



SANTOLA VINHO VERDE

Producer Soc. Agric. Com. Vinhos Messias, SA
Region Vinho Verde

Country Portugal
Soil Granitic

Alcohol Volume 9,0 % vol.

Total Acidity 7,2 g/l in tartaric acid
Residual Sugar 13,0 g/l

Winemaker João Soares

Winemaking Process Fermentation at controlled temperature, better for exalting the fruity character.

Tasting Notes Pale citrus colour. Intense and fresh aroma. Medium sweet and a fresh acidity in mouth

Grape Varieties Loureiro Pedernã
Ageing Potential Drink Now
Service Temperature 8-10 °C



ENCOSTA DO XISTO – LOUREIRO 2016 (WHITE)

Producer: Vasco Faria, S.A.

Winemaker: Ricardo Pedrosa

Classification: D.O.C. Vinho Verde

Region: Quinta do Xisto and Quinta de Pereira

Soil type: Granite

Acidity: 6,6 g/dm³

Alcohol volume: 12,5 %

Viticulture Harvest: 2016

Type Hand picking

Vinification: Fermentation: Stainless steel.

Maturation: In stainless steel vessels at 8°C.

Tasting notes Colour: Citrus with greenish reflexes. **Nose:**

Floral, citrus with tropical fruit senses enhancing peach.

Palate: Yellow lemon citrus with soft notes of tropical fruits.

Long and persistent. Freshness induced by moderated acidity.

Grape varieties: 100% Loureiro

Serving temperature : 8/10 °C



TERRAS DO CRATO

Producer Herdade do Gamito S.A
Region Alentejo

Country Portugal

Soil Transitional with a strong granite component

Alcohol Volume 14 % vol.

Total Acidity 4,9g/l in tartaric acid

Winemaker Rui Reguinga/Marcos Vieira

Winemaking process Manual harvest, followed by selection in the table of choice and entry into the fermentation tanks by gravity. Fermentation in stainless steel containers

Tasting Notes Ruby color. Fruity and intense aroma. Balanced palate, soft tannins and good persistence

Grape Varieties Trincadeira, Aragonez, Merlot, Alicante Bouschet and Cabernet Sauvignon

Ageing Potential 3-4 years

Service Temperature 14-16 °C



TERRAS DO CRATO (WHITE)

Producer Herdade do Gamito S.A
Region Alentejo

Country Portugal

Soil Transitional with a strong granite component

Alcohol Volume 13 % vol.

Total Acidity 5,5 g/l in tartaric acid

Winemaker Goncalo Aires Sa da Bandeira

Winemaking Process Manual harvest, followed by selection at the choosing table. Soft pressing by a pneumatic press. Fermentation in inox at 16 °C

Tasting Notes Citrine color. An intense aroma, fruity and fresh culminating in a balanced palate. having a mineral and pleasant acidity with hints of fresh fruit.

Grape Varieties Arinto, Verdelho, Alvarinho

Ageing Potential Drink Now

Service Temperature 8-10 °C



AC RESERVA

Producer Fundação Abreu Callado SA
Region Alentejo

Country Portugal
Soil Clay

Alcohol Volume 14 % vol.

Total Acidity 5,4 g /l

Winemaking process Destemming, crushing, alcoholic fermentation in cement vats, pression, malolactic fermentation. Aged for 9 months in French oak barrels

Tasting Notes Deep red color, intense and complex flavor, where the berry fruit and spice dominate, it has integrated notes of the 9 months ageing in French oak barrels. Its taste reveals its full body, fresh and amazingly persistent.

Grape Varieties Touriga Nacional, Trincadeira, Alicante Boushet

Service Temperature 16-17 C



VILLA PALMA RED

Producer Adega de Palmela S.A

Region Peninsula de Setubal

Classification Red Palmela DO

Country Portugal

Alcohol Volume 13,5 % vol.

Total Acidity 5,1 g /l

Winemaking process Fermentation in temperature controlled stainless steel and a prolonged pellicular maceration.

Tasting Notes Ruby colour with violaceous reflections, aroma of red fruits evolving to a few note of jam and spices. In the mouth it is soft and it has velvety tannins with a pleasant aftertaste

Longevity: 5 years

Grape Varieties Castelão, Syrah, Aragonez

Service Temperature 16-18 C



MESSIAS SPARKLING BRUT (CLASSICAL METHOD)

Producer Soc. Agric. Com. Vinhos Messias, SA **Region** Vinho Verde

Country Portugal

Alcohol Volume 12,0 % vol.

Total Acidity 6,8 g/l in tartaric acid

Residual Sugar 6,0 g/l

Winemaker João Soares

Winemaking Process Classical vinification of the base wine with control of temperature during alcoholic fermentation. Second fermentation in bottle – *prise de mousse* – and maturation according to traditional method.

Tasting Notes Greenish citrus colour. Delicate aroma where the bread and yeast are paired with agreeable nuances of acid fresh fruit. In mouth bears a silky and involving mousse, with a remarkable smoothness.

Grape Varieties Arinto, Bical, Chardonnay, Baga

Ageing Potential Drink Now

Service Temperature 8-10 C



ADEGA D PALMELA MOSCATEL DE SETUBAL DO

Producer Adega de Palmela S.A

Region Peninsula de Setubal

Classification Moscatel de Setubal DO

Country Portugal

Alcohol Volume 17 % vol.

Total Acidity 4,2 g /l

Winemaking process Obtained from the fermentation of Muscat grapes, interrupted by the addition of wine Spirit with pellicular maceration for at least 5 months.

Tasting Notes Amber colour with some golden highlights and aroma of orange peels, honey, dried fruit and tea. It presents a fresh flavor, well balanced taste and with good persistence.

Grape Varieties Muscat of Alexandria

Capacity 5 cl

Serving temperature as appetizer 10 C as a digestif at 16 C



PORTO MESSIAS WHITE !10 YEARS OLD

Producer Soc. Agric. Com. Vinhos Messias, SA

Winemaker Ana Urbano

Region Demarcada do Douro

Country Portugal

Soil Schistose

Alcohol Volume 20,0 % vol.

Total Acidity 4,71 g/l in tartaric acid

Residual Sugar 65,0 g/l

Winemaking Process Pelicular maceration fermentation at a controlled temperature (18-20 C),. Fermentation interrupted by the addition of brandy (77% vol). Ageing in oakwood barrels for a minimum period of 10 years in our warehouses in Vila Nova de Gaia, till bottling.

Tasting Notes Pale Ten years old white Port wine with fine aroma of wood with notes of vanilla and spices, some hints of nutmeg. The palate confirms all the aromas. It leaves a good acidity combined with a long finish.

Grape Varieties Malvasia Fina, Rabigato, Codega do larinho, Viosinho

Ageing Potential Drink/Hold

Service Temperature 8-10 °C

PORTO MESSIAS 10 YEARS



Producer Soc. Agric. Com. Vinhos Messias, SA

Winemaker Ana Urbano

Region Demarcada do Douro

Country Portugal

Soil Schistose

Alcohol Volume 20,0 % vol.

Total Acidity 4,08 g/l in tartaric acid

Residual Sugar 113,0 g/l

Winemaking Process Fermentation interrupted by the addition of brandy. Ageing in cask during 10 Years till bottling.

Tasting Notes Tawny colour. Rich and complex aroma, with notes of dry fruits. Velvety and full at taste, retaining a pleasant freshness. Long final

Grape varieties Touriga Nacional Touriga Franca Tinto Cão Tinta Barroca Tinta Roriz

Ageing drink/hold

Serving temperature 10-12 C



VERY OLD BRANDY AVÔ

Producer Soc. Agric. Com. Vinhos Messias, SA

Country Portugal

Alcohol Volume 38% vol.

Winemaker João Soares

Winemaking Process Careful distillation of the best wines, create a brandy able to age for decades until reach a complex taste.

Tasting Notes Complex brandy, gentle and with dry fruits aroma, floral and vanilla notes, smoothness and excellent inside nose effects

Ageing Potential Drink now

Serving Temperature 20-24 C