

## VISTA ALEGRE 10 YEARS OLD TAWNY



### Porto Wine | Portugal - Demarcated Douro Region

#### Grape Varieties

Careful selection of grapes from the Demarcated Douro Region, mainly: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Sousão, Tinta Barroca and Tinto Cão.

#### Wine Making

Traditional method of wine making of Port wine. After a partial stripe of the grapes, with light crushing, follows the fermentation with skin maceration. The fermentation occurs with temperature control, being stopped by adding brandy (firewater). All the process of vinification is controlled by the team of oenology, considering the kind of grapes, its level of maturation and the sweetness wanted

#### Sensorial Analysis

**Visual:** Clean and bright

**Colour:** Blond brown colour with orange nuances

**Aroma:** Very aromatic, with caramel, aromas of dried fruits and spices, raisins and floral notes.

**Taste:** Fruit and well married with wood, full, generous with flavours of dried candied fruits, great body with a very long finish.

#### Suggestions

**Consumption:** It can be served slightly chilled at 12°/14° C with foie-gras, as well as with rich and intense cheeses or be served with coffee or chocolates. It is very nice served with desserts made from chocolate, dried fruits and caramel. Port wine is a natural wine, so it may form some natural sediment with time. Pour it carefully, so it does not become cloudy.

**Preservation:** Bottle should be in the upright position, at a constant temperature and away from intense direct light. After opening, consume preferably in 18 to 20 weeks.

#### Other Information

**Aging:** Blending of selected wines, originating from several years, matured in oak casks, with an average of 10 years.

#### Technical Details

<b>Alcohol:</b>	20% vol.
<b>Total Sugar:</b>	123,7 g/l
<b>Total Acidity:</b>	4,04 g/l (tartaric acid)
<b>pH:</b>	3,6
<b>Total Sulphur Dioxide (INS 220):</b>	64 mg/dm <sup>3</sup>
<b>Baumé:</b>	4,4

#### Logistic Information

<b>Bottle:</b>	Bottle VALLEGRE 1 dark - 750 ml
<b>Cork:</b>	Natural Cork with capsule
<b>Individual Packaging:</b>	Individual carton box
<b>Packaging:</b>	Carton case of 6 bottles
<b>Palletization:</b>	105 carton cases of 6 bottles
<b>EAN 13 (Bar Code Bottle):</b>	5 602 660 00144 8
<b>ITF 14 ( Bar Cod Cases):</b>	1 5602 660 00144 5

#### Wine Maker

Manuel Tavares / José Araújo

#### Medals & other Awards

Silver Medal WINE MASTERS CHALLENGE 2002" (April 2002/Portugal)  
 Gold Medal " MONDE SELECTION 2002" (May 2002/Belgium)  
 Gold Medal "INTERNATIONAL WINE CHALLENGE 2002" (May 2002/U.K.)  
 Bronze Medal "INTERNATIONAL WINE AND SPIRITS COMPETITION 2002" (July 2002/U.K.)  
 Bronze Medal "FHA 2006 WINE & SPIRITS ASIA CHALLENGE" (April 2006/Singapore)  
 Commended "WINE STYLE ASIA AWARD 2008 " (October 2008/Singapore)



## VISTA ALEGRE 20 YEARS OLD TAWNY



Porto Wine | Portugal - Demarcated Douro Region

### Grape Varieties

Careful selection of grapes from the Demarcated Douro Region, mainly: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Sousão, Tinta Barroca and Tinto Cão.

### Wine Making

Traditional method of wine making of Port wine. After a partial stripe of the grapes, with light crushing, follows the fermentation.. The fermentation occurs with temperature control, being stopped by adding brandy (firewater). All the process of vinification is controlled by the team of oenology, considering the kind of grapes, its level of maturation and the sweetness wanted

### Sensorial Analysis

**Visual:** Clean and bright

**Colour:** Amber with brownish reflexes

**Aroma:** Perfumed, delicate and elegant due to the long maturation in oak casks, showing a great variety of aromas to dried fruits, cinnamon, caramel and vanilla.

**Taste:** Great balance, rich, fat, smooth, confirming on the mouth the sensations encountered on the aroma; great body with a very long finish

### Suggestions

**Consumption:** It is very nice served with desserts made from chocolate, dried fruits, spices (cinnamon) and caramel. Also serve with coffee or chocolates. Port wine is a natural wine, so it may form some natural sediment with time. Pour it carefully, so it does not become cloudy. Should be served at a temperature between 14° to 16° C.

**Preservation:** Bottle should be in the upright position, at a constant temperature and away from intense direct light. After opening, consume preferably in 18 to 20 weeks.

### Other Information

**Ageing:** Blending of selected wines, originating from several years, matured in oak casks, with an average of 20 years

### Technical Details

<b>Alcohol:</b>	20% vol.
<b>Total Sugar:</b>	127,2 g/l
<b>Total Acidity:</b>	4,05 g/l (tartaric acid)
<b>pH:</b>	3,5
<b>Total Sulphur Dioxide (INS 220):</b>	60 mg/dm <sup>3</sup>
<b>Baumé:</b>	4,5

### Logistic Information

<b>Bottle:</b>	Bottle VALLEGRE Frosted - 750 ml
<b>Cork:</b>	Natural Cork with capsule
<b>Individual Packaging:</b>	Individual wooden box
<b>Packaging:</b>	Carton case for 6 bottles
<b>Palletization:</b>	60 carton cases of 6 bottles
<b>EAN 13 (Bar Code Bottle):</b>	5 602 660 00145 5
<b>ITF 14 ( Bar Cod Cases):</b>	1 5602 660 00145 2

### Wine Maker

Manuel Tavares / José Araújo

### Medals & other Awards

Gold Medal "WINE MASTERS CHALLENGE 2001" (April 2001/Portugal)  
 Gold Medal "WINE MASTERS CHALLENGE 2001" (April 2001/Portugal)  
 Silver Medal "III CONCURSO INTERNACIONAL DE VINHOS CIDADE DO PORTO" (June 2002/Portugal)  
 Commended "INTERNATIONAL WINE AND SPIRIT COMPETITION 2003" (July 2003/U.K.)  
 Gold Medal " MONDE SELECTION 2004 (May 2004/Belgium)  
 Bronze Medal "FHA 2006 WINE & SPIRITS ASIA CHALLENGE" (April 2006/Singapore)  
 Bronze Medal "WINE STYLE ASIA AWARD 2008 " (October 2008/Singapore)



## VISTA ALEGRE 30 YEARS OLD TAWNY



Porto Wine | Portugal - Demarcated Douro Region

### Grape Varieties

Careful selection of grapes from the Demarcated Douro Region, mainly: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Sousão, Tinta Barroca and Tinto Cão.

### Wine Making

Traditional method of wine making of Port wine. After a partial stripe of the grapes, with light crushing, follows the fermentation with skin maceration. The fermentation occurs with temperature control, being stopped by adding brandy (firewater). All the process of vinification is controlled by the team of oenology, considering the kind of grapes, its level of maturation and the sweetness wanted

### Sensorial Analysis

**Visual:** Clean and bright

**Colour:** Light tawny with greenish reflexes

**Aroma:** Perfumed, delicate and elegant due to the long maturation in oak casks, showing a great variety of aromas to dried fruits, cinnamon, caramel and vanilla.

**Taste:** Old, fat, soft, smooth, great body with a very long finish

### Suggestions

**Consumption:** It can be served with foie-gras, as well as with rich and intense cheeses or be served with coffee or chocolates. It is very nice served with desserts made from chocolate, dried fruits and caramel. It can also, after coffee, be appreciated with a good cigar. Port wine is a natural wine, so it may form some natural sediment with time. Pour it carefully, so it does not become cloudy. Should be served at a temperature between 14° to 16° C.

**Preservation:** Bottle should be in the upright position, at a constant temperature and away from intense direct light. After opening, consume preferably in 18 to 20 weeks.

### Other Information

**Aging:** Blending of selected wines, originating from several years, matured in oak casks, with an average of 30 years

### Technical Details

<b>Alcohol:</b>	20% vol.
<b>Total Sugar:</b>	110,9 g/l
<b>Total Acidity:</b>	4,79 g/l (tartaric acid)
<b>pH:</b>	3,43
<b>Total Sulphur Dioxide (INS 220):</b>	47 mg/dm <sup>3</sup>
<b>Baumé:</b>	4,3

### Logistic Information

<b>Bottle:</b>	Bottle VALLEGRE Frosted - 750 ml
<b>Cork:</b>	Natural Cork with capsule
<b>Individual Packaging:</b>	Individual wooden box
<b>Packaging:</b>	Carton case for 6 bottles
<b>Palletization:</b>	60 carton cases of 6 bottles
<b>EAN 13 (Bar Code Bottle):</b>	5 602 660 00146 2
<b>ITF 14 ( Bar Cod Cases):</b>	1 5602 660 00146 9

### Wine Maker

Manuel Tavares / José Araújo

### Medals & other Awards

Great Gold Medal "CONCOURS MONDIAL DE BRUXELLES 2001" (April 2001/Belgium)

Bronze Medal "INTERNATIONAL WINE CHALLENGE 2001" (May 2001/U.K.)

Silver Medal "IV CONCURSO INTERNACIONAL DE VINHOS CIDADE DO PORTO" (July 2004/Portugal)

Silver Medal "INTERNATIONAL WINE CHALLENGE 2007" (May 2007/U.K.)

Silver Medal "Wine Style Asia Award 2007" (October 2007/Ásia)



## VISTA ALEGRE OVER 40 YEARS OLD TAWNY



Porto Wine | Portugal - Demarcated Douro Region

### Grape Varieties

Careful selection of grapes from the Demarcated Douro Region, mainly: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Sousão, Tinta Barroca and Tinto Cão.

### Wine Making

Traditional method of wine making of Port wine. After a partial stripe of the grapes, with light crushing, follows the fermentation with skin maceration. The fermentation occurs with temperature control, being stopped by adding brandy (firewater). All the process of vinification is controlled by the team of oenology, considering the kind of grapes, its level of maturation and the sweetness wanted

### Sensorial Analysis

**Visual:** Clean and bright

**Colour:** Golden amber with greenish hints

**Aroma:** Refined, it exhales very complex aromas to dried fruits, mainly nuts, figs and acajou; presence of tobacco leaves and cedar-wood.

**Taste:** It impresses by the conjugation of age, freshness and acidity. Velvety, richly unctuous, excellent body with an extremely long finish.

### Suggestions

**Consumption:** It can be served with foie-gras, as well as with rich and intense cheeses or be served with coffee or chocolates. It is very nice served with desserts made from chocolate, dried fruits and caramel. It can also, after coffee, be appreciated with a good cigar. Port wine is a natural wine, so it may form some natural sediment with time. Pour it carefully, so it does not become cloudy. Should be consumed at a temperature between 16° to 18° C.

**Preservation:** Bottle should be in the upright position, at a constant temperature and away from intense direct light. After opening, consume preferably in 20 to 24 weeks.

### Other Information

**Aging:** Blending of wines of unique characteristics, originating from several years, matured in oak casks, with an average of over 40 years.

### Technical Details

<b>Alcohol:</b>	20% vol.
<b>Total Sugar:</b>	109,4 g/l
<b>Total Acidity:</b>	5,42 g/l (tartaric acid)
<b>pH:</b>	3,43
<b>Total Sulphur Dioxide (INS 220):</b>	67 mg/dm <sup>3</sup>
<b>Baumé:</b>	4,3

### Logistic Information

<b>Bottle:</b>	Bottle VALLEGRE Frosted - 750 ml
<b>Cork:</b>	Natural Cork with capsule
<b>Individual Packaging:</b>	Individual mahogany wooden box
<b>Packaging:</b>	Carton case for 6 bottles
<b>Palletization:</b>	60 carton cases of 6 bottles
<b>EAN 13 (Bar Code Bottle):</b>	5 602 660 00147 9
<b>ITF 14 ( Bar Cod Cases):</b>	1 5602 660 00147 6

### Wine Maker

Manuel Tavares / José Araújo

### Medals & other Awards

Gold Medal "II CONCURSO INTERNACIONAL DE VINHOS CIDADE DO PORTO" (July 2000/Portugal)  
 Seal of Approval "INTERNATIONAL WINE CHALLENGE 2000" (May 2000/U.K.)  
 Silver Medal "CONCOURS MONDIAL DE BRUXELLES 2003" (April 2003/Belgium)  
 Bronze Medal "FHA 2004 WINE & SPIRITS ASIA CHALLENGE" (April 2004/Singapore)  
 Bronze Medal "INTERNATIONAL WINE CHALLENGE 2006" (May 2006/U.K.)

