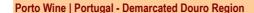
VISTA ALEGRE 10 YEARS OLD TAWNY





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

 Alcohol:
 20% vol.

 Total Sugar:
 123,7 g/l

Total Acidity: 4,04 g/l (tartaric acid)

pH: 3,6
Total Sulphur Dioxide (INS 220): 64 mg/dm3
Baumé: 4,4

Logistic Information

Bottle: Bottle VALLEGRE 1 dark - 750 ml
Cork: Natural Cork with capsule

Individual Packaging: Individual carton box
Packaging: Carton case of 6 bottles
Palletization: 105 carton cases of 6 bottles

EAN 13 (Bar Code Bottle): 5 602 660 00144 8 **ITF 14 (Bar Cod Cases):** 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 SPIRIT COMPETITION 2002" (July 2002/U.K.)

Bronze Medal "FHA 2006 WINE & SPIRITS ASIA CHALLENGE" (April 2006/Singapore)

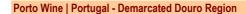
Commended "WINE STYLE ASIA AWARD 2008" (October 2008/Singapore





VISTA ALEGRE 20 YEARS OLD TAWNY





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

Clean and bright Visual:

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

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

average of 20 years

Technical Details

Alcohol: 20% vol. **Total Sugar:** 127.2 a/l

Total Acidity: 4,05 g/l (tartaric acid)

pH: 3,5 Total Sulphur Dioxide (INS 220): 60 mg/dm3 Baumé:

Logistic Information

Bottle VALLEGRE Frosted - 750 ml Bottle:

Cork: Natural Cork with capsule **Individual Packaging:** Individual wooden box Carton case for 6 bottles Packaging: 60 carton cases of 6 bottles Palletization: EAN 13 (Bar Code Bottle): 5 602 660 00145 5 ITF 14 (Bar Cod Cases): 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)



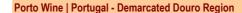
VISTA ALEGRE

PORT PORTO



VISTA ALEGRE 30 YEARS OLD TAWNY





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

 Alcohol:
 20% vol.

 Total Sugar:
 110,9 g/l

Total Acidity: 4,79 g/l (tartaric acid)

 pH:
 3,43

 Total Sulphur Dioxide (INS 220):
 47 mg/dm3

 Baumé:
 4,3

Logistic Information

Bottle: Bottle VALLEGRE Frosted - 750 ml

Cork: Natural Cork with capsule Individual Packaging: Individual wooden box
Packaging: Carton case for 6 bottles
Palletization: 60 carton cases of 6 bottles
EAN 13 (Bar Code Bottle): 5 602 660 00146 2
ITF 14 (Bar Cod Cases): 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.)

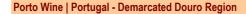
Silver Medal "Wine Style Asia Award 2007" (October 2007/Ásia)





VISTA ALEGRE OVER 40 YEARS OLD TAWNY





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

Alcohol: 20% vol.
Total Sugar: 109.4 g/l

Total Acidity: 5,42 g/l (tartaric acid)

 pH:
 3,43

 Total Sulphur Dioxide (INS 220):
 67 mg/dm3

 Baumé:
 4,3

Logistic Information

Bottle: Bottle VALLEGRE Frosted - 750 ml

Cork: Natural Cork with capsule
Individual Packaging: Individual mahogany wooden box
Packaging: Carton case for 6 bottles
Palletization: 60 carton cases of 6 bottles
EAN 13 (Bar Code Bottle): 5 602 660 00147 9

ITF 14 (Bar Cod Cases): 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.)





