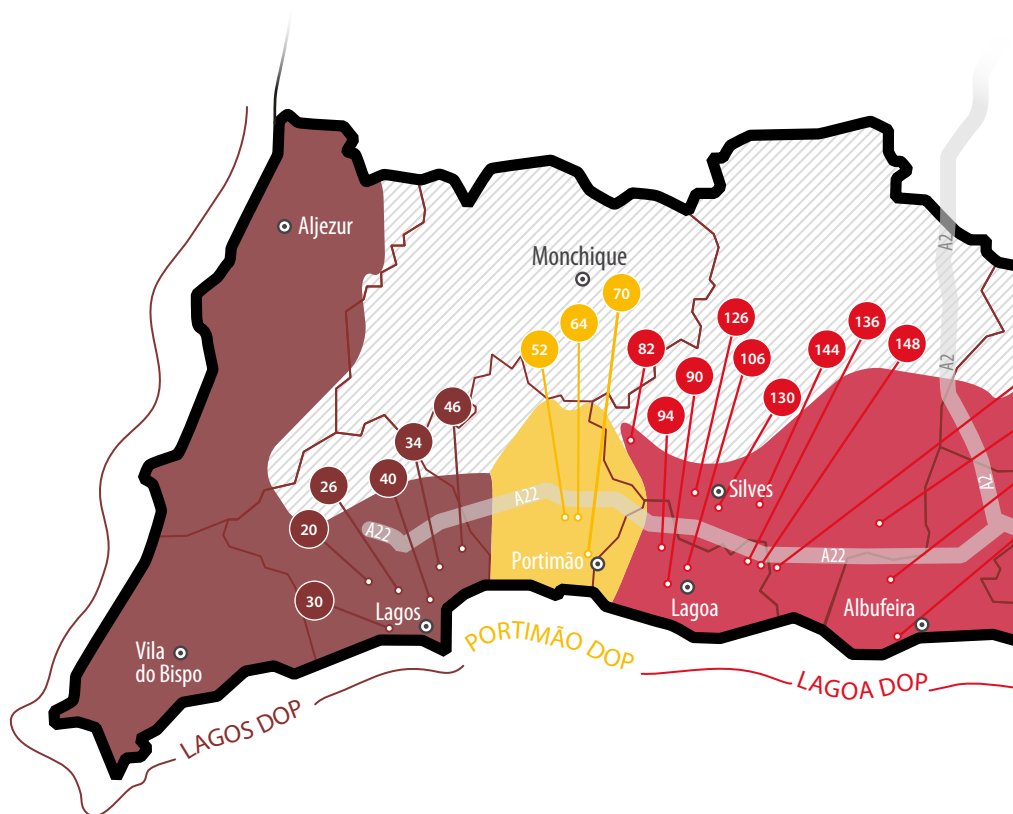
## The Temperature *of the wine* |

The temperature at which the different types of wine should be consumed is a factor of great importance to ensure that they can be appreciated in the overall context of their organoleptic characteristics. Often this does not happen. So, remember: wine needs to obey certain rules and the temperature it is served at is one of them. Regardless of the type of wine – white, rosé, red, fortified, naturally sparkling or other similar types – however good it may be, it will lose some of its qualities if this rule is ignored. So what is the ideal temperature at which wine should be served? Get your thermometer ready and this table will help you find the answer, making it easier to enjoy any wine to the fullest in the future.





WINES		SPRING SUMMER	AUTUMN WINTER
Young Whites	Sweetish	6°C	7°C
	Off-dry	4°C	8°C
	Dry	6°C	8°C
Mature Whites	Sweetish	6°C	7°C
	Medium-dry	6°C	7°C
	Dry	8°C	10°C
	Old Sweetish	6°C	7°C
	Old Dry	10°C	11°C
Rosés	Sweetish	3°C	5°C
	Medium-dry	6°C	7°C
	Dry	10°C	12°C
Young Reds	Light-bodied	9°C	10°C
	Full-bodied	11°C	12°C
Mature Reds	Claret	15°C	16°C
	Old Claret	17°C	18°C
	Table Wine (young)	15°C	16°C
	Old Light-bodied (middle aged)	16°C	17°C
	Old Full-bodied (reserve or cellar)	17°C	18°C
	Late Harvest	14°C	16°C
Fortified Wines	Sweet White	6°C	7°C
	Dry White	7°C	10°C
	Sweet Red	14°C	16°C
	Reserve Red	15°C	18°C
Naturally Sparkling Wines	Sweet	4°C	5°C
	Dry	5°C	6°C
	Extra Dry	6°C	7°C
	Brut	6°C	7°C



## LEGEND

### ALGARVE DOP SUBREGIONS

LAGOS

PORTIMÃO

LAGOA

TAVIRA

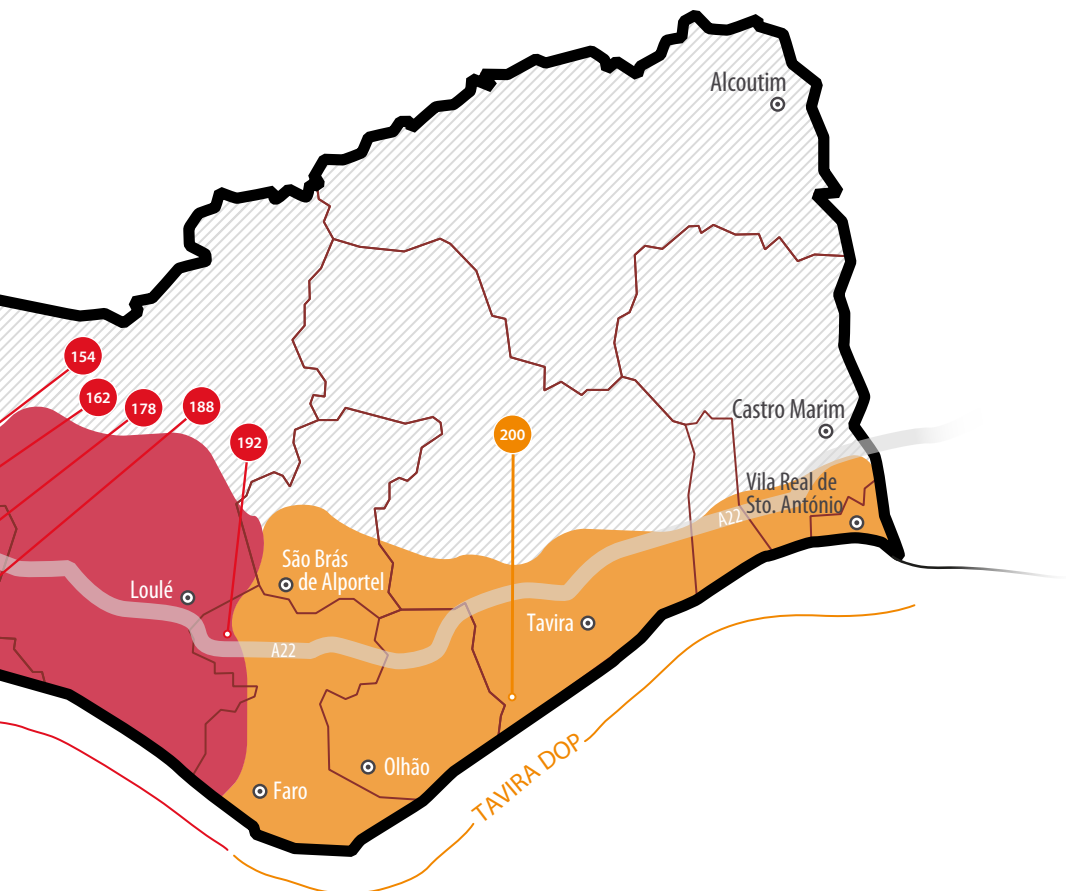
### ALGARVE WINE PRODUCERS

#### LAGOS

- 20 Quinta dos Lopes
- 26 Herdade dos Seromenhos
- 30 Quinta da Horta Nova
- 34 Monte da Casteleja
- 40 Monte do Além
- 46 Quinta dos Eucaliptos

#### PORTIMÃO

- 52 Qta. do Morgado da Torre
- 64 Herdade dos Pimenteis
- 70 Quinta da Penina



## ALGARVE WINE PRODUCERS

### LAGOA

- |     |                       |     |                        |     |                   |     |                                      |     |                 |
|-----|-----------------------|-----|------------------------|-----|-------------------|-----|--------------------------------------|-----|-----------------|
| 82  | Quinta do Francês     | 90  | Monte dos Salicos      | 94  | Quinta dos Vales  | 106 | Única - Adega Cooperativa do Algarve |     |                 |
| 126 | Quinta de Mata-Mouros | 130 | Quinta do Barradas     | 136 | Quinta do Outeiro | 144 | Quinta Rosa                          | 148 | Quinta da Vinha |
| 154 | Quinta João Clara     | 162 | Qta. do Barranco Longo | 178 | Quinta do Moinho  | 188 | Quinta da Malaca                     | 192 | Quinta Velha    |

### TAVIRA

- |     |                     |
|-----|---------------------|
| 200 | Quinta dos Correias |
|-----|---------------------|

0 = corresponding page number



# LAGOS DOP

20 Quinta dos Lopes

26 Herdade dos Seromenhos

30 Quinta da Horta Nova

34 Monte da Casteleja

40 Monte do Além

46 Quinta dos Eucaliptos





# Quinta dos Lopes

Quinta dos Lopes is a family business. They opened what would be the future wine-making business in 1979, with a pioneering type of organic production, with which they achieved certification in 1987. Three years later, the winery was built, where table wines, regional wines and VQPRD have been produced since 2000.

The red and sweet wines from this *Quinta* are sold on the home and foreign markets. Countries such as Holland and Germany are regular clients for these organically produced drinks which represent a new style on the Algarve wine route. But there is more to Quinta dos Lopes than wine production; fruit and vegetables are also grown and sold here.



## CONTACT DETAILS

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# Muska

## Dry Algarve Fortified Wine

*The smell of molasses*

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Region	Algarve / Lagos DOP
Classification	Vinho Regional Algarve
Grape varieties	Moscatel
Alcohol content	17%
 Serving temperature	14 °C
 Appearance	Straw colour with nuances of copper. Clear and bright.
 Aroma	Complex, intense, with notes of flowers and molasses. This wine was aged for 24 months in American oak barrels.
 Flavour	Dry fortified, pleasant, very concentrated. Good on the palate, very good harmony with the aromas, persistent, with a good, long finish.
 Goes well with	Semi-hard and hard cheeses, preferably made from sheep's milk. Essentially as an aperitif.










## Muska

### Sweet Algarve Fortified Wine

*An inviting wine*

Region	Algarve / Lagos DOP
Classification	Vinho Regional Algarve
Grape varieties	Moscatel
Alcohol content	17.5%

-  **Serving temperature** 12-14 °C
-  **Appearance** Golden colour, with brownish nuances. Clear and bright.
-  **Aroma** Of honey and a floral complexity of roses. This is a sweet fortified wine that is very pleasant and very well produced.
-  **Flavour** Once you have tasted it you will want to continue drinking it. With good complexity in its aromas and flavour. With the richness of a sweet fortified wine, it is really very good.
-  **Goes well with** A good social gathering, cocktail parties, a good range of regional sweet specialities and conventual confectionery.










## Quinta dos Lopes Red

*A red with smoothness*

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Region	Algarve / Lagos DOP
Classification	VQPRD
Grape varieties	Castelão
Alcohol content	12.5%
 Serving temperature	16-17 °C
 Appearance	Bright red in colour. Clear and transparent.
 Aroma	Of jammy fruit and dried fruits such as almonds and walnuts. It underwent pellicular maceration for 48 hours and was aged for six months in American oak barrels.
 Flavour	Displays smoothness, well-rounded, lasts well in the mouth.
 Goes well with	Elaborately-prepared white meat, red meat and moderately-seasoned poultry, traditional Algarve cuisine.





## Terras do Catalão Red

*A warm, maritime aroma*

Region	Algarve / Lagos DOP
Classification	Vinho Regional Algarve
Grape varieties	Castelão 50% and Negra-Mole
Alcohol content	13.8%
 Serving temperature	16 °C
 Appearance	Clear red colour. Clear and transparent.
 Aroma	Intense, with the stamp of the region's warm climate and the sea air. Fruity, of red fruits such as plums and raspberries. The result of traditional treading with ten months' ageing in American oak barrels.
 Flavour	Rounded, smooth, good harmony with the aromas, with persistence and a good finish.
 Goes well with	Elaborately-prepared white meat, Algarve regional cuisine, red meat, moderately-seasoned poultry and game dishes.

*Note:  
Organically  
produced wine.*



Quinta dos Lopes



# Herdade dos Seromenhos

The Agricultural Company was founded in 2003 by two members of the same family. But the planting of vines there dates back to 2001 when Inácio Seromenho and Vítor Manuel Seromenho – father and son – decided to work together. The 16-hectare vineyard at Quinta de Ferrel in the civil parish of Luz was planted under the Vitis Programme. The grape varieties grown here are Castelão, Touriga-Nacional, Trincadeira, Syrah, Touriga-Francesa, Aragonez, Alicante-Bouschet, Cabernet-Sauvignon and Moscatel.

The decision came in 2006 to produce the red, white and rosé Vinho Regional Algarve wines and the red DOP Lagos wine, a total of approximately 12,000 bottles. The project to produce their own wines continued in 2007 and the same year 2,500 bottles of the new DOP Lagos Reserva 2007 were produced, which was awarded the silver medal at the competition of Algarve wines at Fatacil 2008.

Their current aim is to progress further and produce better and better wine up to perhaps as many as 50,000 bottles.



## CONTACT DETAILS

Sociedade Agrícola  
Herdade dos Seromenhos, Lda

Matos Morenos C.P. 124 Z  
8600-115 Luz | Lagos

T. 964 014 727  
(Mr. José Seromenho)

[herdadeseromenhos@gmail.com](mailto:herdadeseromenhos@gmail.com)












## Lacóbriga White

*A wine to attract fans*

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Region	Algarve / Lagos DOP
Classification	Vinho Regional Algarve
Grape varieties	Moscatel
Alcohol content	11.5%
 Serving temperature	8-10 °C
 Appearance	Lemon colour with golden tinges. Clear and bright.
 Aroma	A good bet: aromas of this grape variety, slightly sweetened, with good acidity which it gained during the five months being aged in used oak.
 Flavour	Elegant in the mouth, with maturity but smooth, good freshness. This is a wine to attract fans, with charm and a good finish.
 Goes well with	Elaborately-prepared fish and shellfish, top quality fish baked in the oven. Not wholly suitable as an aperitif but goes well at a social gathering, accompanied by canapés based on shellfish and smoked fish.





## Lacóbriga Red

*A subtle floral touch*

Region	Algarve / Lagos DOP
Classification	Vinho Regional Algarve
Grape varieties	Syrah, Aragonez and Cabernet-Sauvignon
Alcohol content	13.65%
 Serving temperature	18 °C
 Appearance	Garnet colour.
 Aroma	Of red and black fruits, very elegant, with a subtle floral touch. Vinified on the skins following total destalking of the grapes, a common technique. Fermented in stainless steel vats at a temperature of 26 °C, with ageing divided between American oak for eight months and stainless steel for three months.
 Flavour	Rounded in the mouth, with tannins dominant but smooth, and good acidity. We are in the presence of a wine in the fullness of its organoleptic properties. With a very good and persistent finish. Very elegant and charming overall.
 Goes well with	Traditional Portuguese cuisine, very elaborately-prepared red meat, poultry and game dishes, gourmet cuisine and a good board of Portuguese and international cheeses.

# HERDADE DOS SEROMENHOS

Herdade dos Seromenhos



# Quinta da Horta Nova

A large part of this 15,000-square-metre estate is occupied by vineyards from which superior quality red wines are produced. Peacefully located near the town of Luz (one of the best-known in the Algarve), the Horta Nova estate is home to the family-run wine company "Vinhos BS" (Borges da Silva). Produced in the western Algarve (known as the "Barlavento") from Aragonez and Trincadeira grape varieties, these nectars are as ambitious as could be: their goal is to meet the needs of the most demanding aficionados.

Having one of their labels win a prize at Fatacil – southern Portugal's most prestigious fair – has in no small way contributed to that mission. The BS Tinto Colheita Seleccionada (BS Red Selected Harvest) 2012 won the silver medal at this Algarve exhibition, which thereby recognised the noteworthy success not only of the wine itself but also of the oenologists who created it and who have been monitoring it practically every step of the way, from harvesting to bottling: Paulo Fonseca and Jorge Magalhães.



## CONTACT DETAILS

Quinta Horta Nova

Espiche  
8600 | Lagos

T. 282 767 935

F. 282 767 369






[bsilva@borges-da-silva.com](mailto:bsilva@borges-da-silva.com)





## BS Colheita Seleccionada Red

*A red with a distinctive personality*

Region	Algarve / Lagos DOP
Classification	Vinho Regional Algarve
Grape varieties	Aragonez and Trincadeira
Alcohol content	14.2%
 Serving temperature	18 °C
 Appearance	Marked ruby colour. Clear and bright.
 Aroma	Elegant aroma of red fruit jam, with a slight hint of vanilla from the French oak barrels in which it aged, following the tumultuous vinification in stainless steel vats.
 Flavour	A beautiful “marriage” of flavours and aromas in the mouth. The velvety tannins, good acidity and alcohol content make this a well-rounded wine. This is a red with a distinctive personality that fills the mouth and has a long, persistent finish. Beautiful finish.
 Goes well with	A selection of smoked sausages and dry-cured hams from the Algarve <i>serra</i> , traditional Algarve dishes of meat and oily fish cooked in the oven, fish, seafood and shellfish stew, well-prepared game dishes, grilled red meats and good quality gourmet meat dishes, and Portuguese cheeses.










## Borges da Silva Red

*A constantly evolving red*

Region	Algarve / Lagos DOP
Classification	Vinho Regional Algarve
Grape varieties	Aragonez and Trincadeira
Alcohol content	14%

-  **Serving temperature** 18 °C
-  **Appearance** Marked ruby colour.
-  **Aroma** Red fruits and jam. Nuances of vanilla from the French oak barrels in which it spent six months ageing. Very good aromas.
-  **Flavour** A wine with a constantly evolving palate, with sweetish tannins, good acidity and good alcohol content. Well-rounded, the combination of aromas and flavours makes this an elegant wine. Although this is a 2011 harvest, it could go further in terms of quality. The finish is long, persistent and charming.
-  **Goes well with** An assortment of smoked sausages and dry-cured ham from the Algarve *serra*, traditional Algarve cuisine based on refined poultry recipes, grilled white meats and veal and traditional Portuguese salt cod dishes. A board of Portuguese and international cheeses.










## Borges da Silva Colheita Seleccionada Red

*A wine to win over oenophiles*

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Region	Algarve / Lagos DOP
Classification	Vinho Regional Algarve
Grape varieties	Aragonez and Trincadeira
Alcohol content	14%
 Serving temperature	18 °C
 Appearance	Marked ruby colour with violet nuances. Clear and bright.
 Aroma	Fairly fruity aroma of red fruits and forest fruit jam, such as blackberries and raspberries. Some nuances of vanilla and dried green pepper, as a result of ageing in French oak barrels.
 Flavour	Corresponds to the aromas. Excellent acidity for a red, sweetish tannins and matching alcohol content. Well-rounded in the context of vinification/aromas/flavours. A long, persistent, beautiful finish that will win over many oenophiles in the future.
 Goes well with	A selection of smoked sausages and dry-cured hams from the Algarve <i>serra</i> , Algarve meat, fish, seafood and shellfish dishes, fish and seafood stew, well-prepared game dishes, good quality grilled beef and Portuguese cheeses.





# Monte da Casteleja

It was on the farm near Lagos that he inherited from his grandfather that Guillaume Leroux fulfilled the dream he had been nurturing throughout his training in oenology. His studies in France, Portugal and Australia, together with the professional experience he gained in the Douro, provided the inspiration he needed to get his wine-growing project underway, 15 years ago, in the land of his Algarve roots.

Motivated by the desire to reinstate autochthonous varieties long-forgotten in the region, Guillaume decided to plant some rare, high-quality varieties such as the Bastardo, which was endangered in the region. The winery operates a combination of ancient techniques such as foot-treading and ageing in wood with modern oenology. The farming methods employed in the vineyard are intended to produce a greater concentration of grapes, including an increase in the density per hectare and the use of traditional *Guyot* pruning techniques. With great mastery, the producer gradually became acquainted with the challenges of the *terroir*, realising how the clay and limestone soils and the proximity to the sea were factors that conferred special characteristics on his wines. As a result of all this alchemy, the whites, reds and rosés produced are distinctive, with complex fruity and floral aromas, mouth-filling body and tannins that impart noteworthy longevity.

Today, Monte da Casteleja is a project that incorporates a variety of complementary activities, associating wine-growing with agrotourism and horticulture. The love for the land remains, but now encompasses a greater concern for the environment: the estate has been certified in organic farming since 2011, a fundamental step on its route to sustainability and the increasing of its biodiversity.



## CONTACT DETAILS

### Monte da Casteleja

Cx. P 3002-1 Paúl, Sargaçal  
8600-317 | Lagos

T. 282 789 408  
917 829 059

(Mr. Guillaume Leroux)

F. 282 789 408

info@montedacasteleja.com

www.montedacasteleja.com

### GPS coordinates:

N 37° 07' 50" W 08° 41' 05"

### Activities:

Wine tastings that can include visits to the vineyards and the winery, with prior reservation. Sales of wines and regional produce.

### Opening times:






Monday to Saturday, 10 am to 1 pm and 3 pm to 6 pm.

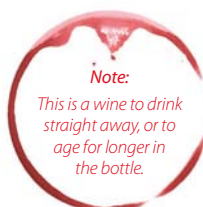


## Monte da Casteleja White

*A white with toasted notes*

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Region	Algarve/Lagos DOP
Classification	Vinho Regional Algarve
Grape varieties	Arinto 50% and Perrum 50%
Alcohol content	14%
 Serving temperature	10-12 °C
 Appearance	Lemony colour with golden tinges.
 Aroma	Intense, with complex notes of apricot and honey. Very fresh, full.
 Flavour	Elegant, floral notes, mouth-filling. Young, fresh (good acidity), light, complex with toasty notes, prolonged finish.
 Goes well with	All types of fish and shellfish dishes, lightly prepared white meat dishes. Also excellent as an aperitif.





## Monte da Casteleja Rosé

*A mouth-filling rosé*






Region	Algarve/Lagos DOP
Classification	Vinho Regional Algarve
Grape varieties	Alfrocheiro and Bastardo
Alcohol content	14%
 Serving temperature	12 °C
 Appearance	Very attractive redcurrant colour.
 Aroma	Intense aroma of flowers and red fruits.
 Flavour	Fresh, well-rounded palate. Red fruits are clearly in evidence and can be felt interacting with the wine's freshness. The only flaw would be that the alcohol content is a little high for a rosé.
 Goes well with	Cold fish, seafood and white meat salads seasoned with dressings made from mustard, dry port wine, mayonnaise, honey, freshly-ground green pepper, salt, chopped coriander, balsamic vinegar, Worcester sauce and basil. Fish, seafood, white meat, chicken and pork cooked to traditional Algarve recipes.



## Monte da Casteleja Red

*The freshness of ripe fruit*

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Region	Algarve/Lagos DOP
Classification	Vinho Regional Algarve
Grape varieties	Bastardo 80% and Alfrocheiro 20%
Alcohol content	14%
 Serving temperature	18 °C
 Appearance	Deep garnet colour.
 Aroma	Rich and complex, with nuances of tobacco, jams and aniseed.
 Flavour	A full-bodied wine, tannins present but well-rounded. Elegant, with good acidity, good persistence and a good finish, where the freshness of ripe fruit is very clear. Drink immediately or store.
 Goes well with	Straightforward dishes of game fowl, red meat and poultry, semi-soft and hard sheep's and goat's cheeses.



**Note:**

*It is a good idea to decant it before drinking. This wine deserves it.*










## Maria Selection Red

*Touches of coffee, chocolate and dried figs*

Region	Algarve/Lagos DOP
Classification	Vinho Regional Algarve
Grape varieties	Bastardo, Alfrocheiro and Alicante-Bouschet
Alcohol content	14.5%

-  **Serving temperature** 18 °C
-  **Appearance** An attractive Bordeaux colour.
-  **Aroma** Cocoa, plum and the wood of the French oak barrels in which it was aged. Also displays slight notes of vegetables, asparagus and artichoke.
-  **Flavour** Mouth-filling with touches of coffee, chocolate and dried figs. Smooth, velvety and with an excellent balance in terms of acidity, alcohol content and tannins. The finish is long, persistent and very elegant.
-  **Goes well with** Salt cod and all kinds of traditional Portuguese meat dishes. Refined red meat and poultry dishes, and game. A good board of Portuguese and international cheeses.

**Note:**  
*It is a good idea  
to decant this  
wine.*





Monte da Casteleja



# Monte do Além

Lying between the ocean and the town of Odiáxere is the place where Vinciane and Parviz decided to plant 5.5 hectares of vines. The Monte do Além Beiradas wine-growing project was born in 2000, based on the conviction that the constant summer sunshine, the nights refreshed by the proximity to the sea, and the respectful treatment of the soil using organic farming methods would be the perfect way to obtain good grapes and make good wine.

And they were right. Backed by this philosophy, the estate gave rise to delicate reds and rosés, resulting from a rigorous production process. After being harvested by hand, the grapes are transported to the winery (built in 2009) and the vinification process begins with approximately three weeks' fermentation in temperature-controlled stainless steel vats. This is followed by ageing in French oak barrels for around eighteen months in order to obtain the final result which can now be found on the market.



## CONTACT DETAILS

Monte do Além Beiradas  
Vinciane Nieuwenhuys  
Ouroboros, Lda

8600 - 250 | Odiáxere

T. 282 799 883

913 246 776

[contact@monte-do-alem.com](mailto:contact@monte-do-alem.com)

[www.monte-do-alem.com](http://www.monte-do-alem.com)

GPS coordinates:  
N 37° 08'56" W 08° 38' 50"

### Activities:

Visits and tasting (please book in advance).





## Monte do Além Rosé

*An elegant palate*

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Region	Algarve/Lagos DOP
Classification	Vinho Regional Algarve
Grape varieties	Aragonez
Alcohol content	14%
 Serving temperature	12-13 °C
 Appearance	Yellowy colour with hints of salmon.
 Aroma	A fresh, fruity wine with a well-structured palate.
 Flavour	This is a wine in which very ripe red fruits predominate in the mouth. Produced by the process of fermentation without skin contact, it is a well-structured wine with an elegant palate. Very pleasant finish.
 Goes well with	Cold salads made with fish, seafood, fruit and vegetables such as avocado pear, lettuce and tomato. Also good as an accompaniment to assorted grilled fish and traditional Algarve dishes which are neither very elaborate nor very highly seasoned.










## Monte do Além Petit-Verdot Red

*A warm wine*

Region	Algarve/Lagos DOP
Classification	Vinho Regional Algarve
Grape varieties	Petit-Verdot
Alcohol content	14%






-  **Serving temperature** 18 °C
-  **Appearance** Full-bodied violet colour.
-  **Aroma** Ripe fruit predominates.
-  **Flavour** A wine with a warm palate and hints of vanilla from the French oak barrels where it spent 10 months ageing. A very well-rounded wine where the sweet tannins predominate, good acidity and alcohol content. Persistent and charming with a beautiful, long finish.
-  **Goes well with** A good assortment of cheeses and hams, traditional, well-prepared Algarve poultry, game and red meat dishes, gourmet meat dishes and a good board of Portuguese cheeses.



## Monte do Além

### Aragonez Red

*A red to savour*

Region	Algarve/Lagos DOP
Classification	Vinho Regional Algarve
Grape varieties	Aragonez
Alcohol content	14%
 Serving temperature	18 °C
 Appearance	Garnet colour.
 Aroma	Red fruits, and of great elegance, with other well-structured aromas evident.
 Flavour	A wine to savour. Well-rounded with regard to its sweet tannins. Good acidity for a red wine and perfect alcohol content. While not an excellent wine, overall it goes down well because of the happy "marriage" between the nose and the mouth. It has a long, persistent finish.
 Goes well with	A good range of Algarve smoked sausages, moderately-seasoned poultry dishes, good traditional Algarve dishes made with red meat (lamb especially) and a good board of Algarve cheeses.









## Monte do Além Regional Red

*An above-average red*

Region	Algarve/Lagos DOP
Classification	Vinho Regional Algarve
Grape varieties	Cabernet-Sauvignon, Merlot, Aragonez, Syrah and Petit-Verdot
Alcohol content	14%

-  **Serving temperature** 18 °C
-  **Appearance** Dark red colour.
-  **Aroma** Black forest fruits and red fruits, such as plums and cherries. Aged in French oak barrels and has a somewhat elegant bouquet. Slight touches of coffee can be noted.
-  **Flavour** A wine with a full flavour. The different grape varieties were vinified separately, and were then mixed together for tumultuous fermentation. The result is a rich red, complex and concentrated, well-rounded sweet tannins and good acidity. A wine of above-average quality, with a persistent and charming finish.
-  **Goes well with** Assorted smoked sausages and dry-cured hams from the Algarve, gourmet cuisine, red meats, well-prepared poultry and game dishes, traditional Algarve dishes such as fish stew and seafood, and Portuguese cheeses.





Monte do Além



# Quinta dos Eucaliptos

Quinta dos Eucaliptos, located at a place called Sítio do Cascalho in Odiáxere, once belonged to a traditional family from Lagos. In 1980, it came into the hands of the Serpa Leitão family, who devoted themselves to agricultural activities, turning the property into a sustainable undertaking for the future generations.

Particular care was taken of the vines, as a preferential crop. In 1985, eight hectares were planted with table grapes, most of which were intended for the most demanding markets. At that time, Moscatel grapes were already being vinified in the now extinct Adega Cooperativa de Lagos, which was responsible for producing some famous fortified wines, such as Moscatel de Lagos.

Nowadays, Quinta dos Eucaliptos has found the right balance between the four-hectare plantation of stone pine (for the pine nuts), four hectares of carob trees and four hectares of new vines, entirely intended for the production of quality wines, promoting the Portuguese grape varieties that are best adapted to the region's edaphoclimatic conditions.

As well as these crops, the family's curious passion for breeding Lusitano horses and Algarve *churra* sheep has resulted in the rest of the farm being occupied by natural pasture. And it also means that there is more to the project than wine-growing, a small peculiarity that makes a visit to the site even more interesting.



## CONTACT DETAILS

Quinta dos Eucaliptos

8600 - 250 | Odiáxere

T. 961 301 952

[anazullda@gmail.com](mailto:anazullda@gmail.com)

GPS coordinates:

37.146113, -8.649647

Activities:






Visits to the site (please book in advance).



## Terras de Cascalho White

*Excellent freshness*

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Region	Algarve/Lagos DOP
Classification	Vinho Regional Algarve
Grape varieties	Arinto
Alcohol content	13.17%
 Serving temperature	6-8 °C
 Appearance	Straw colour. Clear and bright.
 Aroma	Citrus fruits. Very fresh due to its admirable acidity. Produced by the process of fermentation without skin contact, it is very elegant in the nose.
 Flavour	Excellent freshness. Very well-rounded due to good acidity and alcohol content. Good notes of citrus fruits and slightly perfumed. It has a good, long finish.
 Goes well with	Elaborately-prepared fish and seafood dishes, when socialising on a sunny summer afternoon. Good with simply-prepared white poultry, pork and veal.










## Terras de Cascalho Rosé

*A good rosé*

Region	Algarve/Lagos DOP
Classification	Vinho Regional Algarve
Grape varieties	Cabernet-Sauvignon
Alcohol content	13.7%






-  **Serving temperature** 12-13 °C
-  **Appearance** Salmon colour. Clear and bright.
-  **Aroma** Fruity, with an emphasis on red fruits such as strawberries and raspberries. Fresh and very well-rounded.
-  **Flavour** Very fresh and fruity, combines very well with the aromas. It has a long, charming, persistent finish. This is a good rosé wine.
-  **Goes well with** Well-prepared salads dressed with cold sauces. Lightly-prepared fish and shellfish, simple white meat dishes and some traditional Algarve dishes.



## Terras de Cascalho Red

*A red with an emphatic profile*

---

Region	Algarve/Lagos DOP
Classification	Vinho Regional Algarve
Grape varieties	Cabernet-Sauvignon
Alcohol content	14.8%
 Serving temperature	18 °C
 Appearance	Very deep ruby colour.
 Aroma	Spices and forest fruits such as raspberries, strawberries and blackberries. A rather elegant wine. Despite its high alcohol content, the aroma is very acceptable.
 Flavour	This is a wine in which the aromas of forest fruits and spices are especially evident along with a touch of vanilla from the French oak barrels where it aged for eight months. Emphasising its profile: although good, the alcohol content is very high. It has a long, persistent finish.
 Goes well with	A good assortment of Algarve smoked sausages and traditional dishes made with pork, mutton and poultry. Well-prepared red meats cooked in the oven, and grilled tenderloin or sirloin. A good board of Portuguese cheeses.









# PORTIMÃO DOP

52

Qta. do Morgado da Torre

64

Herdade dos Pimentéis

70

Quinta da Penina



# Quinta do Morgado da Torre

In 1999, the Morgado da Torre winery was set up on one of the oldest agricultural properties in the municipality of Portimão (it has belonged to the Mendes family since 1865). This winery would be the first to produce estate wines in the Algarve with the classification Protected Designation of Origin (DOP Portimão). So, it made history.

Nowadays it covers a total area of 162 hectares, divided between the growing of citrus fruits, irrigated cereal crops, cork oaks, dried fruits and an area of 20 hectares of vineyards operating an integrated production system, which respects the environment and protects the health of both consumer and farmer.

The grapes are harvested by hand and the varieties are selected meticulously. The varieties grown are Touriga-Nacional, Alicante-Bouschet, Aragonez, Syrah, Cabernet-Sauvignon, Moscatel-Roxo, Arinto, Verdelho, Antão-Vaz, Sauvignon-Blanc, Chardonnay and Moscatel. The resulting wines display the full personality of their very distinctive identities, grown on gentle south-facing slopes which benefit from the mild influence of the sea breezes. Consequently, and as one would expect, they are fruity, well-structured and have good aromas.



## CONTACT DETAILS

Quinta da Torre,  
Unipessoal, Lda

Morgado da Torre,  
Sítio da Penina, Torre  
8500-336 Alvor | Portimão

T. 282 476 866  
969 033 243

F. 282 476 866

qmt@sapo.pt

GPS coordinates:  
N 37° 10' 06" W 08° 34' 45"

### Activities:

Guided tours of the winery followed by tasting (please book in advance).  
Shop selling regional produce.

### Opening times:





Monday to Friday, 10 am to 12.30 pm and 2.30 pm to 5 pm (except public holidays).



## Alvor Singular White

*Good minerality*

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Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Arinto, Síria and Verdelho
Alcohol content	13.08%
 Serving temperature	8-10 °C
 Appearance	Lemon/straw colour. Clear and crystalline.
 Aroma	Quite fruity, with an emphasis on lime and passion fruit, fresh and elegant. The freshness is the result of cold maceration in contact with the skins.
 Flavour	Dry and smooth, very well-rounded in terms of organoleptic components. Good minerality, long and beautiful.
 Goes well with	All kinds of fish and seafood, late afternoon social gatherings in the Algarve accompanied by an assortment of canapés, various pâtés and Portuguese specialities featuring fish, seafood and salt cod.










## Tapada da Torre Reserva White

*The sense of aromas and flavours*

---

Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Viognier
Alcohol content	14.28%
 Serving temperature	8-10 °C
 Appearance	Light straw colour. Clear and bright.
 Aroma	Of tropical fruits, with good floral notes. Displays the superior quality of the grape variety well.
 Flavour	Excellent youthfulness, freshness and lightness. Great elegance and charm, with persistence characterising the aromas and flavours.
 Goes well with	Traditional Portuguese salt cod dishes, refined fish and seafood dishes, moderately-complex white meat dishes and sunset socialising.



# Alvor






## Rosé Selection

Rosé

*An unusual rosé*

---

Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional, Syrah and Moscatel-Roxo
Alcohol content	12.72%

-  **Serving temperature** 8-10 °C
-  **Appearance** Pinkish colour.
-  **Aroma** Good floral and fruity aromas (some of forest fruits such as blackberries and raspberries). This is a singular but classy wine.
-  **Flavour** Unusual due to the use of different grape varieties such as Moscatel-Roxo, which have added a new dimension, making it elegant in the mouth. Charming and mouthfilling. The palate receives the wine's floral and fruity qualities well.
-  **Goes well with** A salad buffet, boiled and grilled meat and fish, maize porridge with Algarve seafood and the Algarve's excellent confectionery.








© Vinho Tempus Lda



## Alvor Colheita Especial Red

*A flavour that lingers*

Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional, Aragonez and Trincadeira
Alcohol content	14%

-  **Serving temperature** 18 °C
-  **Appearance** Concentrated ruby colour. Clear and bright.
-  **Aroma** Fruity aroma of forest fruits such as blackberries. Having aged in French and American oak barrels, it has acquired notes of dark chocolate and black pepper. Extremely elegant.
-  **Flavour** Tells us it is here to stay. With velvety tannins, and good alcohol content and acidity, this is a rounded wine with concentrated aromas and flavours that are a perfect “match” for each other. Gallant, and with a long, persistent, beautiful and charming finish.
-  **Goes well with** Smoked sausages and dry-cured ham from the Algarve *serra*, pâtés, game bird galantines and terrines, poultry with Cumberland sauce, salt cod, oven-baked or grilled fish, fish stew, seafood and shellfish, *cataplana*, Algarve pork dishes, grilled red meat and cheese.










## Alvor Reserva Red

*A fruity red*

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Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional, Syrah and Alicante-Bouschet
Alcohol content	14.51%
 Serving temperature	18 °C
 Appearance	Garnet colour.
 Aroma	Deep red fruit colour. This wine has acquired notes of vanilla from ageing for 12 months in French oak barrels. It is very elegant.
 Flavour	An excellent "marriage" between nose and mouth, attesting to the quality of this wine. Quite fruity, forest fruits with a touch of vanilla. Soft tannins and good acidity for a red wine. The alcohol content is within the expected range for a modern red. Persistent and beautiful finish.
 Goes well with	A selection of sausage and dry-cured ham from the Algarve, elaborately-prepared poultry, traditional Algarve dishes prepared in the oven, pot or pan (with fish or a variety of good quality meat), elaborately-prepared game dishes and a board of Portuguese cheeses.








© Foto Tempere, Lda



## Tapada da Torre Reserva Red

*A contemporary red*

Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Aragonez, Touriga-Nacional, Syrah and Cabernet-Sauvignon
Alcohol content	13.68%

-  **Serving temperature** 18 °C
-  **Appearance** Intense, bright garnet colour.
-  **Aroma** Very generous fruity aroma of red fruits such as black cherries and plums. Good notes of dried green pepper and cloves, thanks to its 12 months spent ageing in young French oak barrels.
-  **Flavour** In the mouth, it confirms the aromas. A well-designed and voluminous but very elegant wine. Sweet, subtle tannins, good acidity and perfect alcohol content. This is a contemporary red with the support of a classic past. Long, persistent and charming finish.
-  **Goes well with** Smoked sausages and dry-cured hams from the Algarve, traditional Portuguese meat dishes, well-seasoned game dishes, poultry cooked in the pot or in the oven, gourmet meat dishes and Portuguese cheeses.




## Alcalar Red

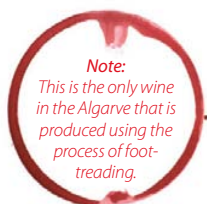
*A chocolaty wine with an intense finish*

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Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional and Cabernet-Sauvignon
Alcohol content	13.55%

 Serving temperature	18 °C
 Appearance	Deep ruby.
 Aroma	Of very ripe, red fruits with slight floral notes. Having aged for six months in French oak casks, it has acquired aromatic nuances of chocolate.
 Flavour	A wine with a full flavour. The red fruits are clearly in evidence, giving rise to the chocolaty notes. Very well-rounded, fully emphasising the aromas and flavours. Sweetish tannins, the right acidity and ideal alcohol content. A vibrant, silky wine of great elegance, with an intense, warm finish.






 Goes well with	Smoked sausages and dry-cured hams from the Algarve, well-prepared game dishes, traditional Algarve red meat dishes, fish stews and seafood, well-seasoned red meat and poultry and a board of Portuguese cheeses.
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## Foral de Albufeira Colheita Seleccionada Red

### *The flavour of youth*

Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Aragonez, Touriga-Nacional, Syrah and Trincadeira
Alcohol content	14.47%
 Serving temperature	18 °C
 Appearance	Garnet colour. Clear and transparent.
 Aroma	Ripe red fruits and raisins. Noble in the overall context of its organic components. Complex fragrance. The aroma of the oak in which it was aged is subtly present.
 Flavour	Displays youth and an excellent organic structure which can be tasted on the palate. Of good persistence, it has a long finish. To be consumed immediately or to store.
 Goes well with	A good range of sausages and dry-cured ham from the Algarve <i>serra</i> , traditional Portuguese cuisine, well-made red meat, poultry and game dishes, a board of Portuguese and international cheeses.






#### Note:

48 hours' pre-fermentation maceration, which occurs at controlled temperatures of 25 °C to 28 °C for ten days.



## Foral de Albufeira Reserva Red

*A consensual red*

Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Castelão, Touriga-Nacional, Cabernet-Sauvignon, Syrah and Alicante-Bouschet
Alcohol content	14.03%
 Serving temperature	18 °C
 Appearance	Garnet colour with brownish nuances.
 Aroma	The "marriage" between the dried fruits and the balsamic aromas of the American and French oak barrels in which it aged has made it very balanced. The profile of the Cabernet-Sauvignon grape variety is particularly evident, especially the hints of dried green pepper and vanilla.
 Flavour	Initially voluminous, with mature, slightly sweetish tannins and very well-rounded acidity and alcohol content. The aromas and flavours form a consensual combination. Elegant, with an enduring, long and beautiful finish.
 Goes well with	Gourmet game dishes, traditional Algarve meat and fish dishes, high-quality red meats (grilled or other types of preparation), poultry and Portuguese cheeses.










## Tapada da Torre

### Fortified White Wine Reserva

*A cheerful, courageous wine*

Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Viognier
Alcohol content	15.78%

-  **Serving temperature** 10 °C
-  **Appearance** Topaz colour. Clear and bright.
-  **Aroma** Intense aroma with notes of orange, honey and flowers. This is a very elegant fortified wine which is beginning to display its great quality. It clearly reveals its origins in the soil of the Algarve's *Barrocal*, as well as its environment and climate.
-  **Flavour** In the mouth, it confirms its charm. Cheerful and courageous not only in the aromas but also in its great quality. It is a further example of the excellent quality fortified wines which have been produced in the Algarve over the years.
-  **Goes well with** Refined desserts, social gatherings, an assortment of canapés appropriate to a fortified and *digestif* wine or simply as an aperitif.










## Tapada da Torre

### Fortified Red Wine Reserva

*A complex and vigorous wine*

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Region	Algarve/Portimão DOP
Classification	Vinho Algarve DOP
Grape varieties	Touriga-Nacional, Aragonez and Trincadeira
Alcohol content	19.42%
 Serving temperature	10 °C
 Appearance	Ruby colour. Clear and bright.
 Aroma	Ripe fruit, black plum jam and black morrello cherries. This wine spent 36 months ageing in French oak barrels. It presents some notes of vanilla originating from the wood in which it aged.
 Flavour	Quite concentrated, complex and vigorous wine. Tannins are in evidence, but velvety. Very good acidity and equally good alcohol content. A fine "marriage" between nose and mouth. Long, charming finish, making it a fortified wine of great quality.
 Goes well with	A selection of canapés, refined desserts and social gatherings. Good as a <i>digestif</i> .





# Herdade dos Pimenteis

Herdade dos Pimenteis is located in Portimão, five kilometres from the city centre, and it occupies 38 hectares of the Morgado da Torre in Penina. On 17 of these hectares, the vines are grown using an integrated production system that respects all the norms of environmental protection.

The excellent *terroir*, consisting of clay and limestone soil, is planted with the grape varieties Aragonez, Syrah, Touriga-Nacional, Cabernet-Sauvignon, Trincadeira, Tinto-Cão and Moscatel-Branco, which benefit from long hours of sunshine and the sea breeze.

This natural combination produces five harmonious, fruity wines, which have structure and are rich in aromas: Herdade dos Pimenteis White, Herdade dos Pimenteis Rosé, Herdade dos Pimenteis Colheita Seleccionada, Herdade dos Pimenteis Touriga-Nacional and Herdade dos Pimenteis Reserva.



## CONTACT DETAILS

Herdade dos Pimenteis, Lda  
Morgado da Torre, Penina  
Apartado 178  
8501-910 | Portimão

T. 282 411 962  
965 034 183  
(Ms. Ana Sofia Pimentel)

F. 282 411 962






geral@herdadedospimenteis.pt  
www.herdadedospimenteis.pt

GPS coordinates:  
N 37° 10' 14" W 08° 34' 17"



## Herdade dos Pimenteis White

*An excellent surprise*

Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Moscatel
Alcohol content	13.5%
 Serving temperature	7-8 °C
 Appearance	Lemony colour with slight, greenish nuances. Clear and bright.
 Aroma	Excellent acidity. A young wine, light and very fresh. With rich aromas of ripe white fruit, such as plums, peaches and the grapes of the same variety. A rounded wine, and very elegant.
 Flavour	A good marriage between aromas and flavour. Once you have tasted this wine, you feel like tasting it continuously. Charming and with a fine, prolonged finish, it is delightfully surprising as a white wine.
 Goes well with	The Algarve's traditional cuisine, based on fish and seafood dishes, salt cod dishes made in the traditional Portuguese style, a social gathering accompanied by a selection of canapés. As an aperitif.

**Note:**

*Harvested selectively,  
With total destalking  
and mechanical and  
pneumatic pressing.*










## Herdade dos Pimenteirs Rosé

*A rosé with a remarkable nose*

Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Syrah and Touriga-Nacional
Alcohol content	12%






-  **Serving temperature** 10 °C
-  **Appearance** Pinkish in colour, clear and bright.
-  **Aroma** Complex, fruity aromas such as strawberry and raspberry. Good presence that can be noted in the nose.
-  **Flavour** Refined in the mouth. Very well-rounded and appealing, with a good affinity in the aromas. Long, charming finish.
-  **Goes well with** Fish and seafood salads (seasoned with sauces made with honey, dry fortified wine, freshly-ground black pepper, lemon juice, mustard, chopped coriander, basil and virgin olive oil), salt cod, grilled, lightly-seasoned white meats and the Algarve's traditional cuisine based on fish and seafood.



## Herdade dos Pimenteais Colheita Seleccionada Red

*A persistent red*

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Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Aragonez, Touriga-Nacional and Syrah
Alcohol content	15%
 Serving temperature	18 °C
 Appearance	Ruby colour. Clear and transparent.
 Aroma	Black fruits such as mulberries, raspberries and plums. A balanced blend of organic components and well-structured body. Aged for eight months in American and French oak casks.
 Flavour	Soft, elegant, some vanilla and spicy nuances. Soft tannins, very good alcohol content. A high-quality, persistent wine with considerable potential for development. A fine, long and very refined finish.
 Goes well with	A selection of smoked sausages and dry-cured ham from the Algarve <i>serra</i> , red meat, poultry, elaborately-prepared game birds, high-quality charcoal-grilled red meat and gourmet cuisine. Meat dishes prepared in traditional Algarve style and a board of Portuguese and international cheeses.










## Herdade dos Pimenteis Touriga-Nacional Red

*A red with a good finish*

Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional
Alcohol content	15%

-  **Serving temperature** 17 °C
-  **Appearance** Ruby colour. Clear and transparent.
-  **Aroma** Red fruits, slightly chocolaty. Rounded in its organic components aged in French oak, which gives it a degree of complexity.
-  **Flavour** A red to savour. A good match with the aromas, good persistence, a good finish.
-  **Goes well with** Salt cod dishes in the traditional Portuguese style, elaborately-prepared traditional Algarve cuisine, well-prepared red meat, game fowl and poultry dishes, gourmet cuisine and a good board of Portuguese and international cheeses.





## Herdade dos Pimenteis Reserva Red

*A red to enjoy with a good meal*

Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional and Syrah
Alcohol content	14.5%



Serving temperature 18 °C

 Appearance

Ruby colour. Clear and transparent.

 Aroma

Rounded, with a good balance of tannins and acidity. Aromatic, with wild fruits and spices predominating. Aged for six months in American oak casks.



Flavour

There are some notes of vanilla and the toasty flavour of oak wood. This is a successful wine, well developed, with good persistence, smoothness and a good finish. Just what is needed for a good meal.



Goes well with

Salt cod dishes made in the traditional Portuguese style, a selection of smoked sausages and dry-cured ham from the Algarve *serra*, red meat, poultry and game fowl from the Algarve *serra*, traditional Algarve cuisine, gourmet cuisine and a good board of Portuguese and international cheeses.





# Quinta da Penina

This wine-growing project has vineyards in two municipalities: Portimão (Quinta da Penina) and Lagoa (Quinta dos Cabeços). Both estates have different *terroirs* which give each grape variety unique characteristics, reflected in the excellent wines made and bottled at their own winery.

It all began in 2000, when the producer planted a 10-hectare vineyard on a property that was previously used to grow citrus fruit. And so Quinta da Penina was born. Just one year later, it would begin sharing its production with Quinta dos Cabeços. The goal was to obtain grapes from two distinct areas in order to produce wines with equally distinct qualities. And it worked.

The reds are currently made from Touriga-Nacional, Trincadeira, Aragonez, Alicante-Bouschet, Cabernet-Sauvignon, Syrah and Petit-Verdot grapes, while the varieties used for the whites are Arinto, Crato-Branco, Viosinho, Cerceal and Viognier.

The wines can be found at restaurants throughout the Algarve, at off-licences, a few small supermarkets and on-site at Quinta da Penina, for tasting.



## CONTACT DETAILS

### Quinta da Penina

Quinta - Sítio da Torre, Penina  
8500-156 | Alvor

Office/Shop - Rua de Angola,  
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8500-605 | Portimão

T. 282 491 070

282 085 550

919 350 215

(Mr. João Mariano)

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[quintadapenina@gmail.com](mailto:quintadapenina@gmail.com)

[info@vinhosportimao.com](mailto:info@vinhosportimao.com)

[www.vinhosportimao.com](http://www.vinhosportimao.com)

### GPS coordinates:

N 37° 10' 12.25" W 08° 34' 37.19"

### Activities:





Visits to the vineyard and winery with tasting and sales of wines (please book in advance).



## Foral de Portimão White

*A ladylike wine*

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Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Arinto, Viognier, Viosinho and Cercial
Alcohol content	12.5%
 Serving temperature	9 °C
 Appearance	Citrus colour with greenish nuances. Clear and bright.
 Aroma	Good freshness in the nose, with notes of flowers and white fruits such as peaches and pears. This is a very ladylike and subtle wine.
 Flavour	Quite pleasant, good acidity and a certain degree of complexity. Well rounded. Makes a good “marriage” with the nose, where the floral notes stand out. The elegant fruitiness gives us a good finish.
 Goes well with	Good traditional Algarve cuisine, fish and seafood from the Algarve coast and some grilled white meats, such as turkey and chicken escalopes with a simple butter sauce. Also good as an aperitif.





## Quinta da Penina White

*A spontaneous and cheerful aroma*






- |   |   |
|---|---|
| Region  | Algarve/Portimão DOP  |
| Classification  | Vinho Algarve DOP   |
| Grape varieties   | Síria, Crato-Branco and Arinto  |
| Alcohol content   | 12.5%   |
|  Serving temperature | 10 °C   |
|  Appearance          | Citrus colour. Clear and bright.  |
|  Aroma               | Elegant with fruity nuances and a slightly floral note of rock-rose. This is a very well-rounded wine. Freshly aromatic in the nose, it is effusive, spontaneous and cheerful. It has a noticeable fragrance of pears and strawberries. |
|  Flavour           | Harmonious, well-balanced, good acidity and good minerals that make it a pleasure to drink. Good volume and a long, beautiful and charming finish.  |
|  Goes well with    | Traditional Algarve fish, seafood and shell-fish dishes, fairly simple salt cod dishes, and other well-prepared regional fish dishes. Also good as an aperitif.   |



## Foral de Portimão Rosé

*A good table companion*

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Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Aragonez, Touriga-Nacional and Syrah
Alcohol content	12.5%
 Serving temperature	12 °C
 Appearance	Salmony pink colour. Clear and bright.
 Aroma	With a good presence in the nose, this dry rosé has elegant aromas. Somewhat intense, lively, cheerful in its red fruit fruitiness and with a nice, fresh finish.
 Flavour	Very elegant, well-executed and well-rounded. The fruitiness is clearly evident, the red fruits having been very well vinified. Boasting a beautiful and charming finish, this wine is an excellent table companion.
 Goes well with	Game bird pâtés, cold, marinated salmon, chicken terrines, well-prepared fish, seafood and shellfish dishes, grilled veal steaks and moderately-seasoned white meats. Also good for late afternoon socialising along with a good assortment of canapés.





## Quinta da Penina CS Red

### *A convivial finish*

Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Aragonez, Trincadeira and Cabernet-Sauvignon
Alcohol content	13.5%
 Serving temperature	17 °C
 Appearance	Bright ruby red colour.
 Aroma	Of very ripe, red fruits. The grapes were completely destalked and then underwent tumultuous fermentation. The aromas are mouth-filling and rather elegant.
 Flavour	Well-balanced tannins, acidity and alcohol content. Very noticeable fruitiness. This is the type of wine that makes a pleasant everyday table companion. Comfortable and convivial finish.
 Goes well with	A selection of smoked sausages and dry-cured hams from the Algarve, traditional Algarve oily fish dishes (grilled sardines), fairly simple red and white meat dishes, and a board of Portuguese cheeses, most of them from the Algarve.





## Foral de Portimão Colheita Seleccionada Red

*A delight for wine-lovers*

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Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Aragonez, Alicante-Bouschet and Cabernet-Sauvignon
Alcohol content	14%
 Serving temperature	18 °C
 Appearance	Ruby colour, with brownish nuances.
 Aroma	Fruity aroma of very ripe red fruits, particularly black cherry. After 10 months spent ageing in French and American oak it has acquired notes of vanilla and spices.
 Flavour	Full-bodied, velvety and noticeable fruitiness on the palate, as well as nuances of vanilla and spices. The velvety tannins, good acidity and alcohol content make this a very well-rounded wine. With elegant aromas and flavours, its finish will delight wine-lovers.
 Goes well with	An assortment of smoked sausages and dry-cured hams from the Algarve, traditional Algarve cuisine, well-prepared game dishes, traditional grilled and oven-cooked red meats dishes from other parts of Portugal and Portuguese cheeses.










## Foral de Portimão Petit-Verdot Red

*A red whose flavour is true to its aromas*

Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Petit-Verdot
Alcohol content	14%

-  **Serving temperature** 18 °C
-  **Appearance** Full-bodied red colour with nuances of violet.
-  **Aroma** Ripe red fruits and forest fruits such as blackberries and raspberries. Having aged for 10 months in American and French oak barrels, it has acquired notes of coffee and spices, such as dried green pepper.
-  **Flavour** The palate is a faithful copy of the aromas. Very well-rounded wine, with sweet tannins, good acidity and good alcohol content. Noteworthy structure and extremely elegant in terms of aromas and flavours; as in life, this is how good marriages are made. Really beautiful finish. A wine-lover awaits.
-  **Goes well with** Assorted smoked sausages and dry-cured hams from the Algarve, traditional Algarve meat dishes, well-prepared poultry dishes made in the pot, game, grilled or well-prepared beef and mutton, and Portuguese cheeses.



## Foral de Portimão Reserva Red

*A captivating red*

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Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional, Aragonez and Cabernet-Sauvignon
Alcohol content	14%
 Serving temperature	18 °C
 Appearance	Deep ruby red colour.
 Aroma	Red fruits. Good notes of chocolate and spices from having aged in American and French oak barrels, giving it great elegance.
 Flavour	A wine with a full flavour. The fruitiness and the chocolaty and spicy notes, particularly of dried green pepper, are clearly in evidence, giving the wine a very good touch of charm. Velvety tannins, good acidity and alcohol content, not very rounded. A captivating wine overall, good for drinking at table with family and friends. Long, beautiful finish.
 Goes well with	A selection of smoked sausages and dry-cured ham from the Algarve, traditional Portuguese meat dishes, elaborate game dishes, gourmet cuisine, beef and Portuguese cheeses.





## Quinta da Penina Reserva Red

*A sensual red*

Region	Algarve/Portimão DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional, Trincadeira, Alicante-Bouschet and Petit-Verdot
Alcohol content	14%
 Serving temperature	18 °C
 Appearance	Dark red colour with brownish hints.
 Aroma	Ripe red fruits. Having aged in new American and French oak barrels, this wine has nuances of chocolate, vanilla and coffee. Very good in terms of aroma.
 Flavour	A very elegant wine with a full flavour. The aromas are all present in the flavour; it is sensual and delicate. The sweet tannins, good acidity and alcohol content are pleasing. Long in finish, it has a seductive charm which will be felt at table when drunk by those who appreciate good reds.
 Goes well with	Game bird pâtés, an assortment of smoked sausages and dry-cured hams from the Algarve, traditional Algarve meat, fish, seafood and shellfish dishes, high-quality beef, either grilled or well-prepared in the oven, and Portuguese cheeses.



Quinta da Penina



# LAGOA DOP

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- 82 Quinta do Francês
  - 90 Monte dos Salicos
  - 94 Quinta dos Vales
  - 106 Única - Adega Cooperativa do Algarve
  - 126 Quinta de Mata-Mouros
  - 130 Quinta do Barradas
  - 136 Quinta do Outeiro
  - 144 Quinta Rosa
  - 148 Quinta da Vinha
  - 154 Quinta João Clara
  - 162 Qta. do Barranco Longo
  - 178 Quinta do Moinho
  - 188 Quinta da Malaca
  - 192 Quinta Velha
-





# Quinta do Francês

Patrick Agostini is another producer based in the Algarve. Coming from an Italian family with a long wine-making tradition, he inherited their passion and qualified in Oenology and Viticulture in Bordeaux.

After a great deal of searching, he found the perfect place to get his project up and running in the valley of the Odelouca Stream. He called it Quinta do Francês and has devoted himself heart and soul to transforming the acid, schist soil into nine hectares of vineyard.

This family property in the heart of the uplands around Silves comprises vineyards planted with French grape varieties from Bordeaux and the Rhone (Cabernet-Sauvignon and Syrah) and Portuguese grape varieties (Trincadeira and Tinta-Roriz). The estate also boasts a modern winery, where the wines uniquely known as “Quinta do Francês” and “Odelouca” are bottled, and underground cellars on a slope beside the vineyard.



## CONTACT DETAILS

Quinta do Francês - Patrick Agostini, Lda

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8300-037 | Silves

T. 282 106 303

F. 282 485 778

[info@quintadofrances.com](mailto:info@quintadofrances.com)

[www.quintadofrances.com](http://www.quintadofrances.com)

[www.facebook.com/QuintaDoFrancesWinery](https://www.facebook.com/QuintaDoFrancesWinery)

## GPS coordinates:

N 37° 13' 11.52" W 08° 30' 32.53"

## Activities:

Visits to the *quinta* and the winery. Tasting and sales of wines and regional produce.

## Opening times:






Tuesday to Sunday, 10 am to 1 pm and 2 pm to 5.30 pm, mid-March to mid-November. From mid-November until mid-March it is open at the same times, but from Monday to Friday.



## Odelouca White

*A white that goes down well*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Verdelho and Viognier
Alcohol content	14%
 Serving temperature	10 °C
 Appearance	Lemony yellow in colour. Clear and bright.
 Aroma	This is a well-balanced, very elegant fine and delicate wine in terms of aroma, where the good freshness from its acidity can already be noted.
 Flavour	The excellent acidity is clearly present. With good minerality, it goes down well overall. It has a persistent, long, beautiful finish.
 Goes well with	Fish, seafood and shellfish salads dressed with cocktail sauce, exotic salads with suitable sauces, typical Algarve cuisine based on fish, seafood and shellfish from the Algarve coast, and good, charcoal-grilled fish and seafood. Also good as an aperitif.





## Quinta do Francês White

*The classic profile of a good white*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Verdelho and Viognier
Alcohol content	14%

-  **Serving temperature** 11 °C
-  **Appearance** Very concentrated lemony yellow colour. Clear and bright.
-  **Aroma** Clear in appearance, very good freshness, elegant, well-balanced, and very fine floral and fruity aromas.
-  **Flavour** Having aged in French oak, it has acquired slight nuances of vanilla, excellent acidity and considerable freshness and minerality. Well-rounded, it has the classic profile of a good white wine. A very long and extremely elegant finish.
-  **Goes well with** Typical Portuguese cuisine, salt cod, grilled white meats and soft cheeses. Good as an aperitif or at an afternoon social gathering in spring or summer, accompanied by assorted canapés.

**Note:**

*It should be drunk in a red wine glass, so that its organoleptic characteristics will always be present.*








## Odelouca

### Rosé

*The harmony of sweet tannins*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Cabernet-Sauvignon, Syrah and Trincadeira
Alcohol content	14%
 Serving temperature	11 °C
 Appearance	Pinkish colour. Clear and bright.
 Aroma	Exuberant aroma of red fruits and notes of black fruits from the Syrah grape variety. Good freshness thanks to its excellent vinification.
 Flavour	Very harmonious palate, with sweet tannins and acidity, thanks to the excellent skin maceration, which makes it very well-rounded. A very elegant and complex wine with a charming finish.
 Goes well with	A good white meat mixed grill barbecue, veal, fresh sausages, fish and seafood. Oysters <i>au naturel</i> with lemon juice and freshly-ground black pepper. Also very good to enjoy when socialising in the late afternoon spring or summer sunshine, along with a good selection of canapés.





## Odelouca Red

*A red for the consumer*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Trincadeira, Aragonez, Cabernet-Sauvignon and Syrah
Alcohol content	14%
 Serving temperature	18 °C
 Appearance	Marked ruby colour. Clear and bright.
 Aroma	Very ripe red fruit reminiscent of fruit jams. A wine which has been well vinified in stainless steel vats. A good red wine starts here.
 Flavour	Very elegant palate, consistently fruity. The velvety tannins, food acidity and alcohol content make this a smooth, well-rounded wine. Very pleasant and consumer orientated. Beautifully persistent finish.
 Goes well with	An assortment of smoked sausages and dry-cured ham from the Algarve <i>serra</i> , good traditional Algarve cuisine based on poultry which has been well prepared in the pot or in the oven, and well-prepared game bird dishes. A board of Portuguese cheeses.



## Quinta do Francês Red

*An irresistible red*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Trincadeira, Aragonez, Cabernet-Sauvignon and Syrah
Alcohol content	15%
 Serving temperature	18 °C
 Appearance	Dark ruby colour. Clear and bright.
 Aroma	Exuberant aroma of black forest fruits with floral nuances, rock-rose and spices.
 Flavour	A great wine with velvety tannins, good acidity and the ideal alcohol content. Thanks to its 14 months spent ageing in young French oak barrels, it has acquired notes of artichokes, spices (such as dried green pepper) and vanilla. Very well-rounded. Long, elegant, beautiful finish. Extremely elegant and impossible to resist.
 Goes well with	Smoked sausages and dry-cured ham from the Algarve <i>serra</i> , chicken terrine, game bird pâtés, dry-cured Iberian pork ham, smoked salmon and caviar, traditional Portuguese cuisine based on grilled meats, Portuguese and international cheeses.










## Quinta do Francês Syrah Red

*An anthem to great wines*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Syrah
Alcohol content	16.6%

-  **Serving temperature** 18 °C
-  **Appearance** Full-bodied, ruby colour. Clear and bright.
-  **Aroma** Exuberant aroma of forest fruits (such as blackberries and raspberries). The Syrah grape variety makes an impressive contribution to the aromas. Aged in new barrels made of French oak, the wine has acquired chocolate, black pepper and tobacco notes. So its great profile is easily understood.
-  **Flavour** This is a wine with great structure, where the organoleptic components – the special fruitiness of the grape variety, the vinification, the velvety tannins and good acidity from the wood in which it aged and matured over 17 months – make a fabulous base. Great personality, energetic and wilful. This red dignifies the wines produced in the Algarve wine-growing region; its finish is an anthem to the great wines.
-  **Goes well with** Delicacies prepared with class and Portuguese and international cheeses.





Quinta do Francês



# Monte dos Salicos

After inheriting a large property where, amid orange and carob trees, there were traces of an abandoned vineyard, António Cabrita decided to make it productive again as a means of supporting his legacy.

And if, initially, his entire crop was sold to the Adega Cooperativa de Lagoa for the production of their regional wine, as the years passed the vines grew and so did the dream of creating a new wine from the best Monte dos Salicos grape varieties. And so, two reds were produced that were named after the estate: MDS.

Thanks to the current investment by the owner's son, Pedro Cabrita, not only is a bigger and better crop expected, but also a new focus on different varieties of this type of wine, which is a recent addition to the Algarve's very characteristic wine production.



## CONTACT DETAILS

Quinta Monte dos Salicos

Mr. Pedro Jordão Bentes Cabrita

Estrada de Carvoeiro  
8400-422 | Lagoa

T. 919 145 813

GPS coordinates:  
N 37° 6' 59.94" W 08° 27' 0.54"

### Activities:

Visits by appointment:  
Mr. Fernando Martins,  
T. 967 139 420










## MDS Red

*A red with a generous finish*

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<b>Region</b>	Algarve/Lagoa DOP
<b>Classification</b>	Vinho Regional Algarve
<b>Grape varieties</b>	Aragonez, Touriga-Nacional, Syrah and Cabernet-Sauvignon
<b>Alcohol content</b>	13%
 <b>Serving temperature</b>	18 °C
 <b>Appearance</b>	Bright garnet colour.
 <b>Aroma</b>	Very ripe red fruits, and apricot and forest fruit jam, such as blackberries and raspberries. Aged in French oak barrels for seven months, it has acquired slight notes of pepper, coffee and vanilla.
 <b>Flavour</b>	Voluminous and very elegant. The velvety tannins, good acidity and good alcohol content make this a well-rounded, charming wine with a very generous finish.
 <b>Goes well with</b>	Smoked sausages and dry-cured hams from the Algarve, traditional Algarve meat dishes made with local produce, well-seasoned game, salt cod prepared in all sorts of ways and a good board of Portuguese cheeses.





## MDS Seleção Red

*An energetic and pure red*

<b>Region</b>	Algarve/Lagoa DOP
<b>Classification</b>	Vinho Regional Algarve
<b>Grape varieties</b>	Aragonez, Touriga-Nacional, Syrah and Cabernet-Sauvignon
<b>Alcohol content</b>	13%
 <b>Serving temperature</b>	18 °C
 <b>Appearance</b>	Deep, bright garnet colour.
 <b>Aroma</b>	Red fruits that go very well with the forest fruits, such as blackberries and raspberries. This wine spent 10 months ageing in French oak barrels, acquiring notes of vanilla, dried green pepper and coffee.
 <b>Flavour</b>	A wine with a full flavour, harmonious in its sweetish tannins, acidity and alcohol content. Very well-rounded and dignified. This wine has an advantage over the estate's other wine, MDS, in that it spent more time ageing, had a longer period of vinification and was cared for more meticulously. It has a very elegant, long, steady, energetic and pure finish.
 <b>Goes well with</b>	A selection of smoked sausages and dry-cured hams from the Algarve, traditional Algarve meat dishes and oily fish done in the oven, gourmet meat dishes and a board of Portuguese cheeses.



Monte dos Salicos



# Quinta dos Vales

Located in Estômbar, this is a magnificent estate where wine and art combine in a special way. The property covers almost 50 hectares, 18.5 of which are used for vines. A number of different wines are produced, under the supervision of renowned oenologists.

The grapes are harvested by hand, selected in the field, destalked and crushed. In the winery, fermentation is carried out at meticulously controlled temperatures, the end result of which are the divine wines, ready to be appreciated on site in the tasting room.

It is nice to see the area reserved on the estate for animals: goats, birds, the Algarve's autochthonous *churra* sheep, pigs, horses, donkeys and a small herd of deer, bring new life to the site. But this is not the estate's only special attraction because alongside the wines and the animals, there is also room for art, with a number of sculptures on display around the property.

So there are many reasons to pay a visit Quinta dos Vales or to stay in one of its three country houses or four apartments.



## CONTACT DETAILS

Quinta dos Vales, Agricultura e Turismo, S.A.

Sítio dos Vales, Caixa Postal, 112  
8400-031 Estômbar | Lagoa

T. 282 431 036

963 943 969 (PT | EN | DE)

F. 282 431 189

[info@quintadosvales.eu](mailto:info@quintadosvales.eu)

[www.quintadosvales.eu](http://www.quintadosvales.eu)

GPS coordinates:

N 37° 08' 59" W 08° 28' 36"

### Activities:

Guided and unguided tours of the vineyards, the sculpture parks, orchards and the areas where the farm animals are kept. Please book in advance. Wine tasting at 4 pm, Monday to Friday, or by appointment. Sales of wine, sculptures and merchandise.

Parties can be held on the panoramic covered terrace, with seating for 120 people.

### Opening times:

Monday to Friday, 9 am to 12 noon and 2 pm to 6 pm.










## Marquês dos Vales Primeira Seleção White

*A beautiful, prolonged finish*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Arinto and Verdelho
Alcohol content	14%
 Serving temperature	7 °C
 Appearance	Citrusy yellow colour with golden hints.
 Aroma	Very fresh. Intense fruitiness. Bold, but extremely smooth and with a very beautiful elegance.
 Flavour	Fills the mouth with the aromas and beautiful fruitiness, despite its residual sugar (visible in the glass). A wine with excellent acidity and, consequently, very good freshness that ensures a beautiful, prolonged finish, rare in white wines.
 Goes well with	Chicken terrines and partridge pâtés served with Cumberland sauce, Portuguese fish, seafood and shellfish dishes, river fish, salt cod done in the oven and grilled fish and seafood. Good for a social gathering on a sunny spring or summer afternoon along with an assortment of seafood canapés.












## Marquês dos Vales Grace Verdelho White

*A white that promises continuity*



Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Verdelho
Alcohol content	13%


-  Serving temperature 9 °C
-  Appearance Straw colour.
-  Aroma Tropical fruits, some floral notes and hints of *Barrocal* citrus fruit, and a slight touch of spices. Its aromas are subtly elegant and fresh.
-  Flavour Very fresh. Having aged for six months in new French oak casks and one month in stainless steel vats, the aromas are clearly in evidence. The oak has given it a slight hint of vanilla and beautiful light notes of spices. Very charming, mouth-filling and impressive in terms of aromas/flavours. Long, persistent, beautiful and **personalised** finish. Promises continuity.
-  Goes well with Exotic salads with appropriate dressings, fish, seafood and shellfish salads dressed with cocktail sauce, grilled fish and seafood, traditional Portuguese and gourmet fish, seafood and shellfish dishes. Good as an aperitif.





# Marquês dos Vales Grace Viognier White


*The white of the future*


Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Viognier
Alcohol content	14.5%

 Serving temperature 7 °C

 Appearance Straw colour with greenish hints. Clear and bright.

 Aroma Mineral notes and ripe tropical fruit. Very fresh and elegant aromas that also impart slight fragrances of vanilla and chocolate. Very residual overall aroma.

 Flavour Complete stability between the aromas and the flavours, with excellent acidity. Cheerful, mineral and fruity. Long, noble, refined finish. This is a wine with much to give in the future.

 Goes well with Fish, seafood and shellfish salads, white meats, smoked and marinated salmon, traditional Algarve fish, seafood and shellfish dishes, grilled fish and seafood and salt cod. Good as an aperitif.

**Note:**  
*Vinified in new French oak barrels, where it remained for three months to stabilise (and another three in stainless steel vats).*










## Marquês dos Vales Grace Vineyard White

*The elegance of the Antão-Vaz grape variety*



Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Antão-Vaz, Arinto, Malvasia-Fina and Síria
Alcohol content	12.5%






-  **Serving temperature** 8 °C
-  **Appearance** Straw colour. Clear and bright.
-  **Aroma** Mouth-filling aromatic notes of ripe white fruit, spices, vegetables (such as cultivated artichokes) and a slight touch of vanilla. Very good freshness.
-  **Flavour** The aromas combined with the flavour of good acidity are clearly in evidence. Slight emphasis on the excellent Antão-Vaz grape variety and, consequently, on its freshness, elegance and smoothness. It aged for five months in new French oak barrels and is very good and well-structured, with a long persistent finish.
-  **Goes well with** Fish, seafood and shellfish salads dressed with cocktail sauce, white meat salads with simple sauces, and traditional Algarve dishes of grilled fish and seafood. Good as an aperitif or with a barbecue of mixed fish, fresh sausages and white meats.



## Marquês dos Vales Selecta White

*A white from a red grape variety*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Castelão
Alcohol content	13%
 Serving temperature	8 °C
 Appearance	Straw colour.
 Aroma	Irreverent youthfulness, very fresh and deep. Some floral aroma of orange blossom and very ripe red fruits. Aromatically, it is very elegant.
 Flavour	A good white made from a red grape variety, hence its cold skin maceration being faster. Aged for six months in stainless steel vats at low temperatures. The flavours also reveal irreverent youthfulness, freshness and depth. Excellent acidity, beautiful and elegant. Long, very charming finish.
 Goes well with	Seafood cocktail, fish and seafood salads and traditional Algarve fish, seafood and shellfish dishes. Grilled fish (such as good sardines from the Algarve coast) and seafood. Good as an aperitif, along with a selection of seafood canapés.










## Marquês dos Vales Primeira Seleção Rosé

*An elegant profile in the mouth*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Castelão
Alcohol content	12%

-  **Serving temperature** 11 °C
-  **Appearance** Redcurrant red. Clear and bright.
-  **Aroma** Fresh aroma of redcurrants and strawberries. Very elegant freshness in the nose.
-  **Flavour** After pressing and undergoing skin maceration, the grapes were vinified in stainless steel vats for six months. The aromas make this rosé a wine with an elegant profile in the mouth and which is particularly pleasurable to taste, with the fruitiness clearly in evidence. It has a very persistent, beautifully charming finish.
-  **Goes well with** Traditional Algarve oily fish, seafood and shellfish dishes, grilled white meats and lightly-seasoned poultry cooked in the pot. Also good for late afternoon socialising in summer along with a good selection of canapés.



## Marquês dos Vales Selecta Rosé

*A glamorous wine*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Castelão
Alcohol content	11.5%
 Serving temperature	9 °C
 Appearance	Pomegranate colour.
 Aroma	Good intensity of fresh red fruits and strawberries. Very elegant and appealing in colour.
 Flavour	Good presence of fruitiness in the mouth, good acidity and very well-rounded in the context of aromas/flavours. After fermenting, this rosé spent six months ageing in stainless steel vats. It a wine that makes a good first impression on the palate and has a glamorous finish.
 Goes well with	Exotic salads and matching sauces, fish, seafood and shellfish salads dressed with cocktail sauce, white meat salads with sauces to taste, well-seasoned fish dishes cooked in the oven, grilled white meats and moderately-seasoned poultry cooked in the pot or in the oven. Very good for a late afternoon social gathering in the spring or summer sunshine, along with a selection of canapés.










## Marquês dos Vales Primeira Seleção Red

*A red that cannot be refused*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional, Syrah, Cabernet-Sauvignon and Petit-Verdot
Alcohol content	13.5%
 Serving temperature	18 °C
 Appearance	Black cherry colour. Clear and bright.
 Aroma	Profound aroma of red and black forest fruits and spices, with some touches of coffee; a combination of great quality and very successfully achieved.
 Flavour	Fruity, with a hint of vanilla and a touch of spices (such as dried black pepper), intense palate and fabulous fragrance. Long, persistent finish. It is impossible to say no to this wine.
 Goes well with	An assortment of smoked sausages and dry-cured hams from the Algarve <i>serra</i> , traditional Algarve dishes, high-quality Iberian pork and other high-quality red meats cooked on the grill, game dishes, gourmet meat dishes and a board of Portuguese and international cheeses.










# Marquês dos Vales Grace Vineyard Red

*A red with a radiant future*

---

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Cabernet-Sauvignon and Trincadeira
Alcohol content	13%
 Serving temperature	18 °C
 Appearance	Garnet red colour. Clear and bright.
 Aroma	Intense aroma of red and black fruits with a good touch of vanilla. A voluminous wine in terms of aromas, but smooth and very elegant.
 Flavour	After vinification, this wine underwent malolactic fermentation in French oak barrels and then aged for eight months in bottles. The tannins are well-rounded and sweetish, the acidity is good and the alcohol content is beautiful. It has slight nuances of toasted caramel and vanilla. Very well-rounded in terms of the “marriage” between the aromas and the flavours. It has a long, persistent finish. It will have a radiant future.
 Goes well with	An assortment of smoked sausages and dry-cured hams from the Algarve <i>serra</i> , any traditional Portuguese dish, high-quality red meats cooked on the grill and game dishes. A good cheese board.










## Marquês dos Vales Selecta Red

*A gluttonous (and proud) red*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Aragonez, Castelão, Syrah and Trincadeira
Alcohol content	14%






-  **Serving temperature** 18 °C
-  **Appearance** Garnet red colour. Clear and bright.
-  **Aroma** Black plums, black forest fruits, spices such as nutmeg and nuances of coffee and cinnamon. It stands out due to its beautiful, aromatic fragrances.
-  **Flavour** Voluminous with velvety tannins, good acidity and excellent alcohol content due to having aged in French oak. The aromas that make it elegant are noticeable on the palate, so there is considerable affinity between the nose and the palate. The finish is long and charming. A gluttonous red with a pleasurable dose of pride.
-  **Goes well with** Smoked sausages and dry-cured hams from the Algarve *serra*, traditional Algarve meat and oily fish dishes, grilled sardines, high-quality cuts of Iberian pork and red meat cooked on the grill, game, poultry and Portuguese and international cheeses.



## Marquês dos Vales Grace Touriga-Nacional Red

*The pleasure of a red*

---

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional
Alcohol content	13.5%
 Serving temperature	18 °C
 Appearance	Deep garnet colour. Clear and bright.
 Aroma	Bergamot, violet, red and forest fruits, all concentrated and of great elegance.
 Flavour	After vinification it aged for 13 months in stainless steel vats and French oak barrels, which has given it (in addition to the aromas) a very elegant and subtle hint of toast, chocolaty notes, excellent acidity and smooth well-rounded tannins. Good alcohol content and totally distinctive structure due to its great quality. A very seductive, long and persistent finish. A wine to be kept for those who take pleasure in reds.
 Goes well with	Smoked sausages and dry-cured hams from the Algarve <i>serra</i> , traditional Algarve meat dishes, game, poultry, gourmet meat dishes and Portuguese and international cheeses.





# Única | Adega Cooperativa do Algarve

The history of Única is recent and original, starting with the name (= unique, single, sole) which refers to the merger of the two cooperative wineries of the Algarve – of Lagoa and Lagos – into just one.

In 2007, the first steps were taken to turn this idea into a concrete project, and although there is still no scheduled date for the inauguration of the premises of the new winery, which will be built on the site of the old Lagoa Agrarian Station, wines are already being produced there. How is this possible? The answer is simple: until Única opens its own doors, it will continue to operate on the premises of the Adega Cooperativa de Lagoa, one of the first in the country, receiving the grapes from the cooperative members in Lagos to be turned into the wines we are already acquainted with.

At that time, all the wines, all these strong brands – everything, in fact – will be brought together under one roof at the Adega Cooperativa do Algarve, with the aim of improving the manner in which wine production operates in the region. And along with good grapes, as much technology as is needed.



## CONTACT DETAILS

Única - Adega Cooperativa do Algarve

Estrada Nacional 125,  
Bemparece  
8400-901 | Lagoa

T. 282 342 181

F. 282 342 369

[adega.lagoa@sapo.pt](mailto:adega.lagoa@sapo.pt)

GPS coordinates:  
N 37° 07' 56" W 08° 27' 16"

### Activities:

Wine tasting (please book in advance).






Sales of wines.



## Porches White

*A fruity white*

---

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Crato-Branco, Boal-Branco and Manteúdo
Alcohol content	12.5%
 Serving temperature	9 °C
 Appearance	Open straw colour. Clear and bright.
 Aroma	Notes of citrus and ripe red fruits. Somewhat relative freshness.
 Flavour	Better in the palate than in the nose. The fruitiness is clearly evident. A well-rounded, persistent and elegant wine with good acidity. Beautiful finish.
 Goes well with	Fish, seafood, shellfish and traditional Portuguese fish dishes.










## Salira White

*An attractive wine*

---

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Crato-Branco, Arinto and Moscatel
Alcohol content	12.5%

-  **Serving temperature** 9 °C
-  **Appearance** Open straw colour. Clear and bright.
-  **Aroma** Notes of citrus and ripe red fruits. The volume of the aromas is well-personalised and well-rounded.
-  **Flavour** Good structure, very good acidity. Neither the alcohol content nor the tannins are particularly noticeable, making this an attractive wine. It has a persistent finish.
-  **Goes well with** Traditional Portuguese fish dishes.








## Afonso III White

*A day-to-day wine*

---

Region	Algarve/Lagoa DOP
Classification	Table Wine
Grape varieties	Various regional varieties
Alcohol content	12.5%

-  **Serving temperature** 8 °C
-  **Appearance** Straw colour.
-  **Aroma** The aromas are those of the grape varieties used to make the wine. Definitely rather pleasant and drinkable.
-  **Flavour** Good for day-to-day consumption.
-  **Goes well with** Simply-prepared meat and fish dishes.



**Note:**  
*Best consumed  
on the day of  
opening.*












## Lagoa Estagiado White

*A white with an appetising finish*

---

Region	Algarve/Lagoa DOP
Classification	Vinho Algarve DOP
Grape varieties	Crato-Branco and Manteúdo
Alcohol content	12.5%






-  **Serving temperature** 8 °C
-  **Appearance** Open straw colour. Clear and bright.
-  **Aroma** Makes a good first impression in the nose due to its good freshness, where the red fruits and citrus fruits of the Algarve *Barrocal* are in evidence. Some notes of almonds and dried figs.
-  **Flavour** Aged in a large-capacity vat, the red fruits and notes of ripe figs and dried fruits are very evident on the palate. Good tannins, acidity and alcohol content. Elegant, appetising finish.
-  **Goes well with** Algarve-style fish soups, traditional Algarve fish, seafood and shellfish dishes, traditional Portuguese dishes of seafood and river fish. Also good as an aperitif.



## Colheita Selecionada White

*A white with notes of Moscatel*

---

Region	Algarve/Lagoa DOP
Classification	Vinho Algarve DOP
Grape varieties	Crato-Branco, Arinto and Moscatel
Alcohol content	12.5 %
 Serving temperature	9 °C
 Appearance	Open straw colour. Clear and citrusy.
 Aroma	Notes of citrus and red fruits. It has a balanced texture.
 Flavour	A well-structured wine on the palate, elegant and with good acidity. Very well-rounded. Slight notes of the Moscatel grape variety, which are to its benefit, and contrast with the Arinto and Crato-Branco varieties that are totally different from the Moscatel profile. Good, persistent finish.
 Goes well with	Well-prepared fish, seafood and shellfish, traditional Algarve cuisine and salt cod dishes. Also good as an aperitif.










## Algardmoscatel

Fortified White Wine

*A taste that endures*

---

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Moscatel
Alcohol content	18%

-  Serving temperature 10 °C
-  Appearance Golden yellow colour.
-  Aroma Complex in the nose, with aromas of roses, orange blossom, honey and sweet notes of jam and jelly. In terms of aromas, this is a very elegant fortified wine.
-  Flavour The palate is well-structured, smooth and extremely elegant, with the predominant aromas being flowers and honey. The beautiful and charming finish means that the flavours endure in the mouth.
-  Goes well with Good Algarve confectionery to round off lunch or dinner. Very good for a social gathering along with dried fruits.








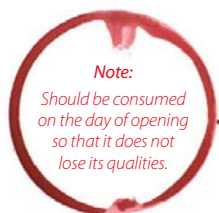
## Afonso III Rosé

*A rosé with a fresh palate*

---

Region	Algarve/Lagoa DOP
Classification	Table Wine
Grape varieties	Various regional varieties
Alcohol content	12.5%

-  **Serving temperature** 8 °C
-  **Appearance** Salmon pink in colour.
-  **Aroma** Floral and fruity. Pleasant for every-day drinking.
-  **Flavour** Smooth, fresh palate. This is a wine with a reasonable structure, but it is very drinkable.
-  **Goes well with** Every-day fish and shellfish dishes in spring and summer. Also good with well-prepared but simple meat dishes. Goes well with cheese.










## Porches Rosé

*A rosé with notes of cherry*

---

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Castelão, Syrah and Negra-Mole
Alcohol content	12%






-  **Serving temperature** 10 °C
-  **Appearance** Salmon pink in colour. Clear and bright.
-  **Aroma** Reveals soft notes of cherry, flowers and other ripe red fruits in the nose. Good acidity.
-  **Flavour** Fresh, elegant palate with good acidity. Well-rounded with the fruitiness clearly evident. Good finish.
-  **Goes well with** Fish salads, seafood, game and poultry pâtés, traditional Algarve fish, seafood and shellfish dishes, and white meats which have been grilled or prepared to other not very elaborate recipes. Good for late summer afternoon socialising.



## Salira Rosé

*A smooth, elegant flavour*

---

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Aragonez, Crato-Branco, Syrah and Touriga-Nacional
Alcohol content	12.5%
 Serving temperature	11 °C
 Appearance	Salmon pink in colour. Clear and bright.
 Aroma	Soft floral aromas and notes of red cherry and ripe red fruits. Good acidity and alcohol content, very smooth and slightly sweetish tannins.
 Flavour	Fresh, smooth and elegant palate. Its finish is charming and is evident at just the right level. This rosé is telling us it is here to stay.
 Goes well with	Grilled white meats, fish and seafood salads, traditional Algarve fish seafood and shellfish dishes. Also refreshing on a sunny afternoon.





## Colheita Seleccionada Rosé

*A rosé to savour outdoors*

Region	Algarve/Lagoa DOP
Classification	Vinho Algarve DOP
Grape varieties	Castelão, Touriga-Nacional and Syrah
Alcohol content	12%



Serving temperature 11 °C



**Appearance** Salmon pink in colour. Clear and bright.



**Aroma** In the nose, it reveals gentle notes of flowers and ripe red fruits. Very fresh for a rosé.



**Flavour** Fresh, smooth, well-structured palate. Good acidity for a rosé wine. A happy "marriage" between the aromas and the flavour. A very elegant, beautiful, long finish.



**Goes well with** Seafood and white meat salads. Moderately-seasoned grilled white meats and traditional Algarve fish, seafood and shellfish dishes. A very good wine to savour outdoors on a sunny afternoon.






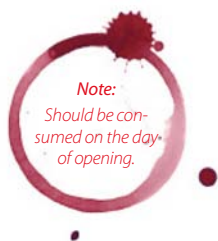
## Afonso III Red

*A very drinkable red*



Region	Algarve/Lagoa DOP
Classification	Table Wine
Grape varieties	Various regional varieties
Alcohol content	13%

 Serving temperature	16 °C
 Appearance	Ruby colour.
 Aroma	Pleasant but with no great depth.
 Flavour	Good for day-to-day consumption.
 Goes well with	Simple but well-prepared meat and fish dishes.



**Note:**  
*Should be consumed on the day of opening.*










## Lagos Red

*A typical red*

Region	Algarve/Lagoa DOP
Classification	Vinho Algarve DOP
Grape varieties	Crato-Preto and Castelão
Alcohol content	13.5%






-  **Serving temperature** 18 °C
-  **Appearance** Deep, bright garnet colour.
-  **Aroma** Very intense in the nose, where there is a good balance of forest fruits, blackberries, jelly and red fruits. Fine and mineral. Velvety tannins, good acidity and alcohol content. A typical, well-rounded wine.
-  **Flavour** Balanced, smooth, elegant and seductive palate. Persistent overall. The finish has elegant notes of jelly.
-  **Goes well with** A good selection of smoked sausages and dry-cured hams from the Algarve, moderately-elaborate traditional Algarve meat and fish dishes prepared in the oven or in the pot. Well-seasoned poultry done in the oven, fish done in the oven with good aromatic herbs from the Algarve countryside.



## Porches Red

*A well-rounded red*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Aragonez, Castelão and Crato-Preto
Alcohol content	13%
 Serving temperature	16 °C
 Appearance	Ruby colour. Clear and bright.
 Aroma	Very intense nose, where the fresh notes of red fruit and nuances of red fruit jelly are very balanced. Overall, good in terms of aromas.
 Flavour	Good volume in the mouth, with smooth but firm tannins. Good acidity and matching alcohol content. Taking all this into account, this is a well-rounded wine. The fruitiness is very good. The taste remains elegant and appropriate to the aromas and palate. The finish is long and charming.
 Goes well with	A good assortment of smoked sausages and dry-cured hams from the Algarve, traditional Algarve meat, fish, seafood and shellfish dishes and well-prepared game dishes. A board of Portuguese cheeses.










## Salira Red

*A good red wine*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Crato-Preto, Aragonez, Syrah and Touriga-Nacional
Alcohol content	13.5%






-  **Serving temperature** 18 °C
-  **Appearance** Deep, bright garnet colour.
-  **Aroma** Very intense in the nose, where there is a good balance of fresh notes of raspberry jelly, spices and ripe fruit such as forest blackberries. Elegant aromas.
-  **Flavour** Smooth and elegant attack with sweetish tannins. The good acidity and alcohol content make this a well-rounded wine. The tasting continues with some considerable depth and finishes with charm and notes of spices. This is a good red wine.
-  **Goes well with** A good selection of smoked sausages and dry-cured hams from the Algarve, well-prepared poultry dishes cooked in the pot or in the oven, well-seasoned game dishes, meat dishes and fish and seafood stews. A good board of Portuguese cheeses.



## Lagoa Colheita Seleccionada Red

*A red with balanced structure*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Crato-Preto, Aragonez, Castelão and Syrah
Alcohol content	13%
 Serving temperature	17 °C
 Appearance	Bright garnet colour.
 Aroma	Red fruits and jelly. A wine with a certain elegance. Tumultuous fermentation over eight days, with the second malolactic fermentation having been fundamental for the aromas to become better defined.
 Flavour	The smooth tannins and the fruity jelly flavour give the wine a very balanced and pleasant structure. It has a pleasant finish ending with notes of ripe fruit.
 Goes well with	Grilled red and white meat, elaborately-prepared game dishes, pâtés and a board of Algarve cheeses.










## Lagoa Estagiado Red

*A red with a warm palate*

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Region	Algarve/Lagoa DOP
Classification	Vinho Algarve DOP
Grape varieties	Trincadeira, Castelão and Negra-Mole
Alcohol content	13%


-  **Serving temperature** 17 °C
-  **Appearance** Well-defined, bright garnet colour.
-  **Aroma** Well-defined aroma of red fruits, raspberry jelly and red cherries. Well-balanced tannins, acidity and alcohol content.
-  **Flavour** Has a warm palate. It is well-structured and rounded in its components of red fruits, raspberry jelly and cherries. There are slight notes of dried fruits such as figs and almonds. It has a long, beautiful finish.
-  **Goes well with** A good assortment of smoked sausages and dry-cured hams from the Algarve, traditional Algarve meat, fish, seafood and shellfish dishes and well-seasoned game dishes and well-seasoned poultry cooked in the pot or in the oven. A good board of Portuguese cheeses.



## Lagoa Reserva Red

*A very good quality red*

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Region	Algarve/Lagoa DOP
Classification	Vinho Algarve DOP
Grape varieties	Crato-Preto, Aragonez and Castelão
Alcohol content	14%
 Serving temperature	18 °C
 Appearance	Deep garnet colour. Clear.
 Aroma	Ripe red fruits and raspberries. Smooth notes of dried fruits and spices.
 Flavour	Well-structured, distinctive, smooth and with firm tannins. Very good acidity and excellent alcohol content, and therefore a well-rounded wine. This is a red of very high quality, which has a long finish with elegant notes of spices.
 Goes well with	Well-seasoned, oven-roasted red and white meats, game dishes, a good chicken terrine and traditional Algarve meat dishes. A good cheese board including Algarve cheeses.












## Porches Primeur Red

*A red with excellent depth*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Aragonez, Crato-Preto and Castelão
Alcohol content	13%

-  **Serving temperature** 18 °C
-  **Appearance** Garnet colour.
-  **Aroma** Very intense aroma, balanced by the fresh notes of ripe fruit. Notes of ripe fruit jelly. After the primary fermentation, it undergoes malolactic fermentation to stabilise the aromas and flavours.
-  **Flavour** Good volume in the mouth, with smooth but firm tannins. Good acidity and good alcohol content. It is well-rounded; the tasting continues with considerable depth and reveals tannins with elegant notes of jelly. This is a good red wine.
-  **Goes well with** A selection of smoked sausages and dry-cured hams from the Algarve, the traditional cuisine of the Algarve *serra* and well-seasoned game dishes. A board of Portuguese cheeses.








## Algardoce

Fortified Red Wine

*An unmistakable flavour*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Crato-Preto and Negra-Mole
Alcohol content	21%
 Serving temperature	15 °C
 Appearance	Bright garnet colour.
 Aroma	Complex nose with aromas of jelly, jam and fruity notes of blackberries and figs. It was aged in French oak barrels for the time considered necessary for the aromas to mature and the structure to harmonise.
 Flavour	Unmistakable, giving rise to the excellent combination of aromas and flavours. Very enduring palate. And very charming.
 Goes well with	A good board of Portuguese cheeses and confectionery made with chocolate. Also good for a social gathering along with an assortment of canapés.





# Quinta de Mata-Mouros

Quinta de Mata-Mouros is located on the left bank of the River Arade, opposite the beautiful, historical city of Silves. Fruits typical of the region, such as figs, almonds, carob and loquats, have been grown on its 120 hectares for centuries.

It could be said that this production of tasty fruit was a good omen for the planting of vines on the slopes of the estate in April 2000. Today, a total of 12 hectares have already been planted: 10 with red grape varieties (Aragonez, Touriga-Nacional, Sousão and Cabernet-Sauvignon) and two with white varieties (Arinto and Alvarinho). The grapes are fermented in the modern, well-equipped winery at the entrance to the estate, alongside the emblematic "Convent of Paradise" built in the 18th century.

The "Convent of Paradise" project, a partnership between the Pereira Coutinho family (who own Mata-Mouros) and the Soares family, got underway in January 2012, with the aim of exploiting the estate's wine-growing potential.

The wine-growing and oenology are now the responsibility of the Herdade da Malhadinha Nova, and more precisely of engineers Manuel Letras and Rui Venâncio (wine-growing) and engineers Luís Duarte and Nuno Gonzalez (oenology). The marketing and promotion of the wines are handled by the organisation Garrafeira Soares.

We are convinced that the wines produced at Quinta de Mata-Mouros will very soon be a credit to a region of such great tradition and huge potential as the Algarve.



## CONTACT DETAILS

Quinta do Lagar, Apartado 15  
8300-999 | Silves

T. 289 510 460  
966 781 060/1

GPS coordinates:  
N 37° 10' 53" W 08° 26' 59"








# Euphoria

## Rosé

*A good quality rosé*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional and Aragonez
Alcohol content	14%
 Serving temperature	11 °C
 Appearance	Pink in colour. Clear and bright.
 Aroma	Fruity with good notes of ripe red fruits. Slightly flowery notes of orange blossom. Persistent, elegant, good structure in terms of aroma and freshness.
 Flavour	A well-rounded wine with good acidity. Discrete, very velvety tannins due to the length of the skin maceration with the must. Good alcohol content. A good quality rosé in terms of aroma and flavour and an elegant finish.
 Goes well with	Fish, seafood and white meat salads dressed with cocktail sauce, typical Algarve fish, seafood and shellfish dishes, well-prepared grilled white meats and poultry. Also good for late afternoon socialising in spring or summer along with a selection of canapés.










## Euphoria Red

*A gallant red*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional, Aragonez and Cabernet-Sauvignon
Alcohol content	13.5%

-  Serving temperature 18 °C
-  Appearance Ruby colour with reddish nuances. Clear and bright.
-  Aroma Distinctly floral. Good notes of red and black fruits. Having aged for six months in French oak barrels, it has acquired spicy notes such as dried green pepper, a touch of vanilla and some toasted notes from the wood. Very elegant.
-  Flavour Exuberant, like good reds. Velvety tannins, good acidity and alcohol content. Excellent affinity between nose and mouth. Very well-rounded, gallant and harmonious. Beautiful, persistent finish. Just what is needed for a good meal.

-  Goes well with Smoked sausages and dry-cured hams from the Algarve *serra*, traditional Algarve meat dishes, game, grilled high-quality red meats, salt cod, gourmet meat dishes and Portuguese cheeses.



**Note:**






*Wine bottled in 26,300 bottles of 7.5 dl and 200 magnums of 1.5 litres.*



# Imprevisto

## Red

*A red with beautiful volume*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional, Aragonez and Cabernet-Sauvignon
Alcohol content	13%
 Serving temperature	17 °C
 Appearance	Ruby colour with violet nuances. Clear and bright.
 Aroma	Smooth, elegant and with red fruits nicely in evidence. The grapes were gently crushed prior to vinification.
 Flavour	Good volume, soft and very agreeable to taste. Velvety tannins, good acidity and alcohol content. A charming wine in terms of the combination of aromas and flavour. Persistent and very beautiful finish.
 Goes well with	An assortment of smoked sausages and dry-cured hams from the Algarve <i>serra</i> , traditional Algarve dishes made with oily fish and meat, clam <i>cataplana</i> , well-prepared game dishes, grilled high-quality red meats, gourmet cuisine and a good board of Portuguese cheeses.







# Quinta do Barradas

Hugely passionate about the art of wine-growing, Luís Pequeno decided to plant a vineyard with Touriga-Nacional, Syrah and Aragonez grape varieties in 2006. Four years later he had his first harvest and the high quality was evident from the outset.

Quinta do Barradas is located in what is considered to be the best part of the Algarve for the production of excellent wines. It lies south of Silves at a height of 60 metres and the predominant north winds make for fresher wines.

All the work on the vineyard is done manually – with pruning of up to 40% of the fruit in order to obtain the best wines possible – always bearing in mind the old maxim that wine is made in the vineyard.

Quinta do Barradas also boasts a restaurant which is well-known in the Algarve and where diners can pair their meal with wines produced on the property.



## CONTACT DETAILS

Quinta do Barradas

Sítio da Venda Nova

Caixa Postal 604

8300-054 | Silves

T. 282 443 308

info@obarradas.com

www.obarradas.com

GPS coordinates:

N 37° 09' 54.54" W 08° 26' 47.10"

Activities:

Visits available. Please book in advance.












## Barradas White

*A white with a beautiful image*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Arinto, Verdelho and Crato-Branco
Alcohol content	13%
 Serving temperature	8 °C
 Appearance	Lemony yellow in colour. Clear and bright.
 Aroma	Very ripe white fruits, orange blossom floral notes and the slightest hint of lime. A beautifully fresh and very elegant wine.
 Flavour	Very fresh, with the aromas of the fruits and the floral notes leaving a beautiful image of the wine. A very refined “marriage” between aromas and flavours. The finish is very fresh, elegant and refined.
 Goes well with	Chicken terrines and partridge pâtés served with Cumberland sauce, Portuguese fish, seafood and shellfish dishes, salt cod and river fish, and grilled high-quality fish and seafood. Very good as an aperitif.





## Quinta do Barradas Rosé

### *Good company at table*






Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional, Syrah and Aragonez
Alcohol content	13%

-  **Serving temperature** 10 °C
-  **Appearance** Pinkish red colour. Clear and bright.
-  **Aroma** Remarkably elegant and fresh with aromas of red fruits.
-  **Flavour** A gluttonous rosé in the mouth, with beautiful acidity and good alcohol content. The tannins are perceptible but very velvety. It is the combination of the aromas and flavours that makes this rosé so distinctive. It has a persistent and very charming finish. One tastes it, drinks it and feels like keeping on drinking it, as it is a fine table companion.
-  **Goes well with** Exotic salads, fish, seafood and shellfish salads dressed with cocktail sauce, grilled fish and seafood, typical Algarve fish, seafood and shellfish dishes and grilled white meats. Also good for late afternoon socialising in spring or summer along with a selection of canapés.



## Quinta do Barradas Seleção Red

*A richly aromatic red*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional, Syrah and Aragonez
Alcohol content	15%
 Serving temperature	18 °C
 Appearance	Concentrated black cherry colour. Clear and bright.
 Aroma	Very rich aroma of raspberries and black forest fruits such as blackberries. Aromatic toasted notes from the French oak that blend with the nuances of spices (such as black pepper) and the chocolaty hints of the fabulous Syrah grape variety.
 Flavour	Voluminous and a little vinous. Fermented at controlled temperature and with three weeks' <i>cuvaison</i> . Good tannins, just the right amount of acidity and good alcohol content. A wine with a good blend of aromas and flavours. The finish is persistent and elegant.
 Goes well with	Smoked sausages and dry-cured hams from the Algarve <i>serra</i> , Algarve dishes of grilled red meat, charcoal-grilled white meats and fish, poultry cooked in the pot or in the oven, and Portuguese or <i>lagareiro</i> style salt cod in the oven.










## Quinta do Barradas Reserva Red

*An exuberant red*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional, Syrah and Aragonez
Alcohol content	15%

-  **Serving temperature** 18 °C
-  **Appearance** Violet ruby colour. Concentrated, clear and bright.
-  **Aroma** Unmistakeable and elegant. Black berries and forest fruits predominate. Flowery notes of orange blossom. Aged in French oak barrels for 18 months, giving it beautiful nuances of dried green pepper, coffee and chocolate.
-  **Flavour** Exuberant and charming. Firm and velvety tannins, good acidity for a red wine, beautiful alcohol content. Affinity between the aromas and the flavours. Long, persistent finish. A good bet for the future.
-  **Goes well with** Smoked sausages and dry-cured hams from the Algarve *serra*, traditional Algarve meat dishes, clam *cataplana*, high-quality cuts of Iberian pork, grilled high-quality cuts of red meat, game, poultry cooked in the pot or in the oven, and Portuguese and international cheeses.



Quinta do Barradas



# Quinta do Outeiro

The Quinta do Outeiro in Silves is a 16-hectare property with good exposure, where the soils are mainly clay and limestone, very suitable for growing grapes.

Established in 2002, with 7.5 hectares of grapes of the varieties Syrah, Touriga-Nacional, Alicante-Bouschet, Aragonez and Trincadeira, a new project began which determined that their output would go to the Adega Cooperativa de Lagoa.

With the characteristics of the grape varieties and the use of technology focusing on quality, the time for innovation in the history of the *quinta* arrived. In 2007, they employed the services of a company of viticultural consultants - WinelD – and the services of a private winery, with the aim of making wine from part of their crop. And what today is called “Paxá” was born, a wine whose sole aim is to satisfy those who appreciate it.



## CONTACT DETAILS

Quinta do Outeiro,  
Sítio do Lobito, Caixa Postal 900,  
8300-051 | Silves

T. 282 352 321  
967 028 776

(Engineer Joaquim Lopes)

F. 282 342 195

[jlopes@paxawines.pt](mailto:jlopes@paxawines.pt)

[www.paxawines.pt](http://www.paxawines.pt)



## Quinta do Outeiro White

*An exemplary white*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Arinto, Alvarinho and Sauvignon-Blanc
Alcohol content	12.5%
 Serving temperature	9 °C
 Appearance	Lemony yellow. Clear and bright.
 Aroma	Tropical fruits and good floral notes. Beautifully fresh in the nose and of great elegance in the overall context of its aromas.
 Flavour	The palate has excellent acidity, good alcohol content and very clear fruity and floral hints. The aromas and flavours “marry” well, demonstrating what a very good white wine should be like. Good, persistent and beautiful finish.
 Goes well with	Asian salads with appropriate dressings, fish, seafood and shellfish salads dressed with cocktail sauce, traditional Algarve fish, seafood and shellfish dishes, and a good barbecue of fish, seafood and white meats. Also good as an aperitif.












## Quinta do Outeiro Rosé

*A rosé to help you get away from routine*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Trincadeira, Aragonez and Touriga-Nacional
Alcohol content	12.5%






-  **Serving temperature** 9 °C
-  **Appearance** Cherry pink colour. Clear and bright.
-  **Aroma** Good notes of red fruits. This is a good, beautifully fresh wine.
-  **Flavour** What the aromas told the nose is revealed in the mouth. A wine that imparts a pondered balance. Good finish.
-  **Goes well with** Asian salads with appropriate dressings, traditional Algarve fish dishes and grilled white meats. For those who enjoy an aperitif before their meals, this rosé is an ideal choice for avoiding the normal routine of bar aperitifs.



## Paxá Rosé

*An unusual rosé*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Syrah and Touriga-Nacional
Alcohol content	13.5%
 Serving temperature	10 °C
 Appearance	Pinkish colour. Clear and bright.
 Aroma	A fresh, exuberant wine. Aromas of good quality red fruits.
 Flavour	The palate is marked by the fruity notes and by some country notes such as rock-rose, giving it a rather unusual distinctiveness that improves this wine. Good acidity, elegant finish in the mouth. This is a rosé that honours the grape varieties from which it was made.
 Goes well with	Well-composed fish, seafood and shellfish salads, white meat salads and appropriate dressings, moderately-seasoned fish cooked in the oven, grilled white meats and veal. Works well for socialising in the late afternoon in spring or summer.





## Quinta do Outeiro Red

*A red with a medium attack on the palate*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Syrah, Alicante-Bouschet, Touriga-Nacional, Aragonez and Trincadeira
Alcohol content	14,3%
 Serving temperature	18 °C
 Appearance	Cherry red colour.
 Aroma	Of red fruits with notes of spices. Hint of vanilla and coffee due to having aged for nine months in French oak barrels.
 Flavour	In terms of flavour it has a medium attack on the palate and the aromas are present. Good acidity, slightly sweetish tannins, good alcohol content. Elegant combination of aroma and flavour with a good, persistent, fruity finish.
 Goes well with	A selection of smoked sausages and dry-cured hams from the Algarve <i>serra</i> , oven-roast salt cod, poultry prepared very well in the pot or in the oven, grilled red meats or a board of Portuguese cheeses.



## Paxá Red

*A red that makes its mark*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Syrah, Alicante-Bouschet and Aragonez
Alcohol content	14.5%
 Serving temperature	18 °C
 Appearance	Very concentrated violet colour. Clear and bright.
 Aroma	Black and red fruits, spices and toast. Keeping up the "lifestyle" of the Paxá 2008, this wine remains exuberant.
 Flavour	Robust, with the aromas present on the palate due to having aged for eight months in French oak barrels. A blend of good notes of spices (such as freshly-ground black pepper) and a hint of vanilla. Good acidity, tannins noticeable and tasty, good alcohol content. This wine still makes a mark among the Algarve reds. Elegant and beautiful finish.
 Goes well with	An assortment of smoked sausages and dry-cured hams from the Algarve <i>serra</i> , traditional Algarve meat dishes, well-prepared game dishes, grilled red meats and a board of Portuguese cheeses.





## Paxá Special XII Red

*A delight for lovers of vigorous wines*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Syrah, Alicante-Bouschet and Aragonez
Alcohol content	14.5%
 Serving temperature	18 °C
 Appearance	Concentrated black plum colour. Clear and bright.
 Aroma	Rich aroma of black forest fruits. With toasted notes and spices such as black pepper, since this wine aged for 20 months in French oak barrels.
 Flavour	Full attack on the palate. Well-defined, velvety tannins. Very good acidity and alcohol content. The union of aromas and flavours is beautiful and elegant. With its long, beautiful, charming finish, this wine is a delight for lovers of vigorous, ample wines.
 Goes well with	Well-prepared delicacies, not least a good board of Portuguese and international cheeses.



Quinta do Outeiro



# Quinta Rosa

Have you ever dreamed of having your own wine? We have. As our labels indicate, we are wine-producers from Holland, operating in the Algarve. We use traditional methods to make our splendid organic nectars, with the help of the excellent climate and the red clay soil, packed with minerals and just perfect for wine-growing.

Uit Kelders Van Jaap wines are produced at the Quinta Rosa vineyard and winery. This is a common name for estates in Portugal, since roses have been planted here since ancient times to safeguard against the much-dreaded mildew.

This is, then, a small, new organic vineyard covering four hectares, created in Silves, where the red clay and limestone soil is very beneficial to our vines. We grow eight red grape varieties – Syrah, Tempanillo, Tinto-Cão, Touriga-Nacional, Trincadeira, Merlot, Touriga-Francesa and Cabernet-Sauvignon – and one white, Chardonnay.

We will be delighted to welcome you and tell you our story (did you know we had our first harvest in 2010?) as well as showing you around our vineyard and winery.



## CONTACT DETAILS

Quinta Rosa  
Jaap Honekamp  
Pinheiro e Garrado  
8300-025 Enxerim | Silves  
T. 968 986 393

jaap@quinta-rosa.nl  
www.quinta-rosa.nl

Activities:  
Wine tasting (please book in advance).










## Uit de Kelders Van Jaap White

*A white to delight the nose*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Chardonnay
Alcohol content	13%
 Serving temperature	9 °C
 Appearance	Lemony colour with slight, greenish nuances.
 Aroma	Sour apples and pear. Nuances of vanilla and nutmeg, with the slightest hint of French oak. Very fresh aromas with nuances of lemon. In terms of aroma, it is really very good.
 Flavour	A well-rounded wine. The excellent acidity and slight hint of caramel are worth noting. The aromas are all present in the flavour. A very good quality wine with a long, fine, persistent finish.
 Goes well with	Game pâtés, poultry terrines, salads made with high-quality fish and seafood, traditional Algarve cuisine based on fish and seafood dishes, suitably-prepared oven-baked fish, traditional Portuguese salt cod dishes, fish and seafood and charcoal-grilled white meat. Good as an aperitif.










## Uit de Kelders Van Jaap Rosé

*A well rounded rosé*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Syrah
Alcohol content	13%

-  **Serving temperature** 10 °C
-  **Appearance** Pinkish in colour with hints of violet. Clear and bright.
-  **Aroma** Dark fruits such as plums, cherries and redcurrants which remain firmly together in the aromas. A quality wine, slightly fresh and refined.
-  **Flavour** In the mouth, it reveals its aromas well. Good, velvety tannins, good acidity and matching alcohol content. Well-rounded but somewhat full-bodied for this type of wine (the Syrah grape variety is better suited to reds), which would ideally be looser and lighter. Very fine long finish.
-  **Goes well with** Poultry pâtés, chicken terrine, salads made with fish and seafood with cocktail sauce, oven-baked white fish, traditional Algarve cuisine based on fish and white meat, charcoal-grilled white meat or veal and late afternoon socialising in spring or summer.



## Uit de Kelders Van Jaap Red

*A well-produced red*

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	<b>Region</b>	Algarve/Lagoa DOP
	<b>Classification</b>	Vinho Regional Algarve
	<b>Grape varieties</b>	Syrah and Aragonez
	<b>Alcohol content</b>	13.5%
	<b>Serving temperature</b>	18 °C
	<b>Appearance</b>	Marked ruby colour. Clear and bright.
	<b>Aroma</b>	Red fruits, black plums and forest fruits such as blackberries and raspberries. After vinification and fermentation, it is aged for nine months in French oak barrels, gaining a slight floral hint of rock-rose and nuances of vanilla and green pepper. A well-produced, refined wine.
	<b>Flavour</b>	Firm, velvety tannins, good alcohol content, good acidity. Well rounded in finish and aromas, with grape varieties present, especially Syrah. Persistent and very pleasant finish. Considerable potential for development.
	<b>Goes well with</b>	A selection of smoked sausages and dry-cured hams from the Algarve <i>serra</i> , traditional Portuguese salt cod dishes, poultry, traditional Algarve meat dishes, charcoal-grilled fish, pork, chicken and fresh sausages, and Portuguese cheeses.





# Quinta da Vinha

The wine Cabrita comes from the picturesque Quinta da Vinha, owned by the Cabrita family. Located in the municipality of Silves, it covers an area of no more than 6.6 hectares which, in terms of wine-growing properties, could be considered a family enterprise. And it is, in part.

The tradition of the Cabrita wine dates back to 1977. It was in that year that José André, a fruit trader, acquired the *quinta* and started producing traditional Algarve grapes such as Crato, Manteúdo, Negra-Mole and Castelão, and his “homemade” wine. In 1980, his son, José Manuel Cabrita, took over the business. And so a page was turned in the history of the Quinta da Vinha and innovations were introduced.

José Manuel sought the assistance of a firm of wine-making consultants - WineID – who were ready to take on the project. Between 2000 and 2001, the land was replanted with Touriga-Nacional, Trincadeira, Aragonez, Arinto and Verdelho, grape varieties that would show the Algarve’s potential.

In 2007, the red and rosé Cabrita wines first appeared with production of 11,300 and 3,000 bottles respectively. This beginning was seen as a bold move by young consumers, wine lovers and all other interested people looking for a quality wine at a very affordable price.

Today the Cabrita family is awaiting the arrival of a wine that will follow in the best tradition of its predecessors, and with equally serious ambitions.



## CONTACT DETAILS

Quinta da Vinha

Sítio da Vala,  
8300-032 | Silves

T. 282 449 277  
917 236 030

[josemanuel.cabrira@hotmail.com](mailto:josemanuel.cabrira@hotmail.com)

GPS coordinates:  
N 37° 09' 05" W 08° 23' 37"

### Activities:

Visits to the site and tastings  
(please book in advance).





Sales of wines.



## Cabrita White

*A white that makes a good first impression*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Arinto and Verdelho
Alcohol content	12.5%
 Serving temperature	9 °C
 Appearance	Lemony yellow. Clear and bright.
 Aroma	Good freshness, good notes of pear and pineapple. Contrasts are noticeable with some flowery notes of orange blossom and rock-rose. Vinified using the traditional “bica aberta” (off skin) system in stainless steel vats. A quality wine.
 Flavour	Makes a good first impression. Acidic notes are evident, giving it a beautiful freshness. Fruity and floral notes are also present, making this an elegant, smooth, soft and gluttonous wine with a very good, prolonged finish.
 Goes well with	Fish and seafood salads, traditional Portuguese fish dishes, salt cod and grilled white meats.










## Cabrta Reserva White

*An unusual white*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Arinto and Verdelho
Alcohol content	12.5%

-  **Serving temperature** 10 °C
-  **Appearance** Lemony straw colour. Clear and bright.
-  **Aroma** Very good notes of citrus fruit and pears. Beautifully fresh. The grapes are harvested selectively by hand. This wine was fermented in French oak barrels using the "bica aberta" (off skin) method.
-  **Flavour** An unusual wine that makes a good first impression on the palate. Wonderfully fresh, with a great personality and excellent tannins, acidity and alcohol content. Slight vanilla notes and a good presence of citrus fruit and pears. Beautiful, long and charming finish. Time is on its side.
-  **Goes well with** Algarve fish, seafood and shellfish dishes, salt cod, well-prepared grilled red and white meats and gourmet fish, seafood and white meat dishes. Good with soft cheeses or at a social gathering, accompanied by a good assortment of canapés.






## Cabrita

### Rosé

*Weighted and seductive*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional, Trincadeira and Aragonez
Alcohol content	12.5%
 Serving temperature	10 °C
 Appearance	Smoked salmon colour. Clear and bright.
 Aroma	Somewhat rebellious due to the involvement of floral notes of citrus, very ripe red fruits, blackberries and red woodland raspberries. Very good freshness.
 Flavour	Sweet at first on the palate, but the acidity is not exaggerated. The sweetish tannins and alcohol content make this a beautiful rosé wine, very well-rounded, elegant, with good freshness and long, perfect tannins. Weighted and seductive.
 Goes well with	Exotic salads and barbecues of fish, seafood, fresh sausages, and red and white meats. Good for an enjoyable late afternoon social gathering in summertime, along with a selection of canapés.












## Cabrita Red

*The flavour confirms what the bouquet reveals*






- 
- |                        |  |
|------------------------|--|
| <b>Region</b>          | Algarve/Lagoa DOP                          |
| <b>Classification</b>  | Vinho Regional Algarve                     |
| <b>Grape varieties</b> | Touriga-Nacional, Trincadeira and Aragonez |
| <b>Alcohol content</b> | 13.5%                                      |
- 
- |  |  |
|--|--|
|  <b>Serving temperature</b> | 17-18 °C   |
|  <b>Appearance</b>          | Full-bodied ruby red.  |
|  <b>Aroma</b>               | Intense aroma of red fruits, in particular strawberry, and floral aromas, enveloped in French oak with its toasty notes from eight months' ageing. Harmonious in its overall organic structure, and thus a rounded wine. |
|  <b>Flavour</b>           | Prominently confirms what the bouquet reveals, which does not happen often. A wine which will continue to develop a lot further, given its youth. Good persistence. It has an elegant finish.                            |
|  <b>Goes well with</b>    | A good selection of sausages and dry-cured ham from the Algarve <i>serra</i> , elaborate mature poultry dishes, red meat, game and lamb, and a good board of Portuguese and international cheeses.                       |



## Cabrita Reserva

### Red

*A heavenly red*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional, Aragonez and Trincadeira
Alcohol content	14.5%
 Serving temperature	18 °C
 Appearance	Concentrated black cherry colour. Bright.
 Aroma	Intense but very elegant aroma of red and dried fruits, enveloped in notes of flowers, citrus fruit and rock-rose. Very well vinified. It has subtle aromas of vanilla and spices (such as dried green pepper) and toasted notes from spending eight months ageing in French oak barrels.
 Flavour	Excellent volume. The grape varieties, vinification, wood, aroma and flavour make a happy "marriage". The sweet tannins, excellent acidity and alcohol content contribute to its quality. Beautiful and elegant, it has a long, seductive and charming finish. We are in heaven.
 Goes well with	A selection of smoked sausages and dry-cured hams from the Algarve <i>serra</i> , game, salt cod, gourmet grilled meat dishes and Portuguese and international cheeses.





# Quinta João Clara

The story of this estate takes us back to the year 1975, when João Clara decided to purchase the property and plant his first vineyard. Located in Alcantarilha in the municipality of Silves, it now covers an area of 26 hectares, where various crops are grown, although the greatest emphasis is on the vineyard.

The first wine with the João Clara label was launched in 2006. This edition is the dream and work of a young producer, Joaquim Alves, who has chosen António Maçanita as oenologist and Júlio Antão as the artist who will “dress” the first bottle and design the brand image.

Currently, the estate is in the hands of João Clara’s descendants, who are looking after it with the meticulous care and affection needed to make quality wines. There are now six on the market, their palates taken from the grape varieties Trincadeira, Aragonez, Crato-Branco, Touriga-Nacional, Alicante-Bouschet, Negra-Mole, Arinto, Verdelho and Moscatel.



## CONTACT DETAILS

Quinta João Clara  
Essential Passion, Lda.

Vale de Lousas, Cx. Postal 600A  
8365-306 | Alcantarilha

T. 282 322 046

967 012 444

essential.passion@hotmail.com

www.joaoclara.com

GPS coordinates:

N 37° 08' 11.9" W 08° 22' 37.3"

Activities:

Wine tasting and guided tours  
(please book in advance).





## João Clara White


*A tropical white*


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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Arinto, Verdelho and Moscatel
Alcohol content	12.5%

 Serving temperature 8 °C

 **Appearance** Lemony yellow colour. Clear and bright.

 **Aroma** Beautifully mouth-filling in its aromas of flowers and tropical fruits, making this a very elegant wine with good freshness.

 **Flavour** Gently tropical palate with the combination of floral notes and tropical fruits clearly evident. Very serious and fine, with a lot of acidity and generally excellent overall. There is a perfect union between the aromas and the flavours. It has a beautiful, long and very charming finish.

 **Goes well with** Traditional Algarve dishes of fish, seafood and shellfish, well-prepared poultry and grilled white meats. Also good as an aperitif.

**Note:**

*This wine should be drunk from a red wine glass in order to maintain all its organoleptic mouth-filling qualities.*









## João Clara Rosé

*A carefully designed rosé*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Syrah, Touriga-Nacional and Negra-Mole
Alcohol content	12.5%






-  **Serving temperature** 9 °C
-  **Appearance** Pinkish colour. Clear and bright.
-  **Aroma** Intense aroma of red fruits, among which the strawberries and raspberries stand out, and some rosy notes. This is an elegant and inviting wine.
-  **Flavour** Very good freshness. Good acidity, smooth, sweet tannins and good alcohol content. These three aspects combine to give it a very well-rounded palate with noticeable fruitiness. This is a carefully-designed rosé, direct and convivial. A very elegant, persistent finish.
-  **Goes well with** Fish, shellfish and white meat salads, grilled white meats, sausages and veal, and moderately-seasoned poultry. Also good to enjoy in the late afternoon sunshine, along with a good selection of canapés.



## João Clara

### Red

*A red with an exceptional palate*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Trincadeira, Syrah, Alicante-Bouschet, Touriga-Nacional and Aragonez
Alcohol content	14.5%
 Serving temperature	18 °C
 Appearance	Black cherry. Clear and bright.
 Aroma	Full, intense, well-designed. Based on elegant aromas with the emphasis on red fruits and floral notes. The grape varieties are very clearly in evidence.
 Flavour	Makes an exceptionally good first impression. Very good tannins, good acidity and matching alcohol content due to having aged in French oak barrels for 12 months. The spices with notes of chocolate and vegetables, such as artichokes, confirm its quality in terms of flavour and aroma. A long, beautiful and very persistent finish. Just what is needed for a good meal.
 Goes well with	Assorted smoked sausages and dry-cured hams from the Algarve <i>serra</i> , traditional Algarve meat and oily fish dishes done in the oven, game, gourmet meat dishes and Portuguese cheeses.






## João Clara Homenagem Red

*The confirmation of a red*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional, Syrah and Alicante-Bouschet
Alcohol content	14.5%

 Serving temperature	18 °C
 Appearance	Black cherry colour. Clear and bright.
 Aroma	Great quality with the black cherry being duly noted. The Syrah grape variety is clearly in evidence, as are other quality red fruits and spices.
 Flavour	A wine with a full flavour. Seductive tannins, good acidity and excellent alcohol content due to the grape varieties and the vinification. Unrivalled quality in the aromas and flavours, which go together well due to the 28 months spent ageing in French oak and in bottles. The finish is long, beautiful and charming. It is a pleasure to see this wine's confirmation.

 Goes well with	An assortment of smoked sausages and dry-cured hams from the Algarve <i>serra</i> , traditional Portuguese cuisine, grilled beef, game, poultry, gourmet meat dishes and Portuguese and international cheeses.
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## João Clara Negra-Mole Red

*The charm of la Belle Époque*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Negra-Mole
Alcohol content	14.5%
 Serving temperature	18 °C
 Appearance	Ruby colour. Clear and bright.
 Aroma	Very ripe red fruits and notes of leather due to its vinification in stainless steel vats. Good and elegant aromas.
 Flavour	The palate confirms the affinity with the nose. Nicely fruity, very velvety tannins, good acidity and the ideal alcohol content. Persistent finish with the charm of la Belle Époque. Reminiscent of the few good wines the Algarve produced many years ago (remembering is living...).
 Goes well with	A selection of smoked sausages and all the good cuisine the region has to offer, from coast to uplands. A board of Algarve cheeses.












## João Clara Reserva Red

*A red not to be missed*

<b>Region</b>	Algarve/Lagoa DOP
<b>Classification</b>	Vinho Regional Algarve
<b>Grape varieties</b>	Syrah, Alicante-Bouschet and Touriga-Nacional
<b>Alcohol content</b>	14.5%
 <b>Serving temperature</b>	18 °C
 <b>Appearance</b>	Black cherry colour. Clear and bright.
 <b>Aroma</b>	The predominant notes are the floral component from the Touriga-Nacional variety, black fruits from the Syrah variety and red fruits from the Alicante-Bouschet variety. These varieties make it a beautiful, aromatic wine, helped by the vinification and the ageing for 12 months in French oak barrels and a further 12 in bottles.
 <b>Flavour</b>	Voluminous with slightly sweetish tannins, good acidity and balanced alcohol content. The aromas are confirmed in the flavour. Very well-rounded, this is a wine not to be missed. A long, persistent and beautiful finish.
 <b>Goes well with</b>	Assorted smoked sausages and dry-cured hams from the Algarve <i>serra</i> , game bird terrine, traditional Algarve meat, oily fish and seafood dishes done in the oven, fish stew, traditional Portuguese salt cod dishes, gourmet meat dishes and Portuguese cheeses.



Quinta João Clara



# Quinta do Barranco Longo

Quinta do Barranco Longo is located in the heart of the Algarve between Algoz and São Bartolomeu de Messines. The estate is run by Rui Virgínia, a producer who dreamed of creating a personalised wine, a wine that would be bold and high in quality, taking the Algarve into the realm of select wines. In order to realise his project, he put together a young and qualified team which was to turn the estate into a model vineyard.

And it is precisely this vineyard that is run according to strict Integrated Production plans: throughout each annual cycle, various interventions are carried out, allowing improvements to be made in production capacity, maturation and the health of the grapes. And if we add to that the excellent climate and soil conditions in the Algarve's *Barrocal*, the clay and limestone soils and the meticulously selected grape varieties, everything is in place to ensure high-quality grape production in a perfect *terroir*.

The estate's wine cellar was also designed with an eye to the future and features state-of-the-art modern equipment. The wines obtained as a result of this commitment to understanding the vines, the grape varieties and the vinification techniques have their own special style and great personality. Taste them and see!



## CONTACT DETAILS

Quinta do Barranco Longo

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8365-907 | Algoz

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geral@quintadobarranco  
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longo.com



## Barranco Longo Grande Escolha White

*The fabulous freshness*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Arinto and Chardonnay
Alcohol content	12.5%
 Serving temperature	11 °C
 Appearance	Golden citrus colour. Clear and bright.
 Aroma	Very fruity with subtle notes of the French oak in which it was fermented. Before the transformation process began, the solid parts (skin and pips) were removed and only the must was fermented. It presents vanilla notes. The fruitiness of peach and pineapple is present.
 Flavour	The palate reveals what was said about the aromas. The freshness is fabulous. A complex wine, with body but nevertheless elegant, full and charming, with persistence, creamy and very well-balanced. It has a long, beautiful finish. Overall, it can be said to be a "happy marriage".
 Goes well with	Grilled fish and seafood, Algarve fish dishes, well-prepared seafood and shellfish, grilled white meats, traditional Portuguese fish cuisine, seafood and salt cod dishes. Good as an aperitif.










## Barranco Longo Viognier White

*A high-quality Viognier*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Viognier
Alcohol content	13.5%






-  **Serving temperature** 11 °C
-  **Appearance** Soft citrus colour. Clear and bright.
-  **Aroma** Excellent floral notes and very fruity, in a fine, delicate and fresh style that is in tune with the grape variety's profile.
-  **Flavour** Very elegant palate. Good volume of palate, perfect in acidity and its long finish, this Viognier is indeed a white of great quality.
-  **Goes well with** Algarve fish dishes, seafood and shellfish, *sushi* and *sashimi* (and other Asian dishes prepared in similar fashion), grilled fish and seafood, gourmet cuisine and fish, seafood and shellfish stew. Also very good to enjoy in the late afternoon sunshine, along with a selection of canapés.



## Remexido White

*A good "tyrant"*

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Region	Algarve/Lagoa DOP
Classification	Table Wine
Grape varieties	Arinto, Chardonnay and Viognier
Alcohol content	14%
 Serving temperature	11 °C
 Appearance	Intense citrus colour. Clear and bright.
 Aroma	Mineral with excellent floral touches and good notes of apricot and pear. In the nose, it is clearly a wine with a strong personality, unctuous and superb.
 Flavour	All the characteristics of the aromas and the unrivalled character of the green Hungarian oak in which it fermented and was aged for 12 months can be noted in the palate. With excellent tannins, acidity and alcohol content, this wine is a tyrant (but a good one). It says to us, "I've arrived and I'm here to stay". Unusually for a white, it has a long, fine finish.
 Goes well with	Game pâtés, chicken terrines, salads made with fish and seafood, well-prepared poultry dishes, and dishes with fish, seafood and shellfish. Good as an aperitif or at a social gathering, accompanied by assorted canapés.










## Barranco Longo Rosé

*The freshness of a rosé*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Aragonez and Touriga-Nacional
Alcohol content	12.5%

-  **Serving temperature** 9 °C
-  **Appearance** Pinkish colour.
-  **Aroma** Intense aroma of red fruits with a blend of tropical fruits. An elegant wine in the overall context of the aromas.
-  **Flavour** Very fresh for a rosé. It is well-rounded in the combination of aromas and flavours. We are in the presence of a fine wine. It has a very long, charming finish.
-  **Goes well with** Vegetable-based composed salads, white meats, fish, seafood and shellfish from the Algarve coast, simply-prepared poultry and grilled white meats. Very good for a late afternoon social gathering in summertime, along with a selection of canapés.

**Note:**





*Best consumed  
on the day of  
opening.*



## Barranco Longo Oakedrose Rosé

*A rare, full-bodied rosé*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Aragonez and Touriga-Nacional
Alcohol content	13%
 Serving temperature	10 °C
 Appearance	Pinkish colour. Clear and bright.
 Aroma	Red fruits with notes of French and American oak, in which it fermented and aged for three months, giving it the subtleness of a hint of vanilla. A very fresh wine.
 Flavour	What was said about the aromas is also true of the flavour. There is a great affinity in the palate and, unusually for Portuguese rosés, it is full-bodied. Full, creamy and very well-balanced. Well-rounded and with long and charming persistence. Just what is needed for a good meal.
 Goes well with	Smoked sea and river fish, and seafood platters with good condiments. Also good with pâtés, game terrines, white meats, grilled fish and seafood, or for a social gathering with a good selection of canapés.












## Barranco Longo Aragonez/Cabernet-Sauvignon Red

*A red that deserves recognition*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Aragonez and Cabernet-Sauvignon
Alcohol content	13%

-  **Serving temperature** 18 °C
-  **Appearance** Ruby colour. Clear and bright.
-  **Aroma** Excellent freshness in the aromas, where the variety of very ripe, high-quality red fruits can clearly be noted.
-  **Flavour** Due to the type of vinification, the palate reveals the taste of very ripe red fruit and spices such as green pepper and cloves. It has velvety tannins, excellent acidity and the perfect alcohol content, all of which make it a well-rounded wine, harmonious in its aromas and flavours. It has a long, beautiful finish. It deserves to be recognised.

-  **Goes well with** An assortment of smoked sausages and dry-cured ham from the Algarve, traditional Algarve dishes made with white meats cooked in the pot or in the oven and grilled red meats, traditional Portuguese salt cod dishes, and quality Portuguese cheese.



**Note:**






*It is best consumed  
on the day of opening.  
It can and should be  
decanted.*



## Barranco Longo Touriga-Nacional Reserva Red

*A red with noteworthy potential*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional
Alcohol content	13.5%
 Serving temperature	18 °C
 Appearance	Bright ruby colour.
 Aroma	Complex but very subtle aroma of violets, cherries and forest fruits, the latter with good, intense fragrance. Having spent a year ageing in American and French oak barrels, it has acquired beautiful nuances of country artichokes and coffee.
 Flavour	Ample, full palate. Added to this are the soft tannins, the acidity and matching alcohol content, and the long, charming finish. This is a serious, adult red with noteworthy potential. Just what is needed for a good meal, where it can be savoured as it deserves.
 Goes well with	Oily fish (especially tuna), typical Portuguese meat dishes such as tenderloin Rossini, grilled veal chop, gourmet cuisine, game and an excellent board of Portuguese and international cheeses.





## Barranco Longo Syrah Reserva Red

*A very adult red*






Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Syrah
Alcohol content	14%

-  **Serving temperature** 16-18 °C
-  **Appearance** Ruby colour, with violet nuances. Clear and bright.
-  **Aroma** Ripe forest fruits, such as blackberries, raspberries and strawberries predominate in the nose. Having spent a year ageing in American and French oak, it has an aroma of spices and quality chocolate.
-  **Flavour** Intense flavour, this is a wine with a full palate. Velvety tannins, very good acidity and matching alcohol content. It should be borne in mind that this is a serious, very adult red, with great ageing potential. Its finish is elegant and long, beautiful and seductive.
-  **Goes well with** A selection of smoked sausages and dry-cured ham from the Algarve, traditional Portuguese beef, mutton, game bird dishes, prepared in refined fashion, gourmet cuisine and Portuguese and international cheeses.



## Barranco Longo Alicante-Bouschet Reserva Red

*A wine with class*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Alicante-Bouschet
Alcohol content	14.6%
 Serving temperature	18 °C
 Appearance	Intense garnet and violet colour.
 Aroma	Complex in the nose. Highlights of ripe red fruits and subtle notes of tobacco and coffee due to ageing for 12 months in American and French oak.
 Flavour	A wine with a full palate that includes red fruits and notes of tobacco and coffee. Robust, velvety tannins, and good acidity and alcohol content: this combination results in a very appealing wine with class. The finish is elegant and long. Charming finish.
 Goes well with	A assortment of smoked sausages and dry-cured hams from the Algarve <i>serra</i> , traditional Portuguese beef, mutton and pork dishes, and grilled, baked or pot-cooked oily fish. It also goes well with elaborately-prepared game birds and Portuguese and international cheeses.










## Barranco Longo Colheita Selecionada Red

*A red with everything in the right place*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Cabernet-Sauvignon, Touriga-Nacional and Alicante-Bouschet
Alcohol content	13.5%




-  **Serving temperature** 18 °C
-  **Appearance** Intense, bright garnet colour.
-  **Aroma** Due to the method of vinification, this wine presents aromas of forest fruits (such as blackberries, raspberries and strawberries) and good notes of ripe red fruits.
-  **Flavour** A well-structured wine with everything in the right place: sweet tannins and well-rounded alcohol content. Aged in American and French oak, it has acquired notes of coffee and spices such as ground black pepper. A good blend of aromas and flavours. The finish is long, persistent and elegant.
-  **Goes well with** A selection of smoked sausages and dry-cured hams from the Algarve, traditional Algarve meat dishes and baked fish, well-seasoned poultry and game and salt cod dishes.



## Barranco Longo Reserva Red

*Unusually seductive*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Alicante-Bouschet, Trincadeira and Cabernet-Sauvignon
Alcohol content	14.5%
 Serving temperature	18 °C
 Appearance	Ruby colour. Clear and bright.
 Aroma	Subtle and elegant. Red fruits are clearly present, as are the aromas of the American and French oak in which it was aged. One can feel the subtleness of vanilla and spices such as nutmeg.
 Flavour	Velvety and very stable palate. The soft tannins, good acidity and alcohol content give it a finishing touch of great quality, along with the nuances of the aromas. The finish is long, harmonious and unusually seductive.
 Goes well with	A selection of smoked sausages and dry-cured ham from the Algarve, Portuguese beef and mutton dishes, game, salt cod, gourmet cuisine featuring red meats and game, and Portuguese and international cheeses.





## Remexido Red

*A personalised red*



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Region	Algarve/Lagoa DOP
Classification	Table Wine
Grape varieties	Alicante-Bouschet, Cabernet-Sauvignon, Syrah and Touriga-Nacional
Alcohol content	14%

-  **Serving temperature** 18 °C
-  **Appearance** Deep, black plum colour.
-  **Aroma** Highly concentrated, one feels a strong aromatic presence of ripe fruit, black plums and forest fruits.
-  **Flavour** Having aged for 18 months in new American and French oak barrels, it has chocolaty, toasted notes of coffee and spices such as dried green pepper. The tannins are firm and it has excellent acidity and good alcohol content. An excellent and robust wine, this is a personalised red, warm and very elegant, high in quality and perfectly integrated. It starts and finishes in the palate, with a long, very beautiful and charming finish. It will be a delight for wine-lovers.
-  **Goes well with** Any excellent dish and cheese.



## Barranco Longo Cabernet-Sauvignon Reserva Red

*A vibrant red*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Cabernet-Sauvignon
Alcohol content	14%
 Serving temperature	18 °C
 Appearance	Ruby colour. Clear and bright.
 Aroma	Subtle in the nose, with red fruits clearly present. A subtle hint of orange blossom can be noted. As a result of spending 12 months ageing in American and French oak barrels, it has acquired a slight touch of country lavender, greatly appreciated in France, and with chocolaty nuances.
 Flavour	A definitely fruity palate and one can feel the slight flavours and aromas that originated from the wood in which the wine was aged. The good acidity, soft tannins and good alcohol content, combined with the aroma, make this a gluttonous, vibrant wine that deserves to be highlighted.
 Goes well with	A selection of smoked sausages and dry-cured hams from the Algarve, traditional Algarve meat and oily fish dishes, grilled red meats, well-prepared poultry and a board of Portuguese cheeses.












## Quê Super Reserva Dry Rosé

*Light acidity*



Region	Algarve/Lagoa DOP
Classification	Quality Naturally Sparkling Wine
Grape varieties	Touriga-Nacional
Alcohol content	13%

-  **Serving temperature** 7-8 °C
-  **Appearance** Intense, pinkish colour with fine, persistent bubbles.
-  **Aroma** Complex aromas of violets and red fruits. From its appearance, one can see immediately that this is a high-quality, naturally sparkling rosé wine.
-  **Flavour** A naturally sparkling rosé of unrivalled class, with an excellent *mousse*. Lightly acidic, which is very good in a naturally sparkling, dry wine. The first fermentation took place in stainless steel vats at controlled temperatures and the second took place in the bottle using the classic method. After this, it was aged for 30 months before the disgorging process.
-  **Goes well with** Many different delicacies and social occasions where it is accompanied by an assortment of canapés.



Quinta do Barranco Longo |



# Quinta do Moinho

The Adega do Cantor has its own special name and a simple explanation: it is a winery belonging to a singer - Sir Cliff Richard. Located in Guia in Albufeira, it produces wine from three nearby *quintas*: Quinta do Moinho, Quinta do Miradouro and Quinta Vale do Sobreiro.

The planting of the vines at Quinta do Moinho began in 1997, and it was the subject of detailed study by the eminent viticulturalist Richard Smart. Here they use the most modern wine-growing systems, which include canopy management, a system for the vertical positioning of the shoots and drip-feed irrigation.

At Miradouro – which started in 2001 – the winery itself is housed. This vineyard is the first in the Algarve to apply the Smart-Dyson system, Richard Smart's innovative trellis system that divides the canopy vertically, allowing for an increase in the total foliage area and improving the light conditions in the fruiting area.

And lastly, Quinta Vale do Sobreiro. This is the most recent part of the property, which only started in 2004, and the grapes there are carefully harvested by hand.

The Adega do Cantor supplies the Algarve region with a variety of wines, and shows the public the art of producing the wines through guided tours.



## CONTACT DETAILS

Adega do Cantor, Sociedade de Vitivinicultura, Lda

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968 776 971

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visits@winesvidanova.com  
www.winesvidanova.com

GPS coordinates:  
N 37° 07' 25" W 08° 16' 50"

**Activities:**  
Visits to the vineyards and winery, with prior booking. Tasting must also be booked in advance.  
Sales of wines and merchandise on the site.






**Opening times:**  
Monday to Friday, 10 am to 1 pm and 2 pm to 5 pm.



## Vida Nova White

*A wine worth recommending*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Verdelho and Viognier
Alcohol content	14%
 Serving temperature	9 °C
 Appearance	Straw colour with young, greenish hints.
 Aroma	Floral and vibrant aroma of orange and tangerine from the <i>Barrocal</i> , very well combined with aromas of melon and banana.
 Flavour	Extremely fresh. Exciting notes of citrus fruits combined with luxurious melon fragrances. An excellent impact mid-palate, caused by a wine with meticulous structure and very good acidity. It has a long, refreshing, charming finish. Worth recommending and keeping in mind for the future.
 Goes well with	Smoked salmon, salmon fillet flambéed in brown sugar, couscous, chicken breast flambéed in cognac (served with mashed potato, mushrooms and spinach) and Algarve fish, seafood and shellfish dishes. Also good for a late afternoon social gathering, along with a selection of seafood canapés.





## Onda Nova Verdelho White

*A white with an opulent flavour*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Verdelho
Alcohol content	14%






-  **Serving temperature** 9 °C
-  **Appearance** Golden yellow colour with greenish hints.
-  **Aroma** A refined combination of tropical fruits and floral notes. Having aged in French oak barrels, there is a slight hint of vanilla. The combination of aromas is charming.
-  **Flavour** A subtle and refined combination of the aromas and the opulent and vibrant flavour of Guadeloupe melon, guava cheese, passion fruit, coffee and honey. Firm, sweetish tannins and excellent acidity and alcohol content. The rich combination of aromas and flavours gives this wine a very good overall structure. Long and very beautiful finish.
-  **Goes well with** Asian fish and seafood salads. Dishes featuring fish, seafood and shellfish, grilled white meats, gourmet fish and seafood dishes and canapés made with seafood. Also good as an aperitif.



## Onda Nova Viognier White

*A perfumed white*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Viognier
Alcohol content	14%
 Serving temperature	10 °C
 Appearance	Pale straw colour with greenish hints.
 Aroma	Intense, perfumed, with vibrant floral notes and fruity aromas of peach and damson.
 Flavour	This wine achieves an excellent “marriage” with its flavours. It is extremely fresh, having aged in stainless steel vats for six months followed by a further two months in bottles. It is very elegant and has a long finish where the floral and ripe fruit notes reappear. An unforgettable white wine.
 Goes well with	Saffron and fennel risotto, seafood <i>cataplana</i> , lobster and grilled high-quality fish. Also good with traditional Algarve fish, seafood and shellfish dishes, and as an aperitif.










## Vida Nova Rosé

*A refreshing and luxurious rosé*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Syrah and Aragones
Alcohol content	13.5%

-  **Serving temperature** 9°C
-  **Appearance** Impressive crimson colour with pinkish hints.
-  **Aroma** An eclectic blend of summertime red fruits. Subtle notes of woodland blackberry leaves concealed by a touch of spices. And there is also a slight hint of cinnamon sticks.
-  **Flavour** Refreshing, luxurious, rich and creamy. With aromas of pudding supported by its elegant acidity, this wine, which spent six months ageing in stainless steel vats and a further two months in bottles, is nicely mouth-filling. Its finish is very refreshing and delicate. In general, a good rosé wine.
-  **Goes well with** Salads made with fish, seafood and white meats (such as turkey and chicken) with appropriate dressings. Also good with all types of white meat or for a late afternoon social gathering in summertime, along with a selection of canapés.








## Vida Nova Espumante

### Brut Rosé

*A rosé with a very attractive palate*

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Region	Algarve/Lagoa DOP
Classification	Brut Sparkling Rosé Wine
Grape varieties	Syrah
Alcohol content	12.5%
 Serving temperature	7-8 °C
 Appearance	Vermilion pink colour with fine, persistent bubbles.
 Aroma	An elegant combination of flowers and cherries. With a light froth and aromas of blackcurrants and red fruit, this wine has sophisticated biscuity notes. Fine, refined and persistent bubbles as a result of the traditional production method.
 Flavour	Very attractive palate with subtle fragrances of raspberry and rhubarb, overlaid by notes of crushed morello cherry combined with a light, peppery froth. Marked acidity and a very fresh, assertive and elegant finish. Produced using the classic fermentation method following by 15 months' ageing in bottles.
 Goes well with	Gourmet fish dishes, smoked salmon with soft cream cheese from the <i>serra</i> covered with caviar, and refined desserts. Also good for socialising with an assortment of canapés.












## Onda Nova Syrah Red

*A pleasurable red*






Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Syrah
Alcohol content	13.5%

-  **Serving temperature** 18 °C
-  **Appearance** Black cherry and scarlet colour.
-  **Aroma** Floral notes of violet, redcurrant and blueberry and deep notes of cinnamon and aniseed. This wine spent 18 months ageing in stainless steel vats and French oak barrels, giving it beautiful notes of white pepper.
-  **Flavour** Intense palate. A well-rounded wine. The aromas are clearly evident in the flavour. Velvety but sweetish tannins, good acidity and alcohol content. With its long, elegant finish, this is a pleasurable wine that creates an immediate affinity and will evolve over the next three to five years.
-  **Goes well with** A assortment of smoked sausages and dry-cured hams from the Algarve *serra*, traditional Algarve mutton and pork dishes, well-seasoned oily fish done in the oven, traditional Portuguese salt cod and Portuguese and international cheeses.



## Onda Nova Alicante-Bouschet Red

*A red which is its own master*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Alicante-Bouschet
Alcohol content	14%
 Serving temperature	18 °C
 Appearance	Black cherry and scarlet colour. Clear and bright.
 Aroma	Extremely elegant aroma of violet, redcurrant and blueberry, this red is heightened by deep notes of cinnamon, white pepper and aniseed.
 Flavour	Soft, velvety tannins, good acidity and very good alcohol content. Excellent combination of aromas and palate, with a vigorous finish but always its own master. Very well-balanced, long, persistent finish. This is a red that honours the traditional wines of the Algarve.
 Goes well with	An assortment of smoked sausages and dry-cured hams from the Algarve <i>serra</i> , traditional Portuguese meat dishes, grilled good-quality red meats, well-prepared game dishes, adequately-seasoned poultry dishes (cooked in the pot or in the oven), gourmet meat dishes and Portuguese and international cheeses.










## Vida Nova Red

*A succulent red*






Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Syrah and Aragonez
Alcohol content	14%

-  **Serving temperature** 18 °C
-  **Appearance** Ruby colour. Clear and bright.
-  **Aroma** Intense aroma of forest blueberries, blackberries and redcurrants. Delicate violet perfume with aphrodisiac essences of aniseed, mint and eucalyptus.
-  **Flavour** Succulent, dense and profound flavour of red fruits, especially plums. Elegantly balances complexity, the texture of the acidity, the velvety tannins and the alcohol content. Aged for 14 months in a combination of stainless steel vats and French oak. This is a good wine in terms of aromas and flavours, with hints of vanilla and coffee. It has a long, appealing finish; just what is needed for a good meal.
-  **Goes well with** Smoked sausages and dry-cured ham from the Algarve *serra*, well-seasoned oven-roasted ham hock served with potatoes, chestnuts and mushrooms, also done in the oven, and a board of Portuguese cheeses.



## Vida Nova Reserva Red

*A valiantly robust red*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Syrah and Aragonez
Alcohol content	14%
 Serving temperature	18 °C
 Appearance	Intense ruby colour. Bright and translucent.
 Aroma	Clean, with notes of black cherry and white pepper. Hints of mint are evident, along with mocha and cedar.
 Flavour	Firm but smooth tannins, good acidity and balanced alcohol content, this wine is becoming well-rounded. This wine has a bold and elegant texture and a flavour of black fruits with traces of mocha and tobacco (from the French and American oak barrels where it spent 18 months ageing). A hugely seductive, valiantly robust wine. Long, pronounced and charming cherry-flavoured finish.
 Goes well with	Traditional Portuguese meat dishes, salt cod dishes done in the oven and oily fish from the Algarve coast, grilled red meats, well-seasoned game dishes, gourmet meat dishes and Portuguese and international cheeses.





# Quinta da Malaca

Sandy soil close to the Algarve seashore is the birthplace of Malaca wine, a wine made from traditional grape varieties, where Castelão makes its presence felt. The project began in 2010 at the initiative of Luís Cabrita, who owned nine hectares of vineyards, all located in Pera in the municipality of Silves.

Having been accustomed, over the course of many years, to watching his father produce wine for personal consumption using the traditional vinification method, Luís Cabrita decided to continue with his project as a kind of tribute to his deceased father.

Now using modern methods and techniques, the estate produces red, white and rosé wine called Malaca, since this is the name of the land where most of the vines grow.

Production has been increasing since 2010. In 2012, vinification amounted to around 13,000 litres. Malaca is marketed by the producer and can be found in local restaurants, in Porto and on the island of Madeira.



## CONTACT DETAILS

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## Malaca

### White

*A well-dressed white*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Crato-Branco from old vines
Alcohol content	13%
 Serving temperature	9 °C
 Appearance	Lemony yellow in colour. Clear and bright.
 Aroma	Elegant, with floral notes such as orange blossom and citrus fruits from the Algarve <i>Barrocal</i> , such as lemon, giving it notable freshness in its aromas.
 Flavour	In the mouth, a wine with excellent acidity which fully confirms its aromas. This is a wine made with grapes from old Crato-Branco vines. It is well-dressed, with a bold, modern appearance. It will continue its evolution in forthcoming harvests. It has a long, appetising finish.
 Goes well with	Fish, seafood and shellfish salads dressed with cocktail sauce, good Algarve cuisine based on grilled fish and seafood and grilled white meats. Good as an aperitif.










## Malaca Rosé

*A rosé aromatic quality*






Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Castelão
Alcohol content	13%

-  **Serving temperature** 10 °C
-  **Appearance** Salmon pink colour. Clear and bright.
-  **Aroma** Has good notes of forest fruits, including raspberry. Good freshness and aromatic quality.
-  **Flavour** Makes a good “marriage” with the aromas, even though it underwent skin maceration before starting fermentation. The light tannins are velvety, the acidity is good (which gives the palate good freshness) and the alcohol content is good too. Consequently, this is a well-rounded and very elegant rosé.
-  **Goes well with** Exotic salads and matching sauces, fish, seafood and shellfish salads dressed with cocktail sauce, salt cod, fish cooked in the oven, grilled white meats and poultry cooked in the pot or in the oven. Good for a late afternoon social gathering along with a selection of canapés.



## Malaca Red

*A good newcomer*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Castelão
Alcohol content	14.5%
 Serving temperature	18 °C
 Appearance	Very concentrated ruby colour. Clear and bright.
 Aroma	Ripe red fruits, clearly evident and persistent. Enters the nose with great elegance and smoothness. From the aromas, one can tell immediately that it is a well-vinified red wine.
 Flavour	A wine with a very beautiful structure, velvety tannins, good acidity and excellent alcohol content. Having aged in French oak barrels, it has subtle notes of vanilla and coffee, which make the perfect combination with the fruitiness of ripe fruit. The finish is persistent and seductive. This wine is a good newcomer.
 Goes well with	An assortment of smoked sausages and dry-cured hams from the Algarve <i>serra</i> , traditional Algarve game dishes, barbecued white and red meats and poultry, and a good board of Portuguese cheeses.







# Quinta Velha

The idea of producing wine came to German physicist and former industrial manager Helwig C. Ehlers back in 1998 while he was tasting an excellent Portuguese wine on the six-hectare property which he had recently purchased. As a result of that decision, he planted 1.5 hectares with Aragonez, Castelão, Syrah, Touriga-Nacional and Fernão-Pires grape varieties.

The first wine produced on this estate in Santa Bárbara de Nexe was entirely the work of Helwig and his wife; from harvesting to bottling, and with only the most basic equipment, the couple turned their hand to everything. The result was so good that they were keen to do more and excited at the idea of continuing their efforts.

Today, Helwig is a certified producer whose use of modern technology and with the collaboration of an oenologist (also German) has enabled him to transform what used to be a hobby into a serious – and tasty – business.



## CONTACT DETAILS

Helwig Ehlers

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T. 289 999 100

F. 289 999 100

ehlers@helwigus.com

www.helwigus.com

Activities:






Visits and tasting (please book in advance).





## Helwigus White

*A white with a creamy finish*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Fernão Pires and Arinto
Alcohol content	14%
 Serving temperature	8 °C
 Appearance	Straw colour. Clear and bright.
 Aroma	A full-bodied wine in alcohol content, with aromas of citrus fruits and bergamot (a type of orange tree that is not grown much in Portugal). Aged in stainless steel vats for three months.
 Flavour	Succulent. The palate is dominated by citrus fruit flavours such as grapefruit, fresh lemon and bergamot. Good acidity and freshness, very drinkable. Persistent, creamy finish.
 Goes well with	Salt cod, either grilled and served with “punched” potatoes or well-seasoned and baked in the oven, traditional Algarve dishes with oily fish, either in a stew or baked in the oven, white meat and oily fish barbecues, grilled white meats and poultry cooked in the pot or in the oven.










## Helwigus Rosé

*Good and crisp*






Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Castelão and Aragonez
Alcohol content	12.5%

-  **Serving temperature** 10 °C
-  **Appearance** Light ruby colour. Clear and bright.
-  **Aroma** Raspberries and slightly floral. Jovial and nicely fresh in the nose, very aromatic and elegant.
-  **Flavour** Very fresh palate. Sweetish tannins, although not very light due to having undergone skin maceration. Good alcohol content, good acidity and very palatable. Aged in stainless steel vats for three months, which has made it nicely crisp. A good rosé.
-  **Goes well with** Fish, seafood and shellfish salads dressed with cocktail sauce, typical Algarve cuisine based on fish, seafood and shellfish, white poultry cooked in the pot or in the oven, grilled white meats, mixed fish grill cooked over charcoal, seafood and fresh sausages. Good for a late afternoon social gathering in spring or summer, along with a selection of canapés.



## Helwigus Castelão, Syrah and Aragonez Red

*A red with a slight aroma of the sea*

Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Castelão, Aragonez and Syrah
Alcohol content	14%
 Serving temperature	16 °C
 Appearance	Garnet red with violet notes. Clear and bright.
 Aroma	Fruits such as very ripe black cherries and raspberries. Releases a slight aroma of the sea into the air. A wine with character in its aromas, reveals elegance. Aged in French oak barrels for nine months, giving it nuances of coffee and chocolate.
 Flavour	Not very voluminous in the mouth, but has lots of charm. The tannins are noticeable but velvety and it has good acidity and alcohol content. Affinity of aromas and flavours, finishes well, persistent and with higher ambitions.
 Goes well with	Smoked sausages and dry-cured hams from the Algarve, traditional Algarve meat dishes, well-seasoned poultry, well-prepared game birds, grilled red meats and a board of Portuguese cheeses.










## Helwigus Trincadeira and Syrah Red

*A young red*



Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Trincadeira and Syrah
Alcohol content	13.5%


-  **Serving temperature** 16 °C
-  **Appearance** Garnet red with violet nuances. Clear and bright.
-  **Aroma** Ripe fruits such as black cherries and raspberries. This wine's interesting aromas tells us that it is still very young (with time to evolve aromatically).
-  **Flavour** What was said about the aromas is confirmed in the flavours. The tannins are noticeable but not very evolved, good acidity and alcohol content. As a very young wine, it still has time to evolve further. Elegant finish.
-  **Goes well with** A selection of smoked sausages and dry-cured hams from the Algarve *serra*, barbecued white meats, oily fish and fresh sausages, oven-baked fish and lightly-seasoned poultry cooked in the pot or in the oven.



## Helwigus Reserva Red

*A red to come back to*

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Region	Algarve/Lagoa DOP
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional and Syrah
Alcohol content	15%
 Serving temperature	18 °C
 Appearance	Deep purple-red. Clear and bright.
 Aroma	Dense black fruits such as blueberries and blackberries. With aromatic nuances of spices (nutmeg) and a hint of chocolate from the French oak barrels where it spent nine months ageing. A wine with character and elegance.
 Flavour	Voluminous palate, with the aroma “marrying” the flavour nicely. Firm but velvety tannins, very good alcohol content and well-rounded. A wine to come back to and check that it is here to stay. Beautiful, prolonged finish. Very classy palate.
 Goes well with	Smoked sausages and dry-cured hams from the Algarve <i>serra</i> , traditional Portuguese meat dishes, grilled good-quality red meats, game, poultry cooked in the pot or in the oven, gourmet meat dishes and Portuguese cheeses.









# TAVIRA DOP

200 Quinta dos Correias





# Quinta dos Correias

This *quinta* was acquired by the Correia family during the reign of D. Maria and it has been kept in the family until today, although it was originally much bigger. It is located in Arroiteia de Baixo in the parish of Luz de Tavira, with a direct view over the Ria Formosa and Fuzeta, the village that, in centuries past, lent its name to the *quinta's* Atalaia, Bias and Alfanchia wines. In the 19th and 20th centuries, the wines were highly sought after by the English in Gibraltar, but also by the Portuguese.

The vineyard is on gentle slopes of sandy soil, with pebbles and clayey, with some limestone outcrops. In 2000, a new vineyard was planted with the grape varieties Castelão (65%), Cabernet-Sauvignon (20%) and Touriga-Nacional (15%). Next to the vineyard stands a winery that is artisanal in character, the result of the remodelling of the old winery, the stables and the barn. Here the red wine is made using some up-to-date technology, but basically following long-established methods and techniques.

Nowadays, it is the only winery in the Tavira demarcated region, meaning that its wines are much sought after, both for their quality and their exclusivity.



## CONTACT DETAILS

Quinta dos Correias

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## Terras da Luz Red

*The wine of the future*

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Region	Algarve/Tavira DOP
Classification	Vinho Regional Algarve
Grape varieties	Castelão and Touriga-Nacional
Alcohol content	14%
 Serving temperature	18 °C
 Appearance	Garnet colour with slight nuances of violet. Clear and transparent.
 Aroma	Of very ripe wild fruits, slight vanilla notes of the French oak in which it was aged, displaying good organic structure.
 Flavour	In the mouth, it reveals its aromas. It has everything to be a wine of the future. Ends with a fine finish, in the presence of its very smooth tannins.
 Goes well with	A selection of sausage and dry-cured ham from the Algarve <i>serra</i> , elaborately- prepared red meat, game and poultry dishes and a good board of Portuguese and international cheeses.

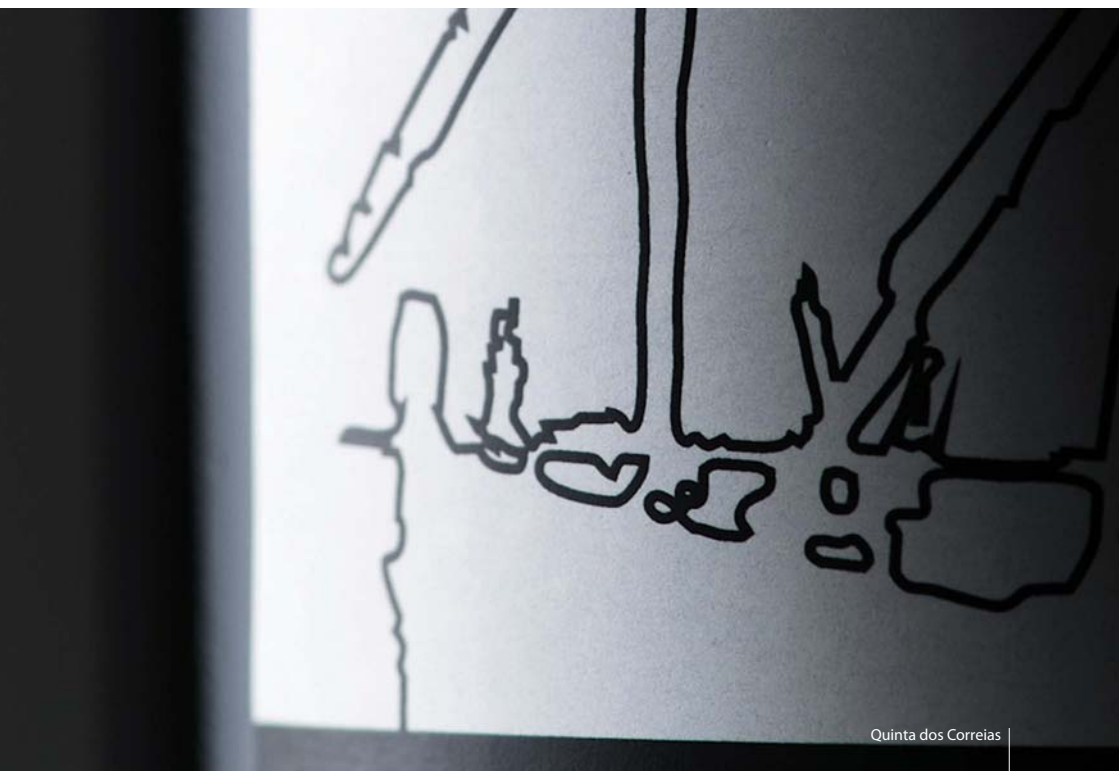




## Fuzeta Red

*A fine wine*

- |   |  |
|---|--|
| Region  | Algarve/Tavira DOP   |
| Classification  | Vinho Regional Algarve   |
| Grape varieties   | Cabernet-Sauvignon, Castelão and Aragonez  |
| Alcohol content   | 14%  |
|  Serving temperature | 18 °C  |
|  Appearance          | Ruby in colour, with reddish tinges.<br>Clear and transparent.   |
|  Aroma               | Of ripe red fruits, with floral notes, well-rounded in its main organic components. Produced in small tanks, it was aged for eight months in French oak barrels. It was not filtered, to ensure its primary aromas.                |
|  Flavour           | Confirms its primary aromas. We are in the presence of a fine wine, persistent, elegant, with a good, prolonged finish with its sweetish tannins.  |
|  Goes well with    | A selection of sausages and dry-cured ham from the Algarve <i>serra</i> , simply-prepared poultry and game fowl dishes, traditional Portuguese dishes quite simply prepared, a good board of Portuguese and international cheeses. |



Quinta dos Correias

# Glossary

**Acidity** Essential component in wine, important for its balance and conservation. The different acids coming from the grapes and the fermentation contribute to a wine's acidity. When acidity is low, the wines are flat and uninteresting; in excess, it leaves a sharp feeling in the mouth; in the right quantity it produces fresh, lively wines. Acidity is one of the four basic tastes (sweet, salty, acid and bitter) identified by the taste buds on the tongue. It is the acids that give a wine the taste (and feeling) of freshness, and it is one of the main constituents and guarantors of its longevity.

**"Afinado"** Term used to characterise a wine in which the processes of finishing and ageing are completed in a harmonious way so that the wine achieves its full potential.

**Ageing** Period during which the wine remains stored in bottles or wooden barrels.

**Alcoholic fermentation** Process of transforming the sugar of the grapes into ethyl alcohol and carbon dioxide. It is the alcoholic fermentation that converts the grape juice into wine.

**Aroma** Group of smells produced by the substances present in the wine. Although the term is normally understood to be a smell (directly perceived through the nasal passage), in fact the aroma also comes to us when the wine is already in the mouth. There are three types of aromas: the **primary** aromas, coming from the grapes used in the wine-making process, which give the wine an aroma that is characteristic of the grape variety (floral, fruity or vegetable notes); the **secondary** aromas, coming from the fermentation process, that disappear after one or two years; and the **tertiary** aromas, which result from the maturing and ageing of the wines in wood or the bottle for years (also known as bouquet).

**Attack** First impression the wine causes when it is tasted.

**Balsamic** Resinous aroma (varnish, cedar, resin...) that can be found in some wines.

**"Barrica"** Oak barrel with a capacity of 225 litres.

**"Bica Aberta"** Wine-making process that is generally used in the production of white and rosé wines. It is a technique in which the fermentation is carried out in the must, separated from the solid parts of the grape (stalks and skins).

**Blind tasting** Tasting where the identity of the wines being considered is hidden. Neither the brand/vineyard name nor the year of harvest is revealed, so that the tasters are not influenced by this information, and they just make a qualitative assessment of the product they are tasting.

**Body** Term which is used to describe the sensation of weight and consistency of the wine in the mouth; with structure and character.

**"Capitoso"** Wine with a high alcohol content.

**Character** "Personality" of a good wine. Series of special characteristics which enable it to be distinguished from others.

**"Colheita selecionada" (selected harvest)** Designation provided in law which can only be applied to VQPRD and Regional Wines that have outstanding organoleptic properties and an alcohol content equal to or higher (by 1% vol.) than the established minimum limit. The year of harvest must be indicated.

**Complex** Wine rich in aromas. The term is used when a wine gives us multiple sensations resulting from a good blend between intense, pleasant aromas and flavours.

**"Cuba"** Cement or stainless steel vat or tank for the fermentation or storage of wines.

**Decanting** Process by which the wine is poured into a special container (decanter) with the aim of separating it from possible sediment that has been deposited at the bottom of the bottle. This operation also allows the wine to "breathe".

**"Dégorgement"** French expression referring to the operation of removing sediment concentrated in the neck of the bottle of a sparkling wine.

**"Denominação de Origem" (Designation of Origin)** Concept applied to certain wines whose originality and individuality are connected to a specific region. The grape varieties used, the wine-making methods and the organoleptic properties are some of the elements that are checked to allow the Designation of Origin to be awarded.

**Destalking** Operation which consists in separating the grapes from the stalks to stop the wine containing too much tannin.

**DOP** Abbreviation in Portuguese for Protected Designation of Origin. Classification awarded to a quality wine produced in a specific region.

**Dry** Wine whose residual sugar content is equal to or less than 4 grams per litre.

**Elegant** Harmonious wine, balanced and delicate.

**Finish** Taste that the wine leaves in the mouth after being drunk or tasted. It can be long or short depending on how long the taste remains.

**Fortified** Wine with a high degree of alcohol and which, in general, contains a significant quantity of sugars owing to the fact that the fermentation was interrupted by the addition of brandy.

**Fresh** This is used to refer to a wine which, through its natural acidity, gives a sensation of freshness.

**Full** Wine with a lot of body, with a strong structure and character. The term is used to refer to a wine that is big, rich and powerful, that fills the mouth.

**Full-bodied** Full.

**“Generoso”** Quality fortified wine.

**Grape Variety** Name given to a vine that produces grapes with certain characteristics. Variety of vine.

**Hard** Designation for a very tannic wine, not at all soft or velvety.

**Lees** Sediment that accumulates at the bottom of wine containers.

**Maceration** Contact between the must and the solid parts of the grapes (skins, stalks and pips) during fermentation, with the aim of extracting their properties. **Carbonic maceration** is used for red wines, with the solid parts being placed in fermentation tanks. **Pellicular maceration** is used for white wines and consists of leaving the skins and the pips in contact with the must, in tanks.

**Malolactic fermentation** Final fermentation caused by bacteria which leads to the formation of lactic acid and carbon dioxide. Through this process, the acidity of the wine is reduced, its aroma is refined and greater stability in its conservation is achieved.

**Maturing** Development of wines over time, during which their characteristics change, positively or negatively.

**Medium-dry** Wine whose residual sugar content is above the maximum for dry wines, and goes up to a maximum of 12 grams per litre.

**Medium-sweet** Wine whose residual sugar content is above that stipulated for medium-dry wines, and goes up to a maximum of 45 grams per litre.

**Oenology** The science that studies the manufacture and conservation of wine.

**Organoleptic** Refers to the characteristics of a wine that can be perceived through the senses, such as the colour, the aroma and the flavour.

**Persistence** Duration of the sensations left by the wine in the nose and mouth.

**“Reserva” (Reserve)** Designation given to wines which have outstanding organoleptic properties and an alcohol content that is at least 0.5% vol. higher than the obligatory minimum. The use of the term makes the indication of the year of harvest obligatory and it can only be used for “VQPRD” and Regional Wines (Vinho Regional).





**Rounded** Soft, velvety wine.

**Short** Wine whose taste does not persist, almost with no finish.

**Single variety** Wine produced from just one grape variety.

**Stalk** Woody part of the bunch which holds the grapes.

**Sweet** Wine whose residual sugar content is equal to or higher than 45 grams per litre.

**Tannins** Elements of great importance in the quality of a wine, responsible for some of its organoleptic properties. They belong to a group of polyphenols (colouring matter with a bitter taste that influences the structure of the wine) that are present not only in the grapes (skins, stalks and pips), but also in the wooden barrels where the wine is aged. The tannins give the wine its potential for ageing, structure, body and flavour.

**Tears** Droplets running down the inside of the glass (when the liquid is swirled), characteristic of wines that are rich in alcohol, sugars and glycerine.

**“Terroir”** This term is of French origin and refers to the overall quality of the soil, climate, environment, grape varieties and vineyards.

**Toasty** Aroma and flavour that evoke dried fruits, coffee or toast.

**“Tone!”** Oak barrel for the ageing and storage of wines.

**“Vinho Regional” (Regional Wine)** Wine with a geographical indication after approval of the seal of guarantee.

**Vinification** Series of operations needed to turn grapes into wine.

**“Vinoso” (Vinous)** Wine that smells of fresh must, of young wine, dense.

**VQPRD (QWPSR)** Quality Wine Produced in a Specific Region.



# Hermínio Fernandes Rebello



Hermínio Rebello is a wine lover. His connection to Bacchus's precious nectar goes back over 40 years, to when he was working as sommelier at the Penina Golf Hotel. In 1973, a date with destiny meant he attended the organoleptic tasting sessions at the Sheraton Lisbon Hotel and by 1990 he had gained sufficient experience and knowledge to teach students at the Algarve Hotel and Tourism School.

Four years later, he joined the Chamber of Tasters of the Comissão Vitivinícola do Algarve, the Algarve Wine Commission, where he was also a certifier. Between 2003 and 2004, he was invited to speak at various talks about wine, taking him to various parts of Portugal, France and Spain. And in 2004, he was awarded the Portimão Hotel and Tourism School's Career Prize for the competence and professionalism which he had put at the disposal of hospitality training.

In 2005, he was invited to give technical classes in Oenology, Organoleptic Tasting and Wine and Cellar Service as part of the Hotel Management course at the Portimão branch of the University of the Algarve. The following year, and in 2008 and 2013, he was a member of the jury of the Algarve Wine Competition, where his tremen-

dous contribution to the event over the years was recognised.

In 2010, the Rotary Club of Portimão decided to award him its Career/Creditor Diploma and Prize for his services to hospitality, wine and training. From then on he has been paid tribute to annually through the Hermínio Rebello Algarve Gastronomy and Wine Festival, organised by the Hotel and Tourism School in Portimão.

He received another award in 2012, when Portimão Municipal Council presented him with its Silver Medal and Diploma of Merit in recognition of his extraordinary professional competence and his dedication to the wines of the Algarve, having stood out in the life of the municipality and among its residents.

Today, Hermínio Rebello still sits on jury panels at wine competitions in other wine-growing regions of Portugal, as well as the National Competition held annually in Santarém. And he is still recommending and tasting the wines of the Algarve, ensuring the quality of those that reach the tables of all lovers of great wine. And always with the sensitivity of someone for whom wine has been their life.

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