

## O MAGNÂNIMO D. JOÃO V - RESERVE RED



**PRODUCER/WINERY:** Adega de Azueira  
**AREA OF ORIGIN:** Lisboa  
**CLASSIFICATION:** Regional Lisboa - Reserve

**COUNTRY:** Portugal  
**HARVEST:** 2018  
**TYPE:** Red  
**CLIMATE:** Temperate Mediterranean under the influence of the cool Atlantic breezes.  
**GRAPES VARIETIES:** Alicante Bouschet and Castelão

**Alcohol:** 13% Vol  
**Total Acidity:** 5,68 g/L  
**Volatile Acidity:** 0,62 g/L  
**SO<sup>2</sup> Total:** 137 mg/L  
**PH:** 3,51  
**Residual Sugar:** 3,2 g/L

**WINEMAKER:** José Neiva Correia  
**VINIFICATION:** Prolonged post-fermentative maceration of 30 days with the application of selected yeasts and pectolytic extraction enzymes. Aged in a toasted American oak cask for the periode of a year

**TASTING NOTES:** Of violet colour and fruity flavour, D. João V is a reserve containing peculiar black plum, wildberries and spicy aromas. Due to being aged in a cask, this is an elegant wine with a fullbody and great intensity. It provides for a lingering finish and a well balanced acidity.

<b>Capacity:</b>	<b>Bottle Weight:</b>	<b>Box:</b>	<b>EAN:</b>
750 mL	1,43 kg	6 X 0,75 L	5602501013210

## O MAGNÂNIMO D. JOÃO V - RESERVE WHITE



**PRODUCER/WINERY:** Adega de Azueira  
**AREA OF ORIGIN:** Lisboa  
**CLASSIFICATION:** Regional Lisboa - Reserve

**COUNTRY:** Portugal  
**HARVEST:** 2019  
**TYPE:** White  
**CLIMATE:** Temperate Mediterranean under the influence of the cool Atlantic breezes.  
**GRAPES VARIETIES:** Fernão Pires, Chardonnay, Arinto.

**Alcohol:** 13 % Vol  
**Total Acidity:** 4,60 g/L  
**Volatile Acidity:** 0,45 g/L  
**SO<sup>2</sup> Total:** 140 mg/L  
**PH:** 3,36  
**Residual Sugar:**

**WINEMAKER:** José Neiva Correia  
**VINIFICATION:** The must is cooled to 15° C, and is vacuum filtered with pearls. The fermentation is done with active dry yeasts, the temperature being controlled between 16° C and the 18° C. Stage in American oak wood.

**TASTING NOTES:**Complex for the fresh fruit of the Fernão Pires and mature fruit of the Chardonnay. In the mouth it shows good structure and balance, with the elegance of the wood. End of mouth intense and very persistent. Great wine paired with fish, roasted white meats, and soft cheeses. We recommend that you serve this wine at 10° C - 12° C.

<b>Capacity:</b>	<b>Bottle Weight:</b>	<b>Box:</b>	<b>EAN:</b>
750 mL	1,43 kg	6 X 0,75 L	5602501013227

## PÁTEO DAS CANTIGAS - RED



**PRODUCER/WINERY:** Adega de Azueira  
**AREA OF ORIGIN:** Lisboa  
**CLASSIFICATION:** Regional Lisboa

**COUNTRY:** Portugal  
**HARVEST:** 2018  
**TYPE:** Red  
**CLIMATE:** Temperate Mediterranean under the influence of the cool Atlantic breezes.  
**GRAPES VARIETIES:** Alicante Bouschet and Touriga Nacional

**Alcohol:** 13,05% Vol  
**Total Acidity:** 5,20 g/L  
**Volatile Acidity:** 0,60 g/L  
**SO<sup>2</sup> Total:** 90 mg/L  
**PH:** 3,54  
**Residual Sugar:** 4,3 g/L

**WINEMAKER:** José Neiva Correia  
**VINIFICATION:** Prolonged post-fermentative maceration of 30 days with application of selected yeasts and pectolytic extraction enzymes. Fermentation with temperature control.

**TASTING NOTES:** Strong, very aromatic and powerful, make this blend of Touriga Nacional & Alicante Bouschet the perfect fusion. The taste and aromas of cocoa and compote of wild fruits provoke an explosion of sensations, ending with a balanced acidity that prolongs the pleasure of tasting this wine.

<b>Capacity:</b>	<b>Bottle Weight:</b>	<b>Box:</b>	<b>EAN:</b>
750 mL	1,34 kg	6 X 0,75 L	5602501013159

## PÁTEO DAS CANTIGAS - WHITE



**PRODUCER/WINERY:** Adega de Azueira  
**AREA OF ORIGIN:** Lisboa  
**CLASSIFICATION:** Regional Lisboa

**COUNTRY:** Portugal  
**HARVEST:** 2019  
**TYPE:** White  
**CLIMATE:** Temperate Mediterranean under the influence of the cool Atlantic breezes.  
**GRAPES VARIETIES:** Fernão Pires and Chardonnay.

**Alcohol:** 13 % Vol  
**Total Acidity:** 5,54 g/L  
**Volatile Acidity:** 0,49 g/L  
**SO<sup>2</sup> Total:** 199 mg/L  
**PH:** 3,34  
**Residual Sugar:** 3 g/L

**WINEMAKER:** José Neiva Correia  
**VINIFICATION:** The must is cooled to 15° and vacuum filtered with perlite. The fermentation is made with active dry yeasts, being the temperature controlled between 16°C and 18°C.

**TASTING NOTES:** An intense aroma, with the perfect balance between the ripe fruit of Chardonnay and the freshness of Fernão Pires. Balanced and persistent, make this wine the perfect choice for longer days.

<b>Capacity:</b>	<b>Bottle Weight:</b>	<b>Box:</b>	<b>EAN:</b>
750 mL	1,34 kg	6 X 0,75 L	5602501013142

## VITÓRIA RÉGIA - RED



**PRODUCER/WINERY:** Adega de Azueira  
**AREA OF ORIGIN:** Lisboa  
**CLASSIFICATION:** Regional Lisboa

**COUNTRY:** Portugal

**HARVEST:** 2018

**TYPE:** Red

**CLIMATE:** Temperate Mediterranean under the influence of the cool Atlantic breezes.

**GRAPES VARIETIES:** Castelão, Tinta Roriz, Syrah and Caladoc.

**Alcohol:**

14% Vol

**Total Acidity:**

5,31 g/L

**Volatile Acidity:**

0,53 g/L

**SO<sup>2</sup> Total:**

120 mg/L

**PH:**

3,57

**Residual Sugar:**

8,7 g/L

**Capacity:**

750 mL

**Bottle Weight:**

1,22 kg

**Box:**

6 X 0,75 L

**EAN:**

5602501000739

**WINEMAKER:** José Neiva Correia

**VINIFICATION:** Classical, with extended post-fermentation maceration. Application of selected yeasts and pectolytic extraction enzymes. Fermentation with temperature control.

**TASTING NOTES:** Garnet color, has enticing aromas, good body, intense and velvety taste. Find flavors of blackberries, prunes and figs, surrounded by ripe tannins. The palate is soft, with body and structure.

## CARRASCAL - RED



**PRODUCER/WINERY:** Adega de Azueira  
**AREA OF ORIGIN:** Lisboa  
**CLASSIFICATION:** Regional Lisboa

**COUNTRY:** Portugal

**HARVEST:** 2019

**TYPE:** Red

**CLIMATE:** Temperate Mediterranean under the influence of the cool Atlantic breezes.

**GRAPES VARIETIES:** Aragonês, Castelão and Syrah

**Alcohol:**

13,5% Vol

**Total Acidity:**

6,22 g/L

**Volatile Acidity:**

0,56 g/L

**SO<sup>2</sup> Total:**

131 mg/L

**PH:**

3,47

**Residual Sugar:**

7,3 g/L

**Capacity:**

750 mL

**WINEMAKER:** José Neiva Correia

**VINIFICATION:** Classical, with extended post-fermentation maceration. Application of selected yeasts and pectolytic extraction enzymes. Fermentation with temperature control.

**TASTING NOTES:** With eyes set on tradition and what good was done 100 years ago, conceived to produce an elegant and very aromatic wine with notes of ripe fruit and blackberries. The aging in oak barrels gives it a perfect balance and an end of the mouth smooth and soft.

**Bottle Weight:**

1,23 kg

**Box:**

6 X 0,75 L

**EAN:**

5602501013111

## CAPRICO DO REI - RED



**PRODUCER/WINERY:** Adega de Azueira  
**AREA OF ORIGIN:** Lisboa  
**CLASSIFICATION:** Regional Lisboa - Monovariety

**COUNTRY:** Portugal

**HARVEST:** 2017

**TYPE:** Red

**CLIMATE:** Temperate Mediterranean under the influence of the cool Atlantic breezes.

**GRAPES VARIETIES:** Syrah.

**Alcohol:**

13,05% Vol

**Total Acidity:**

5,77 g/L

**Volatile Acidity:**

0,49 g/L

**SO<sup>2</sup> Total:**

96 mg/L

**PH:**

3,53

**Residual Sugar:**

11 g/L

**Capacity:**

750 mL

**Bottle Weight:**

1,27 kg

**Box:**

6 X 0,75 L

**EAN:**

5602501013234

**WINEMAKER:** José Neiva Correia

**VINIFICATION:** Prolonged post-fermentative maceration of 30 days with application of selected yeasts and pectolytic extraction enzymes.

**TASTING NOTES:** Bright red colour, intense aroma of mature wild berries with balsamic notes. Complex taste, with soft tannins and a lingering finish. It's a harmonious, elegant and fraught wine.