

# PAULO LAUREANO

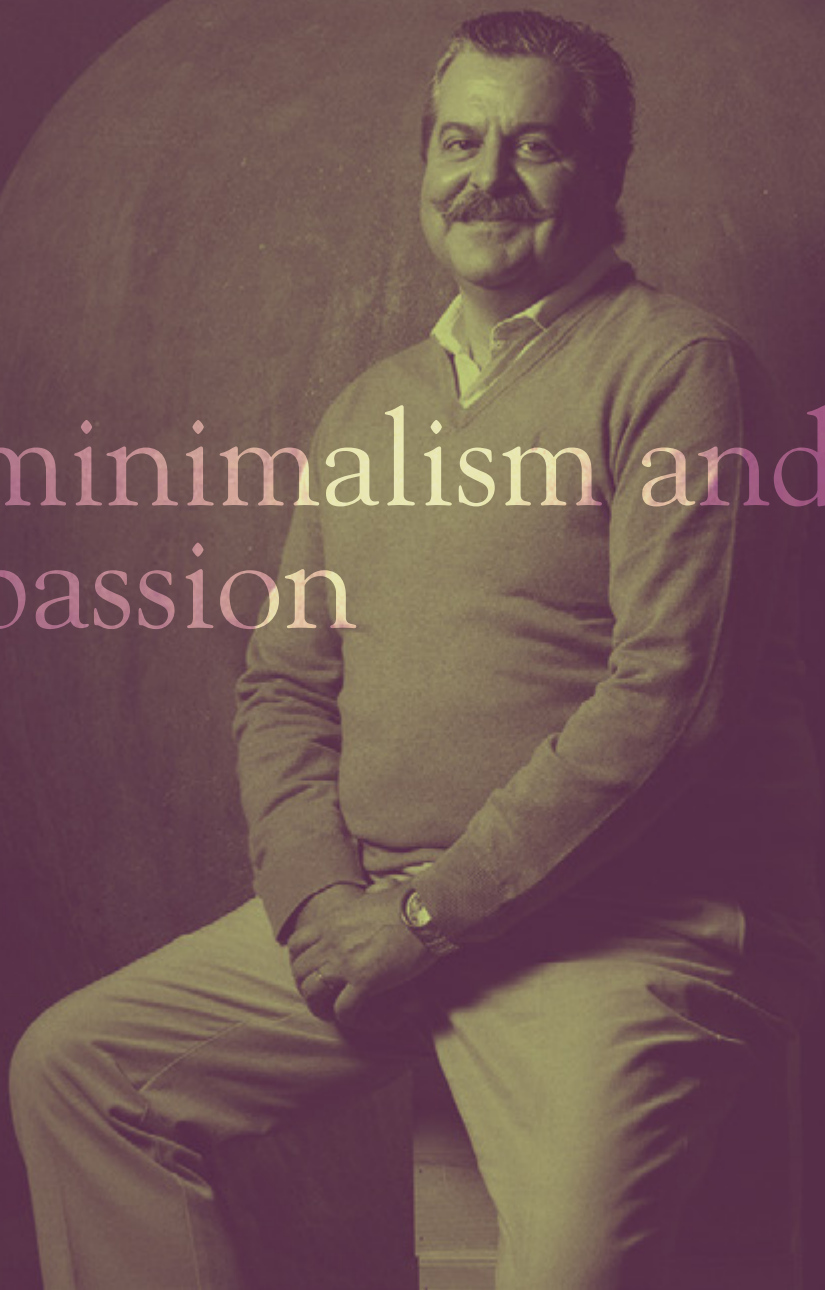
CATALOG . 2021





1. WINEMAKER:

minimalism and  
passion



## 1. WINEMAKER



Paulo Laureano is one of the most respected Portuguese winemakers and a reference for wines in the Alentejo.

Agronomist, winemaker trained between Portugal, Australia and Spain, after teaching at the University of Évora for 10 years, decided to dedicate himself, exclusively, to what has moved him since 1993: designing wines. Especially in the company he created with his family in 1999 and which has become increasingly important in his life.

Paulo Laureano defines himself as a minimalist winemaker, for whom designing wines is a passion, unveiling their aromas and flavors, evaluating and optimizing the reasons for his identity and personality, promoting them as true sources of pleasure.

His exclusive bet on Portuguese varieties reflects his way of being and looking at wine as a factor of culture and civilization.




2. TERROIS

# a geography of excellence







## 2. TERROIS

### VIDIGUEIRA

The extensive Alentejo wine region has a marked diversity that is not always noticeable. But there are wine producing regions where these differences are truly undeniable. In these regions, is certainly Vidigueira, where the production of wine has more than 2000 years of history.

With a climate with strong thermal amplitudes at the time of the maturation of the grapes, a relief marked by small slopes that distinguish it from the Alentejo usual plains and a unique schist soil which inscribes a strong identity distinctive from the rest of the Alentejo.

It is a unique terroir that also accentuates the exclusive character of some of its most characteristic varieties.

Paulo Laureano's main activity is centered in Alentejo around Vidigueira. But the challenges of designing wines in excellent terroirs lead the company to travel through some of the most emblematic wine-growing places in Portugal.



## 2. TERROIS



### BUCELAS

This region is part of the historic wine regions that surrounds Lisbon. In the valleys around Bucelas the vineyards exclusively of white varieties are planted in soils of marl and limestone. Cold in winter and hot in summer, it allows an excellent development of the grapes, protected from the sea winds by the slopes of the valleys where they are planted. The wines produced here are the result of an old partnership with António Paneiro Pinto on his Chão do Prado.



## 2. TERROIS



### VINHOS VERDES

An extended region facing the Atlantic with predominantly granite soils with a mild climate and high rainfall it allows for fresh and very elegant wines. The tips of Guimarães around Casa das Infantas extend to the Loureiro vineyards, from which we produce Vinho Verde in partnership with Vilas Boas' Family.



## 2. TERROIS



### AZORES

On the island of Pico in currais and curraletas, an area full of history with a marked Atlantic influence the vineyards are protected from the winds and sea salt. A basalt soil that gives personality and an unique identity to the wines. With a mild climate, a lot of rainfall and a strong influence of the place, Arinto do Pico, Verdelho and Terrantez varieties produce fine-cut whites. The wines that are produced here are the result of an old partnership between Paulo Laureano and Curral de Atlantis.



### 3. VARIETIES

# from Portugal, for sure

The philosophy of Paulo Laureano is the design of wines in terroirs of excellence with exclusively Portuguese grape varieties. Here follows the description of many of the ones we use.





### 3. VARIETIES

#### RED VARIETIES

##### **ARAGONEZ (TINTA RORIZ)**

It is characterized by an intense color, aromas of ripe plums and some red fruits. Whenever it ages in wood it shows notes of sweet chocolate and perceptions of spices. In the mouth it appears with a silky structure with soft and long tannins which make its persistence very pleasant.

At Paulo Laureano, we use Aragonez to build this sweet and attractive aromatic component that increases the complexity of the wines and gives them elegance.

##### **TINTA GROSSA**

This is a markedly regional grape variety, which exists mainly in the areas of Vila Alva and Vila de Frades in the Vidigueira region.

Tinta Grossa wines show an exotic aroma of black fruits, good acidity and solid tannins. Practically abandoned in recent years, it reinforces our philosophy of investing in Portuguese grape varieties and enriches our portfolio by its exoticism, quality and rarity.





### 3. VARIETIES

#### RED VARIETIES

##### **TRINCADEIRA (TINTA AMARELA)**

It contributes decisively to the soul of Alentejo wines. It is a variety with a strong personality which requires special care in the vineyards in order to counter its vigor and its sensitivity to rot. It produces wines of intense and deep color, with aromas of ripe red peppers, wild fruits and spices.

When wood is present notes of spice are accentuated and perceptions of dark chocolate and fresh coffee usually appear. In this variety we look for its acidity levels, solid tannins and its elegant aroma, to complex wines of high quality and longevity standards.

##### **TOURIGA NACIONAL**

It is certainly the most well-known of the Portuguese red varieties, not being a typical Alentejo variety it has been implanted easily in recent years. Shows aromas of violets, bergamots and Earl Gray tea. It is elegant, striking and with great personality.





### 3. VARIETIES

#### RED VARIETIES

##### **ALICANTE BOUSCHET**

Alicante Bouschet came to find in Alentejo a set of soil and climate conditions that allows it to have a unique enological profile, which quickly made it one of the most important varieties of the region and nowadays is fundamentally considered an Alentejo variety. It is a dye variety, with color in the film and pulp showing a deep and intense color, aromas reminiscent of mint, some eucalyptus, black olives. In the mouth they show an enormous concentration of tannins, in a fresh set of imposing structure and enormous longevity.

With an adequate concentration, Alicante Bouschet is valuable for high quality wines.

##### **ALFROCHEIRO**

It is a variety of elegance, the reds it originates are rich in color with a complex aroma full of fruits and with an enormous vivacity, thanks to an excellent composition of acids and firm and solid tannins.

What is sought in this variety is the elegance it gives to the wines where it is present freshness and the most exotic aromas.



### 3. VARIETIES

#### WHITE VARIETIES

##### **ANTÃO VAZ**

A native variety from Vidigueira is certainly one of the best white varieties of the Alentejo area. With a good viticultural behavior Antão Vaz produces citrus colored wines with reminiscent aromas of tropical fruits, which in Vidigueira resemble mango, passion fruit and tangerine peel. With controlled production it shows a good balance of acidity and its structure is always striking and persistent.

It forms the basis of all white wines designed in our winery in Vidigueira.

##### **TERRANTEZ**

Originally from Dão where it is known as Folgasão, the islands have a noble caste status due to their use in fortified wines. In Azores especially on the island of Pico, today it is also important in table wines, with a lot of fruit, strong acidity and good structure.

##### **ARINTO**

It is perhaps the most used Portuguese variety all over the country for the design of high quality wines. It exhibits very intense mineral aromas and in years of excellent maturation it combines citrus aromas. Shows enormous freshness which gives the wines a greater balance and longevity.

In Bucelas region or in Azores, he has a positively odd personality.



### 3. VARIETIES

#### WHITE VARIETIES

##### **LOUREIRO**

The flower notes of Loureiro are one of its main aroma attributes complemented with notes of peach and citrus. It has a balanced acidity and in an extreme way produces wines of extraordinary quality.

##### **ROUPEIRO**

It has a slightly earlier harvest to create grapes with higher levels of acidity which will provide wines of citrus color with numerous greenish tones and a fine and attractive aroma of citrus fruits with notes of flint.

It is a grape that shows its best associated with wines intended for an earlier consumption. When you want to increase its longevity, other varieties such as Arinto or Antão Vaz are necessary.

##### **VERDELHO**

Arrived in Portugal in the 15th century and was planted on Madeira island, after which it was taken to Azores. It has striking mineral and saline aromas and shows a surprising balance and elegance in the mouth and an enormous persistence. Its Atlantic characteristic distinguishes it very clearly.



each bottle owns  
its one history





## 4. THE CLASSICS RED WINES

### PAULO LAUREANO CARICATURA TINTO:

A batch of Aragonez and Trincadeira and a small percentage of Alicante Bouschet. After fermentation in stainless steel vats, a small part ages in French oak barrels.

Aroma of ripe plums, black fruits, spices, a set with freshness structured with irreverent young tannins without losing the seduction of the warm lands of the Alentejo.

Temperature – 15 °C  
Gastronomy – Red meats on the grill, spicy sausages and chorizo, fat fish.



## 4. THE CLASSICS

### RED WINES

#### PAULO LAUREANO VALE DA TORRE TINTO

In medieval times, the vast Alentejo was guarded by a network of small fortresses, in which the watchtower stood out. One of Paulo Laureano's vineyards is located in a valley near the village of Torre de Coelheiros in the wine-producing sub-region of Évora, which stands out for its watchtower at the highest point of the population. In tribute to the defenders of the territory and to this rich historical heritage, Vale da Torre wines were created.

It joins Aragonez, Trincadeira and a small percentage of Alicante Bouschet. Vinified and aged in stainless steel, it privileges its component of fruit, plums, red pepper and mint. Soft but fresh, it shows young tannins although round and silky.

Temperature – 15 °C

Gastronomy – Red meats on the grill, spicy sausages and chorizo, fat fish.



## 4. THE CLASSICS RED WINES

### PAULO LAUREANO SINGULARIS SELEÇÃO DO ENÓLOGO TINTO

Singularis is the Latin term for singularity. Alentejo, due to its characteristics, produces unique, different wines, full of ripe fruit, round, fresh and silky. It is this characteristic that has led transtagan wines to conquer the world and this is what this brand translates to. Different wines, with lots of the same grape varieties, but different origins in the vineyard and different vinifications, show the uniqueness of Alentejo wines.

Aragonez, Trincadeira and Alicante Bouschet, the privilege of the fruit. Without wood it is a wine full of ripe black fruit, spice, deep and challenging. Structured, fresh, it shows silky and long tannins. An invitation to tasting.

**Temperature – 15 °C**  
**Gastronomy – Hare feijoadada,**  
**Roast beef, Stewed Wild Pigeon.**



## 4. THE CLASSICS

### RED WINES

**PAULO LAUREANO**

#### **VINHAS VELHAS TINTO:**

A combination of Aragonez, Trincadeira and Alicante Bouschet. Fermented in stainless steel vats and 12 months aging in new and used French oak barrels.

Notes of black fruit jam, paprika, some mint, green coffee and toast. In your mouth is balanced, elegant, fresh and irreverent.



Temperature –16 °C  
Gastronomy – Coq au vin,  
black pork dishes and  
smoked products.

#### **INVENTUM TINTO:**

A blend of Aragonez, Trincadeira, Tinta Grossa and Alicante Bouschet, with a strong Vidigueira identity, fermented in stainless steel vats and later aged in new and used French oak barrels.

A wine with complex and elegant aromas of ripe fruits in jam, meat carpaccio, spice and tobacco leaf. Balanced and fresh with a good structure and silky and envelopent tannins.



Temperature – 16 °C  
Gastronomy – Oven meat  
dishes, stews, spicy sausages  
and chorizo.



## 4. THE CLASSICS

### WHITE WINES

#### PAULO LAUREANO BRANCO:

Antão Vaz, fermented in stainless steel, at low temperature, looking for the varietal profile of the grape. After some time in contact with a fine yeast sludge (“sur lies”) it is bottled.

Notes of ripe tropical fruit, light citrus and intense minerality. In the mouth it is engaging, while maintaining a good freshness and a challenging finish.

Temperature – 12 °C  
Gastronomy – Grilled fish, seafood, soft cheeses.



## 4. THE CLASSICS

### WHITE WINES

#### **PAULO LAUREANO** **VALE DA TORRE BRANCO**

In medieval times, the vast Alentejo was guarded by a network of small fortresses, in which the watchtower stood out. One of Paulo Laureano's vineyards is located in a valley near the village of Torre de Coelheiros in the wine-producing sub-region of Évora, which stands out for its watchtower at the highest point of the population. In a tribute to the defenders of the territory and to this rich historical heritage, Vale da Torre wines were created.

It is a blend of Antão Vaz and Roupeiro, vinified in stainless steel and aged in stainless steel for some time. It is a young and fresh wine, with the typical Alentejo softness associated with a tasty irreverence.

Temperature – 12 °C  
Gastronomy – Grilled fish,  
seafood, soft cheeses.





## 4. LES CLASSIQUES VINS BLANCS

### PAULO LAUREANO SINGULARIS SELEÇÃO DO ENÓLOGO BRANCO

Singularis est le terme latin pour singularité. L'Alentejo, en raison de ses caractéristiques, produit des vins uniques, différents, pleins de fruits mûrs, ronds, frais et soyeux. C'est cette caractéristique qui a conduit les vins transtagan à conquérir le monde et c'est ce que traduit cette marque. Des vins différents, avec beaucoup des mêmes cépages, mais des origines différentes dans le vignoble et des vinifications différentes, montrent le caractère unique des vins de l'Alentejo.

Lot of Antão Vaz, Roupeiro and Fernão Pires, vinified and aged in stainless steel. Fresh tropical fruit aromas, minerality and some citrus and floral notes. A fresh, inviting and easy-to-drink wine.

Temperature – 12 °C  
Gastronomy – Goat cheese,  
Azeitão, fresh Codfish.



## 4. LES CLASSIQUES VINS BLANCS

### PAULO LAUREANO

#### VINHAS VELHAS BRANCO:

Antão Vaz, Arinto and Fernão Pires from vineyards over 40 years old that build this wine. Antão Vaz fermented in Barrels, Arinto and Fernão Pires in stainless steel to keep its aroma characteristics intact.

Fresh and elegant tropical fruit, citrus, notes of white flowers and some white spice. In the mouth it is silky and shows an excellent acidity, long and attractive. Floral, mineral and tropical notes.



Temperature – 12 °C

Gastronomy – Grilled or roasted fish, seafood and soft cheeses.

#### INVENTUM BRANCO:

A selection of grapes from the Antão Vaz variety, in the oldest vineyards of Paulo Laureano, which were subsequently fermented in French oak barrels. The wine matures in the barrels for another 4 to 8 months, to gain unctuousness and complexity.

Intense aromas of ripe tropical fruit, passion fruit and mango, notes of spice, minerality and some citrus. Soft, very fresh, unctuous and with a huge and pleasant finish.



Temperature – 12 to 14 °C

Gastronomy – Caldeirada (typical portuguese dish),  
Cação soup, codfish dishes  
and soft cheeses.



## 4. SELECTED QUALITY RED WINES

### VINHAS VELHAS PRIVATE SELECTION TINTO:

We added Touriga Nacional to the traditional blend of Alentejo, from the oldest plots of Vinea Julieta. A variety with a very strong personality, just like this Private Selection. Freshness coming from a careful choice of Aragonez, lots of Trincadeira to give you spices, Alicante Bouschet that adds structure and longevity, and the flowers and bergamots from Touriga Nacional.

Ferments in stainless steel vats and presses, ages for 12 months in new French oak barrels. Rests for a year in the bottle, in order to achieve full harmony. In the nose, fine and deep aromas of plum jam, spice, mint and exotic notes. In the mouth, structured, but full of elegance. Long and pleasant persistence.

Temperature – 16 °C

(17 till 18 °C with evolution)

Gastronomy – Roasts, hunting dishes and blues cheeses.



## 4. SELECTED QUALITY RED WINES

### VINHAS VELHAS ORGANIC WINE TINTO:

Following our philosophy and at the same time following the current needs of sustainability, an organic wine was born.

With an elegant and attractive profile, it shows our commitment to sustainability and preservation of the environment. A combination of Aragonez, Trincadeira and Alicante Bouschet, the classic and timeless “blend” from Alentejo from the organic vineyard Vinea Maria. Fermented in stainless steel vats and aged for 12 months in new and used French oak barrels.

Notes of black fruit jam, intense earthy perceptions, mint, green coffee and toast. In the mouth it is structured, elegant, fresh and with a long finish.

Temperature – 16 °C  
(17 to 18 °C with  
evolution)

Gastronomy – Wild  
mushrooms and black pork  
dishes.





## 4. SELECTED QUALITY RED WINES

### TOURIGA NACIONAL:

This is certainly one of the most famous Portuguese red grape varieties, it is the queen of Portuguese reds, Touriga Nacional is the grape symbol of the land for the great poets Luis de Camões and Fernando Pessoa in their poems. Its first references in history stand from 200 years ago. It has its origin in Dão, but its cultivation has gained importance throughout the national territory, reaching the Alentejo which can be a challenge for this variety.

A warm Vidigueira conditions its development and motivates some variability from harvest to harvest, for these reasons this variety, as a varietal wine, is only produced in years of excellence. After arriving at the winery, ferments in stainless steel vats and then ages in French oak barrels.

Temperature – 17 °C

Gastronomy – Goatling in the oven, Chanfana (typical portuguese dish), meat stews.



## 4. SELECTED QUALITY RED WINES

### EMA'S VINERYARD TINTO:

This brand, exclusive to the American market, reflects the friendly relationships that wine provides. Ema is the daughter of one of the importers of Paulo Laureano wines in the United States. On a visit to Portugal with her father, still very young, in the midst of our vineyards, she “complained” to her father, who also wanted a vineyard. Right there we solved the problem and named that vineyard Ema’s Vineyard. The wine came next.

To the classicism of the Aragonez, Trincadeira and Alicante Bouschet blend, joins the exoticism and unique character of Tinta Grossa. After aging for 12 months in new and used barrels, a wine emerges where the fruit component is mixed with toast and spice notes. In the mouth it is soft, fresh, complex and very persistent.

Temperature – 16 °C  
Gastronomy – Roasts and  
Grilled red meats.





## 4. SELECTED QUALITY RED WINES

### GENUS GENERATIONES MIGUEL MARIA LAUREANO ALFROCHEIRO:

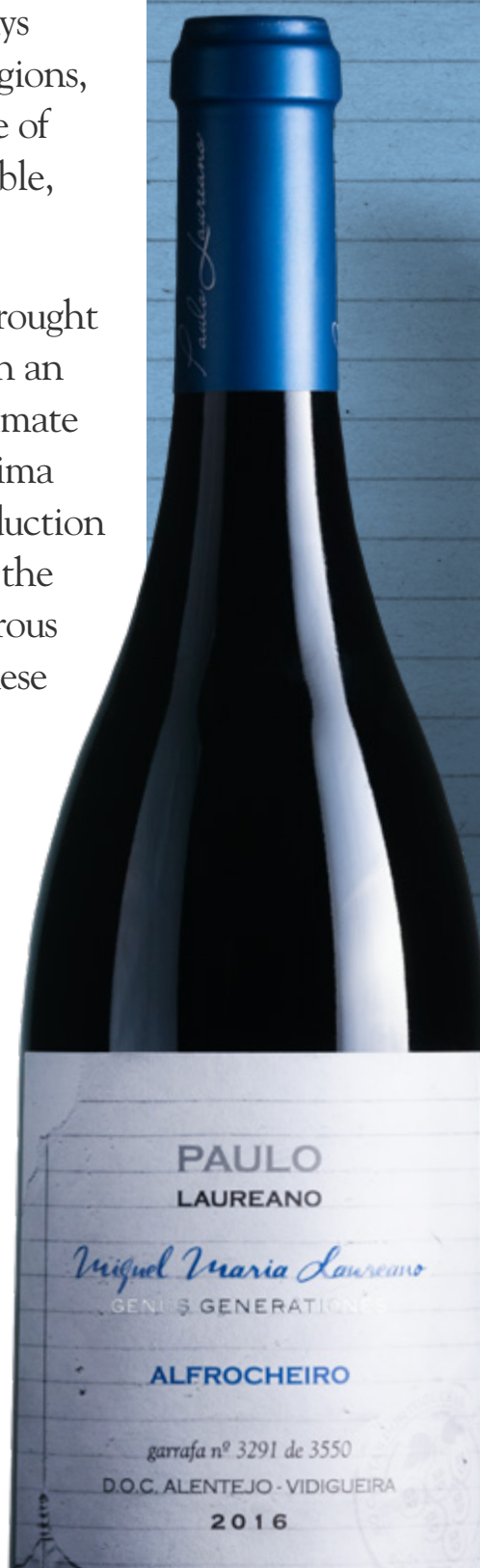
This wine is part of the group of products that requires affection and passion, also integrating the Genus Generationes collection. Vidigueira due to its different characteristics, has always attracted people and families from other regions, who have brought new varieties here, some of which have proved to be extremely adaptable, as in the case of Alfrocheiro.

This is a variety from Dão, that has been brought more than 100 years ago to Vidigueira, with an extraordinary adaptation to the soil and climate conditions of the region, It is however a prima donna needs controlled vigor and low production to produce extremely balanced wines with the capacity to maintain high acidity and vigorous tannins, which makes it so important in these sunny southern lands.

This is our blue wine, due to its aroma of blue fruits, blueberries and ripe blackberries. It is elegant and balanced with surprising freshness and a long and harmonious finish, as if these aromas and tastes were notes that make up a song. That is why Alfrocheiro is Miguel Maria, the musician of the family.

Temperature – 16 °C

Gastronomy – Hunting dishes, goatling in the oven, fat fish in the oven.



## 4. SELECTED QUALITY WHITE WINES

### **VINHAS VELHAS PRIVATE SELECTION BRANCO:**

Antão Vaz, one of Vidigueira's most emblematic white varieties. Although there's not much information about its origin the truth is that it is in this region that it has its best performance. Antão Vaz present in this wine comes from plots of old vines with several decades and low yields recreating wines of unforgettable and differentiated quality. A very typical characteristic of Antão Vaz produced in our vineyards is the aroma of very ripe mango, tangerine peel, a lot of minerality conferred by black shale, and spices.

It fermented in new French oak barrels, where it aged for 6 months.

A silky wine, with great freshness. It shows an elegant body and a long and attractive finish.

Temperature – 12°C to 14°C

Gastronomy – Scallops, limpets, seafood, fish of exquisite cooking.





## 4. SELECTED QUALITY WHITE WINES

### EMA'S VINERYARD BRANCO:

This brand, exclusive to the American market, reflects the friendly relationships that wine provides. Ema is the daughter of one of the importers of Paulo Laureano wines in the United States. On a visit to Portugal with her father, still very young, in the midst of our vineyards, she “complained” to her father, who also wanted a vineyard. Right there we solved the problem and named that vineyard Ema’s Vineyard. The wine came next.

It is a blend of Verdelho with a small fermentation in barrels to give it more complexity. Fresh tropical notes, lots of minerality, freshness and complexity. Structured and balanced, it has an extraordinary evolution in bottle.

Temperature – 12 °C  
Gastronomy – Fresh fish,  
Grilled fish and soft cheeses.



## 4. SELECTED QUALITY WHITE WINES

### GENUS GENERATIONES MARIA TERESA LAUREANO VERDELHO:

The most differentiated wines or projects that need a lot of affection and passion are part of the Genus Generationes collection (family generations). This Verdelho is Maria Teresa, the irreverent in the family. A “sui generis” Verdelho. The variety come from a block in which the old vines were grafted with sticks of Verdelho from very old vines. We have been consulting on Madeira Island for more than 20 years, and it was from there that we brought the sticks that gave rise to the Verdelho variety, where this wine originates.

Fermented in stainless steel, the wine spends some time on a fine yeast sludge, before bottling.

Aromas with intense minerality fruits, saline character and some citrus notes. Soft and fresh it reveals very mineral and elegant aromas in a long and full of pleasure. A unique Verdelho with aromas of insularity and a strong imprint of the Vidigueira's slopes.

Temperature – 12 °C

Gastronomy – Scallops, limpets,  
seafood, fish of exquisite cooking.





## 4. SELECTED QUALITY ROSÉ WINES

### GENUS GENERATIONES TERESA LAUREANO ROSÉ:

We decided to make a different and provocative rosé. A certified organic wine, without any pesticides or herbicides, sustainable from Alentejo, and therefore different.

In addition to the tribute it makes to the Woman in the family, this wine belongs to the Genus Generationes collection, which makes it even more affectionate. These grapes are produced and designed solely for this rosé, from a portion of organic vines belonging to the company's first vineyard, in the demarcated region of Évora.

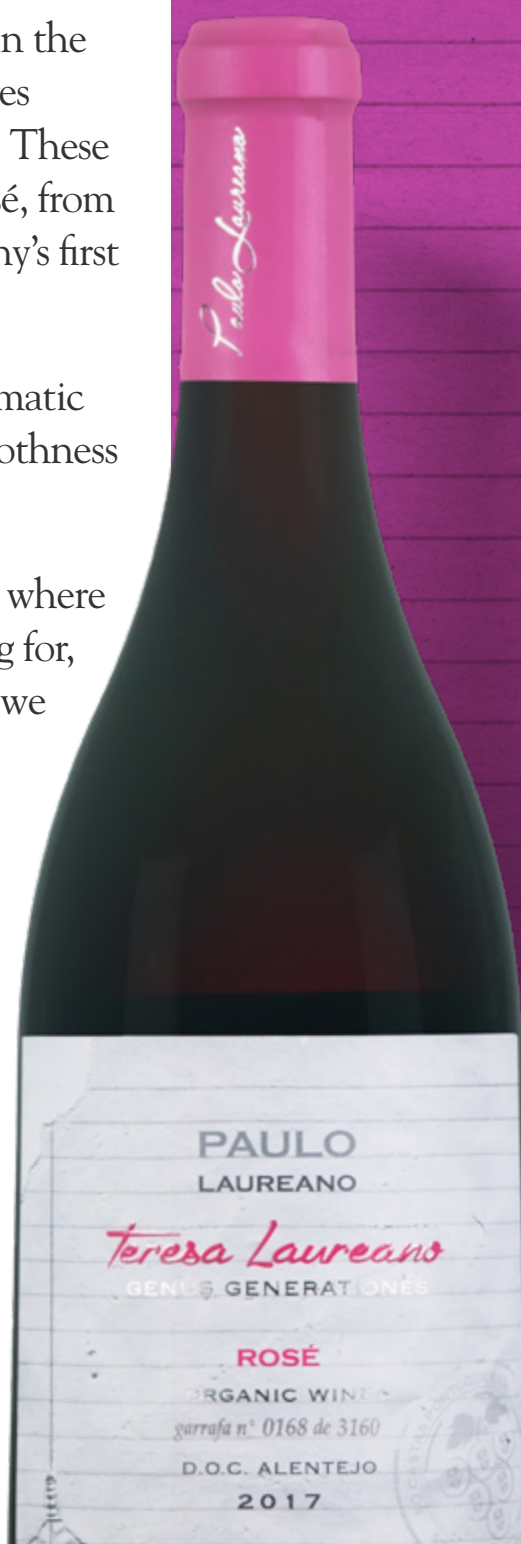
Aragonez is the base for this wine, balanced in aromatic terms, later translating into the wine bringing smoothness to its structure.

After harvesting, the grapes are placed in the press where they stay until we get the color level we are looking for, since rosés have a strong gastronomic connection, we wanted to structure their color.

Ferments like a white wine and ages in stainless steel. Intense aromas of fresh currants and strawberries appear. In the mouth, it has the softness of Alentejo wines, but an explosion of acidity ensues, which makes it a challenging wine.

Temperature – 12 °C

Gastronomy – Pasta, salads and comfort food.



## 4. CHOICES OF EXCELLENCE RED WINES

### TINTA GROSSA:

This is a rare variety, exclusive from Vidigueira, which was practically abandoned and extinguished in the late twentieth century and has a markedly regional character. Also known as “Tinta da Nossa”, it was abandoned because it was somewhat rebellious. A variety that requires attention, care and elevation.

Any distraction is fatal, therefore a challenge.

At Vinea Julieta in Vidigueira, a small spot of Tinta Grossa was discovered and has allowed it to expand in the company's vineyards. We believe in the uniqueness, exoticism and rarity of our terroirs and also in the power they have to generate great wines creating moments of pleasure and sharing. That is why Paulo Laureano is, since 2006, the only producer around the world of varietal wines from Tinta Grossa. A variety of unique character that reinforces our philosophy of investing in Portuguese varieties and enriches our portfolio by its unparalleled characteristics.

With notes of forest fruit and exotic woods reminiscent of sandalwood and ebony. On the palate it is surprisingly fresh, well-balanced, fine and elegant. It shows solid tannins that also contribute to its longevity.

Temperature – 15 °C

Gastronomy – Exquisite oven dishes that require a subtle and elegant wine.





## 4. CHOICES OF EXCELLENCE RED WINES

### **DOLIUM RESERVA TINTO:**

The red icon, the oldest brand with the first harvest dated 1999 based on a “field blend”, where there are 10 different varieties but only 3 identifiable (Alicante Bouschet, Alfrocheiro and Tinta Grossa), which it adds mystery and complexity, mixed aromas and that above all makes it unique. It is enriched with the addition of Trincadeira and Alicante Bouschet of very old vines portraying perfectly the best that Vidigueira offers. The name Dolium translates to “ânfora”, the old Alentejo’s clay vessels, although it is not an Amphora wine, it reflects the admiration and respect we have for Roman agricultural culture in the Iberian Peninsula.

A unique wine with limited production, it is one of the most special labels of our company being produced only in years of great quality. Ferments in mills and matures in new French oak barrels. Exotic aromas of black fruits, mint, meat carpaccio, spice and tobacco leaf. Elegant, fine and profound revelation of excellence and enormous longevity.

**Temperature – 16 to 18 °C**

**Gastronomy – Exquisite dishes  
with intense and spicy flavors.**



## 4. CHOICES OF EXCELLENCE RED WINES

### **ALICANTE BOUSCHET:**

Nowadays, this is one of the most emblematic grape varieties of Alentejo and its surroundings. More than a century ago in this region, Alicante Bouschet found here the ideal climate conditions for the complete expression of its enological character. For this reason, today more than a Portuguese variety by adoption, it is mainly an Alentejo variety.

The profile we are looking for in this wine is difficult, so only 3 harvests have been produced to date: 2005, 2008 and 2014. From vineyards with controlled production, never more than 27 hectares, the grapes are fermented in a mill with part of the stems and later matured in new French oak barrels.

Intense notes of Chinese ink, black fruits, mint and dark chocolate. Massive, fresh, completely fills the entire palate with elegance and finesse.

Temperature – 15 °C

Gastronomy – Dense and stewed hunting dishes. Chanfana, giblets and black pork roasts.





## 4. CHOICES OF EXCELLENCE WHITE WINES

### **DOLIUM ESCOLHA BRANCO:**

The white icon of the company, this is a wine from the oldest vineyard in Antão Vaz that the company has with very small productions but with an unparalleled quality and concentration. It is a variety with an Alentejo accent, consensual and rustic but well adapted to hot and sunny climates and the smooth slopes of Vidigueira.

This Antão Vaz is fermented and aged for a long time in new French oak barrels. A wine rarely released with limited production and with a distinct profile from the ex-libris variety of Vidigueira. Very fine and elegant notes of ripe tropical fruit, striking minerality mixed with citrus notes. White spices and subtle toast. Structured, very fresh and with a long and elegant finish. It also has a special appetite for an excellent evolution in the bottle.

Temperature – 12 °C

Gastronomy – Scallops, limpets, seafood, fish of exquisite cooking.



## 4. SPECIAL PROJECTS

### **BACALHAU:**

What is the perfect wine to perfectly harmonize a codfish dish? Since a long time ago finding a simple answer to this complex question has been hard.

From partnership with Norwegian Sea Food Council, 8 recipes prepared by the team of Chef Vitor Sobral, one of the Portuguese Chefs with the greatest connection to the making of this typical dish, brought together several gastronomes, cooks, journalists and sommeliers from different countries, in an extensive search and two days of intensive tests. We found the answer to the initial question. Bacalhau Escolha Tinto and Bacalhau Escolha Branco.

From the roots of a warm Alentejo, two wines were born which combine perfectly with this essential ingredient in our portuguese culture. We travel in the minerality of the Bacalhau Escolha Branco, and black fruit jams and jellies of our Bacalhau Escolha Tinto.



## 4. SPECIAL PROJECTS

### BACALHAU TINTO:

Aragonez, Trincadeira, Alicante Bouschet and Tinta Grossa, aged in a mix of new and used French oak barrels. Complexity, diversity and elegance for a wide gastronomic complement.

Notes of black fruit jams and jellies, paprika, some mint and exotic fruits with notes of toasted wood giving complexity. Fresh and elegant with silky and long tannins.



Temperature – 16 °C  
Gastronomy – A panoply of codfish dishes from a simple salad to codfish baked in the oven.

### BACALHAU BRANCO:

Based on the Antão Vaz variety, fermentation and aging in French oak barrels. It has a fresh and structured profile with a deeply gastronomic brand. Aromas of fresh tropical fruit, citrus and spice, all shaped by a lot of minerality. With a good texture and acidity to balance the fat of cod dishes, it has depth and elegance at the end.



Temperature – 12 °C  
Gastronomy – A panoply of codfish dishes ranging from a simple salad to codfish baked in the oven.



## 4. SPECIAL PROJECTS

**PAULO LAUREANO**

**ESPUMANTE DOC BUCELAS:**

A white drawn from the Esgana-Cão and Arinto grape varieties. The base wine ferments in used barrels and the second fermentation takes place in the bottle preserving the classic method.

At least 60 months of autolysis before degorgement, to ensure a perfect balance. This is a very special sparkling wine with enormous longevity which shows its exclusivity.

Aromas of toasted bread and a strong mineral accent. Fine bubble, accentuated freshness and a profile of enormous elegance. A sparkling wine where the Bucelas enological profile shows itself uniquely.



Temperature –10 °C  
Gastronomy – Seafood  
and exquisite dishes.

**PAULO LAUREANO**

**DOC BUCELAS BRANCO:**

Bucelas is undoubtedly another terroir of choice with deep valleys, soils of strong limestone and white grape varieties with a fine profile. It is with this framework that this DOC Bucelas is designed, which after fermentation ages for many months on a fine yeast sludge. After bottling maturates over a long period which induces a set of characteristics that show excellence and differentiation. Wines of an unparalleled character.

Intense, deep and long mineral aroma. In the mouth with an enormous freshness, notes of balanced “dryness”, balance and a long and elegant finish.



Temperature – 12 °C  
Gastronomy – Oysters,  
scallops and seafood.



## 4. SPECIAL PROJECTS

### CASA DAS INFANTAS BY PAULO LAUREANO:

At the gates of Guimarães, Diogo Villas Boas lives with his Infantas in his Minho manor house, surrounded by vineyards where the Loureiro grape variety predominates, a variety that has become increasingly prominent in recent years. When he decided to be a winegrower he insisted that we would be the ones to produce his wines, and to your friends you can not say no. A Vinho Verde irreverent, from a small vine planted in granitic soils with south exposure.

This Loureiro, after fermentation, was left for a few months in a fine yeast sludge, to increase structure and also in order to acquire more balance.

On the nose, it shows the typical note of the flower that gives it its name, laurel, with a citrus component and some more tropical notes.

Temperature – 15 °C

Gastronomy – Seafood, buttery cheeses, fresh fish.



## 4. SPECIAL PROJECTS

### PAULO LAUREANO IG AÇORES:

Made mainly of Arinto with some Verdelho.

Shaped by the Atlantic climate that surrounds the Azores an area full of history and one of our unique terroirs, from basalt which gives personality and unique identity to wines and by the protection of corrais and corraletas. We designed this wine translating all the excellence and identity of this special place.

Fermented in stainless steel with a small stage sur lies.

It has a very citrus profile based on the lemon peel notes, an elegant floral and flint mineral notes. Full body cut by a slightly saline line in a precise, dry and serious tone. Without exuberance a firm wine very lemonade, vibrant and long.

Temperature – 12 °C

Gastronomy – Oysters, scallops and seafood.





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