

welcome to the finest
PORTUGUESE
tastes & selections

SPREAD THE WINE

PORTUGUESE SELECTION



Hello

My name is Ana Pereira and I'm an enthusiastic wine lover.

I was born in Trás-os-Montes, Portugal, where I enjoyed a most leisurely and happy childhood. As a small child I used to join my family for the wine harvest at my grandparents' vineyard. It would be awe-inspiring to say that my passion for wine emerged by then but the truth is that my most cheerful memories are the lovely furry rabbits of the farm and the yummy wild blackberries that grew along the road. The appeal arrived later, during a summer job in a Port wine house. I loved everything about it: the smell of the warehouses, the stories around the wine and people, the vineyards and, of course, the wine.

Five years later, in 1999, I definitely embraced the wine spirit. This has been, since then, an exciting adventure discovering Portuguese wines while working in several wine producing companies.

Recently, I started gathering my own selection of Portuguese wineries and could not resist to add other Portuguese delicacies. So far, I have added gourmet food, a perfect match for my wines, and organic olive oil. And guess what? They are all available for you to bring home. But I am so inspired by my recent discovers that you should not be surprised if I start to introduce you to the cute pig and donkey Portuguese breeds!

So, while I'm enjoying myself with my top passions – wine, food, meeting people and travelling – I hope that you feel compelled to discover more about Portugal.

Feel free to ask me anything because it will be a pleasure to share my passion with you!





are you in the mood for?
Portugal?



Our menu

WINES

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Quinta do Javali

douro valley



It was founded in 2000 with the main purpose of producing and marketing their own DOC Douro and Port wines. Using traditional techniques, António Mendes produces wines of natural quality. The excellent location of the vineyard, North and East allows him to produce complex powerful wines yet elegant and fresh.

Quinta do Javali has a short portfolio of premium and super-premium Douro wines. Now and then, when Nature grants

some unexpected grapes, António Mendes decides to bottle some limited editions of quite different wines: a Touriga Nacional, a Tinto Cão, etc.

This year we may expect a Quinta do Javali Distinctive but a few other surprises are hidden in the barrels of his cellar!

Quite extraordinary as well is the collection of Ports, with some





QTª DOS LOBATOS RED

New release! A wine with the signature of Quinta do Javali.

Technical information:

- Region: Douro, Nagoselo do Douro, São João da Pesqueira.
- Grape Varieties: 50% Tinta Roriz, 40% Touriga Franca, 10% Tinta Barroca.
- Alcohol: 13,87%.

[click here to consult all specifications](#)



QUINTA DO JAVALI RESERVA RED

Tasting notes:

Deep red color.
Nose dominated by notes of ripe red fruit with some hints of strawberry jam and raspberry, combined with nuances of spice. Well integrated notes of toasted barrels of high quality, giving a greedy character to wine, with aromas of vanilla and brioche. In the mouth, it confirms the fruity aromas in harmony with this structure but elegant.

Technical information:

- Region: Douro, Nagoselo do Douro, São João da Pesqueira.
- Grape Varieties: 45% Tinta Roriz, 35% Touriga Franca, 5% Touriga Nacional, 5% Tinto Cão.
- Alcohol: 14,09% vol.

[click here to consult all specifications](#)



QUINTA DO JAVALI OLD VINES RED

Tasting notes:

Deep dark red colour.
Nose characterized by notes of ripe black fruit, with hints of stone of black plums, dark chocolate and cocoa black, bark, and some leather, throughout evolution. Notes to barrels of high quality are fully integrated, never overpower the fruity nature of the wine. In the mouth, the structure is striking, with tannins well presented, elegant and harmonious, to contribute to a silky body.

Technical information:

- Region: Douro, Nagoselo do Douro, São João da Pesqueira.
- Grape Varieties: 40% Tinta Roriz, 40% Touriga Franca, 15% Tinto Cão, 5% Touriga Nacional.
- Alcohol: 14,46% vol.

[click here to consult all specifications](#)



QUINTA DO JAVALI TOURIGA NACIONAL RED

Tasting notes:

Deep red with violet reflexes.
Very expressive nose, predominantly black ripe fruit notes, with some hints of floral aromas (violet). Highlight the toasty notes of the barrel that enhance the greedy appetite of wine, with greater emphasis on nuances of vanilla and coconut.
The mouth press for the elegant structure, without being aggressive, guarantees a good persistence, in line with attractive notes of toasted oak barrels.

Technical information:

- Region: Douro, Nagoselo do Douro, São João da Pesqueira.
- Grape Varieties: 100% Touriga Nacional
- Alcohol: 13,34% vol.

[click here to consult all specifications](#)



QUINTA DO JAVALI TAWNY PORT

Tasting notes:

Brown, typical of oxidative stress, characteristic of this category of wines. Nose is marked by notes of dried fruit and toasted (walnuts, hazelnuts), exotic wood and fruit in syrup. In the mouth, the structure is elegant and balanced, and to emphasize the freshness acid.

Technical information:

- Region: Douro, Nagoselo do Douro, São João da Pesqueira.
- Grape Varieties: Tinta Roriz, Touriga Franca, Touriga Nacional, Tinto Cão e Tinta Barroca.
- Alcohol: 19,3% vol.

[click here to consult all specifications](#)



Tasting notes:

Very brown color, with shades of mahogany. Nose characterized by aromas of figs, pharmacy, with balsamic notes and already hints of a slight vinagrinho, from aging in the Douro Valley. We should also emphasize the notes of cigar box and varnished wood. Mouth very balanced, with silky texture, captivating and refreshing at the acidic component. They confirm the notes of figs and honey, combined with an elegant structure and persistent.

Gastronomy and service:

The winemaker's suggestion is a partridge marinated in an onion, olive oil, paprika and vinegar sauce. Serve the 10 Y.O, slightly refreshed!

QUINTA DO JAVALI OLD TAWNY PORT 10 YEARS

Technical information:

- Region: Douro, Nagoselo do Douro, São João da Pesqueira.
- Grape Varieties: Tinta Roriz, Touriga Franca, Touriga Nacional, Tinto Cão and Tinta Barroca.
- Alcohol: 20,32% vol.

[click here to consult all specifications](#)



QUINTA DO JAVALI OLD TAWNY PORT 30 YEARS

Technical information:

- Region: Douro, Nagoselo do Douro, São João da Pesqueira.
- Grape Varieties: Tinta Roriz, Touriga Franca, Touriga Nacional, Tinto Cão and Tinta Barroca.
- Alcohol: 20,69% vol.

[click here to consult all specifications](#)



QUINTA DO JAVALI SPECIAL RESERVE PORT

Tasting notes:

Intense ruby color. Nose dominated by red fruit notes with hints of ripe aromas of plums and figs alcorados. In the mouth, again find themselves aromas of ripe fruit, especially plums. The structure is engaging, with a presence worthy of a booking.

Technical information:

- Region: Douro, Nagoselo do Douro, São João da Pesqueira.
- Grape Varieties: Tinta Roriz, Touriga Franca, Tinto Cão, Tinta Barroca and Touriga Nacional.
- Alcohol: 20,32% vol.

[click here to consult all specifications](#)



QUINTA DO JAVALI LBV PORT

Tasting notes:

Colour filled with dark halo. Nose dominated by notes of ripe black fruits, jams associated with prunes and figs, and balsamic with hints. In the mouth, are confirmed notes of ripe black fruit. The structure is striking, with a strong presence, very similar to the wine category Vintage.

Gastronomy & Service:

That is a wine that goes perfectly well with strong cheeses, like Azeitão, Serra da Estrela and Terrincha.

Technical information:

- Region: Douro, Nagoselo do Douro, São João da Pesqueira.
- Grape Varieties: Tinta Roriz, Touriga Franca, Touriga Nacional and Tinto Cão.
- Alcohol: 19,93% vol.

[click here to consult all specifications](#)

Sobredos

douro valley



Sobredos, the company producing the brand Aneto, is a family owned company created in 2001 with the purpose of producing Douro wines, look after its own vineyards along all its growing process, harvest, vinificate and bottle, with a main focus on the high quality of the wines and less concerned with quantity.

In order to achieve these goals they acquired 7ha of mature vines in Alijó, the heart of Douro Valley and are about to open a new vinification center. The first harvest to be bottled was Aneto red

2002. In 2010 it was released an Aneto Pinot Noir. In between, there is a nicely organised collection of 2 white wines, 3 red wines and a Late Harvest.

While giving preference to Portuguese varieties, Francisco Montenegro introduces some novelties using varieties like Semillon and Terrantez, in the Reserva white and with Pinot Noir he made a monovarietal. A special note to the simplicity and harmony of the labels!





ANETO COLHEITA WHITE

Tasting notes:

Citrus Colour.

Good mouth volume, full of good flavours and strong acidity; very long final and delicate.

Gastronomy & Service:

Starters, fish and white meat dishes. Best served at 12°C.

Technical information:

- Region: Douro I Barrô.
- Grape Varieties: 20% Gouveio, 20% Malvasia Fina, 20% Rabigato, 20% Viosinho, 20% Cerceal.
- Alcohol: 13% vol.

[click here to consult all specifications](#)



ANETO RESERVA WHITE

Tasting notes:

Citrus yellow colour with green tint.

Exuberant and very elegant aroma, with sesame, tropical and mineral, well married with the vanilla of the new oak barrels. Good mouth volume, full of good flavours and strong acidity; very long final and delicate.

Gastronomy & Service:

Starters, fat fishes and white meat dishes. Best served at 12°C.

Technical information:

- Region: Douro I Barrô.
- Grape Varieties: 50% Semillon, 50% Terrantez.
- Alcohol: 13% vol.

[click here to consult all specifications](#)



ANETO LATE HARVEST WHITE

Tasting notes:

Golden yellow colour. Very complex and elegant start of dry fruits, apricot, honey and wild flowers. Good harmony in the mouth, with medium sweetness and good acidity, shows excellent flavours of mature white fruits and some toast from the barrels.

Gastronomy & Service:

It blends well with several starters, namely pâtés and foie gras. It can also be served with some desserts. The advisable temperature to enhance its virtues is 10 - 12 °C.

Technical information:

- Region: Douro I Barrô, Baixo Corgo.
- Grape Varieties: 100% Semillon
- Alcohol: 11,5% vol.

[click here to consult all specifications](#)



FLOR DE ANETO RED

Tasting notes:

Deep red color.

Red colour. Intense blackberry fruit, coffee and spices. Complex. Lovely flavour with vanilla and flowers. Medium volume in mouth, full of fine tastes and accentuated acidity. Long and delicate finish.

Gastronomy & Service:

Red meat, Portuguese cod fish, smoked meat and cheese. Best served at 16°C

Technical information:

- Region: Douro.
- Grape Varieties: Touriga Franca, Touriga Nacional and Tinta Roriz.
- Alcohol: 13% vol.

[click here to consult all specifications](#)



ANETO RESERVA RED

Tasting notes:

Intense red colour.
Exuberant and very elegant aroma, black fruit, cocoa and mineral, well married with the vanilla from the barrels. Good volume in the mouth, full of good tastes and nice freshness, with subtle tannins, long and complex finish.

Gastronomy & Service:

Starters, poultry dishes, white and red meats. Cheeses and cured meats. Best served at 16°C.

Technical information:

- Region: Douro | Castedo – Alijó.
- Grape Varieties: 30% Touriga Nacional, 30% Touriga Franca, 30% Tinta Roriz, 10% Tinto Cão.
- Alcohol: 14,5% vol.

[click here to consult all specifications](#)



ANETO GRANDE RESERVA RED

Tasting notes:

Intense red colour.
Very elegant, complex ripe fruit, floral and spiced, well blend with the toast of the two barrels used for staging. Very rounded, with good volume in the mouth, full of aroma and freshness. The strong tanins make for a very long and delicate end of mouth.

Gastronomy & Service:

Spiced dishes and red meats. Cheeses and cured meats. Best served at 16°C.

Technical information:

- Region: Douro | Castedo – Alijó.
- Grape Varieties: 50% Touriga Nacional, 50% Tinta Roriz.
- Alcohol: 14,5% vol.

[click here to consult all specifications](#)



ANETO PINOT NOIR RED

Tasting notes:

Ruby colour. Lovely and elegant flavour with spicy and floral notes. Good volume of mouth with some minerality and accentuated acidity.

Gastronomy & Service:

Portuguese fat fishes, like sardines, and white meat.

Technical information:

- Region: Douro | Barrô – Douro Valley.
- Grape Varieties: 100% Pinot Noir
- Alcohol: 14% vol.

[click here to consult all specifications](#)



Quinta de Arcossó

Trás-os-Montes



A DOC from Trás-os-Montes, the northern region in Portugal, bordering Douro region, a lot colder than Douro, which allows these wines to be extremely fresh and yet have the complexity of Douro wines. Amílcar Salgado uses artisanal production methods, with a low intervention during the whole process but a high surveillance.

The red grapes are carefully selected and all trodden by foot

in granite lagares, the rosé and white wines are picked before sunset.

The first production was bottled in 2005, under the supervision of Amílcar Salgado but with the technical support and expertise of Francisco Montenegro, the owner and winemaker of Aneto wines. Quinta de Arcossó is nowadays a benchmark in this region. His white wines are exceptionally great, very fresh and have a lovely minerality.





PADRÃO DOS POVOS WHITE

Tasting notes:

Quite complex and exuberant for an every day wine. Fresh and mineral.

Service:

Open and decant 30 minutes before serving. Service temperature 12°C.

Technical information:

- Region: Trás-os-Montes.
- Grape Varieties: 35% Arinto, 30% Fernão Pires, 35% Outras.
- Alcohol: 13,6% vol.

[click here to consult all specifications](#)



QTª DE ARCOSSÓ WHITE

Tasting notes:

Exuberant with notes of tropical fruit, peach and peppermint. More exuberant floral notes and discreet citrine. Unctuous, medium bodied and good acidity. Long, persistent finish.

Service:

Service temperature 12°C.

Technical information:

- Region: Trás-os-Montes.
- Grape Varieties: 20% Arinto, 40% Fernão Pires, 20% Moscatel Galego, 20% Sercial.
- Alcohol: 13,5% vol.

[click here to consult all specifications](#)



QTª DE ARCOSSÓ RESERVA WHITE

Tasting notes:

Complex aroma, very elegant. Notes of dry straw, some vanilla, a slight peppermint and minerality in evidence. Full body, mellowly, intense. Very well balanced.

Service:

Service temperature 12°C.

Technical information:

- Region: Trás-os-Montes.
- Grape Varieties: 40% Arinto, 20% Cercial, 10% Moscatel Galego, 10% Alvarinho and 12% Old Vines.
- Alcohol: 13,7% vol.

[click here to consult all specifications](#)



QTª DE ARCOSSÓ BASTARDO ROSÉ

Tasting notes:

A wine with a salmon colour, aroma of raspberry and strawberry, with a lovely freshness and dry.

Service:

Service temperature 10°C

Technical information:

- Region: Trás-os-Montes.
- Grape Varieties: 100% Bastardo.
- Alcohol: 14% vol.

[click here to consult all specifications](#)



PADRÃO DOS POVOS RED

Tasting notes:

Ruby colour, red fruits come immediately to nose. Very fruity in mouth with a slight touch of oak. It ends nicely and steadily.

Service:

Open and decant 30 minutes before serving. Service temperature 12°C.

Technical information:

- Region: Trás-os-Montes.
- Grape Varieties: 40% Tinta Amarela, 40% Tinta Roriz, 20% Others.
- Alcohol: 13% vol.

[click here to consult all specifications](#)



QTª DE ARCOSSÓ RED

Tasting notes:

Spicy aroma, with pepper and tobacco, balsamic notes from the barrel, as well as in mouth. Fresh, good volume. Gastronomic.

Service:

Open and decant 30 m before serving. Service temperature 16°C.

Technical information:

- Region: Trás-os-Montes.
- Grape Varieties: 30% Tinta Amarela, 30% Tinta Roriz, 40% others.
- Alcohol: 13,5% vol.

[click here to consult all specifications](#)



QTª DE ARCOSSÓ RESERVA RED

Tasting notes:

Ruby colour. Strongly spiced that slowly turns into jam, abundant ripe fruit and extreme freshness. Long persistent finish, and very dry. Reveals the roughness of the terroir.

Service:

Open and decant 30 m before serving. Service temperature 16°C.

Technical information:

- Region: Trás-os-Montes.
- Grape Varieties: 35% Touriga Nacional, 25% Touriga Franca, 40% others.
- Alcohol: 13,5% vol.

[click here to consult all specifications](#)



QTª DE ARCOSSÓ SUPERIOR BAGO-A-BAGO RED

Tasting notes:

Deep ruby colour, lively and beautiful. Complex aroma of red fruits well balanced with quality oak. Spivy, velvety, fresh with a good acidity. An outstanding red wine.

Service:

Open and decant before serving. Service temperature 16°-18°C.

Technical information:

- Region: Trás-os-Montes.
- Grape Varieties: 60% Touriga nacional, 40% Touriga franca.
- Alcohol: 13,8% vol.

[click here to consult all specifications](#)

Quinta de Carapeços

vinho verde



A passion for the wines drove Miguel Abreu and his family to recover an estate that has been in the family since 1338. In 2003, they have already replanted the vineyards, built the vinification center and recovered the 17th century Manour House. The result is a wonderful 20ha estate where they produce a very comprehensive portfolio, with a main focus on the Alvarinho

varieties, but including also a Rosé, two Sparklings and a Late Harvest, all of them made with Portuguese varieties.

Although they have a reasonable production (up to 200.000 bts) it can be considered a small producer in this region. Their golden rule is: "There are no two vintages alike".





QTª DE CARAPEÇOS ALVARINHO TRAJADURA WHITE

Tasting notes:

Limpid with lemon colour, fruity nose and soft mouth. The low balanced acidity confers this wine an excellent texture, good volume and a full and long end.

Gastronomy & Service:

Drinking temperature between 8° and 10°C. With all kind of starters, salads and fish.

Technical information:

- Region: Vinho Verde.
- Grape Varieties: Alvarinho, Trajadura
- Alcohol: 12,5% vol.

[click here to consult all specifications](#)



QTª DE CARAPEÇOS RESERVA ROSÉ

Tasting notes:

Intense rose colour with red fresh fruits notes. The acidity is present but well balanced, conferring this wine the typical freshness of this grape variety. Soft and long end.

Gastronomy & Service:

Drinking temperature between 8° and 10°C. With all kind of starters, salads, seafood, fish, red meat and cheese.

Technical information:

- Region: Vinho Verde.
- Grape Varieties: 100% Espadeiro
- Alcohol: 12% vol.

[click here to consult all specifications](#)



QTª DE CARAPEÇOS VINHÃO RED

Tasting notes:

Limpid with dark red colour. Intense nose with wild fresh fruit notes. Dense in the mouth, full-bodied, with tannins well present conferring an excellent structure and persistent end.

Gastronomy & Service:

Drinking temperature between 10° and 12°C. With cheese, fat fish and red meat.

Technical information:

- Region: Vinho Verde.
- Grape Varieties: 100% Vinhão
- Alcohol: 12% vol.

[click here to consult all specifications](#)



QTª DE CARAPEÇOS ALVARINHO WHITE

Tasting notes:

Limpid with lemon colour. Intense in the nose with exotic tropical fruit namely mango, banana and pineapple. Harmonious in the mouth, confirming the fruit of the nose, elegant and with a moderated acidity that brings a long and pleasant end.

Gastronomy & Service:

Drinking temperature between 8° and 10°C. With all kind of starters, salads, fish and white meat.

Technical information:

- Region: Vinho Verde.
- Grape Varieties: 100% Alvarinho
- Alcohol: 13% vol.

[click here to consult all specifications](#)



QTª DE CARAPEÇOS ESCOLHA WHITE

Tasting notes:

Thinking about the less warm days, this Quinta de Carapeços Escolha allies the region native freshness to an exceptional softness provided by its alcoholic volume. The barrels where it aged, contributed with notes of vanilla, dry fruit, well mature fruit tree and some tropical.

The elaboration of this distinct wine, in the sub-region where it was produced, by the patience in waiting for the correct maturation of the grapes, as well as by the careful vinification process, conceived it to satisfy the most demanding consumers, beyond to be the ideal company for the most sophisticated gastronomy.

Service:

Drinking temperature between 8 and 10°C.

Technical information:

- Region: Vinho Verde.
- Grape Varieties: Essentially Alvarinho.
- Alcohol: 14,5 % vol.

[click here to consult all specifications](#)



QTª DE CARAPEÇOS RESERVA WHITE

Tasting notes:

Thinking about the Winter season, this Quinta de Carapeços Reserva associate the youth, characteristic of the wines from this region, to the aging capacity provided by the alcoholic volume that possesses and the barrels where it aged.

It is a full-bodied wine, complex, distinct, with citrus and tropical fruit notes, soft mouth with a slight touch of sweet wood and a long and persistent end.

The elaboration of this distinct wine, by the patience in waiting for the correct maturation of the grapes, as well as by the careful vinification process, conceived it to satisfy the most demanding consumers.

Service:

Drinking temperature between 9° and 11°C.

Technical information:

- Region: Vinho Verde.
- Grape Varieties: 100% Alvarinho.
- Alcohol: 14,5% vol.

[click here to consult all specifications](#)



QTª DE CARAPEÇOS SPARKLING ROSÉ

Tasting notes:

After a careful selection of the best Espadeiro grapes produced in this Quinta, we obtained a base wine, that after fermentation in the bottle and extended age, by the classic method, resulted in this fantastic Sparkling Rosé Wine with fine and persistent bubble, red fruit notes, soft and fresh mouth with long and persistent end.

Gastronomy & Service:

Drinking temperature between 4° e 6°C. With all kind of starters, salads, fish and some meat dishes.

Technical information:

- Region: Vinho Verde.
- Grape Varieties: 100% Espadeiro
- Alcohol: 12,5% vol.

[click here to consult all specifications](#)



QTª DE CARAPEÇOS WINTER HARVEST WHITE

Tasting notes:

This was the first Late Harvest to be produced in the Vinho Verde Region. Several experiences allowed to conclude that the Espadeiro grape variety reveals a huge potential for producing natural sweets wines. After a longer than usual period on the vineyard, the grapes are pressed, obtaining a very concentrated must that, after a slow fermentation and aging, results in a unique wine with notes of honey and dry fruits, smooth mouth, sweet and very long end.

Service:

Drinking temperature between 6° e 8 °C.

Technical information:

- Region: Vinho Verde.
- Grape Varieties: 100% Alvarinho
- Alcohol: 12% vol.

[click here to consult all specifications](#)

Herdade do Vau *alentejo*



The Herdade do Vau, was founded in 2006 with the purpose of making premium and super premium terroir wines accessible to wine lovers worldwide. Situated in the county of Beja, this places possesses an extraordinary biodiversity. The land layout, abundance of water and climate, all favour the spontaneous growth of aromatic, medicinal herbs (pennyroyal, rosemary, oregano,

balm, thyme, St. John's wort, etc). There is also a diversified fauna, namely protected species, such as Little Bustard.

Finally, it is worth mentioning the peace and serenity this place has to offer. There are those who say it is always worth waking up early to "listen to the silence!".





RISO COLHEITA WHITE

Tasting notes:

Bright citrus color with slight yellow nuances. Aroma of very good intensity, highlighting the aromas of citrus, slight vegetal of bushes and asparagus, white fruit and good minerality. In the mouth it has good volume, a very well balanced acidity, aromas arise of vegetable asparagus and white fruit such as pear, and a pronounced minerality, finishing long and balanced.

Gastronomy & Service:

Is the perfect accompaniment for the best fish in the world: the Portuguese fish. It also combines perfectly with sushi dishes and with national canned fish, oysters and seafood risotto. Best served at a temperature of 8-10°C.

Technical information:

- Region: Alentejo, Quintos.
- Grape Varieties: Alvarinho, Arinto, Antão Vaz.
- Alcohol: 12,5% vol.

[click here to consult all specifications](#)



RISO COLHEITA RED

Tasting notes:

The wine is red ruby in color and with good depth. The aroma is of very good intensity, with emphasis on the very ripe red fruits, balsamic notes of pine needles, resin, cedar and menthol, pepper and curry spices, and slightly floral and violet. The discreet wood is very well integrated, giving it a good complexity. In the mouth it presents good volume and good structure, firm tannins and of good quality, well integrated acidity, with the presence of red fruits and notes of pepper and curry spices. The finish is long and with good harmony and complexity.

Gastronomy & Service:

We are dealing with a "gastronomic" wine as it combines well with baked fish; lamb chops; dry cod cooked "Portuguese style", as well as with chèvre. Serve at 12°C.

Technical information:

- Region: Alentejo, Quintos.
- Grape Varieties: 71% Touriga Nacional, Syrah, Alfrocheiro and Sousão.
- Alcohol: 14% vol.

[click here to consult all specifications](#)



RISO RESERVA RED

Tasting notes:

Following gentle crushing and destemming, the grapes are placed into stainless steel vats undergoing a process of fermentation. During this time, delicate extraction is carried out by means of an existing maceration system, reassembling by pump with temperature control. Finally, after prolonged maceration and, one by one according to the harvest quality and wine varieties, the wine is placed in vats, its pulp is pressed and the wine coming from this pulp is also placed in the vats with the other wine. Then the wine matures in French oak barrels for 14 months after which, it proceeds to get bottled.

Gastronomy & Service:

Wine owing to its acidity and elegance, excellent to accompany lamb stew or hare bean stew. Serve at 12°C.

Technical information:

- Region: Alentejo, Quintos.
- Grape Varieties: 80% Touriga Nacional and Sousão.
- Alcohol: 14% vol.

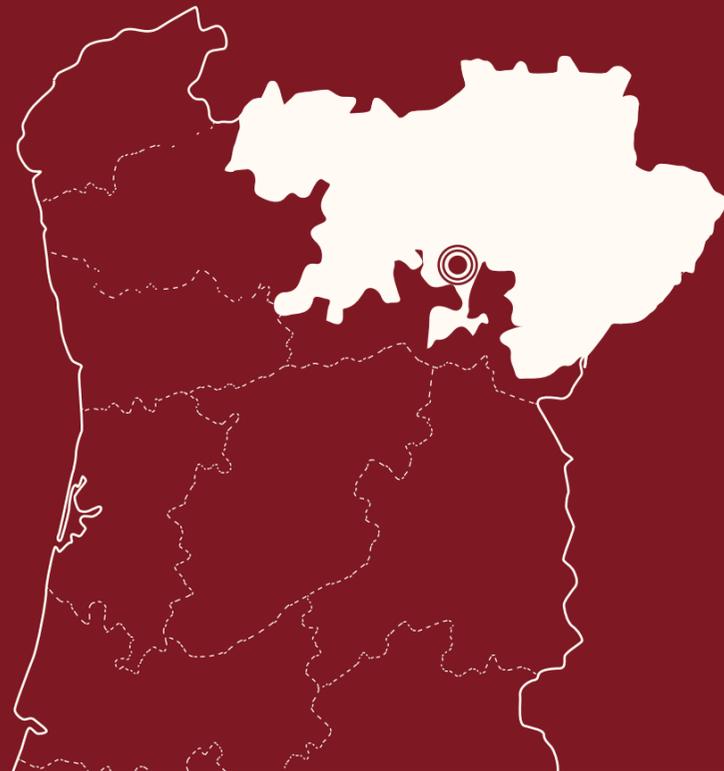
[click here to consult all specifications](#)



Acushla

olive oil

trás-os-montes



In 2006, Joaquim Moreira, fashion entrepreneur, launches the Acushla project. This organic farming project placed in the olive oil market a premium segment destined for those with a more demanding taste.

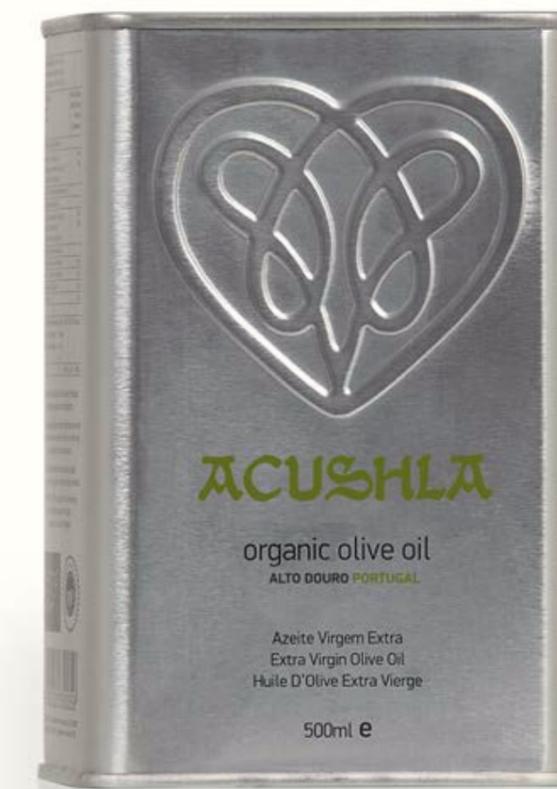
The olive tree, by its beauty, spirituality, resistance and longevity, has always fascinated Joaquim Moreira who, having spent most of his professional life in big metropolis, decided to cherish an alternative project strictly connected with nature. The initiative to take this path came from the need to “temper” the everyday life with a business connected to the land and the slower rhythm that it determines. The environmental concern is one of the cornerstones of Acushla.

Besides the transformation press, still in construction and equipped with the most advanced technology, Quinta do Prado has buildings in ruins that will be recovered and used as rural eco-tourism. The bet on renewable energies is one of the goals of the company that hopes to, on the short term, become the farm production entirely dependent on solar and aeolian energies.

Acushla, word of Irish origin that means “beat of my heart”, Acushla’s terminology describes the concept from which it sprung, the strength of an emotion that would allow several generations from the same family to bond. A concept which makes Acushla an Olive Oil with Passion.

An Olive Oil with Passion!

Acushla is a refined olive oil, dedicated to a contemporary consumer, who searches for excellence standards at the table. One of the best olive oil, a mandatory presence in most Mediterranean dishes, is one of greatest riches the land can give us. Produced with passion and respecting the traditional cultures of the region, as far as organic farming is concerned, this olive oil conveys sensational flavours, which deep down are the result of how everything was born, from the strength of an impulse, from a will to develop a distinct product that will be as cherished by the consumers as it is by the producers.



ACUSHLA DOP ORGANIC OLIVE OIL

Tasting notes:

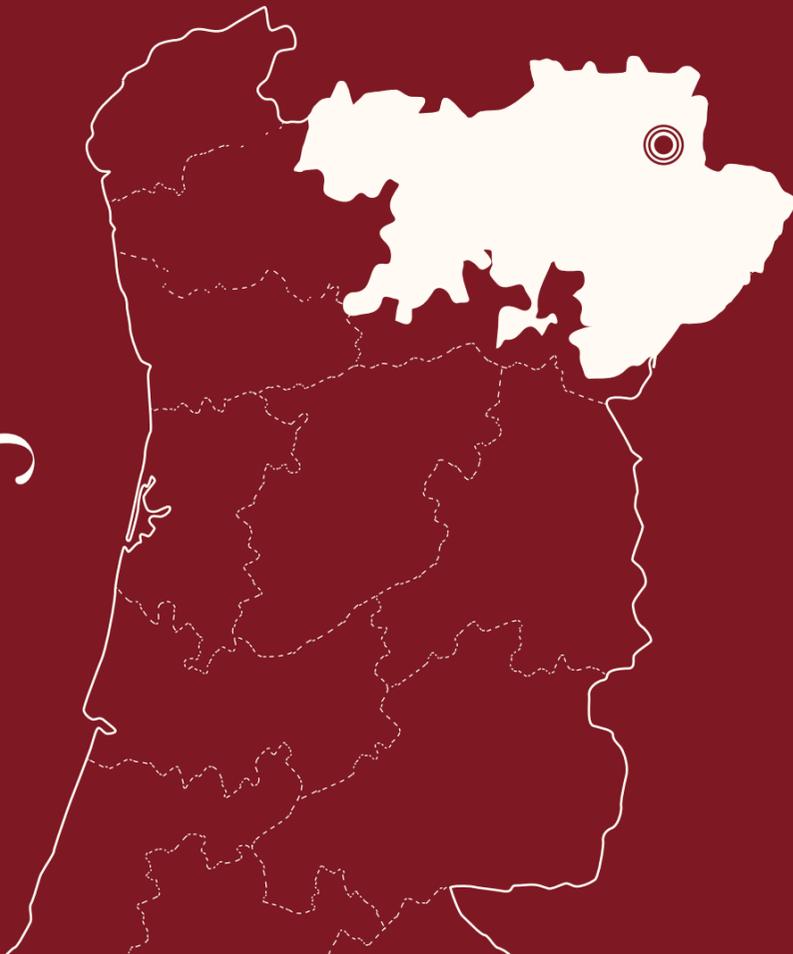
Olive oil of greenish yellow colour with fruity, slightly spicy smell and taste, and an elegant and persistent aftertaste.

Technical information:

- Olives Varieties: Cobrançosa, Madural, Verdeal, Negrinha and Cordovil.
- Acidity: 0,1%
- Peroxide Index: 8 meq O2/kg

[click here to consult all specifications](#)

Grão - a - Grão Trás-os-Montes



Located in Trás-os-Montes (north of Portugal) Quinta das Poldras is a family owned farm totally dedicated to the preservation of traditional flavours of this region. To achieve this, they build a new sophisticated plant where they raise the Bísaro pork, an original

breed of Trás-os-Montes. They also grow fruits and vegetables which they transform in place. Grão a Grão is thus proud to offer a wide range of gourmet certified food with an eye in a highly qualified niche market.



SMOKED/CURED FOOD

Genuine gourmet flavor!

Traditional Smoked Food

Alheira of Bísaro Pork
Alheira of game
Alheira of mushrooms
Alheira of Boar
Chouriça
Chouriço of blood
Salpicão

Ham

Smoked leg ham of Bísaro pork
Boneless Ham from Vinhais – 24 months cure
Ham of Bísaro pork with bone – 24 months cure
Boneless ham – 12 months cure

[click here to consult all specifications](#)



CHEESES

Terrincha cheese is made with the milk of a Trás-os-Montes' sheep breed called "Churra da Terra Quente". It has a cylindrical shape and a flat rind that may be covered with paprika. It has a straw colored flesh has an oily texture and a soft, smooth flavor.

[click here to consult all specifications](#)





CHESTNUTS

For your sophisticated taste!

Marron glacé
Marron glacé & Brandy
Chestnut bonbon
Cooked chestnut vacuum packed
Chestnut in Brandy
Chestnut mash

[click here to consult all specifications](#)



JAMS & PRESERVES

Popping with flavor!

Jams
Fig & walnuts
Orange & Port
Melon & white Port
Cherry
Tangerine
Strawberry & sparkling

Preserves
Plum
Chestnut

[click here to consult all specifications](#)



HONEY

Honey & almonds
Honey & hazelnut
Honey & walnut
Honey & pine nut
Honey Pollen

[click here to consult all specifications](#)



ALMONDS

The way it was meant to be!

Almond with cinnamon
Almond with chocolate
Roasted almond with sugar and cinnamon
Roasted almond with salt and pepper

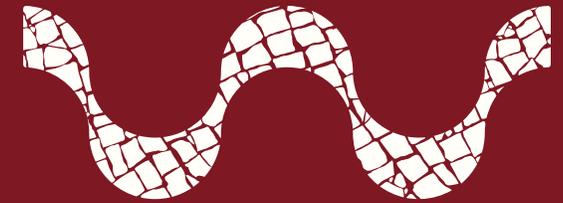
[click here to consult all specifications](#)

*A genuine classic
of portuguese
cuisine!*

The Alheira is a traditional smoked sausage of pork, poultry meat, wheat bread and olive oil, seasoned with salt, garlic and paprika. It is made using a fine paste and minced meat which is then filled into either cow or pig tripe.

It can be cooked on the barbecue, or fried in it's own fat, and is traditionally served with boiled or sautéed vegetables.





SPREAD THE WINE
PORTUGUESE SELECTION

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