

TURISMO DE
PORTUGAL



algarve



guide to the 

wines of the algarve



Thanks

The Algarve Regional Tourism Board wishes to express its thanks to Hermínio Rebelo and all Algarve wine producers for their excellent collaboration.

Under the Sign of Bacchus

"Wine is one of the most civilized things in the world and one of the most natural things of the world that has been brought to the greatest perfection, and it offers a greater range for enjoyment and appreciation than, possibly, any other purely sensory thing."

Ernest Hemingway

Wine and vines have been in the Algarve for centuries, dating back to the time of the Roman presence on the Iberian Peninsula. The soil, be it sandy or clayey, is a medium that is conducive for the growing of grape varieties as wide-ranging as Trincadeira, Aragonez, Touriga-Nacional, Arinto, Malvasia-Fina and Moscatel-Graúdo, along with many other equally well-known varieties, that are used to produce red, white, rosé and fortified wines which, since the 1980s, have given the Algarve the status of a demarcated region.

Nowadays, the Algarve includes the *Denominações de Origem Controlada (DOC)* of Lagoa, Lagos, Portimão and Tavira, which in the past decade have introduced new brands and new concepts of wine-making into the market, and many Algarve producers have been awarded prizes for the

excellence and quality of their wines. This proves that they are working well and are creating exceptional products, which is yet another cause for pride at the Algarve Regional Tourism Board.

This guide is but a small sample of the Algarve, where an ancient tradition has been brought back through the use of new techniques and new methods in the art of producing the drink of the gods, symbolised by Bacchus, and which represents the good cheer and the pleasure that exists in every drop of Algarve wine.

Please discover, taste and enjoy the wines of the Algarve that we are introducing to you here.

**The President of the Algarve Regional Tourism Board.
Nuno Aires**





The Wines of the Algarve

"Nectar of the gods": this is another name for wine, the juice of the grape.

Because of its exceptional climate, its soil and its south-facing location, the Algarve has what is known in specialist wine terminology as an excellent *terroir* for growing vines. For this reason, the Tartessians are thought to have been the first people to produce wine in the region in about 2000 B.C. They were followed by others, from the Phoenicians to Greeks and from the Celts to the Romans, who, when they brought Christianity to the Peninsula, introduced wine into the communion liturgy because it was a product regarded by the church as pure and uncorrupted.

The importance of wine was once again recognised when it was mentioned in the charters of Tavira (1266) by D. Afonso III, and Porches (1286) by D. Dinis. However, it was impossible for the growing of vines on the sands of the coastline to generate the same income as tourism, so that in the middle of the 20th century the fields were abandoned and the production of wine rapidly began to decline. However, it has been interesting to see the progress in the wine-growing sector in the Algarve in recent years. And the future looks very bright.

In 1996, when the DRAPALG proposed the appointment of the president of the CVVR and was involved in the approval of a "PROAGRI" project, the aim was to re-launch the business. The CVVR and the technical staff who were contracted realised that the traditional grape varieties were favouring quantity over quality and they began the process of getting recognition for the introduction of new, interesting

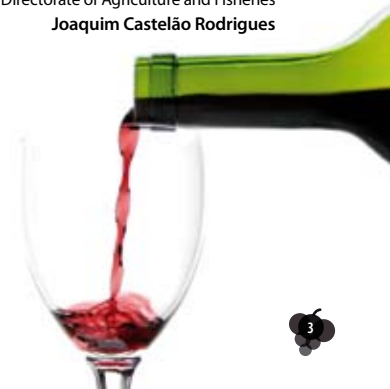
varieties to the region. The magic of Algarve wine was reborn.

Tourism, which is a crucial factor in the regional economic strategy, needs contributions like this. And wine – which was never a big draw among the Algarve's attractions for tourists – needed this new closer relationship.

For this reason, the publication of this guide by the DRAPALG and the ERTA, with the cooperation of wine-growers and the helpful collaboration of head sommelier Hermínio Rebelo, is of great importance for us to the extent that the symbiosis between tourism and agriculture contributes to maintaining the mosaic of the landscape and to the development of regional activities and products which still leave their mark on the present, preserve the past and project our identity into the future.

With this initiative, the official bodies are doing no more than is their duty, providing business-people with the conditions in which they can thrive. All that remains is for the latter to grasp their opportunities and forge ahead along new avenues essential to the affirmation of the Algarve Wine Route.

Director of the Algarve Regional
Directorate of Agriculture and Fisheries
Joaquim Castelão Rodrigues







Introductory Note

Often introductory notes provide us with a summary of the work in question. They frequently serve as well to tell a story that provides a context for the work or that somehow fits in with it.

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 in this note, is to express some thoughts about the wines that are nowadays produced in the Algarve. But first of all, very special and heartfelt congratulations to the Confraria dos Enófilos e Gastronómica do Algarve for the way in which they have publicised the wines of the Algarve. And thanks are also due to the Directorate of the Tourism Board, as well as their staff, who have all contributed to the fact that this volume has now been published. And a word of appreciation too to those in charge of the Wine Cooperatives in Lagoa and Lagos and to the producers of *Quinta* 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.

It is doubtless the case that the conditions for the planting of vines now comply with the most modern approaches that are used in the rest of the wine-growing world. And what is also certain is that almost all of the wineries in the Algarve region are equipped with the most advanced technological solutions for the production of wine.

It is now nearly eight years since the new certified varieties introduced benefits for Algarve wines, and we have no doubt, in contrast with some, that the wine-growing part of the Algarve has good soils, a good climate and a good environment.

This is supported by the fact that both the number of producers and the quality of wines they produce has been increasing. This situation has led to an increase in the number of wines available from some twenty commercial brands just a few years ago to seventy-five available to wine-lovers nowadays. And the trend is upwards!

Of the Algarve wines, a very significant number are of above average quality. There are others that are as good as the best produced by other wine-growing regions. We have no doubt that the future of Algarve wines is promising in terms of both quality and quantity. And so they will continue to be sought after by present and future generations linked to this marvellous nectar.

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

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

Hermínio Rebelo

Member of the Chamber of Tasters
Algarve Wine-growing Commission

- | 8/9 | Under the Sign of Bacchus
- | 10/11 | All about tasting
- | 12/13 | Map showing the DOC sub-regions and producers

| 14/15 | LAGOS DOC

| 16 | Quinta dos Lopes

Muska - Dry Algarve Fortified Wine | 17 | Muska - Sweet Algarve Fortified Wine | 18 |
Quinta dos Lopes Red | 19 | Terras do Catalão Red | 20 |

| 21 | Herdade dos Seromenhos

Lacóbriga White | 22 | Lacóbriga Red | 23 | Quinta de Ferrel Reserved Red | 24 |

| 26/27 | Monte da Casteleja

Monte da Casteleja White | 28 | Monte da Casteleja Red | 29 | Monte da Casteleja Maria Selection Red | 30 |

| 32/33 | PORTIMÃO DOC

| 34/35 | Quinta do Morgado da Torre

Alvor Singular White | 36 | Tapada da Torre Reserva Viognier White | 37 | Rosé TSN | 38 |
Alvor Colheita Seleccionada Red | 39 | Alvor Reserva Red | 40 | Tapada da Torre Reserva Red | 41 |
Foral de Albufeira Colheita Seleccionada Red | 42 | Foral de Albufeira Reserva Red | 43 |

| 44 | Herdade dos Pimenteais

Herdade dos Pimenteais White | 45 | Herdade dos Pimenteais Red | 46 |
Herdade dos Pimenteais Touriga Nacional Red | 47 | Herdade dos Pimenteais Reserva Red | 48 |

| 49 | Quinta da Penina

Foral de Portimão Crato Branco/Arinto White | 50 | João D'Arens Red | 51 |
Foral de Portimão Colheita Seleccionada Red | 52 | Foral de Portimão Petit Verdot Red | 53 |
Foral de Portimão Reserva Red | 54 |

| 56/57 | LAGOA DOC

| 58/59 | Quinta do Francês

Encostas de Odelouca Rosé | 60 | Quinta do Francês Red | 61 |

| 62/63 | Quinta dos Vales

Marquês dos Vales Primeira Selecção White | 64 | Marquês dos Vales Selecção Rosé | 65 |
Marquês dos Vales Selecta Red | 66 |



| 68/69 |

Única – Adega Cooperativa do Algarve

Algar seco - Dry Fortified Aperitif Wine | 70 | Algar doce - Sweet Fortified Aperitif Wine | 71 |
 Lagoa White | 72 | Lagoa Reserva White | 73 | Lagoa Colheita Seleccionada White | 74 |
 Salira Negra Mole Rosé | 75 | Lagoa Red | 76 | Lagoa Reserva Red | 77 |
 Salira Syrah Red | 78 | Selecção dos Sócios Red | 79 | Lagoa Colheita Seleccionada Red | 80 |
 Conde de Lippe - Algarve Fortified Wine - Moscatel | 81 | Controverso White | 82 |
 Controverso Rosé | 83 | Controverso Red | 84 | Conde de Lippe Reserva Red | 85 |

| 86/87 |

Quinta de Mata-Mouros

Xelb Rosé | 88 | Ypsilon Red | 89 |

| 90 |

Paxá Wines, Lda

Paxá Rosé | 91 | Paxá Red | 92 |

| 94/95 |

Quinta da Vinha

Cabrita Rosé | 96 | Cabrita Red | 97 |

| 98 |

Quinta João Clara

João Clara White | 99 | João Clara Rosé | 100 | João Clara Red | 101 |

| 102 |

Quinta do Barranco Longo

Barranco Longo Grande Escolha White | 103 | Barranco Longo Rosé | 104 |
 Barranco Longo OakedRose Rosé | 105 | Barranco Longo Aragonez/Cabernet Sauvignon Red | 106 |
 Barranco Longo Touriga Nacional Red | 107 | Barranco Longo Syrah Red | 108 |
 Barranco Longo Alicante Bouschet Red | 109 | Barranco Longo Colheita Seleccionada Red | 110 |
 Barranco Longo Reserva Red | 111 | Quê Reserva Bruto - Quality Rosé Sparkling Wine | 112 |

| 114/115 |

Adega do Cantor

Vida Nova Verdelho/Arinto White | 116 | Vida Nova Rosé | 117 | Onda Nova Rosé | 118 |
 Vida Nova Syrah/Aragonês Red | 119 | Onda Nova Syrah Red | 120 | Vida Nova Reserva Red | 121 |

| 122/123 |

TAVIRA DOC

| 124 |

Quinta dos Correias

Terras da Luz Red | 125 | Fuzeta Red | 126 | Terras da Luz Reserva Red | 127 |

| 128>131 |

Glossary

| 132 |

Note about the head sommelier





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 ⁽¹⁾

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.

(1) Quoted from a presentation at the 1st Algarve Wine Competition, organised in 2006 by the Confraria dos Enófilos e Gastronómica do Algarve.

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 emphatically 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.” ⁽²⁾

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. Owing to the specific character that is derived by the wines from these features, there are four *Denominações de Origem Controlada (DOC)* 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-Graúdo | Perrum | Rabo-de-Ovelha | Sória | Sauvignon, and others.

Certified red grape varieties:

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

(2) 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 three 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.

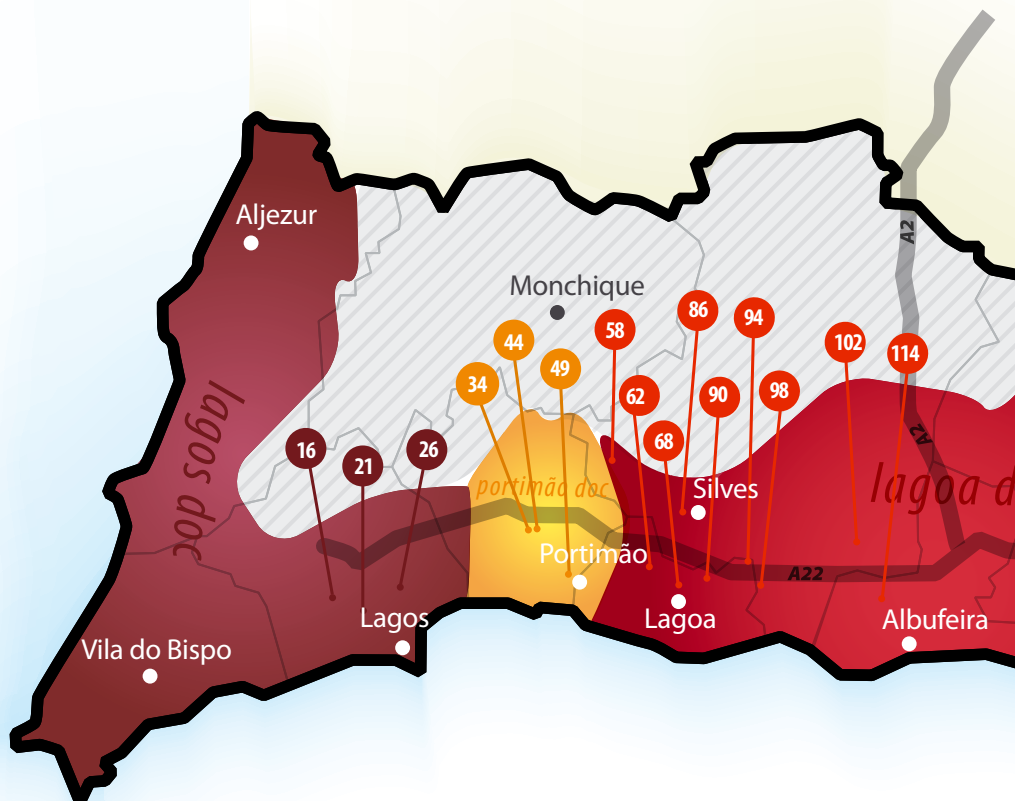
► Smell

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 fermentation) 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.



LEGEND

WINE PRODUCERS IN THE ALGARVE

LAGOS

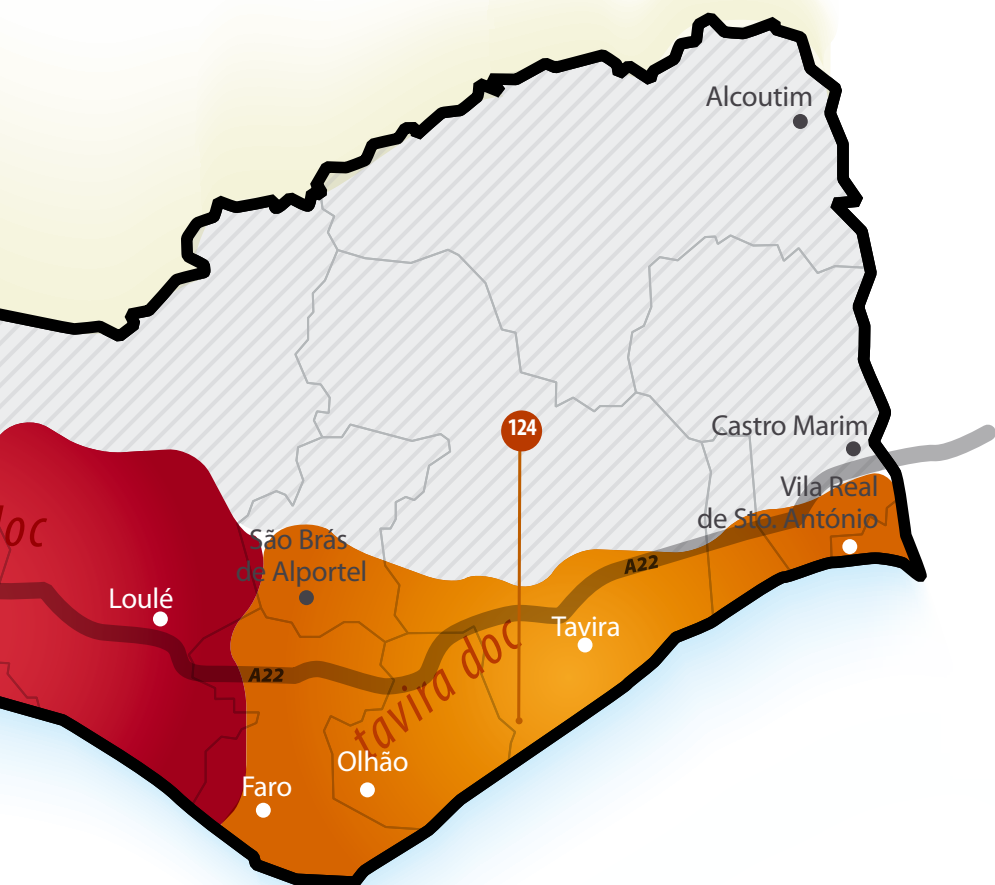
- 16 Quinta dos Lopes
- 21 Herdade dos Seromenhos
- 26 Monte da Casteleja

PORTIMÃO

- 34 Quinta do Morgado da Torre
- 44 Herdade dos Pimentes
- 49 Quinta da Penina

LAGOA

- 58 Quinta do Francês
- 62 Quinta dos Vales
- 68 Única
- 86 Quinta de Mata-Mouros
- 90 Paxá Wines
- 94 Quinta da Vinha
- 98 Quinta João Clara
- 102 Quinta do Barranco Longo
- 114 Adega do Cantor



WINE PRODUCERS IN THE ALGARVE

TAVIRA

124 Quinta dos Correias

DOC SUB-REGIONS IN THE ALGARVE

 Lagos

 Portimão

 Lagoa

 Tavira



lagos doc

16 Quinta dos Lopes

21 Herdade dos Seromenhos

26 Monte da Casteleja



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 the work of Quinta dos Lopes extends beyond the vineyards: they also produce and sell fruit and vegetable produce.



Contact details

Quinta Mata Porcas,
Barão de S. João
8600-013 Lagos

T. 282 789 201
966 011 758

F. 282 789 244






quinta.lopes@sapo.pt



Muska

Dry Algarve Fortified Wine | 2005

The smell of molasses

Region	Algarve / Lagos DOC
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 | 2004

An inviting wine

Region	Algarve / Lagos DOC
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.

Note:
organically
produced wine








—

Quinta dos Lopes

Red | 2003

A red with smoothness

Region	Algarve / Lagos DOC
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 poultry not highly seasoned, traditional Algarve cuisine.










Terras do Catalão

Red | 2005

A warm, maritime aroma

Region	Algarve / Lagos DOC
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, poultry and game dishes, not highly seasoned.

Note:
organically
produced wine

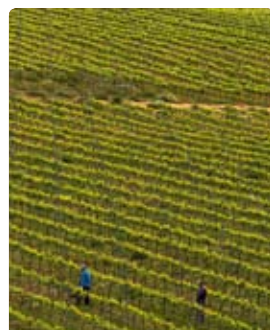


Herdade dos Seromenhos

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. Quinta de Ferrel, located in the parish of Vila da Luz (municipality of Lagos) was where the 16-hectare vineyard was established under the Vitis programme, with the grapes varieties 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 DOC 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 DOC 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. 282 760 650

962 885 044 (Sr. Vítor Seromenho)

964 014 727 (Sr. José Seromenho)

F. 282 760 650

sahs@clix.pt




Lacóbriga

White | 2006

A wine to attract fans

Region	Algarve / Lagos DOC
Classification	Vinho Regional Algarve
Grape varieties	Moscatel
Alcohol content	12.7%





 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 | 2006

A subtle floral touch

Region	Algarve / Lagos DOC
Classification	Vinho Regional Algarve
Grape varieties	Syrah, Trincadeira and Aragonez
Alcohol content	13%
 Serving temperature	18 °C
 Appearance	Garnet red.
 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.
 Goes well with	Traditional Portuguese cuisine, very elaborately prepared red meat, poultry and game dishes, and a good board of Portuguese and foreign cheeses.





Quinta de Ferrel Reserva


Red | 2007


Persistence with a long-lasting flavour

Region	Algarve / Lagos DOC
Classification	Vinho Regional Algarve
Grape varieties	Castelão, Cabernet-Sauvignon and Trincadeira
Alcohol content	13.6%


 **Serving temperature** 18 °C

 **Appearance** Garnet red.

 **Aroma** Intense, including the characteristics of the grape varieties especially Cabernet-Sauvignon and Trincadeira. Red fruits, vanilla, spices, smokiness and dried fruits, hence its great complexity. Aged for ten months in casks of American oak and produced using new vinification techniques.

 **Flavour** A noble wine, elegant, rounded. Good combination with the aromas and good persistence with a long-lasting flavour.

 **Goes well with** A good selection of smoked sausage and dry-cured ham from the Algarve *serra*, Portuguese traditional cuisine, well-prepared red meat, poultry and game dishes, a good board of Portuguese and foreign cheeses.

 **Prizes** Silver Medal in the "Best Wines of the Algarve" competition 2008, organised by the Algarve Regional Directorate of Agriculture and Fisheries.

Notes: to consume immediately or keep for a few more years.





Monte da Casteleja

Guillaume Leroux, a graduate in viticulture and oenology from Montpellier and with post-graduate qualifications from the College of Biotechnology in Porto and Sturt University in Australia, is the man in charge of this *quinta*. He was initiated into the magic of wines by his father, but it was in the Douro – where he learnt the traditional techniques of producing great wines – that his wine-growing future was decided.

The project at Monte da Casteleja began in 1998 with a number of studies, in particular of the Lagos *terroir*, in order to decide what types of wine to produce.

The current vineyard covers an area of three hectares on a total plot of seven hectares. The *quinta* is eager to use Portuguese grape varieties certified by the Comissão Vitivinícola Regional Algarvia: for the whites, 50% Perrum and 50% Arinto; for the reds, 50% Bastardo and 50% Alfrocheiro.

The area that is not used for growing grapes is a thriving plot for organic produce.



Contact details

Monte da Casteleja

Cx P 3002-I Paúl, Sargaçal,
8600-317 Lagos

T. 282 798 408

917 829 059

(Guillaume Leroux)

917 361 041

(Maria Leroux)

F. 282 798 408

info@montedacasteleja.com

www.montedacasteleja.com

N 37° 07' 50" W 08° 41' 05"



Monte da Casteleja

Activities

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

Opening times

From Monday to Saturday, from 10.00 to 12.00
and from 15.00 to 18.00.








Monte da Casteleja

White | 2007

A white with floral notes

Region	Algarve / Lagos DOC
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. Excellent served as an aperitif.






Notes: this is a wine to drink straight away, or to age for longer in the bottle



Monte da Casteleja

Red | 2007

The freshness of ripe fruit

Region	Algarve / Lagos DOC
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.










Monte da Casteleja Maria Selection

Red | 2007

A touch of coffee

Region	Algarve / Lagos DOC
Classification	Vinho Regional Algarve
Grape varieties	Bastardo, Alfrocheiro and Alicante-Bouschet
Alcohol content	13.8%

- | | |
|--|--|
|  Serving temperature | 18 °C |
|  Appearance | Bright bordeaux colour.
Clear and transparent. |
|  Aroma | Rich and intense, of strawberry jam and peppermint. Also displays slight notes of vegetables, asparagus and artichoke. It was aged for eight months in chestnut barrels. |
|  Flavour | Really mouth-filling: touches of coffee, chocolate and dried figs. A very smooth flavour, velvety, with a good acid/alcohol balance. The smooth tannins help with a fine finish. |
|  Goes well with | Traditional Portuguese cuisine.
Elaborately prepared red meat and game dishes, a good board of Portuguese and foreign cheeses. |



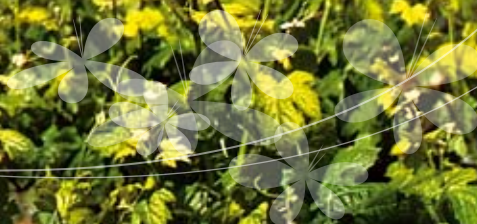


portimão doc

34 Quinta do
Morgado da Torre

44 Herdade dos Pimentais

49 Quinta da Penina





Quinta
open to
visitors

Quinta do Morgado da Torre

In 1999, the Morgado da Torre winery was established, located at Morgado da Torre in Penina near the village of Figueira. Nowadays it covers an area of 162 hectares, divided between the growing of citrus, irrigated cereal crops, cork oaks, dried fruits and an area of 25 hectares of vineyards with the potential to produce “Portimão” *denominação de origem controlada* and “Vinho Regional Algarve” wines.

The wines display the full personality of a “*quinta* wine”, grown on slight south-facing slopes which benefit from the mild influence of the sea breezes.

The grape varieties are rigorously selected and the winery can produce 100,000 litres per year. All the wines are fruity, with structure, high quality aromas and with a liking for slow ageing.



Contact details

Quinta do Morgado da Torre,
Unipessoal, Lda

Morgado da Torre,
Sítio da Penina, Apartado 99
8501-903 Mexilhoeira Grande

T. 282 476 866
969 033 243

F. 282 476 866

qmt@sapo.pt

N 37° 10' 10" W 08° 34' 40"





Quinta do Morgado da Torre

Activities

- Guided visits of the vineyards and the winery followed by tastings. Reservation needed.
- Shop with regional produce.

Opening times

Monday to Friday from 10.00 to 12.30
and from 14.00 to 17.00









Alvor Singular

White | 2007

A youthful white

Region	Algarve / Portimão DOC
Classification	Vinho Regional Algarve
Grape varieties	Arinto and Moscatel
Alcohol content	12.2%

-  **Serving temperature** 8-9 °C
-  **Appearance** Lemon/straw colour. Clear and bright.
-  **Aroma** Fruity with slight nuances of citrus. Young, fresh and light, intensity of white fruits. A very accomplished wine.
-  **Flavour** In the mouth, it reveals full aromas, youth, freshness and a good deal of persistence. Totally pleasing in the characteristics of its main organic components.
-  **Goes well with** Seafood prepared in a straightforward style, some young white meats, simply prepared. Works well as an aperitif.
-  **Prizes** Silver Medal in the "Best Wines of the Algarve" competition 2008, organised by the Algarve Regional Directorate of Agriculture and Fisheries.



Tapada da Torre Reserva Viognier

White | 2007

The sense of aromas and flavours

Region	Algarve / Portimão DOC
Classification	Vinho Regional Algarve
Grape varieties	Viognier
Alcohol content	12.5%
 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 youth, freshness and lightness. Of great elegance and charm, with persistence characterising the aromas and flavours.
 Goes well with	Salt-cod prepared in the traditional Portuguese style, elegantly prepared dishes of fish and shellfish, white meat prepared in a normal style. For a social gathering at sunset.
 Prizes	Silver Medal in the "Best Wines of the Algarve" competition 2008, organised by the Algarve Regional Directorate of Agriculture and Fisheries.





Rosé TSN

Rosé | 2007


Country flowers


Region Algarve / Portimão DOC
Classification Vinho Regional Algarve
Grape varieties Touriga-Nacional 50%, Syrah 40% and Negra-Mole 10%


Alcohol content 12.5%

 **Serving temperature** 8-10 °C

 **Appearance** Pinkish in colour. Clear and bright.

 **Aroma** Of wild fruits and country flowers. Fermented for 30 days at a controlled temperature of 12 °C to get the best out of the grapes. No malolactic fermentation.

 **Flavour** Smooth, pleasant, a lot of freshness in the mouth. Very good in both components (aroma and flavour). A very smooth and alluring finish.






 **Goes well with** Salads composed of fish, shellfish and white meat with selected dressings, light seafood dishes. Also good as an aperitif.



Alvor Colheita Seleccionada

Red | 2007

The “new world” style

Region	Algarve / Portimão DOC
Classification	Vinho Regional Algarve
Grape varieties	Trincadeira 30%, Touriga-Nacional 10%, Alicante-Bouschet 10% and Syrah 50%
Alcohol content	13.7%
 Serving temperature	18 °C
 Appearance	Reddish ruby colour. Clear and transparent.
 Aroma	Good fruity flavour of black and red fruits. A well-rounded wine. Aromas of the American and French oak in which it was aged, giving it some spicy notes. It underwent pellicular maceration before beginning fermentation for 48 hours, from which it benefited.
 Flavour	Velvety in the mouth with excellent balance between alcohol and acidity. Well-rounded. This is a red wine in the “new world” style for Portuguese and foreign consumers.
 Goes well with	A good salt-cod dish, red meat, game fowl, poultry, meat dishes prepared in the traditional Algarve style, a good board of Portuguese cheeses.





Alvor Reserva

Red | 2007

Full-bodied but silky

Region	Algarve / Portimão DOC
Classification	DOC
Grape varieties	Trincadeira, Syrah and Cabernet-Sauvignon
Alcohol content	13.8%

-  **Serving temperature** 18 °C
-  **Appearance** Deep garnet colour.
Clear and transparent.
-  **Aroma** Deep fruity flavours, quite ripe. Maceration for 12 days after fermentation and 12 months ageing in American and French oak (new barrels) improved the aromas and flavours of the grape varieties and gave them fine nuances of vanilla.
-  **Flavour** Full-bodied but silky, of great elegance, with a long and persistent finish.
-  **Goes well with** A good selection of sausage and dry-cured ham from the Algarve *serra*. Red meat, game meat, poultry, pork and lamb dishes prepared in the traditional Algarve style. A good board of Portuguese and foreign cheeses.
-  **Prizes** Silver Medal in the "Best Wines of the Algarve" competition 2008, organised by the Algarve Regional Directorate of Agriculture and Fisheries. Silver Medal in the "Wine Masters Challenge" 2009 competition.



Tapada da Torre Reserva

Red | 2007

Flavour of great personality

Region	Algarve / Portimão DOC
Classification	DOC
Grape varieties	Trincadeira, Touriga-Nacional, Syrah and Cabernet-Sauvignon
Alcohol content	13.6%
 Serving temperature	18 °C
 Appearance	Intense garnet colour. Clear and transparent.
 Aroma	Generous in its fruit, lots of black cherries, red plums and acid raspberry, pepper and cloves. Had ten days of maceration after fermentation and was aged for 12 months in American and French oak (barrels), which gives it great stability as well as aromas.
 Flavour	Confirms the aromas, fills the mouth with its great personality. Excellent long finish.
 Goes well with	A selection of sausage and dry-cured ham from the Algarve <i>serra</i> , good traditional Portuguese cuisine, elegantly prepared red meat, poultry and game dishes, a good board of Portuguese and foreign cheeses.
 Prizes	Gold Medal in the "Wine Masters Challenge" 2009 competition.










Foral de Albufeira Colheita Seleccionada

Red | 2007

Complex fragrances



Region	Algarve / Portimão DOC
Classification	Vinho Regional Algarve
Grape varieties	Aragonez, Touriga-Nacional, Syrah and Trincadeira
Alcohol content	13.8%







 Serving temperature	18 °C
 Appearance	Garnet colour. Clear and transparent.
 Aroma	Complex fragrances. Clear aromas of ripe red fruits and raisins. Noble in the overall context of its organic components. The aroma of the oak in which it was aged is subtly present. 48 hours' pre-fermentation maceration, which occurs at controlled temperatures of 25 °C to 28 °C for ten days.
 Flavour	Displays youth and a very good 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 sausage and dry-cured ham from the Algarve <i>serra</i> , good traditional Portuguese cuisine, well-made red meat, poultry and game dishes, a good board of Portuguese and foreign cheeses.



Foral de Albufeira Reserva

Red | 2005

The charm of age

Region	Algarve / Portimão DOC
Classification	Vinho Regional Algarve
Grape varieties	Castelão, Touriga-Nacional, Cabernet-Sauvignon, Syrah and Alicante-Bouschet
Alcohol content	14.3%
 Serving temperature	18 °C
 Appearance	Deep garnet colour with brownish nuances. Clear and transparent.
 Aroma	Excellent match between the balsamic aromas of the American and French oak in which it was aged, and the aromas of wild and dried fruits. Very well rounded in its main organic components (acidity, alcohol, tannins). Age has given it elegance and charm.
 Flavour	Perfectly in harmony with the nose. Especially noteworthy is its noble complexity. Persistent, with a fine, long finish. We are in the presence of a choice wine.
 Goes well with	A good selection of sausage and dry-cured ham from the Algarve <i>serra</i> , good traditional Portuguese cuisine, elegantly prepared red meat, poultry and game dishes, a good board of Portuguese and foreign cheeses.
 Prizes	Gold Medal in the "Best Wines of the Algarve" competition 2008, organised by the Algarve Regional Directorate of Agriculture and Fisheries.





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.

In its clayey-limestone soils, there is a long tradition of wine-growing, which has been carried out for generations on some 20 hectares of integrated production, consisting of selected grape varieties such as Aragonez, Syrah, Touriga-Nacional, Cabernet-Sauvignon, Trincadeira and Tinto-Cão.

The *terroir* of these vineyards is high, with excellent exposure to the sun and also benefitting from the sea breeze. The location and the selected white grapes produce an unparalleled wine, fruity and with an irresistible aroma of moscatel.

The brands Herdade dos Pimenteis, Colheita Seleccionada, Touriga Nacional, Reserva and Branco Moscatel are the result of the painstaking work of oenologists Jorge Magalhães and Paulo Fonseca.



Contact details

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

T. 282 411 962
965 034 183
967 393 859

F. 282 411 962
morgado.penina@sapo.pt










Herdade dos Pimenteis

White | 2008

An excellent surprise

Region	Algarve / Portimão DOC
Classification	Vinho Regional Algarve
Grape varieties	Moscatel
Alcohol content	13.5%
 Serving temperature	10-11 °C
 Appearance	Lemony colour with slight, greenish nuances. Clear and bright.
 Aroma	Excellent acidity. A young wine, light and very fresh. With very rich aromas of ripe white fruit, such as plums, peaches and the grapes of the same variety. A rounded wine, and very elegant. Harvested selectively. With total destalking and mechanical and pneumatic pressing.
 Flavour	A good marriage between aromas and flavour. Once you have tasted this wine, you feel like tasting it continuously. It is an excellent surprise as a white wine. A charming wine with a fine, prolonged finish.
 Goes well with	All types of fish and shellfish dishes, a good salt-cod dish made in the traditional Portuguese style, a social gathering accompanied by a good selection of canapés. Very good as an aperitif.





Herdade dos Pimenteirs

Red | 2007

The toasty flavour of oak wood

Region Algarve/Portimão DOC


Classification Vinho Regional Algarve

Grape varieties Touriga-Nacional, Syrah and Aragonez


Alcohol content 14%


 **Serving temperature** 18 °C

 **Appearance** Ruby colour. Clear and transparent.

 **Aroma** Aromatic, with wild fruits and spices predominating.

Rounded, with a good balance of tannins and acidity. 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.

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








Herdade dos Pimenteis

Touriga Nacional

Red | 2007

A red to savour

Region	Algarve / Portimão DOC
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional
Alcohol content	14%
 Serving temperature	17 °C
 Appearance	Ruby colour. Clear and transparent.
 Aroma	Of red fruits, slightly chocolaty, rounded in its organic components aged in French oak, which gives it a degree of complexity.
 Flavour	This is a wine that is good in the mouth. 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, a good board of Portuguese cheeses.





Herdade dos Pimenteirs Reserva

Red | 2007

A soft, elegant flavour


Region Algarve / Portimão DOC


Classification Vinho Regional Algarve


Grape varieties Touriga-Nacional and Aragonez


Alcohol content 14%

 **Serving temperature** 18 °C

 **Appearance** Ruby colour, clear and transparent.

 **Aroma** Black fruits such as mulberries, raspberries and plums. Well-balanced in the blend of its organic components, well-structured body. Aged for eight months in American and French oak casks.

 **Flavour** Soft, elegant, some vanilla and spicy nuances. Smooth tannins, persistent and with a good finish. Well-developed wine.

 **Goes well with** A selection of smoked sausage and dry-cured ham from the Algarve *serra*. Fairly elaborately prepared red meat, poultry and game fowl dishes, traditional Algarve meat dishes and a good board of Portuguese cheeses.



Quinta da Penina

This wine-producing company has its vineyards in the municipalities of Portimão - Quinta da Penina, Lagoa – Quinta dos Cabeços and Silves – Quinta da Lameira. All the quintas have different terroirs which give each grape variety different characteristics, reflected in the excellent red wines made and bottled at the small winery at Quinta da Penina.

The wines – which are made with the grape varieties Touriga-Nacional, Trincadeira, Aragonez, Alicante-Bouschet, Cabernet-Sauvignon, Syrah and Petit-Verdot – are made using an integrated production system, respecting all the norms of environmental protection. During the growing cycle of the vine, analyses of the nutritional and hydric state of the plants are carried out. The production of the vines intended for the production of the Foral de Portimão wines is controlled and they are submitted to rigorous controls as they ripen in order to determine the optimum date for harvesting.

The aim of the company producing the Foral de Portimão wines is to produce quality wines, not exceeding 10,000 bottles per year.



Contact details

Quinta da Penina

Quinta

Sítio da Torre | Penina

8500-156 Alvor

Office

Urbanização Horta da Raminha

lote 33B | loja 4

8500-826 Portimão

T. 282 085 550

919 350 215 (Sr. João Mariano)

F. 282 085 556

quintadapenina@gmail.com

joamariano1@gmail.com

www.vinhosportimao.com




Foral de Portimão Crato Branco/Arinto

White | 2008

An intense fruity flavour

Region	Algarve / Portimão DOC
Classification	Vinho Regional Algarve
Grape varieties	Crato-Branco 60% and Arinto 40%
Alcohol content	13.3%

 Serving temperature	9-11 °C
 Appearance	Pale, white colour. Clear and transparent.
 Aroma	Of citrus, with spicy nuances. A young wine, fresh and light, with slight suggestions of country flowers. With good overall harmony in its main organic elements.
 Flavour	In the mouth, it reveals its aromas and harmony, with the complexity of intense fruity flavours. Elegant and persistent, it has a fine finish.
 Goes well with	Traditional Algarve fish and shellfish dishes, as well as with other moderately complex dishes. Salt-cod prepared in the traditional Portuguese style. Good as an aperitif.



João D'Arens

Red | 2007

A spicy red

Region	Algarve / Portimão DOC
Classification	Vinho Regional Algarve
Grape varieties	Aragonez 50%, Touriga-Nacional, Cabernet-Sauvignon and Syrah
Alcohol content	13%
 Serving temperature	17-18 °C
 Appearance	Red in colour. Clear and transparent.
 Aroma	Very ripe fruit. A rounded wine, with tannins present but smooth and sweet. Fermented in stainless steel vats at a controlled temperature of 26 °C.
 Flavour	In the mouth it has body, rounded with spicy notes. With some persistence, it has a good finish. It was aged for eight months in French oak casks.
 Goes well with	Red meat, poultry and game dishes prepared in a normal style, traditional Algarve cuisine.





Foral de Portimão Colheita Seleccionada

Red | 2007

An aroma of vanilla

Region Algarve / Portimão DOC

Classification Vinho Regional Algarve

Grape varieties Touriga-Nacional, Aragonez, Cabernet-Sauvignon and Syrah


Alcohol content 13.5%

 **Serving temperature** 18 °C

 **Appearance** Red in colour. Clear and transparent.

 **Aroma** Vanilla and ripe fruit.

This is a rounded wine. It was fermented in stainless steel vats at a temperature of 26 °C, and was aged for ten months in American oak casks.

 **Flavour** Full-bodied, velvety, with good fruit. A complex wine in all of its main constituents (sugar, acidity, and tannins) which gives it a good, pleasant finish.







 **Goes well with** Salt-cod prepared in the traditional Portuguese style, regional Algarve cuisine and elaborately prepared red meat, poultry and game fowl dishes.
Goes well with a good board of Portuguese cheeses.



Foral de Portimão Petit Verdot

Red | 2007

With well-integrated tannins

Region	Algarve / Portimão DOC
Classification	Vinho Regional Algarve
Grape varieties	Petit-Verdot
Alcohol content	13.5%
 Serving temperature	18 °C
 Appearance	A full-bodied red, with nuances of violet.
 Aroma	Wild red fruit such as mulberry and raspberry. Notes of coffee, spices such as green pepper, and American oak.
 Flavour	A full-bodied wine, smooth, with well-integrated tannins. With notable structure, and great persistence. Excellent, prolonged finish.
 Goes well with	All types of elaborately prepared red meat, poultry and game dishes and choice cheeses, both hard and semi-soft.
 Prizes	Silver Medal in the "Best wines of the Algarve" competition 2008, organised by the Algarve Regional Directorate of Agriculture and Fisheries.











Foral de Portimão Reserva

Red | 2007

Redolent of Cuban cigars

Region	Algarve / Portimão DOC
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional, Alicante-Bouschet and Syrah
Alcohol content	13.5%

 Serving temperature	18 °C
 Appearance	Dark with tinges of violet.
 Aroma	Intense aroma of very ripe fruit, such as red plums and wild mulberries, and of American oak.
 Flavour	Notes of Cuban cigars, vanilla and some spices. A full-bodied and well-structured wine, with rounded tannins. A very good finish.
 Goes well with	Elaborate salt-cod dishes. Well-prepared mature red meat and game dishes. Good with top quality cheeses.
 Prizes	Silver Medal in the "Best Wines of the Algarve" competition 2008, organised by the Algarve Regional Directorate of Agriculture and Fisheries.





lagoa doc

58 Quinta do Francês

62 Quinta dos Vales

68 Única

86 Quinta de Mata-Mouros

90 Paxá Wines

94 Quinta da Vinha

98 Quinta João Clara

102 Quinta do Barranco Longo

114 Adega do Cantor





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 at Bordeaux.

After a long search, he found the dream place for starting his *quinta* in Odelouca, in the municipality of Silves, which he named Quinta do Francês. He threw himself body and soul into the project to transform acidic schist soil into nine hectares of excellent *terroir*, with a modern winery built and equipped from scratch.

He has just launched a red wine which joins the high quality range of wines that have been appearing more in more in the Algarve in recent times.



Contact details

Quinta do Francês

| Patrick Agostini, Lda |

Sítio da Dobra,
Cx. P. 862-H, Odelouca
8300-037 Silves

T. 963 963 616

F. 282 485 778

pagost2000@gmail.com

www.quintadofrances.com

N 37° 13' 02" W 08° 30' 32"



Quinta do Francês

Activities

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

Opening times

From 1st June to 15th September, the *quinta* is open every day from 10.00 to 18.00.
During the remaining months of the year it is only closed on Sundays.








Encostas de Odelouca

Rosé | 2008

Strawberry stands out



Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Trincadeira 30%, Aragonez 30% and Cabernet-Sauvignon 40%
Alcohol content	13%







 Serving temperature	10-12 °C
 Appearance	A yellowy, pink colour. Clear and bright.
 Aroma	An exuberant rosé with aromas of red fruits, most notably strawberry. After removing the stalks and pressing, the must was given a light pellicular maceration, after which fermentation using the "sangria" (= bleeding off) method for red wines was used for 12 days.
 Flavour	Very harmonious, elegant, complex. Rounded in its main organic components, a close rapport with the aromas. With an excellent, long finish.
 Goes well with	Seafood salads with cocktail sauce, elaborately prepared fish and shellfish, barbecued white meat and other types of quite simply prepared dishes. Very good for a social gathering, accompanied by a good selection of canapés.



Quinta do Francês

Red | 2006

A wine of merit

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Trincadeira, Aragonez, Cabernet-Sauvignon and Syrah
Alcohol content	13.5%
 Serving temperature	18 °C
 Appearance	Full-bodied, ruby colour. Clear and bright.
 Aroma	Red fruits such as plum, mulberry and raspberry. Floral notes of cistus. An elegant and charming bouquet. Clear presence of French oak in which it was aged for 17 months in new barrels.
 Flavour	Very well rounded in its main organic components (French oak, tannins, alcohol level and acidity), a persistent wine, with a fine, long finish.
 Goes well with	A good selection of smoked sausage and dry-cured ham from the Algarve <i>serra</i> , elegant dishes, salt cod, regional dishes based on lamb and pork. Elaborately prepared red meat, poultry and game dishes, a good board of Portuguese and foreign cheeses.
 Prizes	Bronze Medal in the "Wine Master Challenge" competition 2009. Silver Medal in the "Concours Mondial de Bruxelles" 2009.

The wine can be drunk now, or kept for a few years. It is a good idea to decant it before drinking because this wine deserves it.





Quinta dos Vales

Located in Estômbar, Lagoa, this is a historic *quinta* producing wine and fruit. The family-owned property covers almost 50 hectares, 18 of which are used for vines. A number of different wines are produced, under the supervision of highly professional oenologists.

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

It is nice to see the area reserved for animals: Iberian (black) pigs, wild boar, ewes, ponies, ducks, geese, rabbits, birds and a large group of stags thrive here, at a *quinta* where there is also room for art in the shape of four-metre sculptures on show throughout the property.



Contact details

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

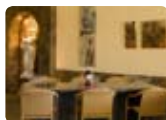
Sítio dos Vales, Caixa Postal 112
8400 – 031 Estômbar | Lagoa

T. 282 431 036
969 030 735 (D)
963 943 969 (PT/EN)

F. 282 431 189

info@quintadosvales.es
www.quintadosvales.eu

N 37° 08' 76" W 08° 28' 34"





Quinta dos Vales

Activities

- ▶ Guided and non-guided visits to the vineyards and animal and sculpture parks, subject to advance booking.
- ▶ Wine tasting with advance booking.
- ▶ Sales of wine, works of art and merchandise.

Opening times

Mondays, Wednesdays and almost every Saturday (confirm beforehand) from 14.00 to 18.00.
The wine tastings take place at 16.00.









Marquês dos Vales Primeira Selecção

White | 2008

White with an expressive bouquet

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Arinto, Malvasia and Síria
Alcohol content	14%






 Serving temperature	10-12 °C
 Appearance	Straw colour with golden tinges. Clear and bright.
 Aroma	Tropical fruit such as passion fruit. Young, fresh, light and delicate with an expressive bouquet. Very good balance between fruit and acidity. Matured in stainless steel vats for ten months.
 Flavour	A very good flavour, which continues with the harmony between its organic components. Displays a good combination between aroma/flavour, the result of a restricted control of maturation.
 Goes well with	All seafood dishes, fairly elaborately prepared, pâtés, galantines and terrines of white meat and game, white meat dishes not highly seasoned. Good as an aperitif.
 Prizes	Gold Medal at the "International Wine Challenge" 2009.



Marquês dos Vales Seleção

Rosé | 2008

Elegance with a fruity finish

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Syrah and Castelão
Alcohol content	13%
 Serving temperature	8 °C
 Appearance	Grapefruit colour. Clear and bright.
 Aroma	Fresh with a fruity aroma, with subtle notes of wild red fruits. The result of six months maturing in stainless steel vats at controlled temperatures.
 Flavour	Well structured, rounded, matches the aromas well, very elegant and smooth in its long fruity finish.
 Goes well with	Seafood in well-composed salads, grilled or boiled fish and shellfish with delicate sauces. White meat dishes, lightly prepared. Very good for a social gathering and with canapés made from produce of the sea and the land of the Algarve.











Marquês dos Vales Selecta

Red | 2007

A well-rounded red

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Castelão, Touriga-Nacional and Alicante-Bouschet
Alcohol content	13.5%
 Serving temperature	18 °C
 Appearance	Reddish-purple colour, with pomegranate tinges. Clear and transparent.
 Aroma	Intense vanilla aroma, of wild mulberries, contrasting with a subtle floral aroma.
 Flavour	Very elegant in the mouth, well-rounded, firm, persistent, with a fine long finish.
 Goes well with	A good selection of sausage and dry-cured ham from the Algarve <i>serra</i> . Elaborately prepared red meat, poultry and game dishes. Traditional Portuguese cuisine based on meat, a good board of Portuguese and foreign cheeses.
 Prizes	Gold Medal in the "Concours Mondial de Bruxelles" 2009. Bronze Medal in the "International Wine and Spirit Competition" 2009.





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, but the inauguration of the premises of the new winery is only planned for 2010 and it will be built on the site of the old Lagoa Agrarian Station. Until then, it will continue to operate on the premises of the Adega Cooperativa de Lagoa, one of the first in the country, and it will receive the grapes from the cooperative members in Lagos to be processed there.

All the wines, all these strong brands – everything will be brought together under one roof at the Adega Cooperativa do Algarve, with the aim in the future 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

N 37° 07' 56" W 08° 27' 16"





Única

Adega Cooperativa do Algarve

Activities

- Wine tasting with prior booking.
- Sales of wines.



Algarseco

Dry Fortified Aperitif Wine | 2006

Shades of amber

Producer	Adega Cooperativa de Lagoa
Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Crato-Branco (Síria)
Alcohol content	16%

 Serving temperature	8–10 °C
 Appearance	Toasted yellow with amber nuances. Clear and bright.
 Aroma	Toasty dry with amber nuances. Aged in 520 L oak casks. Only wines that have been aged in refreshed old casks are bottled.
 Flavour	Velvety, complex, of dried fruits, figs and raisins, persistent, with an excellent long finish.
 Goes well with	A good selection of regional and other canapés. Mainly as an aperitif.



Algardoce

Sweet Fortified Aperitif Wine | 2007

Almonds, walnuts and red fruits

Producer	Adega Cooperativa de Lagoa
Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Trincadeira, Negra-Mole and Touriga-Nacional
Alcohol content	19%
 Serving temperature	12–14 °C
 Appearance	Intense ruby colour. Clear and bright.
 Aroma	Fruit in syrup, with nuances of dried fruits. Aged in 520 L oak casks, the same as those used for port.
 Flavour	Jammy red fruits and dried fruits such as almonds and walnuts. The finish is long, elegant and sweetish.
 Goes well with	Desserts, regional sweet dishes and other traditional Portuguese sweet specialities. As a digestif and for social gatherings.





Lagoa

White | 2007

A nice finish



Producer Adega Cooperativa de Lagoa


Region Algarve / Lagoa DOC


Classification Classificação – DOC


Grape varieties Crato-Branco (Roupeiro) and Manteúdo

Alcohol content 12,5%

 **Serving temperature** 8–9 °C

 **Appearance** Straw yellow. Clear and bright.

 **Aroma** Young, fresh and light, with aromas of plum and other fruits typical of the Crato-Branco grape variety. It is bottled in phases during the year of harvest to maintain its youth. Lightly aged in stainless steel tanks, continued in the bottle.

 **Flavour** Of fresh grapes, balanced, dry, with a nice finish.






 **Goes well with** Seafood, quite simply prepared.



Lagoa Reserva

White | 2007

A wine with body

Producer	Adega Cooperativa de Lagoa
Region	Algarve / Lagoa DOC
Classification	DOC
Grape varieties	Crato-Branco 80% and Arinto 20%
Alcohol content	12%
 Serving temperature	8–10 °C
 Appearance	Pale yellow with greenish tinges. Clear and bright.
 Aroma	White fruits such as plums and peaches. Fresh, light and rounded. Aged in stainless steel vats and stabilised at about 0 °C.
 Flavour	In the mouth it is fresh, perfumed, with nice acidity and body. It is well balanced in all its organic components. The finish is persistent and perfumed.
 Goes well with	Fish and shellfish in all types of dishes, white meats lightly prepared, not highly seasoned. Can also be served as an aperitif.





Lagoa Colheita Seleccionada

White | 2006

Unctuous, with personality

Producer Adega Cooperativa de Lagoa

Region Algarve / Lagoa DOC


Classification DOC


Grape varieties Crato-Branco (Roupeiro)


Alcohol content 13%

 **Serving temperature** 10–12 °C

 **Appearance** Pale yellow with greenish reflections. Clear and bright.

 **Aroma** Fresh, light, smooth, with hints of honey, white fruits, plums and melon. Its complexity makes it very characterful. Finished in small stainless steel tanks, after tartaric stabilisation.

 **Flavour** In the mouth it is well rounded, unctuous, with personality. It combines well with the fruit found in its aromas. The finish is persistent and elegant.





 **Goes well with** Salt-cod in traditional Portuguese cuisine, a good shellfish *cataplana* and other elegantly prepared seafood, white meats prepared without lots of seasoning.



Salira Negra Mole

Rosé | 2008

A stabilised wine

Producer	Adega Cooperativa de Lagoa
Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Negra-Mole
Alcohol content	13%
 Serving temperature	9-11 °C
 Appearance	Pinkish colour with reflections of red cherry. Clear and bright.
 Aroma	Fresh and light. Aromas of red fruits such as plums and cherries. A stabilised wine.
 Flavour	Combines well with the fruity aromas, full and pleasant in the mouth. Its persistence gives a good, fresh finish.
 Goes well with	Fish, shellfish and white meat salads, simply prepared seafood, straightforward white meat dishes. A good aperitif during the warmer months.










Lagoa

Red | 2007

Lively acidity

Producer	Adega Cooperativa de Lagoa
Region	Algarve / Lagoa DOC
Classification	DOC
Grape varieties	Trincadeira, Castelão and Negra-Mole
Alcohol content	12.5%






 Serving temperature	18 °C
 Appearance	Ruby colour. Clear and bright.
 Aroma	A warm wine, full-bodied. Aroma of red fruits, such as cherries and raspberries. Underwent short maceration to highlight the fruit, and finished in a stainless steel and cement vat. It continues to develop in the bottle.
 Flavour	Good structure. Full, with a flavour of fruit and rounded tannins. Lively acidity to highlight the balance of the whole. Prolonged finish.
 Goes well with	A selection of smoked sausage and dry-cured ham from the Algarve <i>serra</i> . Traditional Algarve meat dishes. Very elaborately prepared red meat, poultry and game dishes. A good board of Portuguese cheeses.



Lagoa Reserva

Red | 2006

An aroma suggesting jam

Producer	Adega Cooperativa de Lagoa
Region	Algarve / Lagoa DOC
Classification	DOC
Grape varieties	Trincadeira (75%) and Negra-Mole (25%)
Alcohol content	13%
 Serving temperature	18 °C
 Appearance	Intense, deep garnet colour. Clear and transparent.
 Aroma	Full-bodied, smooth, rounded. Aroma of ripe, red fruits, with a suggestion of dried fruits and jam. Finished in large barrels and bottled without previous filtration.
 Flavour	Matches the aromas well. With smooth but firm tannins. Persistent, elegant, with a good, prolonged finish.
 Goes well with	Salt-cod prepared in the traditional Portuguese style, smoked sausage and dry-cured ham from the Algarve <i>serra</i> . Traditional Algarve cuisine based on pork and lamb, elaborately prepared red meat, poultry and game dishes, a good board of Portuguese and foreign cheeses.











Salira Syrah

Red | 2005

Complex, but with charm

Producer	Adega Cooperativa de Lagoa
Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Syrah (98%)
Alcohol content	13%

 Serving temperature	18 °C
 Appearance	Deep garnet colour. Dense, clear and transparent.
 Aroma	Full-bodied but smooth, rounded. Successful as an organic whole. Complex, but with charm. Aged in American oak casks, which give it hints of chocolate.
 Flavour	Matches the aromas well. Tannins are in evidence, but rounded. Persistent with good finish.
 Goes well with	A good selection of smoked sausage and dry-cured ham from the Algarve <i>serra</i> . Traditional Algarve cuisine based on pork and lamb, well-prepared red meat, poultry and game dishes, a good board of Portuguese and foreign cheeses.
 Prizes	Silver Medal in the 2004 "Wine Masters Challenge" competition.



Seleccção dos Sócios

Red | 2006

A red to attract the consumer

Producer	Adega Cooperativa de Lagoa
Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Trincadeira, Touriga-Nacional and Castelão
Alcohol content	12.8%
 Serving temperature	18 °C
 Appearance	Deep garnet colour. With reflections of cherry, clear and transparent.
 Aroma	A very elegant wine. Smooth, with aromas of red fruits. Harmonious, with a complexity to attract the consumer.
 Flavour	Full, rounded, persistent. High incidence of red fruits and jam. Charming finish.
 Goes well with	A good selection of smoked sausage and dry-cured ham from the Algarve <i>serra</i> , traditional Algarve cuisine based on pork and lamb, well-prepared red meat, game and poultry dishes, a good board of Portuguese and foreign cheeses.
 Prizes	Gold Medal recommended at the 2006 "Wine Masters Challenge" competition.





Lagoa Colheita Seleccionada

Red | 2006

A quality wine

Producer Adega Cooperativa de Lagoa

Region Algarve / Lagoa DOC


Classification DOC


Grape varieties Trincadeira, Castelão and Negra-Mole

Alcohol content 13.3%

 **Serving temperature** 18 °C

 **Appearance** Deep garnet colour. Clear and transparent with reflections of cherry.

 **Aroma** Aromatic. Fruity with a smooth flowery fragrance. Well-rounded in its main organic components (tannins, acidity, sugar). Aged in used, wooden barrels and in bottles.

 **Flavour** Of different types of red and white fruits and jam. Full of complexity (which gives the wine its quality). Persistent wine with a fine finish.

 **Goes well with** Salt-cod in the traditional Portuguese style, a good selection of smoked sausage and dry-cured ham from the Algarve *serra*, well-made red meat, poultry and game dishes, a good board of Portuguese and foreign cheeses.

 **Prizes** Gold Medal in the 2004 "Wine Masters Challenge" competition.
Silver Medal in the 2008 "Best Wines of the Algarve" competition, organised by the Algarve Regional Directorate of Agriculture and Fisheries.



Conde de Lippe


Fortified Wine | 2006


A full, sweet attack


Producer	Adega Cooperativa de Lagos
Region	Algarve / Lagos DOC
Classification	Vinho Licoroso Regional Algarve
Grape varieties	Moscatel
Alcohol content	17%

 **Serving temperature** 18-20 °C

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

 **Aroma** Of dried fruits, with notes of honey and flowers from the wooden casks in which it was aged. Macerated before fermentation, this was interrupted with wine brandy to leave the residual sugars, which gives it its degree of sweetness. It was aged in wooden casks, a type of vinification that helped this wine.

 **Flavour** This is characterised by its full, sweet "attack". With good harmony of aromas, rounded and persistent. With a long, fruity and charming finish.

 **Goes well with** A good selection of soft cheeses and fine desserts at a social gathering or at sunset.

Note: This is an undated lot of fortified Moscatel. Discovered in the cellars of the winery in casks over 35 years old, this wine is the purest expression of the flavours of yesteryear.





Controverso

White | 2007

"Controverso" with lemony aromas

Producer Adega Cooperativa de Lagos

Region Algarve / Lagos DOC


Classification Vinho Regional Algarve


Grape varieties Moscatel and Malvasia-Fina


Alcohol content 13%

 **Serving temperature** 8-10 °C

 **Appearance** Light yellow colour. Clear and transparent.

 **Aroma** This wine has citric aromas and good floral notes. Young, fresh and light. Produced using the "bica aberta" system with temperature controlled at 14-16 °C in stainless steel vats.

 **Flavour** Characterised by freshness, it is very fruity and rounded. Very good harmony between aroma/flavour. Persistent with a long, elegant finish.






 **Goes well with** All types of fish and shellfish simply prepared, traditional Algarve dishes based on seafood. Very good as an aperitif.



Controverso

Rosé | 2007

A good marriage

Producer	Adega Cooperativa de Lagos
Region	Algarve / Lagos DOC
Classification	Vinho Regional Algarve
Grape varieties	A number of red grape varieties from the region
Alcohol content	12%
 Serving temperature	11-12 °C
 Appearance	Light violet-ruby colour. Clear and transparent.
 Aroma	Of very ripe red fruits. Floral notes and hints of jams, due to the wide range of grapes used to produce the wine. "Bica aberta" vinification with total control of temperature 16-18°C in stainless steel vats.
 Flavour	Good volume in the mouth, complex, well-rounded in all its organic compounds including the grape varieties. A good marriage.
 Goes well with	Elaborately prepared fish and shellfish dishes. Fairly elaborate white meat dishes, and for a gathering at the end of a sunny day, accompanied by some regional <i>tapas</i> .









Controverso

Red | 2006

A meditative finish

Producer	Adega Cooperativa de Lagos
Region	Algarve / Lagos DOC
Classification	Vinho Regional Algarve
Grape varieties	Syrah, Alicante-Bouschet, Cabernet-Sauvignon and Negra-Mole
Alcohol content	12.7%

 Serving temperature	16-18 °C
 Appearance	Intense violet-ruby colour. Clear and bright.
 Aroma	Of very ripe, red fruits. Hints of jams, of a very good structure, rounded, smooth aroma. Destalked grapes. Controlled vinification at 26-28 °C in stainless steel casks.
 Flavour	Full in the mouth, full-bodied, persistent, smooth, elegant. Tannins present but ripe. The finish is long, fruity and meditative.

 Goes well with	A good selection of smoked sausage and dry-cured ham from the Algarve <i>serra</i> , good traditional Portuguese cuisine, oily fish and meat. Elaborately prepared red meat, poultry, and game dishes. A good board of Portuguese and foreign cheeses.
---	--

Notes: To consume immediately or to keep for 5 to 7 years.




Conde de Lippe Reserva


Red | 2006


Will develop with age


Producer	Adega Cooperativa de Lagos
Region	Algarve / Lagos DOC
Classification	Vinho Regional Algarve
Grape varieties	Syrah, Alicante-Bouschet and Aragonez
Alcohol content	13%

 **Serving temperature** 18 °C

 **Appearance** Violet ruby colour. Clear and transparent.

 **Aroma** Quite intense, of very ripe red and wild fruits. Notes of jams wrapped in the smooth toasty aroma of the French oak casks in which it was aged. It also reveals the fragrance of its elegance and its charm.

 **Flavour** A full wine, with the tannins developing in the mouth in a very suggestive way. Well rounded. Excellent match with the aromas. Of great complexity, persistent, with a long finish and supple tannins, fruit and toasty notes. We are in the presence of a choice wine that will develop with age.

 **Goes well with** A good selection of smoked sausage and dry-cured ham from the Algarve *serra*, game pâtés, white meat, liver, goose pâtés, terrines, galantines, traditional Portuguese cuisine, elegantly prepared red meat, poultry and game dishes, a good board of Portuguese and foreign cheeses.





Quinta de Mata-Mouros

Located on the right bank of the Rio Arade, Xelb – today's Silves – was one of the most opulent cities in Al-Ándalus. The legendary Quinta de Mata-Mouros is located on the opposite bank and dates from the same period. This *quinta* owes its name to the fact that the advance troops would have been based here during the Christian re-conquest – *Mate Mor* – or to the fact that there was a wood (mata) here that belonged to the Moors.

In the hands of the same family for generations, this property started developing wine production in 2000.

Making the most of the region's extraordinary soil and climatic conditions, and retaining the traditional wine making processes (such as a treading tank and a press) combined with the latest technology, the planting of 11 hectares of vines of Portuguese grape varieties finally began. On a site that had remained unused for over eight centuries, the typical wines of the Quinta de Mata-Mouros then began to appear.



Contact details

Algra

| Sociedade Agro-Pecuária, Lda |

Quinta Mata-Mouros,
Apartado 15, 8300-999 Silves

T. 282 444 453

F. 282 441 001

ngspm@sapo.pt

N 37° 10' 53" W 08° 26' 59'

Other contact details

Lisbon office:

T. 213 844 322

(Dr. João Pedro Guimarães)

916 386 679

(Eng. Nuno Magalhães)



Quinta de Mata-Mouros

Activities




- Visits to the gardens of the *quinta*, to the vineyard and winery; prior reservation needed.
- Wine tasting accompanied by *tapas*. Booking needed.
- Sales of wines at the entrance to the winery.



Xelb

Rosé | 2008

The sweetness of black cherries






Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional 50% and Aragonez 50%
Alcohol content	12.5%
 Serving temperature	9-11 °C
 Appearance	Bright pink
 Aroma	Of tropical fruits, complemented by the elegance and the sweetness of black cherries and wild fruits, such as mulberries, combined with great freshness.
 Flavour	A smooth wine, young fresh and light. Excellent harmony. Persistent, with a fine, long finish.
 Goes well with	Lightly prepared fish and shellfish, white meat dishes prepared in a normal style and exotic, oriental dishes. Excellent as an aperitif and for social gatherings.



Ypsilon

Red | 2006

An intelligent wine

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional, Aragonez and Cabernet-Sauvignon
Alcohol content	13.5%
 Serving temperature	18 °C
 Appearance	Deep ruby with tinges of violet.
 Aroma	Of black mulberries, combined with the floral notes of violets and the fragrance of orange blossom. Full-bodied with soft tannins.
 Flavour	This is an "intelligent" wine because it combines its aromas with a dreamy flavour. Very well structured, with an excellent, prolonged finish. We are in the presence of a noteworthy wine.
 Goes well with	Well-seasoned poultry and red meat, as well as a good selection of sausage and dry-cured ham from the Algarve.





Paxá Wines, Lda

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

Paxá Wines, Lda

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

T. 282 352 321
967 028 776

(Eng. Joaquim Lopes)

F. 282 342 195

jlopes@paxawines.pt
www.paxawines.pt










Paxá

Rosé | 2008

Touches of cream

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Syrah, Alicante-Bouschet, Touriga-Nacional and Aragonéz
Alcohol content	13.6%
 Serving temperature	10-12 °C
 Appearance	Pinkish in colour. Clear and bright.
 Aroma	Of red fruits with touches of cream. Fresh and young, with a notable harmony between its organic components. Produced at controlled temperatures of 14-16 °C using the "bica aberta" system.
 Flavour	In the mouth, it confirms the primary aromas. Very elegant, full of charm. We are in the presence of a choice rosé wine.
 Goes well with	Cold salads of fish and shellfish with top quality dressings, elegantly prepared shellfish, white meat dishes of moderate complexity. For social gatherings.





Paxá


Red | 2007


A wine with a full flavour

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

 **Serving temperature** 18 °C

 **Appearance** Full-bodied red in colour, with nuances of violet. Clear and transparent.

 **Aroma** Intense, of fruits such as mulberries and plums. The oak is present with its toasty, vanilla aromas.
Floral notes, and of green pepper. Sweet tannins in its long and persistent finish.

 **Flavour** Wine that is full in the mouth, elegant, fully confirming the aromas. A wine of great nobility. Once you've tasted it you will want to continue to do so.
Persistent, with a fine, long finish.

 **Goes well with** A good selection of sausage and dry-cured ham from the Algarve *serra*, well-prepared red meat, poultry and game dishes, good, traditional Portuguese cuisine, a good board of Portuguese and foreign cheeses.

 **Prizes** Silver medal in the "Best Wines in the Algarve" competition 2008, organised by the Algarve Regional Directorate of Agriculture and Fisheries.
Gold Medal in the "Wine Masters Challenge" competition 2009.
Silver Medal in the "Concours Mondial de Bruxelles" 2009.





Quinta
open to
visitors

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, to some extent, it is.

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 Castelhão, 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. The site was re-planted with varieties that would show the potential of the Algarve, and in 2000 and 2001 the vineyard was re-grafted with Touriga-Nacional, Trincadeira, Aragonez and Castelhão.

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.cabrita@hotmail.com

N 37° 09' 05" W 08° 23' 37"



Quinta da Vinha

Activities

- Visits to the vineyard and tastings by prior arrangement.
- Sales of wines.



Cabrita

Rosé | 2008

A slight perfume of cistus


Region Algarve / Lagoa DOC


Classification Vinho Regional Algarve


Grape varieties Touriga-Nacional and Trincadeira


Alcohol content 12.5%

 **Serving temperature** 12 °C

 **Appearance** Pinkish in colour. Clear and bright.

 **Aroma** Floral with a slight perfume of cistus. Full of wild fruits such as mulberry and raspberry.

 **Flavour** Young, fresh, light, very subtle, which gives it a good, complex finish.







 **Goes well with** Moderately elaborate salt-cod dishes and all seafood. White meat dishes, not highly seasoned. Very good as an aperitif or at a social gathering.



Cabrita

Red | 2007

The flavour confirms what the bouquet reveals

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional, Aragonez and Trincadeira
Alcohol content	13.5%
 Serving temperature	17-18 °C
 Appearance	Full-bodied ruby red.
 Aroma	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.
 Flavour	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.
 Goes well with	A good selection of sausage 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 foreign cheeses.
 Prizes	Silver Medal in the "Best Wines of the Algarve" competition 2008, organised by the Algarve Regional Directorate of Agriculture and Fisheries. Silver Medal in the "Wine Masters Challenge" competition 2009.





Quinta João Clara

Quinta João Clara in Alcantarilha occupies a 30 hectare site divided between vineyards and other crops. The history of this *quinta* goes back to the 1970s, when the producer João Alves Clara decided to venture into the world of wine.

Today, the *quinta* is still in the hands of one of his descendants, Joaquim Alves. For the first time, this young winemaker has launched a branded wine on to the market which was duly certified by the Comissão Vitivinícola Regional Algarvia, according to the law in force. This was a welcome decision and it earned the strong support of veteran producer João Mendes. The wine in question is the “João Clara - Vinho Tinto Regional Algarve 2006” which comes in a bottle designed by artist Júlio Antão.

The *quinta* currently produces three wines, with flavours coming from the grape varieties Crato-Branco, Red-Globe, Manteúdo, Negra-Mole, Trincadeira, Syrah, Aragonez and Alicante-Bouschet.



Contact details

Quinta João Clara

(Edite Alves)

Vale de Lousas

8365-027 - Alcantarilha

T. 967 950 012 (Mrs Edite Alves)

967 012 444

F. 282 322 046

joaquimalves007@hotmail.com










João Clara

White | 2008

The flavour of flowers and grapefruit

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Crato-Branco and Negra-Mole
Alcohol content	13.8%
 Serving temperature	9-11 °C
 Appearance	Lemony yellow in colour.
 Aroma	Floral with touches of grapefruit. Young, fresh and light. A well-structured wine in its organic components overall. Produced in stainless steel vats at a temperature of 14 °C to 16 °C.
 Flavour	In the mouth, it confirms the floral and grapefruit aromas. Well-rounded, elegant, smooth, persistent, pleasant and fine finish.
 Goes well with	Salads of fish, shellfish and cold white meats, elegantly prepared salt-cod. Traditional Algarve fish, shellfish and mollusc dishes, and as an aperitif.










João Clara

Rosé | 2008

Freshness on the palate

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Syrah and Trincadeira
Alcohol content	12.9%







 Serving temperature	9-10 °C
 Appearance	Pinkish colour. Clear and bright.
 Aroma	Intense, with persistent strawberry and raspberry fruit. A young wine with excellent freshness and of great elegance in the overall context of its aromas.
 Flavour	Very good on the palate, where it reveals all its freshness and all its charm enveloped in its aromas. Persistent, rounded, with a very fine finish.
 Goes well with	Fish and shellfish prepared in a normal style, light white meat dishes. Very good for an informal social gathering.



João Clara

Red | 2007

Great charm

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Trincadeira, Aragonez, Syrah and Alicante-Bouschet
Alcohol content	14.3%
 Serving temperature	18 °C
 Appearance	Deep ruby with violet nuances.
 Aroma	Intense, of red (plum and raspberry) and black (mulberry) fruits. Spicy notes with toasty touches, very well-rounded in its overall organic components, with its smooth tannins, alcohol level and excellent acidity all especially notable.
 Flavour	In the mouth, it has elegance and great charm, with notable persistence. It has a long and very pleasant finish.
 Goes well with	Traditional Portuguese cuisine in general, very well-made red meat, poultry and game dishes, a good board of Portuguese and foreign cheeses.
 Prizes	Silver Medal in the "Wine Masters Challenge" competition 2009. Silver Medal in the "Concours Mondial de Bruxelles" 2009.





Quinta do Barranco Longo

Quinta do Barranco Longo, located in the parish of Algoz in the municipality of Silves, is involved, amongst other things in the production and selling of still and sparkling wines.

The project began in 2001 when the first “micro-vinification” trials were carried out with the aim of producing high quality products. In 2003, the first “Barranco Longo Rosé”, “Barranco Longo Red” and “Barranco Longo Reserva” (7,000 litres) wines were produced. In 2004, 10,000 litres were produced as well as the first single-variety wine: “Barranco Longo Touriga Nacional”.

Output tripled in 2005, when the first “Barranco Longo White” wine appeared, and the single-variety “Barranco Longo Syrah”. Since then, and because the wines were well positioned and recognised in the market, the business has not stopped growing.

And in 2008 there was further innovation. The range of wines was expanded to include the first sparkling wine in the Algarve region and the first Portuguese red wine 100% fermented in oak casks.

The *quinta* is owned by Rui Virgínia who is continuing to perfect his range of wines with the most innovative wine-making methods.



Contact details

Quinta do Barranco Longo

Apartado 156

8365-907 Algoz

T. 282 575 253

F. 282 574 504

qtadobarrancolongo@mail.
telepac.pt

www.quintadobarrancolongo.
com





Barranco Longo Grande Escolha


White | 2008


A creamy white


Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Arinto and Chardonnay
Alcohol content	14.2%

 **Serving temperature** 10-12 °C

 **Appearance** Golden citrus colour. Clear and bright.

 **Aroma** Fermented in French and American oak casks where it was aged for six months. It has fruity aromas with subtle notes of peach, pineapple and of the oak in which it was aged.

 **Flavour** It starts with a notable freshness. Full-bodied, creamy, harmonious. Very good persistence. With a long, elegant finish.

 **Goes well with** Smoked fish, pâtés, game terrines, galantines, fish salads, shellfish in refined sauces, seafood, grilled meat dishes and other highly elaborate dishes, traditional Algarve cuisine based on fish, molluscs and shellfish. White meat dishes, quite simply prepared. Very good as an aperitif.



© Vasco Gilio F32








© Vasco GilioF32

Barranco Longo

Rosé | 2008

Pleasing to savour

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Aragonez and Touriga-Nacional
Alcohol content	12.8%

-  **Serving temperature** 9-10 °C
-  **Appearance** Pinkish in colour. Clear and transparent.
-  **Aroma** Intense aroma of red fruits, in an excellent combination with tropical fruits. This is a young wine, fresh and light, with very good harmony. It was fermented in stainless steel vats at controlled temperatures.
-  **Flavour** Great freshness in the mouth. Good combination of aroma and flavour. An appealing wine that is pleasing to savour.
-  **Goes well with** Fish salads, shellfish and well-made white meat dishes, fish.
Very good for an informal gathering with regional *tapas* from the Algarve.



Barranco Longo OakedRose

Rosé | 2007

Great class

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Aragonez and Touriga-Nacional
Alcohol content	14.2%

Serving temperature

10-12 °C

Appearance

Pinkish in colour. Clear and transparent.

Aroma

Of red fruits, with subtle notes of the wood in which it was fermented.

This is a wine of great elegance on the nose. Fermented in new casks of American and French oak, aged for three months.

Flavour

The aromas are in close harmony with the flavour. A wine of great complexity, very full, creamy, persistent, of great balance. A very good finish. We are in the presence of a rosé of great class.

Goes well with

All types of smoked fish, pâtés, terrines and galantines, impeccably prepared seafood salads, a good spread of shellfish and fish, well-prepared white meat dishes. Very good for a social gathering.



© Vinea GilloF32



Barranco Longo

Aragonez/Cabernet Sauvignon






Red | 2007

Harmonious in the mouth

© Vasco GilioF32



Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Aragonez and Cabernet-Sauvignon
Alcohol content	13.6%

-  **Serving temperature** 18 °C
-  **Appearance** Ruby colour. Clear and bright.
-  **Aroma** Prolonged maceration in truncated-conical vats, alcoholic fermentation with controlled temperatures and pumped over twice daily. Pressing followed by malolactic fermentation. This wine-making process gives the wine aromas full of complexity. Well rounded and clear notes of red fruits.
-  **Flavour** The flavour goes well with the aromas. Of special note is the harmony of the spices, the body, the tannins and the acidity, which is reflected in the persistent and notable finish.
-  **Goes well with** A good selection of sausages and dry-cured ham from the Algarve *serra*, salt-cod dishes prepared in the traditional Portuguese style, very elaborately prepared red meat, poultry, and game dishes. A good board of Portuguese and foreign cheeses.



Barranco Longo Touriga Nacional


Red | 2007


A rapport between nose and mouth

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Touriga-Nacional
Alcohol content	14%

 **Serving temperature** 18 °C

 **Appearance** Ruby colour. Clear and transparent.

 **Aroma** 15-day maceration in stainless steel vats, controlled fermentation with plunging down twice daily, malolactic fermentation. Aged for one year in American and French oak casks. This wine-making process and the nobility of the grape variety give the wine complex aromas of violets, black cherries and fruits of the forest.

 **Flavour** There is a close rapport between the nose and the mouth. A very full wine in the mouth, fresh, rounded, long tannins, soft and very elegant.

 **Goes well with**

Salt-cod dishes, elaborately prepared dishes made with oily, strong-flavoured fish, elaborately prepared red meat, poultry and game dishes, a good board of Portuguese and foreign cheeses.

Note: it is a good idea to decant this wine one hour before serving it.



© Vasco Gilio F32



—

Barranco Longo Syrah






Red | 2007

Spices and chocolate

© Vasco Gilio F32



Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Syrah
Alcohol content	14.5%





 Serving temperature	18 °C
 Appearance	Intense ruby/violet colour.
 Aroma	15-day maceration in stainless steel vats, controlled fermentation with plunging down twice daily, malolactic fermentation. Aged for one year in American and French oak casks. With reflections of the grape variety and the wood in which it was aged and the <i>terroir</i> , it has excellent, very intense aromas of ripe red fruits and good notes of spices and chocolate.
 Flavour	With an intense varietal flavour. The wine is very well rounded, fresh, charming, persistent, with silky tannins. With a fine, long, finish.
 Goes well with	Good traditional Portuguese cuisine based on good meat. Elaborately prepared red meat, poultry and game dishes, a good board of Portuguese and foreign cheeses..



Barranco Longo Alicante Bouschet

Red | 2007

Mineral notes

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Alicante-Bouschet
Alcohol content	14%
 Serving temperature	18 °C
 Appearance	Intense garnet colour, violet. Clear and transparent.
 Aroma	Macerated for 15 days in stainless steel vats. Controlled fermentation with plunging down twice daily for 15 days, followed by malolactic fermentation and ageing for one year in American and French oak casks. This process helps this wine to release marked and quite complex aromas of ripe red fruits. There are fine subtleties of tobacco and coffee.
 Flavour	Intense, rounded. Mineral notes, robust but soft tannins. Of great persistence, it displays good harmony between aroma and flavour. Ending in a long and very good finish.
 Goes well with	A good selection of smoked sausage and dry-cured ham from the Algarve <i>serra</i> , elaborately prepared traditional Portuguese dishes based on pork, lamb, goat and poultry. Well-made red meat and game dishes. A good board of Portuguese and foreign cheeses.



© Vasco Gilio F32



Barranco Longo Colheita Seleccionada

Red | 2006


Exuberant in its elegance


© Vasco Gilio/F32




Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Alicante-Bouschet, Trincadeira and Syrah
Alcohol content	14.2%

 **Serving temperature** 18 °C

 **Appearance** Intense garnet colour.
Clear and bright.

 **Aroma** Grapes are completely destalked, followed by 15 days of maceration in stainless steel vats. Fermented at a controlled temperature and pumped over twice daily. Maceration/*cuvaison* for 15 days and malolactic fermentation. Aged for six months in American and French oak casks. From this type of wine-making process, from the grape varieties and the *terroir*, the result is this wine with its intense aromas of wild fruits, well rounded and exuberant in its elegance.

 **Flavour** In perfect harmony with the bouquet. Very good harmony between the tannins, the acidity and the alcohol. With good persistence, it has a fine, prolonged finish.






 **Goes well with** A good selection of smoked sausage and dry-cured ham from the Algarve *serra*, good traditional Portuguese cuisine based on pork, lamb, game meat and poultry, a good board of Portuguese and foreign cheeses.



Barranco Longo Reserva

Red | 2006

Charming in the mouth

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Alicante-Bouschet, Trincadeira and Cabernet-Sauvignon
Alcohol content	14%
 Serving temperature	18 °C
 Appearance	Ruby/garnet in colour. Clear and transparent.
 Aroma	Macerated for 20 days in stainless steel tanks. Controlled fermentation with plunging down twice daily. Maceration/ <i>cuvaizon</i> for 30 days, followed by malolactic fermentation and one year of ageing in American and French oak casks. The subtle, elegant aromas of very ripe, red fruit are due to the grape varieties and the wine-making process. Well rounded, with excellent harmony between the acidity, the tannins and the alcohol.
 Flavour	Charming flavour with a certain complexity. The mineral flavours of the <i>terroir</i> are present. Persistent and with a long finish, in which the smooth tannins, the velvety quality and the red fruits stand out.
 Goes well with	A good selection of sausage and dry-cured ham from the Algarve <i>serra</i> , game pâtés, terrines made with white meat and galantines accompanied by a good Cumberland sauce. Elegantly prepared red meat, poultry, mature meat and game dishes.



© Vinea Gillo/F32



Quê Reserva Bruto


Quality Rosé Sparkling Wine | 2005

Good "mousse"


Region	Algarve / Lagoa DOC
Classification	Vinho Espumante Natural
Grape varieties	Touriga-Nacional
Alcohol content	13%

 **Serving temperature** 8-9 °C

 **Appearance** Intense, pinkish colour.

 **Aroma** Produced using the classic method. Fermented in the bottle for almost two months, followed by ageing for one year on its lees until the *dégorgement* is carried out.

As a result of the two stages of vinification and the excellence of the grape variety, this sparkling wine, with a fine, persistent flavour, has complex aromas of violets and very ripe wild fruits.

 **Flavour** A very harmonious sparkling wine, in which the aromas and flavours go well together. Rounded, with good "mousse". A very good finish, with nice acidity.

 **Goes well with** Elegantly composed and prepared cold and hot dishes, with a dessert and as a sparkling cocktail to accompany an excellent selection of canapés.





Quinta
open to
visitors

Adega do Cantor

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. Quinta Vale Sobreiro is the most recent on the property. It 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 |

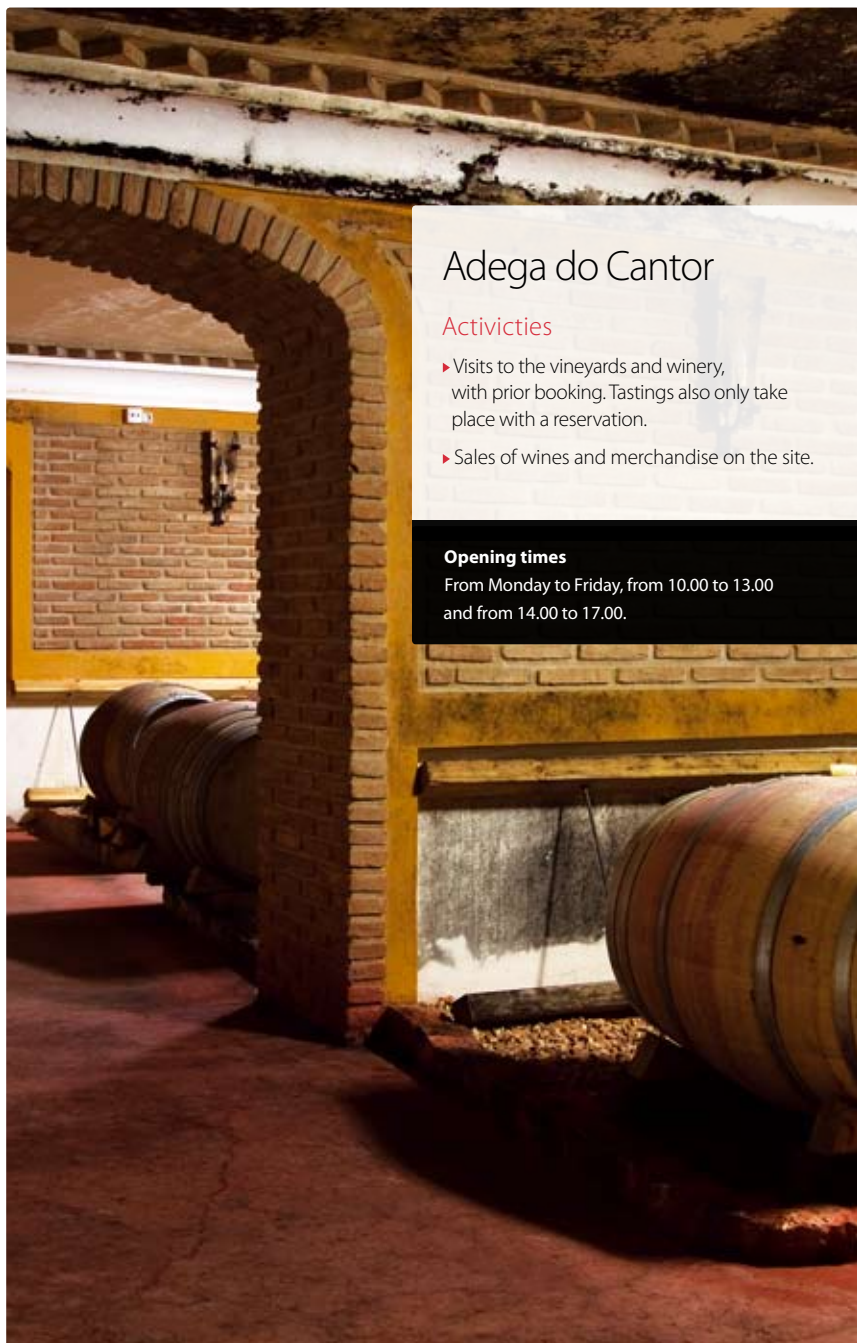
Quinta do Miradouro – Álamos,
Apartado 5008,
8200-443 Guia | Albufeira

T. 289 572 666
968 776 971

adegadocantor@mail.telepac.pt
www.winesvidanova.com

N 37° 07' 25" W 08° 16' 50"





Adega do Cantor

Activities

- Visits to the vineyards and winery, with prior booking. Tastings also only take place with a reservation.
- Sales of wines and merchandise on the site.

Opening times

From Monday to Friday, from 10.00 to 13.00
and from 14.00 to 17.00.








Vida Nova Verdelho/Arinto

White | 2008

A white with a rich flavour

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Verdelho 60% and Arinto 40%
Alcohol content	13%

 Serving temperature	9-11 °C
 Appearance	Golden colour with greenish tones. Clear and bright.
 Aroma	Intense, with a complex aroma of citrus and tropical fruits, with spicy nuances. Also notes (few and complex) of lime, melon and peach.
 Flavour	A rich flavour, clean and ripe with fruit standing out. Good combination with the aromas. Very fresh in the mouth, coming from the Arinto grape. Elegant and persistent finish.
 Goes well with	Well-composed salads of fish, shellfish, white meat and seafood, prepared with great refinement. Well-prepared traditional Algarve cuisine based on fish and shellfish. Good as an aperitif.



Vida Nova

Rosé | 2007

Sweetness, with light acidity

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Syrah 60% and Aragonez 40%
Alcohol content	13,5%
 Serving temperature	9-11 °C
 Appearance	Deep, dark and reddish pink. Clear and bright.
 Aroma	Ripe, red fruit and red berries, raspberries, strawberries and mulberries. A young wine, elegant and fresh. Aged in stainless steel vats for four months.
 Flavour	Vibrant, lively. Good combination of intense fruit with a touch of sweetness and slight acidity. It is a wine with charm in its fine finish.
 Goes well with	All types of fish and shellfish in well-composed salads elaborately prepared, white meat prepared in a normal style and seasoned Asian dishes. Very good as an aperitif.





Onda Nova

Rosé | 2007

Harmony of cherry, strawberry and blackcurrant

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	100% Aragonez
Alcohol content	13.5%

 Serving temperature	9-11 °C
 Appearance	Intense strawberry colour. Clear and bright.
 Aroma	Made from selected batches of Aragonez grapes, it gives us intense notes of very ripe red fruits and granadilla. Young and with good freshness.
 Flavour	A dry wine with veins of ripe fruit. Well balanced with acidity, excellent harmony with the aromas of tropical fruits, with cherry, strawberry and blackcurrant standing out, producing a long finish.
 Goes well with	Salt-cod prepared in the traditional Portuguese style, fish and shellfish prepared in a refined manner, white meat prepared in a normal style. Very good for an informal gathering accompanied by canapés made with Algarve produce.








—

Vida Nova Syrah/Aragonez

Red | 2007

The balance of the palate

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Syrah 70%, Aragonez 20% and Alicante-Bouschet 10%
Alcohol content	14%
 Serving temperature	18 °C
 Appearance	Intense ruby colour. Clear and transparent.
 Aroma	Robust, intense, concentrated, with notes of black fruits such as plums and cherries. Complex, subtle aromas of spices and cinnamon. Aged in stainless steel vats and French and American oak casks, leading to an excellent combination of aromas.
 Flavour	Initially there is some austerity, but with well-balanced acidity on the palate, revealing the splendour of its fruitiness enveloped in soft tannins. Good structure, with a long finish.
 Goes well with	A good selection of smoked meats and dry-cured hams from the Algarve <i>serra</i> . Traditional Algarve cuisine based on pork and lamb, impeccably prepared red meat, poultry and game dishes, a good board of Portuguese and foreign cheeses.










Onda Nova Syrah

Red | 2007

Mocha, tobacco and mint

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	100% Syrah
Alcohol content	14%






 Serving temperature	18 °C
 Appearance	Well constituted, intense colour, almost opaque, clear and transparent.
 Aroma	Seasoned with an odour of red fruits with nuances of mocha, tobacco and mint. It was gently vinified with the help of modern, automatic equipment, aged for a minimum of 12 months in a felicitous combination of stainless steel vats and French and American oak casks.
 Flavour	A fabulous wine, intense but delicate, full-bodied with good fruit. A good alcohol content and perfect acidity. A wine to remember, with an excellent finish.
 Goes well with	Smoked sausage and dry-cured ham from the Algarve <i>serra</i> , good traditional Portuguese cuisine, elegantly prepared red meat, poultry and game dishes and a good board of Portuguese and foreign cheeses.



Vida Nova Reserva

Red | 2005

Firm but soft finish

Region	Algarve / Lagoa DOC
Classification	Vinho Regional Algarve
Grape varieties	Syrah 85% and Aragonez 15%
Alcohol content	14.5%
 Serving temperature	18 °C
 Appearance	Deep red and purple colour, dense and dark. Clear and transparent.
 Aroma	With an elegant reddish appearance, the sense of smell is aroused by black cherries and red berries, with subtle notes of spices, fresh and dried plums and with complex notes of cinnamon, vanilla and oak. Aged for 12 months in casks made of new oak and with light touches of the minerals from the soil of the vineyard.
 Flavour	Of notable elegance and charm. Excellent depth of ripe fruit and an excellent finish, firm but soft. Notable in its structure, this is a wine for the wine-growing world.
 Goes well with	A good selection of smoked sausage and dry-cured ham from the Algarve <i>serra</i> , good traditional Portuguese cuisine, elegantly prepared red meat, poultry and game dishes. A good board of Portuguese and foreign cheeses.





tavira doc

124 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 (municipality of 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 re-modelling 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
Sítio da Arroiteia de Baixo
8800-102 Luz de Tavira

T. 918 621 595

(Sr. Ricardo Silva e Sousa)

rssousa83@gmail.com

www.quintadoscorreias.com.pt










Terras da Luz

Red | 2007

The wine of the future

Region	Algarve / Tavira DOC
Classification	DOC
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 foreign cheeses.





Fuzeta

Red | 2007

The primary aromas

Region	Algarve / Tavira DOC
Classification	Vinho Regional Algarve
Grape varieties	Cabernet-Sauvignon, Castelão and Aragonez
Alcohol content	13.5%






 Serving temperature	18 °C
 Appearance	Ruby in colour, with reddish tinges. 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 sausage 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 foreign cheeses.
 Prizes	Bronze Medal in the "Wine Masters Challenge" competition 2009.



Terras da Luz Reserva

Red | 2005

A robust wine

Region	Algarve / Tavira DOC
Classification	DOC
Grape varieties	Castelão and Touriga-Nacional
Alcohol content	14%
 Serving temperature	18 °C
 Appearance	Garnet colour with nuances of violet. Clear and transparent.
 Aroma	Of ripe wild fruits, notes of vanilla from the French oak barrels in which it was aged, well rounded in the combination of its organic components.
 Flavour	A robust wine, but of great subtlety and elegance. Especially notable are its intensity and its vinosity, characteristics that attest to a good wine. Of great persistence, with a prolonged and fine finish.
 Goes well with	A good selection of sausage and dry-cured ham from the Algarve <i>serra</i> , salt-cod, well-prepared dishes made with high-quality and oily fish, elaborately prepared red meat, game and poultry dishes and a good board of Portuguese and foreign cheeses.



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 comes to us via the retro-nasal passage, i.e. when the wine is in your mouth. There are three types of aromas: the primary aromas, coming from the grape 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.

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.

"Colheita seleccionada" (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.

"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" (lit: Denomination 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 "denominação de origem" to be awarded.

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

DOC "Denominação de Origem Controlada". 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.

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.

Quinta A small farm or estate.

"Reserva" 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.



Sangria "Bleeding off" To increase the colour and flavour concentration of red wines some of the juice can be run off in the early stages of fermentation, which is good for making rosé wines.

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.

"Tonel" 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 Vinho de Qualidade Produzido numa Região Determinada (lit: quality wine produced in a specific region).

Wine This is the product obtained through total or partial vinification/alcoholic fermentation of fresh grapes coming from different grape varieties, whose fruit is crushed, pressed or processed through other processes permitted by law. Wine is composed of: water (must); ethanol (sugar); fixed organic acids (tartaric acid); volatile organic acids (acetic acid); mineral acids; acid salts; glycerine (soft, velvety texture); tannins (astringency); colouring matter (colour); mineral matter; nitrogen compounds; vitamins; fruit esters; perfumes and other bouquets.



Hermínio Fernandes Rebelo

Hermínio Rebello is a wine lover. His relationship with Bacchus' precious liquid goes back some 40 years to a time when he worked as a sommelier at the Penina Golf Hotel. In 1973, he became involved in tasting at the Sheraton Lisboa Hotel, and by 1990 he had accumulated the experience he needed to pass on his knowledge of the art of wine-making to students at the Algarve Hotel and Tourism School.

Four years later, he joined the Chamber of Tasters of the Comissão Vitivinícola Regional do Algarve, the Algarve Regional Wine Commission, where he was also a certifier. In 2003 and 2004 he was invited to give lectures about wine – a subject he knows so well – which also took him to other parts of the country, to France and to Spain.

Since 2005, when he became head sommelier of the Confraria dos Enófilos e Gastronómica do Algarve, the Algarve Confraternity of Wine-Lovers and Gastronomy, he has been giving 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, he was a member of the jury of the Algarve Wine Competition.

Today, Hermínio Rebello 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.



Notes

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

[illegible]

This image shows a full page of blank, lined paper. It features approximately 20 evenly spaced horizontal grey lines across its entire width, providing a template for writing or drawing. The margins are consistent on all sides.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

CREDITS

Publication and copyright

Turismo do Algarve, E.R.

www.turismoalgarve.pt

www.visitalgarve.pt

Head Office: Av. 5 de Outubro, 18

8000-076 Faro, Algarve, Portugal

Telephone: (+351) 289 800 400

Fax: (+351) 289 800 489

Coordination

Marketing Division

Turismo do Algarve, E. R.

marketing@turismoalgarve.pt

Texts

Herminio Rebelo

Text revision

Communication and Public Relations Office,

Turismo do Algarve, E. R.

Translation

Inpokulis, Tradução e Eventos, Lda.

Photography

Telma Veríssimo

Graphic design and page layout

www.teaser.pt

Printing

Armazém de Papéis do Sado, Lda.

Print run

1.500 copies

Distributed

Free

Legal deposit number

nº 295673/09





EN 2009



Ministério da
Agricultura,
do Desenvolvimento
Rural e das Pescas

DRAP Algarve
Direcção Regional
de Agricultura e Pescas
do Algarve

GUIA DE VINHOS ING.



203617002