

Wines of the Algarve

fruit of the sun and the land





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30 Wine Estates
from East to West



land

A photograph of a vineyard with rows of grapevines stretching into the distance under a clear blue sky. The vines are trained on a trellis system with wooden posts and wires. The ground is dry and sandy. The word "sun" is written in a white, cursive font in the upper right area of the image.

sun

Out of everything that can be said about the Algarve's wines, we are highlighting some of the aspects that make this terroir unique. The many hours of sunshine (around 3,000 annually) and the mildness of the sea air coming in off the Algarve's Atlantic coast mean that the vines are exposed to relatively low and moderate temperature ranges. And then there is the diversity and blend of the soils which can result in a given grape variety behaving differently not only in the same vineyard but even on the same vine. These are just a few of the factors that enrich these southern vines.

But we cannot possibly speak about wine without mentioning the people involved: in this case, the winegrowers. The maestros of this orchestra of life that mankind insists on bottling. Their admirable efforts transform the vines and wine into a bridge between land and sea. Between the waves and the *barrocal*. And, as a result, they are bringing a new dynamic to the Algarve, which has welcomed this rebirth of the region's vineyards with open arms.

We spoke with each of the winegrowers in person to truly understand and appreciate their thoughts. And then we simply opened the floodgates, letting the words flow and describing everything that we saw, heard, smelt and tasted. But this is only the beginning of a journey that every reader will continue on their own, each making their own discoveries...

The Algarve's wines are a very rich legacy

The Algarve is a land with deeply-rooted wine-growing traditions and, in recent years, our wines have gained new admirers, as well as winning awards and honourable mentions. Fruit of the Sun and the Soil, the wines of the Algarve are an immensely rich legacy and one of the best ways of discovering the region's diversity, history and culture. This is a key sector for the destination due to its considerable potential to attract tourists and new visitors, especially to areas where tourism tends to be lighter, and at times of year that help attenuate seasonality.

The Algarve Tourism Board has put wine, along with gastronomy and heritage, at the centre of its marketing strategy, as a priority product for the development of local tourism. The entire region is aware of the need to revitalise the sector, promoting its wines and wine tourism projects, and positioning itself as a multi-faceted destination with a tourism offering that far exceeds the traditional "Sun and Sea" product.

The Algarve is definitely a destination where wine and wine tourism still have considerable room for growth but the potential that these two realities can generate has only recently come to the fore, so there is still much to be done to promote the sector. The destination's offering needs to become increasingly competitive and attractive, addressing the tourists' current expectations. Nowadays, visitors are increasingly seeking authenticity and genuine experiences that will let them discover wines and gastronomy as well as getting to know the people who live here.

This guide, therefore, has a vital role to play in introducing the best that the region has to offer, boosting the Algarve's visibility and reputation as a first-class producer of wines and promoting its wine tourism offering. Our mission is not only to put the Algarve on the map of the main wine-growing destinations in Portugal and worldwide, but to highlight it and put it on a par with other European regions. In addition to their fundamental importance for the region's economy and development, our wines affirm our identity, culture and traditions. In short, they are an expression of self. And the Algarve is indeed a land of excellent wines.

João Fernandes

President of the Algarve Tourism Board



The rebirth of the Algarve's wines

The Algarve region has an indisputable connection with wine-growing and wine. Over the years, wine has left its mark on the local population, both in the vineyards and in the production and consumption of wine. Mention must be made of the Cooperative Wineries of the Algarve, which have been slowly disappearing, but *Única* – *Adega Cooperativa do Algarve*, the third oldest cooperative winery in the country, is still in operation. The end of the last century saw the gradual replacement of vineyards by tourist developments, and a decline in the production of wine in the Algarve. This scenario continued until the start of the 21st century, when a new momentum was witnessed with the establishment of private producers in the region.

The wines of the Algarve have been awarded numerous prizes in Portuguese and international competitions, reflecting recognition of the quality of the wines and of the work done by producers and other players in the sector.

The wines of the Algarve have unique characteristics and distinctive elements, relating firstly to the *terroir*, which is intimately connected to the location and diversity of the soil, and secondly to constant monitoring by the producers, who seek to give their wines a distinctive character; that is why it is possible to find outstanding wines throughout the Algarve Wine-Growing Region.

In recent years, the Algarve Wine-Growing Region has seen very positive developments in terms of the increase in the number of producers, the area of vineyards, and the production of wines.

Nowadays, we are witnessing a return to our origins in search of what is most

traditional in the Algarve, and we have seen great investment in the *Negra Mole* and *Crato Branco* (*Síria*) grape varieties from old vines, in line with new consumer trends that want something distinctive and authentic.

An emphasis on quality rather than quantity should be the path to follow in the region, as we will never be able to compete in terms of volume owing to the size of the Algarve. The Algarve's hotels and restaurants should give priority to the wines of the Algarve in order to enrich people's gastronomic experience by combining the region's excellent wines with its excellent cuisine.

The Algarve lives and breathes tourism. The wines of the Algarve and Algarve tourism need to go hand in hand, offering tourists and residents (both Portuguese and foreign) an authentic experience that makes it stand out and provides an alternative to "sun and beach".

The wineries and farms of the Algarve are better and better prepared to receive visitors. In line with demand from increasingly discerning consumers, it is important to narrate the history of producers and their estates.

In this context, the publication "*Vinhos do Algarve fruto do sol e da terra*" (Wines of the Algarve, Fruit of the Sun and the Land) goes beyond the technical details of the wines and tells the story of each wine producer in the Algarve. A big thank-you to the *Região de Turismo do Algarve* (Algarve Tourism Board) for this initiative.

Sara Silva

President of the Board of Management
Algarve Wine-growing Commission

An invitation to sample the whims of Bacchus

These days, there's much more to tourism in the Algarve than sun and sand. There's golf to be played and infrastructure for MICE are starting to appear. Adventurous types have plenty of outdoor activities to enjoy, many involving being in, under or around the water, with outings and birdwatching in the Ria Formosa. In the transitional *barrocal* area and in the uplands, there are plenty of options for cycling and walking. Cultural programmes are taking place year-round and, more than ever, people are talking about "gastronomy and wine" in a single breath. It's a pairing which, under the umbrella of the Mediterranean Diet, is driving economic development across the entire productive process. Traditional gastronomy goes hand-in-glove with the gastronomic acculturation typical of successful tourist regions.

Special mention should be made here of the innovative approach being taken and of the use of local products in the gourmet version, manifestly acknowledged by the fact that the Algarve currently boasts a total of 10

Michelin stars. Such is the diversity of the offering that we can easily find suggestions for gastronomy and wine itineraries. Wine tourism days are being organised and oenogastronomy is being approached as an art of pairing food and wine with the aim of achieving utter satisfaction. The specialists' suggestions are valuable; as are the group opinions proliferating on social media and apps based on artificial intelligence. Just like its tourism, the Algarve's wines are today a well-known secret!

This edition of the Algarve Wine Guide is an initiative of the Algarve Tourism Board (RTA), with specialist contributions from the Algarve Hotel and Tourism School and the Algarve Wine-growing Commission, in close cooperation with the economic agents. The guide is part of the project "Algarve Cooking Vacations", which seeks to affirm the Algarve as a first-class destination for visitors keen to learn about the region's cuisine and wines, by creating tourist itineraries especially for the purpose. And it is particularly relevant, too, at a time when wine-growing in the region



is clearly on the up, in terms of both quantity and quality. Recent reports show that wine production in the Algarve has grown by more than 50%, well above the national average.

It can be said that this new focus on the Algarve wine region is approaching maturity and is now preparing for a new challenge – investing in wine tourism in the true sense of the term –, aided by the improvement of accesses, hospitality infrastructures and the installation of appropriate signage. Innovative ideas are surfacing, such as the invitation to create one's own wine, personalised labels, the invitation to adopt a vineyard, and beauty treatments using

grape- and wine-based products. If we combine the quality of the "wine" product with the quality of the services offered, we will have a recipe for success.

Given the typicality that the soil and climate conditions confer upon the wines, there are four Protected Designations of Origin in the Algarve (abbreviated to DOP in Portuguese): Lagoa, Lagos, Portimão and Tavira. However, most growers currently choose to certify a large part of their production as regional wine. Wine labelled with the Algarve Geographical Indication is produced throughout the region, so it makes sense here to present the wines and the producers by municipality. The Algarve Tourism Board and its partners are to be congratulated for their initiative in updating the information available in respect of wine production in the Algarve. Here then, whether for the less attentive or for any other enthusiasts, is an invitation to sample the whims of Bacchus in southern Portugal.

Manuel Serra

Coordinator of the Technical Area at the Algarve Hotel and Tourism School



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All About Tasting

The distinctiveness of Designation of Origin (DO) wines and the versatility of regional wines

Due to its orography, the Algarve can be divided into three distinct areas:

- The **coast**, which is the area alongside the sea where most of the vineyards used to be, in soils made up of either sand or a mixture of sand and clay;
- The transitional area, known as the **barrocal**, which lies between the coast and uplands. This is where many of the Algarve's wineries are located nowadays. The soils mostly consist of clay and sand, clay and lime, schist, and alluvium. This last is present due to the proximity of the various streams running through the barrocal;
- And, lastly, an area where the terrain is far more rugged: the **uplands**, where virtually no vines grow.

As we know, the tourist boom led to the vineyards along the coast all but disappearing and the resurgence we have been seeing in recent years has completely changed the paradigm of wine production in the Algarve. The new vines are being planted using more modern winegrowing techniques, with clones of grape varieties that are adapted to the nutrients present in the different types of soils, associated with innovative oenological practices and investments in modern wineries. As a result, the new Algarve wines have been reaching very high standards of quality.

Various producers are currently working to safeguard the distinctive qualities of the Algarve's wines. Each year they release products on the market that are certified as Designated Origin (DO) and are of undisputable quality, such as the DOs from Lagos, Portimão, Lagoa and Tavira. Irrespective of the DO where the wine is produced, we can characterise the distinctiveness of the Algarve's so-called still wines in the following manner:

DO white wines:

- The colour ranges from lemon to straw. They are normally delicate and smooth wines. The acidity is low. DO Lagoa white wines have more body and capacity to evolve. The top varieties are Arinto, Malvasia Fina and Síria, dictating a good part of the organoleptic characteristics that typify the white wines bearing the DO label.

DO red wines:

- These are warm, velvety wines with little body, a fruity aroma and low acidity. They are open in colour, presenting a ruby tone that evolves to topaz as they age. The top varieties are Castelão, Negra Mole and Trincadeira, dictating a good part of the organoleptic characteristics that typify the red wines bearing the DO label.

However, a significant part of the wines produced in the Algarve nowadays bear the Algarve GI, and are classed as Algarve Regional Wine. This certification makes it possible to maintain the undeniable quality of the product, leaving the producer freedom to work on versatile wines without being obliged to abide by oenological techniques, grape varieties or specific periods of ageing for a particular DO. The types of wine that may exhibit the "Algarve Regional" label are still whites, rosés and reds, and fortified white, rosé and red wines. The diversity of wines produced in the region has been increasing and we currently have producers releasing

sparkling and late harvest wines on to the market.

Nationally and internationally renowned grape varieties are being used to produce these types of wine, in vineyards with clones that are very well-adapted to the Algarve's terroir. Here, we are talking about white grape varieties such as Chardonnay, Riesling, Sauvignon Blanc and Viognier, as well as reds such as Touriga Nacional, Cabernet Sauvignon, Petit Verdot and Syrah, among many others, fundamental to properly promote and gain recognition for the excellence of the Algarve's wines in the eyes of the public and specialist critics.



The art of pairing food and wine

The critical sense required to pair food and wines develops instinctively with practice. Wine is often seen as a complement to a meal, so pairing can transform sensorial components of the food or the wine, making an impact that can be positive, neutral or even negative. The type of impact also depends on each individual's personal preferences, such as how sensitive they are to the different components of aroma and taste.

The European perspective points to strict rules of harmonisation, whereas the American perspective is completely the opposite. Furthermore, the worldwide trend among younger wine drinkers is much more in line with the American viewpoint: *The best pairing is the one that tastes best to me...*

However, we need to understand the reason behind the previous statement to enable the enrichment of the experience, to know what to recommend and how to argue our

point. In this perspective, the bases of the relationship between wines and food are distinguished by ideal combinations based on **similarity** and on **contrast**, in which the basic element of the pairing is the perception of the balance between the heaviness of the food and the body of the wine. This symmetry takes into account factors such as the sugar, acidity, alcohol content and tannins in the wine. The way in which these influence different types of food, highlighting or playing down their characteristics, results in a variety of sensations that may be more or less pleasurable, such as:

- **Texture** (softness, graininess, homogeneity, foam, bubbles, pepperiness, spiciness, sharpness);
- **Temperature** (hot, cold, warm);
- Elementary flavours perceptible in the tasting (levels of **acidity**, **sweetness**, **saltiness** and **bitterness**);
- **Alcohol content** (glycerol levels, sensation of heat).



TEXTURE

When we speak of textures, we are always referring to tactile sensations. Also in respect of textures, we can speak of the similarity and contrast between the food and the wine. For example, a similarity that is normally very acceptable to the majority of palates is the pairing of Sauvignon Blanc wines (fresh, but dense) with strongly-flavoured fish and seafood with a hint of crunchiness.





TEMPERATURE

The pleasure of savouring wine can be greatly affected by temperature. Here too, and depending on each person's sensitivity, there are general factors that most people find pleasing. Normally, excessive contrasts should be avoided; hot soup and ice-cold wine would never make a happy marriage. However, different temperatures can result in excellent contrasts. It is common to see a hot dessert served with ice cream, or ice cream served with a hot sauce. In either of these cases, the best pairing would require a chilled drink – a sparkling wine to cleanse the palate or a sweeter one to generate a similarity of flavours.

ACIDITY

Acidity is a highly desirable trait in any type of wine. There should be a balance between the acidity of the wine and that of the food. And if it is possible to pair food and wine that have the same acidic compound, so much the better. Let's take, as an example, the pairing of a white wine with a food in which the acidic compound is tartaric acid – the wine contains this compound naturally and verjuice can be added to the food in the place of vinegar. In a contrast pairing, the acidity would be balanced by fat and sweetness.

SALTINESS

Just like acidity and sweetness, saltiness in food can be natural or added. Salt heightens the perception of body in wine and diminishes the perception of bitterness and acidity. Contrasts to saltiness are sweetness and acidity. Savoury foods can be problematic when paired with wines that have accentuated tannins and/or a high alcohol content.





SWEETNESS

Sweetness in wine comes from residual sugar and in food it can be natural or added. For a successful pairing, we must bear in mind that the sweetness of the wine must always be greater than or equal to that of the food. Contrasts to sweetness are acidity and saltiness. It should be noted that sweetness in a food can heighten the perception of acidity and conceal the fruitiness of the wine, making it unpleasantly acidic.

BITTERNESS

Tannins are substances in wine that cause a bitter flavour and a sensation of sharpness. Their action is more noticeable as a texture rather than as a component. Bitter flavours add to each other so extra care is required to ensure that a pairing does not become unpleasant. Contrast with tannins is achieved with fatty and succulent foods. Excessively woody white wines may present tannins derived from the oak. Tannins are incompatible with very salty foods.

ALCOHOL

Alcohol acts as a component in conferring a certain sweetness to wine, when present in high amounts. It plays an important role in harmonisation as it is one of the factors responsible for the sensation of relative body and weight in the wine, causing a sensation of heat and burning in the mucous membranes. Peppery foods should be paired with wines that are fresh and light-bodied.





THE INFLUENCE OF AROMAS

The success of a pairing is very closely connected to the aromatic sensations of a wine. In this respect, it is recommended that pairings should be based on **similarity**. The aromas in wine are quite complex but there are secrets which can be uncovered. It is advisable to check beforehand which grape variety or varieties were used to make a particular varietal or blended batch of wine. Next, find out what the characteristic aromatic sensations of the most important varieties are and pair with foods that afford mutual aromatic sensations. For example, a wine made with Syrah grapes goes very well with the peppery aromas of spices such as cumin. Additionally, the secondary aromas (lactic sensations), resulting from the fermentation process and the tertiary aromas, resulting from the ageing process, mainly in wood, greatly influence the aromatic characteristics of the wine. Thus, pairing them with similar aromas in food is a good option.



White wine for fish and red wine for meat?

When we focus on the best way to enrich a gastronomic experience, we frequently encounter two opposing points of view, particularly as regards the difference of opinions between those who support the popular myth and basic premise that red wine goes with meat and white wine goes with fish. The most common justification for this is that the protein in meat, responsible for a more marked texture, requires more structured wines, wines with more body and noticeable tannins, whereas the protein in fish is responsible for a flesh with a more delicate consistency and firmness requiring lighter wines with a lower alcohol content. However, there are enthusiasts who defend a more liberal outlook and say that the best pairing is the one that each individual most appreciates.

Nowadays, the pairing of food and wine is a subject that is broached naturally and often at many levels of society, its importance in heightening the pleasure of eating having been understood. The interaction between the different compounds manifests itself in humans in the form of flavours, textures and aromas that together result in sensations that may be more or less appreciated. Currently wines with such widely differing profiles are being produced that it would be utterly incoherent to address the issue in linear fashion. There is an exception to every rule and this matter is far from being the rule. As has already been stated, the success of pairing must always involve a balance between the heaviness of the food and the body of the wine.



Genogastronomy in the Algarve

The Algarve's regional gastronomy is characterised by dishes that do not require complex preparation, although they can sometimes be heavy. On the **coast**, many dishes are made with fresh fish and seafood; typical dishes in the **barrocal** would be made with fresh vegetables, garden herbs, poultry and pork; and in the **uplands**, you would typically find feathered, furred and big game dishes (wild boar being a favourite), pork and dry-cured sausages and country herbs. Somewhat fatty, slow-cooked foods enhanced by the intense flavour of their main ingredient and by the various herbs used in boiled dishes, roasts and grilled foods; also dishes with stock or gravy, such as stews and casseroles.

Aficionados clearly prefer wines with a fuller body – both red and white – to accompany these types of dishes. The **freshness of the white wines**, with their markedly Atlantic influence,

preferably from the municipalities of Aljezur and Lagos, is particularly notable when paired with rock-dwelling seafood (goose barnacles, limpets, mussels, etc.), marinated fish and simple dishes prepared with fresh herbs, such as coriander, parsley and pennyroyal. The most-appreciated grape varieties are Arinto, Siria and Verdelho. **More robust white wines**, with less-perceptible acidity, under the influence of the crossed varieties, Viognier or Sauvignon Blanc, which impart characteristic and intense aromas and afford excellent pairings with heartier dishes such as seafood *cataplanas*, fish with a marked texture or poultry, go well with very aromatic dishes containing tomato, onion and peppers.

The **fresh rosé wines**, marked by good acidity and light aromas, characteristic of the Touriga Nacional, Aragonez and Syrah varieties, are a good choice for lighter dishes, cold salads with tuna back (*espinheta*), fish roe and aquatic





molluscs. **Light reds** go well with a variety of dishes made with dried fish, poultry, pork, feathered game and even some fish with more marked textures. **Full-bodied reds** go well with the structure of hearty dishes, such as those that contain chunks of rustic bread in broth or gravy, vegetables and legumes, fatty meat, furred game and big game. As for **sparkling** wines, these are good with any food thanks to their acidity and fizziness, a characteristic that is greatly appreciated as a palate cleanser throughout a good meal.

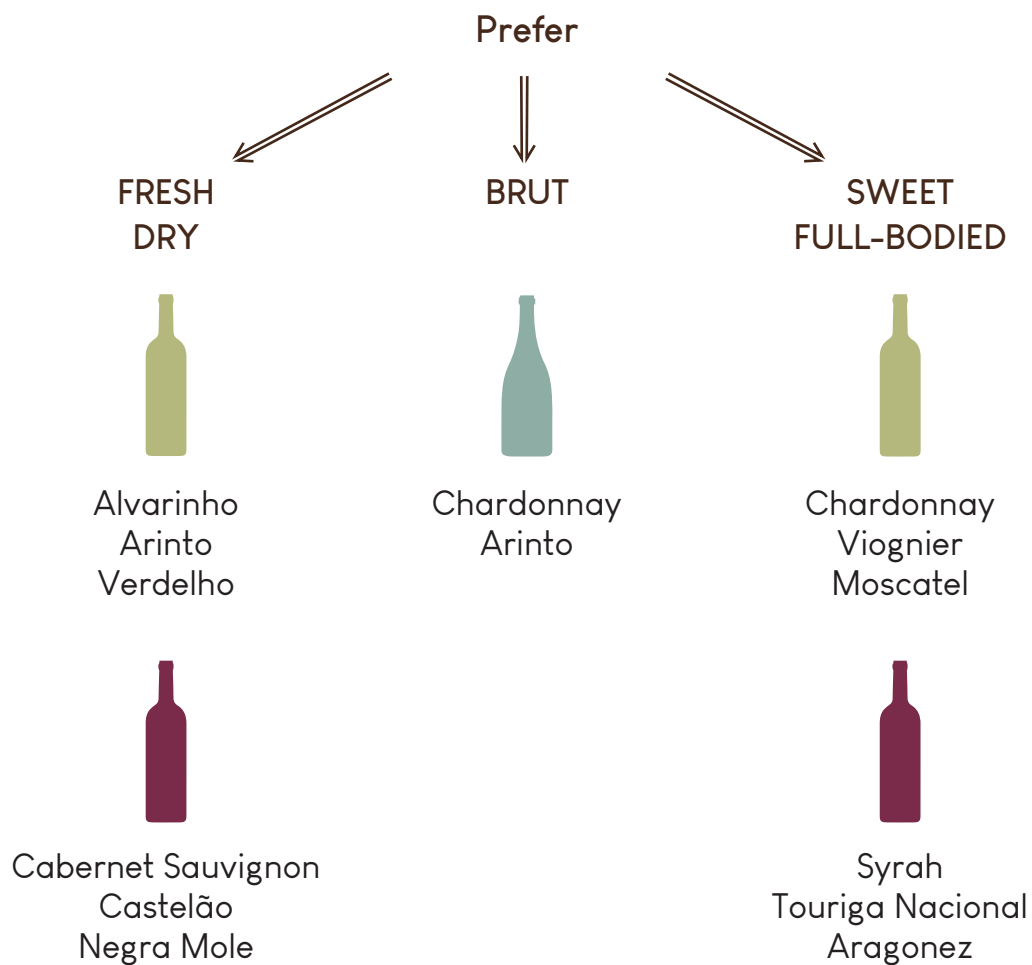
Fortified wines go well with any dessert but are also very good with pâtés, particularly foie gras. Haute cuisine has an important role to play here because any of these nectars can be considered the "icing on the cake" when used, for

example, in molecular gastronomy, resulting in new forms of presentation, unique aromas and flavours, as well as new serving techniques, such as decanting, smoking or wine-based cocktails.

Research into this question indicates that consumers' preferences prevail over the popular myth and basic premise that red wine harmonises with meat and white wine harmonises with fish. It also lets us conclude that fundamental aspects of the pairing are related to each other, transmitting sensations that are more or less pleasant, such as texture, temperature, tannins, alcohol content and elementary tastes discernible in tasting, particularly the levels of acidity, sweetness, saltiness and bitterness.

Pairing Flow Chart

Want to choose an Algarve wine but
don't know how? We'll help you.





REDS

Cabernet Sauvignon, Syrah and Touriga Nacional

Roast kid and lamb, stews made with tender meats such as Iberian pork cheeks

Aragonez, Castelão and Trincadeira

Grilled meats, feathered game, pâtés and soft cheeses

Syrah and Touriga Nacional

Games dishes, delicacies made with prime cuts of meat and sauces with a distinctive flavour



ROSÉS

Aragonez, Negra Mole and Touriga Nacional

Light poultry dishes and stews made with fish and cephalopods

Syrah and Touriga Nacional

Salads, seafood, grilled meats and oriental dishes



WHITES

Arinto, Chardonnay and Verdelho

Seafood with a taste of the sea, fish and seafood *cataplanas* and razor clam rice

Alvarinho and Arinto

Fresh salads, marinated fish and fillets with creamy sauces made with butter and cream

Moscatel and Viognier

Grilled fish and seafood such as different types of crab, white meats in simple dishes and light sauces

Map of the Algarve's Wineries







Lagos

- 32 Herdade dos Seromenhos
- 36 Monte da Casteleja
- 38 Monte do Além
- 40 Quinta da Torre
- 44 Quinta da Horta Nova



Herdade dos Seromenhos



If people are creatures of habit, then José Seromenho is undoubtedly a prime example. At Herdade dos Seromenhos, there is a habit of winning; it began back in 1978, when José won his first skeet shooting trophy. Since then, he has won over sixty – yes, sixty! – championships, medals, trophies and awards in a wide range of skeet shooting competitions. At national and international level. He tells us about them while proudly holding the two pages filled with the details of his feats and while standing right in front of the long and impressive wall where all of his trophies, big and small, are on display. We are sure that by the time you finish reading this piece, it will already be out of date because he is bound to have won another couple of trophies in the meantime. An enviable curriculum. **But what on earth does shooting have to do with wine? Aim, perhaps? Yes, you could say so; but there's more to it than that.** Which brings us back to the

habit... of winning. His wines too have won gold and silver awards at the biggest fairs in southern Portugal. As you might expect when you realise that home for this winning habit is the civil parish of Luz, right in the heart of the western Algarve, and where Seromenho's hands work as skilfully as his finger does on the trigger.



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Herdade dos Seromenhos

Lacóbriga White

🌡️ 7°C 💧 11.5% 🍇 Moscatel

Goes well with firm-fleshed fish and seafood in elaborate dishes. A good choice to serve at social events, with finger foods or regional nibbles.

Quinta de Ferrel Reserva DOP – White

🌡️ 7°C 💧 13.5% 🍇 Moscatel and Arinto

Pairs well with fish dishes (especially fish caught off the Sagres coast), grilled, oven-baked or in fish stew. It also goes well with white meat dishes, and with composed octopus salads, tuna *estopeta* and smoked fish. It should be decanted just before serving and kept chilled, in order to bring out all of its potential.



Producer: Sociedade Agrícola Herdade dos Seromenhos, Lda.

Oenologist: João do Ó Marques

Year of start-up: 2003

Average annual production: 10,000 litres

Points of sale: restaurants, supermarkets and hypermarkets in the municipality of Lagos.

The Agricultural Company was founded in 2003 by two members of the same family. But the planting of vines there dates back to 2001 when Inácio and Vítor Manuel Seromenho – father and son – decided to work together.



Lacóbriga Rosé

🌡️ 9°C 🍷 13.5% 🍇 Syrah

Its delicacy harmonises with sushi dishes and its freshness cools down the spiciness of Asian cuisine. Pairs very well with pizzas and, regionally, it complements the palate by harmonising very well with fresh salads made with fish and molluscs from the Atlantic. Balanced when paired with white meats, preferably sautéed.

Lacóbriga Red

🌡️ 15°C 🍷 14% 🍇 Syrah, Cabernet Sauvignon and Aragonez

Pairs well with traditional Portuguese dishes, red meats and poultry, well-prepared furred and feathered game, gourmet cuisine and a good board of traditional and international cheeses.

Quinta de Ferrel Reserva DOP – Red

🌡️ 16°C 🍷 14% 🍇 Castelão, Trincadeira and Cabernet Sauvignon

A wine that goes well with meat, especially lamb and kid. It is a good choice as a companion for elaborate dishes with a certain unctuousness, which let the tannins play their part. Cheese is also a good option, in particular soft cheeses that are not blue.

Herdade dos Seromenhos Reserve – Red

🌡️ 16°C 🍷 14% 🍇 Castelão, Trincadeira and Cabernet Sauvignon

This red reserve calls for highly-seasoned food in elaborate and flavourful dishes. Rack of lamb, beef loin, sirloin and rump cover, with highly-seasoned sauces are excellent options. All types of game meat, especially furred and big game, with upland herbs, especially sage, which creates the perfect aromatic combination between the food and the wine.



Monte da Casteleja



I believe there are lands meant for people and people meant for the land. However you look at it, Guillaume Leroux was meant for that land and vice versa. His grandfather's legacy was an untidy and organically disorganised piece of land planted with fruit trees. Little by little, thanks to his training in Portugal, France and Australia, consolidated by some time spent in the Douro, Guillaume brought new life to this land. He planted vines in a challenging terroir that he became better acquainted with as time went by. It was this learning process that allowed him to mould the production to his own style, despite the fact that there those who said white wine couldn't be produced here. He certified his wine as organic in 2011. With everything that such a label implies: unconditional dedication to life in the vineyard and sustainable production, respecting a land that had thus far been totally sin-free. More than a way of making wine, or an organic fad, Guillaume devotes himself to his production with determination, meticulous care and the persistence of a man who is unshakably and instinctively sure of what he is doing.



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monte da casteleja

Activities: tours and tasting (by appointment);
sales of wine and regional organic produce.

Opening times: Monday to Friday, 9am to 1pm and
3pm to 6pm.

Monte da Casteleja White

🌡️ 8°C 🍷 14% 🍇 Arinto and Perrum

This organic wine goes well with all types of fish and seafood dishes, and with lightly prepared white meat dishes. It is also an excellent aperitif.

Monte da Casteleja Rosé

🌡️ 9°C 🍷 14% 🍇 Alfrocheiro and Bastardo

An organic wine ideal for serving with salads comprising fish, seafood and cold white meats, nicely accompanied by sauces. It also goes well with traditional Algarve dishes.

Monte da Casteleja Red

🌡️ 15°C 🍷 14% 🍇 Bastardo and Alfrocheiro

This organic wine makes an excellent companion for straightforward dishes comprising feathered game, red meat and poultry, as well as semi-soft and hard cheeses made with ewe's or goat's milk.




Producer: Guillaume Leroux
Oenologist: Guillaume Leroux
Year of start-up: 2000
Type of production: organic
Average annual production: 6,000 litres
Points of sale: on the estate, small retailers and hotels in the Algarve; in the rest of the country, in organic shops and supermarkets.


Guillaume selected the varieties to be planted with great care, opting solely for those originating in Portugal, some of them close to extinction, such as the Bastardo and Perrum varieties.


Monte do Além





The name of this estate is interesting; it means "Hamlet from the Beyond", and is the original name of the place where, today, Vinciane's mystical hands produce a wine that is literally "from the beyond". Gleaming on the highly-polished Portuguese crazy-paving floor of the cellar is an uroboros, a symbol that is also present throughout the estate, on the labels and in the very philosophy of the wine. It represents the cycle of transformation. Connected to the origins of alchemy, it is an emblem of wholeness and infinity. This transformation is not only physical but also – and fundamentally – mental. The wine produced here, on just over five hectares of organic vineyard, has body, soul and intensity. It is aged for many years in the bottle before revealing all of its potential. All of which means that this wine, with the help of some modern amphorae in which it ages, resting cool and flavourful, is greatly appreciated well beyond the land where it is born.


 Estrada da Lama
8600-250 Odiáxere (Lagos)

 37°08'46.9"N 8°38'37.4"W

 (+351) 282 792 551
(+351) 913 246 776

 m.ramos@monte-do-alem.com

 www.monte-do-alem.com

 Monte do Além

Activities: tours and tastings (by appointment), sales of wine and regional products.

Opening times: Monday to Friday, from 2pm to 6pm.

Monte do Além

Red



15°C



14%



Cabernet Sauvignon,
Merlot, Aragonez,
Syrah and Petit Verdot

This wine goes well with assorted smoked sausages and dry-cured hams from the Algarve, gourmet cuisine, red meats, well-prepared poultry and game dishes, traditional Algarve dishes (such as fish stew and seafood), and Portuguese cheeses.

Monte do Além

Petit Verdot – Re



15°C



14%



Petit Verdot

This is a very versatile wine that pairs well with a good assortment of cheeses and hams, as well as gourmet and traditional poultry, game and red meat dishes.

Monte do Além

Syrah – Red



16°C



14%



Syrah and Grenache

Two very well-blended grape varieties that call for vibrant foods. Hard, strongly-flavoured cheeses, homogeneous food, with the introduction of bread, pizzas and tasty pasta dishes. Red meats and dry-cured sausages make good pairing options.



Producer: Vinciane Nieuwenhuys

Oenologist: Pedro Mendes

Year of start-up: planting in 2002-2004

Type of production: organic

Average annual production: 20,000 litres

Points of sale: direct sales at the winery, supermarkets and hypermarkets.

The Monte do Além Beiradas wine-growing project was born in 2000, based on the conviction that the constant summer sunshine, the nights refreshed by the proximity to the sea, and the respectful treatment of the soil using organic farming methods would be the perfect way to obtain good grapes and make good wine.

Quinta da Torre

Initially, the focus of this project was to recuperate old vines, some completely abandoned, in various parts of the Algarve, from sandier soils to schist, clay and limestone, and from east to west. The driving force behind the project is Aníbal Neto. Together with his family, and in an effort to honour his ancestors, he has been promoting the development of friendly fauna and flora, and doing all he can to reduce the ecological footprint of his wine-growing. As a result, he has seen his long-standing dream of making a living from the land grow and begin to bear fruit. The result is a wine that was high in quality from the very first harvest, winning a gold medal in the national competition organised by the Caixa de Crédito Agrícola Bank. "Wines that go straight from the vine to the bottle..." as Aníbal tells us.

After exploiting vines across the entire municipality, Aníbal decided to give the project a boost by introducing new vines. Using exclusively Portuguese varieties, some of them rare in Portugal, he began his own plantation in Tavira. With the help of young but already highly-regarded oenologists João Marques and Rúben Pinto, inspired by his father and with the help of his brother, Aníbal is living proof that, in the most poetic terms possible: God will, man dreams, the work is born. Thus spreading his dream across a wide range of civil parishes between the sea and the Algarve uplands.



Quinta da Torre – Marchalégua Wines
Head Office: Rua Reitor Teixeira Guedes, 89, 8000-424 Faro



Quinta da Torre (Odiáxere – Lagos):
37°08'17.0"N 8°39'49.7"W



(+351) 916 031 374



marchalegua@gmail.com



www.marchalegua.pt



Marchalégua

Activities:

- Tours of the vineyards by appointment. Tastings also only take place with a reservation.
- Sales of wines on-site.



Marchalégua

White from red grapes



6°C



13%



Aragonez and
Castelão

Goes well with fish such as trout, grouper and monkfish, prepared simply and with aromatic herbs to balance the aromas. A good match for all types of simply-prepared crustaceans; its versatility also means it goes very well with dishes made with white meats, with creamy sauces.

Marchalégua

White from old vines



6°C



12.5%



Malvasia Fina

This intensely fragrant version of Malvasia calls for refined dishes with distinct textures. Boiled or fried fish roe seasoned with olive oil, vinegar and fresh herbs. Fried cuttlefish roe is another excellent pairing option. Fresh octopus salads and fish cooked at a low temperature, with herbs that contrast with the variety's characteristic sweet aromas.



Producer: Michael and Aníbal Neto

Oenologist: João Marques and Ruben Pinto

Year of start-up: 2014

Average annual production: 90,000 litres

Points of sale: hotels, restaurants and some off-licences.

The project to recuperate old vines in the Algarve began in 2014, with the aim of making different wines but using the existing winegrowing heritage. This effort was recognised by the awarding of a gold medal at the Caixa de Crédito Agrícola's National Wine Competition.



Marchalégua

Rosé



8°C



13%



Aragonez, Castelão,
Touriga Nacional and
Trincadeira

An extremely versatile style that holds up well with strong flavours such as anchovies, olives, garlic and saffron. It is the ideal wine to drink with salads with vinaigrette dressings and dried fruit and nuts. A paella or grilled chicken, fish with sauces, seasoned with aromatic herbs. It is also a good wine for barbecues.

Marchalégua

Rosé from old vines



8°C



12.5%



Aragonez and
Castelão

Pairs well with oven-baked fish and octopus, cuttlefish stew and octopus rice. Grilled meats make an interesting pairing challenge for this rosé.

Marchalégua

Red



15°C



14%



Touriga Nacional,
Castelão, Aragonez
and Trincadeira

Pairs well with strongly-flavoured cheeses (goat's and ewe's), red meats, with creamy, strongly-flavoured sauces. Feathered and furred game dishes. Wild duck, partridge, rabbit and hare are excellent options. Holds up well when paired with slightly peppery dishes.

Marchalégua

Red from old vines



16°C



14%



Touriga Nacional

Goes well with smoked shank, hams and traditional dry-cured sausages. Roasts and stews made with beef and big game. Hard, strongly flavoured cheeses. The structure of the tannins cleanses the palate of any saturation that may be caused by the intensity of the flavours.



Quinta da Horta Nova



The slight slope where we find Horta Nova, contrasts singularly with the charming and captivating smile with which Borges da Silva greets us. He has combined the art of hospitality with the pleasure of winegrowing; or should that be the other way round? It doesn't matter! If you have ever dreamed of falling asleep gently rocked to the sound of the wind that caresses the leaves and the grape clusters found here, then Horta Nova is the perfect place. A pair of houses stands alongside the vineyard, and there is a swimming pool, set between the vineyards where Aragonez and Trincadeira grapes grow, offering refreshment on those really hot days that are to be expected in the Espiche area in the height of summer. We have already mentioned the charm of our host, Borges da Silva, who has won prizes for his wine and label, made and created in the smallest of the southern vineyards, but it can't hurt to emphasise how much he makes us feel at home, welcoming us with his unique kindness.

Borges da Silva is the smallest producer of bottled Algarve wine but the wines he produces at Quinta da Horta Nova are superior in quality.



Espiche - 8600 Lagos



37.100208, -8.734515



Bookings for tastings:
(+351) 916 031 374



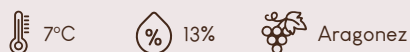
marchalegua@gmail.com

Activities:

- Tasting and tours of the vineyards by appointment.
- Sales of wines on-site.

Borges da Silva

White from red grapes



A *blanc de noir* with an Atlantic profile that calls for tasty dishes of strongly-flavoured fish and seafood. Monkfish kebab, *cataplana* and fish stew are great options. Cold salads made with tomato, fresh or curd cheese and oregano. Makes an excellent pairing with grilled white meats, with creamy sauces.

Borges da Silva

Rosé



A very versatile wine suitable for a huge variety of occasions, both at meal times and to drink on an open-air terrace in good company. Pairs with fresh salads, cold starters and light fish, seafood and white meat dishes. Finger food, canapés and nibbles.

Borges da Silva

Red



Goes well with a selection of good quality dry-cured sausages and hams. Traditional dishes in which poultry, pork, beef and dry-cured sausages are cooked till tender alongside vegetables and legumes in flavourful stews and casseroles. Gourmet cuisine featuring crunchy textures. An interesting aspect is the use of halophyte plants which complement the wine's structure, especially its minerality.



Producer: Luis Borges da Silva

Oenologist: Paulo Fonseca

Year of start-up: 2010

Average annual production: 5,000 litres

Points of sale: restaurants, supermarkets and hypermarkets in the Algarve.





Portimão

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Herdade dos Pimenteis



A singular vine gives rise to desire, wisdom and the certainty that it will guide us to a safe harbour. Is it the vine that teaches humans or do humans rule over the vine? This is the question that comes to mind as we contemplate what is one of the most extensive uninterrupted vine plantations in the Algarve. And we ask ourselves that same question again when, glass in hand, we swirl that piece of coloured life around inside it. However much technique the winegrowers put into choosing the grape varieties, exposure to the sun, the soil, weeding and pruning, it seems that, by magic or divination, the roots buried in this land always have the final say. It is on each individual's palate that the wine reveals itself in all its glory, telling us a story, its very own story. There, at Pimenteis, the story is one of learning, courage, a certain obstinacy and a great deal of passion in having unconditional faith and keeping an entire harvest in the bottle, which, once the cork is released and it comes spilling out, will delight whoever tastes it with nature's desire.



Morgado da Torre, Penina,
Apartado 178 - 8501-910 Portimão



37°10'20.8"N 8°34'13.3"W



(+351) 965 034 183
(Ana Sofia Pimentel)
(+351) 967 039 886
(Paulo Fonseca)



herdadedospimenteis@gmail.com



Herdade dos Pimenteis

Activities:

- Tasting and tours of the vineyards and cellar (by appointment).
- Sales of wines on-site.

Allmagarve*

White



7°C



12.5%



Moscatel

Goes well with classic gastronomy dishes of aromatic fish and seafood, such as *cataplanas* and stews. However, it is challenging and beckons to new harmonisations. Light poultry meats, with tropical fruits or exotic sauces, make excellent combinations.

*Note – fermented in French oak barrels.

Herdade dos Pimenteis

White



6°C



12.5%



Moscatel

A wine such as this, with delicate and intense aromas, calls for dishes scented with our aromatic herbs, such as lemon grass, coriander and basil. Simply-prepared fish and seafood that highlight the taste of the sea and lightly seasoned Asian food (but not sweet and sour) are excellent pairing options for this wine.



Producer: Herdade dos Pimenteis Unipessoal Lda.
Ana Sofia Pimentel
Oenologist: Jorge Páscoa
Year of start-up: 1998 (the first estate to certify wines in the Algarve)
Average annual production: 100,000 litres
Points of sale: restaurants, supermarkets and hypermarkets in the Algarve.

Herdade dos Pimenteis is here to bring new life to the Pimentel family's property. Having planted the vines in 2004, they developed a deep passion for winegrowing and wine.



Herdade dos Pimenteis

Rosé



8°C



13%



Touriga Nacional

It is ideal with fresh foods, such as salads with some acidity and which include cheese, eggs or white meats. A great wine to drink with cephalopods, such as cuttlefish stew, fried squid or various octopus dishes. Well-prepared fish and seafood, a good fish mixed grill, white meats and fresh sausages.

Allmagarve

Red



15°C



14.5%



Touriga Nacional,
Aragonez and Syrah

Its versatility makes it a good match for a whole host of foods at various times of day. It is a great wine to drink with set menus, cheese boards and assortments of dry-cured sausages and hams. Ideal for dishes made with light poultry and pink meat without much fat. Hard cheeses made with goat's and ewe's milk. Grilled sardines, tuna and salt cod are all great pairing options.

Herdade dos Pimenteis

Red



15°C



14.5%



Touriga Nacional

A vigorous, full-bodied wine such as this calls for succulent prime cuts of meat and the presence of tannins requires creamy sauces. There is room for expectations to be exceeded in gastronomic experiences by resorting to such details as the use of halophyte plants from the Ria Formosa, elecampane being one example. This plant is surprisingly intense on the palate; it tastes like fennel and has considerable aromatic depth and a slight spiciness that comes as a surprise at the end of the tasting.



Herdade dos Pimenteis Reserva Red

🌡️ 15°C 🍷 14.5% 🍇 Syrah

Intended to accompany foods with an intense flavour and significant textures. Big game, such as succulent venison or wild boar dishes, and prime cuts of lamb. Rack with a crust of breadcrumbs, herbs and garlic, with characteristic and aromatic sauces (mint), is an excellent example of the symbiosis between the body of the wine, the heaviness of the food and the balancing of textures. Dishes made with de-salted salt cod and soft or blue cheeses are also excellent pairing combinations.

Herdade dos Pimenteis Colheita Selecionada Red

🌡️ 15°C 🍷 14.5% 🍇 Touriga Nacional, Aragonez and Syrah

This is a wine with character; it is great with delicately- or intensely-flavoured poultry, such as duck or guinea fowl. Feathered game (partridge), pink pork without a lot of fat. Dishes with light, smooth sauces. Exotic food with shoots and tropical fruits are challenging pairings worth considering.



Monte das Laranjeiras



It is impossible to speak about Monte das Laranjeiras without mentioning José Ventura or his hands that care for and watch over the vines from sunrise to sunset. He has seen those varieties sprout on a piece of land that has been growing for decades. José Ventura tells us that, because of the heat, that wine will inevitably be strong, hearty, flavourful and have a robust personality. Nothing his skilled hands can't tame. The entire production is already spoken for. It will be duly bottled and shipped off on a long journey. It will bring all of the magic and colour of the Algarve produced at Monte das Laranjeiras to the cold climes of northern Europe. The vines are not the first plants to have passed through José's hands. Fruit trees were planted there, shaping and educating his hands – or could it have been the other way round? It doesn't matter. Because José seems to have taken root in that land which has changed hands while he stays put. Today, thanks to the current owner, Rui Ascenso Pereira, the

vines of Monte das Laranjeiras proudly pour the sunshine of the Algarve over Europe's high mountains. A wine which melts the coldest hearts of the icy Swiss mountains, in the hope that one day, they will be curious enough to pay a visit to the land of its origin: the Algarve.



Monte das Laranjeiras, Sítio da Torre, Caixa Postal 55 – Portimão



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(+41) 79 342 69 65 (CH)



restaurant-veneto@bluewin.ch
torredapenina@gmail.com



Monte das Laranjeiras Rosé



7°C



12%



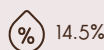
Pinot Noir and Syrah

The smooth, fresh and somewhat fruity taste of this wine calls for pairings with fresh, multicoloured salads, garnished with dried fruit and nuts and fresh cheeses with a mild flavour. It is a great choice for social gatherings, served with tasty finger foods made with fish from our coast (horse mackerel, sardines and mackerel). Starters and nibbles made with aquatic molluscs and octopus are also good pairing options for this rosé.

Monte das Laranjeiras Red



16°C



14.5%



Touriga Nacional and Aragonez

Goes well with soft and tender meats, grilled Iberian pork, prime cuts of beef and lamb. A good de-salted salt-cod steak, confit in olive oil, garlic and aromatic herbs will definitely be a winning bet.

Producer: Rui Ascenso Pereira

Oenologist: Mário Andrade

Year of start-up: 2013

Average annual production: 8,000 bottles

Points of sale: currently only made for export but with distribution in the Algarve expected soon.

Wine production at Monte das Laranjeiras is based on biodynamics, respecting the balance and harmony of nature, between fauna and flora. The aim is to practise sustainable farming, safeguarding and maintaining the traditions of the Algarve's regional terroir.



Quinta da Penina

We immediately get the feeling that we are in the presence of someone who is not only well-acquainted with the Algarve's wines, but who also keeps some possibly forgotten secrets about them. We will reveal two of these secrets in the following lines, especially for you, our reader. Take note: We went with Engineer Mariano to get to know one of the oldest vineyards in the region. A little over a hectare of Negra Mole, a native Algarve grape variety, approximately 76 years old. He cares for it with great affection, saving it from destruction, doing layering here and there, as a means of preserving that piece of the history of the Algarve's wines. The vines are not even attached to guiding wires. Next, a veritable treasure, one of the region's true historical gems, accessible only to a few or to those who manage to persuade Engineer Mariano to spare you some of his precious time as caretaker to show you this secret: two huge, impeccably preserved Algerian amphorae. Did you know about them? Nor did we! They are over five metres tall. Made of bricks. He swears that he will make wine in them one day, like those who founded the Adega Cooperativa de Lagoa, built there before moving away for good. Apart from his in-depth knowledge, we see him as a guardian of the Algarve winegrowing region's wisdom and legacy.



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8500-156 Alvor
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Lote 2, Loja B+C, 8500-605
Portimão



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(+351) 919 350 215



quintadapenina@gmail.pt
info@vinhosportimao.com



www.vinhosportimao.com



Quinta da Penina Vinhos

Activities: tours of the vineyard and wine tasting
available by appointment for a minimum of six
people.



Quinta da Penina DOP Lagoa White



7°C



12.5%



Crato Branco (Síria)
and Arinto

Goes well with grilled fish and other simply-prepared dishes, seafood and bivalves. The aromatic structure of the wine calls for the use of aromatic herbs in dishes such as *cataplanas*, pizzas and Italian pasta. White poultry meat is also a good option. Excellent as an aperitif.

Foral de Portimão White



7°C



12.5%



Arinto, Viognier,
Verdelho, Cerceal,
Rabigato

Goes well with fresh salads and cold dishes with crunchy ingredients since they result in an excellent pairing with the acidity and minerality of this white wine. Consider drinking it with traditional fish and seafood dishes, pizzas with mild cheeses, pasta dishes or even as an aperitif.

Producer: João Mariano

Oenologist: Luís Rodrigues and
Pedro Mendes

Year of start-up: 2000

Average annual production: 100,000 litres

Points of sale: hypermarkets, minimarkets,
off-licences and restaurants.

This wine-growing project has vineyards in two municipalities: Portimão (Quinta da Penina) and Lagoa (Quinta da Palmeirinha and Quinta dos Cabeços). The three estates have different terroirs which give each grape variety unique characteristics, reflected in the wines made and bottled at their own winery.





Foral de Portimão

Rosé



9°C



12.5%



Negra Mole, Aragonez and Touriga Nacional

This wine pairs well with smoked fish, pâtés, terrines and galantines. But also grilled fish, *cataplanas* and stews, seafood, pastas and pizzas. And it is also an excellent aperitif.

Quinta da Penina CS

Red



15°C



14%



Aragonez, Castelão, Negra Mole and Trincadeira

Pairs well with dry-cured sausages, hams and soft cheeses. Dark poultry meat such as pheasant and guinea fowl, and pink pork, in succulent traditional recipes. Firm-fleshed fish, such as salt-cod or catshark, in simply-prepared dishes such as *açordas* and stews.

Quinta da Penina Reserva

Red



15°C



14%



Touriga Nacional, Aragonez, Syrah and Alicante Bouschet

A very versatile blended wine. Goes well with dishes from Algarve cuisine made with poultry and pink pork in stews and casseroles which also include vegetables and legumes, fish stews, *açordas* and *cataplanas*. Dry-cured sausages, hams and soft cheeses are good pairing options.

Foral de Portimão Premium

Petit Verdot – Red



17°C



14%

Petit Verdot and
Syrah

Pairs well with all kinds of red meats with smooth egg-, cream- and butter-based sauces with aromatic herbs such as tarragon; big game in elaborate dishes. Garnishes of mushrooms and vegetables such as asparagus are also a good match. Cheese boards featuring hard, semi-hard and blue cheeses are excellent combinations.

Foral de Portimão Reserva

Red



15°C



14%

Touriga Nacional and
Alicante Bouschet

Goes well with succulent red meats, and feathered and furred game. Strongly-flavoured cheeses served with something sweet (honey, jam). Challenges the senses in the search for exotic palates, with the introduction of spices, vegetables and dried fruit and nuts, as found in Moroccan cuisine. Salt cod dishes make a good pairing with this excellent red reserve.

Foral de Portimão Colheita Seleccionada

Red



17°C



14%

Aragonez, Cabernet
Sauvignon and Syrah

Red meats and all kind of game, seasoned with aromatic country and upland herbs (rosemary, sage and thyme, among others) make an excellent pairing with this wine. But so too do salt cod cut into steaks, strongly-flavoured Portuguese and international cheeses, smoked meats and slightly peppery dry-cured sausages.



Villa Alvor



If we could capture the Algarve in just one glass, without filling it with sea and land as we do so, on a summer's afternoon or mild spring evening, if we could find a producer capable of translating this ancestral language just with wine, a dialect of grapes that have been picked and pressed, we would say the wines of Villa Alvor are the perfect expression of this combination of humans and land. Harmony is the priority here, even away from the wines. Combining and concentrating in just a few varieties the best of this *terroir*, temperate and shielded from high temperatures, and freshened by sea breezes, these wines promise to honour the cultural heritage of the people who introduced wine growing to the Algarve.

 Villa Alvor, Sítio da Penina
8500-156 Alvor

 37° 10' 06" N 8° 34' 35" W

 (+351) 282 476 866

 info@villaalvor.pt

 www.villaalvor.pt

 Villa Alvor

Activities:

- Guided tours of the winery followed by tasting (please book in advance).
- Wine sales on site.

Opening times: Monday to Saturday - April to September, from 9.00 to 13.00 and from 14.00 to 18.00; October to March, from 10.00 to 13.00 and from 14.00 to 17.00.

Villa Alvor White



7°C



12%



Arinto, Sauvignon
Blanc, Antão Vaz and
Verdelho

Perfect match for the renowned dish of mixed grilled fish. It is also an excellent accompaniment to fresh salads and vegetable-based dishes with a vinaigrette or balsamic dressing (sweet and sour). Its acidity refreshes the palate when combined with spicy fish and shellfish dishes (curry).

Villa Alvor Sauvignon Blanc White



7°C



12.5%



Sauvignon Blanc

Excellent for rock-dwelling shellfish with an intense flavour of the sea, goose barnacles in particular. Pairs well with aromatic dishes and oily fish, for example salmon and tuna dishes. Perfect match for the typical traditional cuisine of the Algarve coast.

Villa Alvor Domus White



7°C



12.5%



Verdelho and
Sauvignon Blanc

An excellent accompaniment for cheese fondues. Pasta with mild, cheese-based sauces. Artichoke hearts with salmon and avocado with prawns are two other excellent examples. Firm-fleshed fish in highly aromatic dishes such as *cataplanas* are very good choices. This "Domus" goes very well with the famous "duck à l'orange" and ... will take you by surprise.



Producer: Villa Alvor

Oenologist: Manuel Soares

Opened in: 2019

Average annual production: in the first harvest in 2019, the company produced 85 250 litres

Points of sale: the wines are only sold in the Algarve region and you can find them in most supermarkets and restaurants in the Algarve.

Nestling between the Alvor Ria and the uplands of the Serra de Monchique, Villa Alvor has all the characteristics of the famous domaines of Provence: balanced soils and the cooler micro-climate of a moderately hot Mediterranean climate protected from scorching heat.



Villa Alvor

Rosé



7°C



12%



Syrah, Aragonez and Trincadeira

Goes well with light fish and seafood dishes and composed cold salads with octopus or salt cod with chickpeas. The freshness of this rosé calls for light dishes complemented with citrus fruit (orange or grapefruit) and green leaves with a bitter or stimulating flavour (cress, chard or rocket). Because of its lightness, poultry is a good choice as long as it is served with creamy sauces so that the acidity and tannins can play their role of providing a contrast, in the cleansing of the palate.

Villa Alvor Moscatel Roxo

Rosé



9°C



12%



Purple Moscatel

Goes well with nibbles such as gIBLETS, marinated horse mackerel and fish escabeche are excellent suggestions. The smooth, delicate flavour is great with finger food, or to serve at cocktail or sunset parties, or as a welcome drink. Excellent for composed pasta dishes garnished with tomato and aromatic herbs, as well as with pizzas.

Villa Alvor

Red



15°C



13.5%



Touriga Nacional, Syrah, Aragonez and Trincadeira

An excellent wine to serve with tasty, tender meat dishes. Pairs perfectly with traditional, slow-cooked dishes such as poultry stews and casseroles. Grilled meats are another good match. Dishes based on salmon or tuna, meat *sous vide*, with creamy sauces or forest fruits to complement the tasting notes, will delight any fine food aficionado.





Lagoa

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Quinta dos Vales



This has become one of the most emblematic estates on the Algarve winegrowing scene. Since 2006, when Karl Heinz Stock acquired the estate, Quinta dos Vales has been a place of constant innovation, and not only with regard to wines, because Karl is also a fervent enthusiast of the arts and in particular of large sculptures. In fact, we were in two minds as to whether we had entered an open-air art gallery or a vineyard surrounded by art. In any case, his creativity did not stop there. Have you ever dreamed of making your own blend? At Quinta dos Vales you can do precisely that. A programme called “The Winemaker Experience”, which is unique in the Algarve, offers various options, from three-hour workshops to the possibility of purchasing a 2,000 m² plot and planting your vines there, so you can make your own wine. And all under the watchful eye of the Grace dancers, a series of plump sculptures who, despite their “elegance”, are perpetually seeking the perfection of an exquisitely executed arabesque with every movement. There is art all over the estate, from the cellar to the extensive patio, from which you can admire the natural beauty of the land.

📍 Sítio dos Vales, Caixa Postal, 112, 8400-031 Estômbar

📍 37°08'59.9"N 8°28'35.4"W

☎ (+351) 282 431 036
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✉ info@quintadosvales.eu

🌐 www.quintadosvales.eu

📌 Quinta dos Vales

Activities:

- Tours of the winery and wine tasting.
- Staging of events and handicraft workshops.
- Sales of wine, merchandise and art.

Opening times: Monday to Saturday, 9 am to 6 pm.

Marquês dos Vales – Grace Viognier White

🌡️ 7°C 🍷 12.5% 🍇 Viognier

The excellent acidity and the slightly floral and fruity aromas call for combinations with fish and seafood in light dishes with a firm texture. Fish stew, grilled fish and well-seasoned seafood and white meats. Fresh cheese au gratin, served with honey or jam, is also a good choice.

Marquês dos Vales – Duo Arinto e Alvarinho White

🌡️ 5°C 🍷 12.5% 🍇 Arinto and Alvarinho

Goes well with *cataplanas* and fish and seafood stews. Grilled fish and seafood with a strong sea flavour, such as limpets and goose barnacles.

Marquês dos Vales – Duo Touriga Nacional e Castelão Rosé

🌡️ 9°C 🍷 12.5% 🍇 Touriga Nacional and Castelão

Pairs well with all kinds of seafood, especially in tasty dishes such as rice, pasta and bean stew. Razor clams are an excellent ally in the pairing, as are molluscs belonging to the sea snail family, and fish with sauces. White meats with gravy and desserts that are not very sweet are also good suggestions.



Producer: Karl Heinz Stock

Oenologist: Marta Rosa, Stefano Stante, Paulo Laureano and Dorina Lindemann

Year of start-up: 2007

Average annual production: 115,000 litres

Points of sale: the farm shop, restaurants, off-licences, supermarkets and online.

Quinta dos Vales makes the most highly-awarded wine in the Algarve and also offers excellent accommodation and event facilities, as well as the possibility of purchasing works of art on-site.





Marquês dos Vales – Duo Touriga Franca e Touriga Nacional

Red



15°C



15%



Touriga Franca and
Touriga Nacional

It is a challenging wine! It calls for red meats with marked textures and traditional, slow-cooked pot-au-feu. Dishes cooked sous vide, at a low temperature, strong cured cheeses and traditional dry-cured sausages.

Marquês dos Vales – Grace Vineyard - Syrah e Viognier

Red



13°C



14%



Syrah and Viognier

It is a red with a difference! It challenges you to try pairings that are unusual for a red wine. Excellent with a meal consisting of light meat dishes, but also with grilled fish, goat's cheese and even some types of seafood. Challenges dishes with exotic aromas, such as curry and coconut milk.

Marquês dos Vales – Grace Vineyard - Alicante Bouschet e Syrah

Red



15°C



14%



Alicante Bouschet and
Syrah

Goes well with tuna and salt cod, both in traditional and contemporary dishes, red meats, strong cured cheeses, and traditional dry-cured hams and sausages.



From Algarve



People today are incapable of living offline. Especially those who are keen to explore the virtual jungle that draws our eyes every day. Whether we want it to or not. In the midst of so much information, we are grateful to those who facilitate life and, while we're on the subject, help us rest our eyes. **From Algarve** chooses the best of what is made and produced in the region. Bringing you an array of high quality local delicacies from all across the Algarve. The wines bearing the From Algarve label are made with a selection of the best grapes from Portimão, Lagoa and Loulé. Vinified in wineries in Portimão and Loulé, it is the perfect example of the bridge between tradition and innovation since, despite there being no physical shop, you only need a few clicks to obtain your desired products. From Algarve to the world, with love.

- 📍 Online store: From Algarve
- ☎ (+351) 916 606 322
- ✉ geral@fromalgarve.com
- 🌐 www.fromalgarve.com
- 📘 From Algarve

From Algarve Rosé

🌡️ 9°C 🍷 12.5% 🍇 Touriga Nacional,
Syrah and Aragonez

Pairs with firm-fleshed fish dishes (monkfish risotto) and cold salads made with fish, seafood or white meats, with hints of dried fruit, nuts or seeds. It makes an excellent companion for nibbles.

From Algarve Ibn Ammar Reserva Red

🌡️ 15°C 🍷 14.5% 🍇 Syrah

Goes well with red meat dishes, furred game from the Algarve uplands and strongly-flavoured cheeses. It calls for aromatic complements in dishes in order to balance the pairing.

From Algarve Moscatel Fortified

🌡️ 8°C 🍷 17% 🍇 Moscatel

It can be served at the end of a meal as a complement to our Algarve regional sweets, as well as dried fruit and nuts from our dryland orchards. The acidity, together with the considerable alcohol content and sweetness, call for a (very fresh) pairing with a starter of foie gras with figs.



Project mentor: Emídio Paias
Online shop: www.fromalgarve.com/shop

The grapes used to make the wines branded From Algarve come from vineyards in the Algarve, vinified in wineries located in Portimão and Loulé.

Herdade do Morgado do Quintão



Wisdom comes in many forms. It is important that we are capable of listening to the ancestry of those observing us from a fixed point, deeply-rooted in this constantly turning sphere, and of letting it descend upon us. Beneath an olive tree that is over 1,500 years old, everything is ephemeral! Filipe Vasconcelos sits on its roots, literally, feeling their pulse, observing the leaves and touching the olives. Then he asks himself, between Paris and London, the East and West Atlantic, in the whirlwind of modern city life, caressing the roots that plunge into the earth: what do I have to do today? *Nothing!* Replies a voice that has crossed millennia, centuries, decades, years, months, days, hours and minutes. Telling him: listen, hear and feel. Every hour counts, every minute matters and every moment beneath that ancient olive tree, at Morgado do Quintão, is a lesson in resilience. All is silent. The ancestral voice that all of humanity should listen to humbly once in a lifetime has the wisest of answers. But only for those who know how to listen.

📍 Morgado do Quintão, 531W,
8400-000 Lagoa

📍 37°09'18.8"N 8°27'11.6"W

☎ (+351) 917 504 414

✉ info@morgadodoquintao.pt

f Morgado do Quintão

Activities:

- Tours and tastings by appointment.
- Wine-related events, picnics in the vineyards and team-building experiences.
- Visitors have the chance to make their own blend.

Opening times: by appointment.

Morgado do Quintão - Claret Rosé

🌡️ 14°C 🍷 12.5% 🍇 Negra Mole

Ideal to pair with regional meat and fish dishes, stews, açordas and fish stews. Grilled fish, including sardines, are great pairing options.

Morgado do Quintão - Pale Red

🌡️ 5°C 🍷 12.5% 🍇 Negra Mole and Crato Branco (Roupeiro)

Goes well with regional dishes, especially those made with fish. Grilled salmon, stuffed squid and cuttlefish stew are excellent suggestions to consider. Due to its characteristics, this is a wine that pairs well with any dish. This is why it is a great choice to drink on any occasion.



Producer: Filipe Vasconcelos

Oenologist: Joana Maçanita

Year of start-up: 2016

Average annual production: 10,000 litres

Points of sale: off-licences, restaurants and hotels, mostly in the Algarve, Lisbon, Paris and London.

The Count of Silves, founder of Morgado do Quintão, had a passion for the sea and for the vines of the Algarve. In the late 19th century, he planted the first cuttings and today, almost 200 years later, we celebrate this legacy and the inheritance of a genuine Algarve in wines inspired by the wines of those bygone days.

Única - Adega Cooperativa do Algarve



With the help and experience of oenologist João do Ó Marques, the redesigned Adega Cooperativa do Algarve has been able to reinvent itself in recent years. It receives grapes from all over the Algarve, from east to west, and also vinifies for various producers who make their wine there, resulting in benchmark products that represent the unique blend of the Algarve terroir. In its facilities, and apart from the wine, of course, we can appreciate a selection of art belonging to one of the biggest private collections in Portugal. Art, life and wine, together. A recipe that has all the necessary ingredients to endure in time and leverage its 70 years of activity for those that are bound to follow.

📍 Estrada Nacional 125, Bemparece,
8400-901 Lagoa

📍 37°07'56.6"N 8°27'13.5"W

☎ (+351) 282 342 181

✉ adega.algarve@sapo.pt

📘 Única Adega Cooperativa do Algarve

Activities:

- Wine tasting by appointment.
- Sales of wines and merchandise on-site.

Opening hours: Monday to Friday, from 10am to 1pm and from 2pm to 5pm.

Porches

Rosé



7°C



12%



Negra Mole,
Aragonez, Castelão
and Syrah

Pairs well with dishes made with fish and cephalopods – octopus, squid and cuttlefish (pasta or rice), seasoned with fresh herbs, and with salads and soft cheeses. Finger food made with traditional canned fish and citrus-marinated fish are a great choice to savour with this wine at social occasions.

Conde de Lippe - Seleção

Rosé



9°C



12.5%



Negra Mole

The acidity of the wine is a good match for creamy foods with a strong flavour. Pairs well with Italian dishes made with pestos and aromatic herbs such as oregano and basil. Fresh pastas, fish au gratin and even sushi.

Producer: Única - Adega Cooperativa do Algarve (30 winegrowers)

Oenologist: João do Ó Marques

Year of start-up: 1947

Average annual production: 200,000 litres

Points of sale: hypermarkets, off-licences and restaurants.

Única is the last surviving cooperative winery in the Algarve. It was created when the wineries of Lagos and Lagoa merged in 2007. It receives grapes from all over the Algarve.





Conde de Lippe - Seleção Red

🌡️ 15°C 🍷 13.5% 🍇 Alicante Bouschet, Aragonez and Syrah

Pairs well with grilled or roast meat dishes (oven-roasted duck), furred and feathered game (fried partridge and rabbit), pâtés and cured cheeses.

Lagoa Reserva DOP Red

🌡️ 15°C 🍷 13% 🍇 Trincadeira, Aragonez and Castelão

This wine is a good match for grilled meat dishes, feathered game, pâtés and soft cheeses. Dishes made with salt-cod steaks and tasty nibbles such as catshark, dried octopus or tuna *muxama* are excellent pairing combinations.

Lagoa Water Wine Red

🌡️ 16°C 🍷 14% 🍇 Trincadeira, Cabernet Sauvignon and Castelão

Pairs very well with various cuts of Iberian pork, including *plumas*, *secretos* and cheeks cooked in red wine. An excellent match for refined dishes, with hints of halophyte plants, feathered and furred game, pâtés, dry-cured sausages and hams, and soft cheeses.



Algardoce

Sweet fortified



14°C



16%



Trincadeira and Negra Mole

This is a sweet, fortified wine that can be served with any dessert, chocolates or cheese, at the end of a meal or at a social occasion.

Algarmoscatel

Fortified



7°C



17%



Moscatel

This is a sweet, fortified wine that can be served at the end of any meal or as a complement to our regional sweets or dried fruit and nuts.

Algarseco

Dry fortified



9°C



18.5%



Síria

Can be served as an aperitif, with finger food or assorted canapés, or at the end of a meal, to complement chocolate-based sweets or strongly-flavoured cheeses.



Monte dos Salicos



Everyone enjoys a good exception to a rule, even when it's contradicting a popular saying. Which, in this case, would be "Don't judge a book by its cover". To explain what we mean: this family of doctors, with connections to the Algarve, but living in the north of Portugal, near Guimarães, has not allowed a long-standing dream to go "untreated", despite their demanding profession. Not even the distance has been able to discourage them from what they believed was inevitable. After inheriting Monte dos Salicos, which already had a few scattered vines, dryland trees and a small ruin (this last has been renovated in the meantime), Pedro Cabrita and his wife decided that the time was also right for them to get involved in the production of this ancient therapy. Their grapes had, in the past, spread their magic among other producers in the region and this was perhaps the final nudge that the charming couple needed to set forth on this adventure. All over Monte dos Salicos, we can see traces of a diverse variety of animals. Partridge footprints and a few leaping hares accompanied us as we toured the vineyards. A sign that we should follow the doctor's orders without delay.

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 www.montedesalicos.com

 MDS - Vinhos

Activities:

- Wine tasting and tours by appointment (Mr Fernando Martins - Tel.: 967 139 420).
- Participation in the harvest (must be booked in advance).
- Sales of wines on-site.
- Events and tourist accommodation.

Opening times: by appointment.

MDS White



8°C



13%



Verdelho, Moscatel
Galego and Viognier

An ideal companion for grilled fish and seafood such as different types of crab. Simply-prepared white meats and light sauces are also good pairing choices.

MDS Rosé



9°C



13%



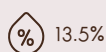
Touriga Nacional,
Negra Mole and
Aragonez

This is a wine to enjoy at table and can be paired with many different dishes. A good partner for the hotter days, as a complement to light poultry dishes and stews made with fish and cephalopods (squid, cuttlefish and octopus).

MDS Red



15°C



13.5%



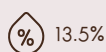
Touriga Nacional,
Cabernet Sauvignon,
Syrah and Aragonez

An ideal companion for dry-cured sausages, hams and soft cheeses. Pairs extremely well with Mediterranean dishes with a notable presence of aromatic herbs, especially meat from young animals such as kid and lamb. An excellent wine to serve with Iberian pork cheeks; the wine itself should also be used as an ingredient in the dish.

MDS Touriga Nacional e Syrah Red



17°C



13.5%



Touriga Nacional and
Syrah

An ideal companion for prime cuts of meat and big game (wild boar, venison and mouflon). Recipes from our Mediterranean cuisine. Dry-cured Iberian pork sausages and ham, and strongly-flavoured cheeses.



Producer: João Pedro Cabrita

Oenologist: Mário Andrade

Year of start-up: 2011

Type of production: Integrated

Average annual production: 20,000 litres

Points of sale: restaurants and off-licences, supermarkets and hypermarkets throughout the Algarve.

Monte de Salicos is located between the centre of Lagoa and Carvoeiro Beach, amid sublime scenery where the vines grow dotted with typical carob, fig and almond trees and by traditional buildings.



Silver

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Quinta do Francês



We leave the salty sea behind us as we wind our way through the hills and valleys bordering our route to Quinta do Francês. A foretaste of the uplands of Monchique. A landscape far removed from the coast and which immediately transports us to a different Algarve. There, at Quinta do Francês, the vines tumble over the hilltops, stretching all the way to the Odelouca stream. There is a unique blend in that landscape: a doctor with roots in Piedmont, between a *Barolo* and a *Nebbiolo*, training in Bordeaux, the world's second-biggest winegrowing region and, lastly, a Portuguese wife. Fátima confesses that it was not until the vats arrived that she finally believed in what was about to happen. Today, those vats fill the wine cellar, built above the tasting room at the top of the estate, and affording a magnificent view over the entire vineyard. And those who sample the remedy dispensed at Quinta do Francês say that it reminds them of a Bordeaux. Coincidence?



Sítio da Dobra, CP 862-H,
Odelouca – 8300-037 Silves



37°13'02.3"N 8°30'32.5"W



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Fax: (+351) 282 485 778



quintadofrances@gmail.com



www.quintadofrances.com



Quinta Do Francês Winery

Activities:

- Tastings and guided tours (in Portuguese, English and French) by appointment.
- Sale of wines and regional produce.

Opening hours: From mid-March to mid-

November: Tuesday to Sunday, 10 am to 1 pm and 2 pm to 5.30 pm.

From mid-November to mid-March: Monday to Friday, 10 am to 1 pm and 2 pm to 5.30 pm.

Odelouca

White



7°C



13.5%



Arinto, Sauvignon
Blanc and Verdelho

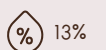
This is a wine with body, ideal for hearty dishes, oven-baked firm-fleshed fish and aromatic fish and seafood *cataplanas*. Its texture means that it pairs well with cuttlefish, squid and octopus in all sorts of dishes.

Quinta do Francês

White



7°C



13%



Sauvignon Blanc

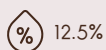
A voluminous wine, with an Atlantic influence, that should be served with flavourful fish dishes seasoned with aromatic herbs, such as fish stews and fish and seafood in broth with pasta. It goes well with bivalves, seafood and also with haute cuisine, prime fish cooked *sous vide*, scallops and dishes that include tropical fruits, creamy sauces and emulsions.

Quinta do Francês

Rosé



8°C



12.5%



Syrah, Cabernet
Sauvignon, Trincadeira
and Aragonez

It is definitely a rosé for the table. Ideal to serve with grilled white meats, fresh composed salads with vegetables, fresh aromatic herbs, dried fruit and nuts and parmesan cheese. Cold creamy sauces such as cocktail sauce. Being a well-structured rosé, it holds up well when paired with certain pestos in high-calorie foods, with Italian pastas.



Producer: Patrick Agostini

Oenologist: Patrick Agostini

Year of start-up: 2001

Average annual production: 45,000 litres

Points of sale: supermarkets, restaurants and hotels in Portugal and abroad.

This family property in the heart of the uplands around Silves comprises vineyards planted with French grape varieties from Bordeaux and the Rhone (Cabernet Sauvignon, Syrah and Sauvignon Blanc) and Portuguese grape varieties (Trincadeira and Aragonez).



Odelouca Red



16°C



14%



Cabernet Sauvignon,
Trincadeira, Syrah
and Aragonez

Despite having a higher-than-average alcohol content, this is a very versatile drink that most consumers will enjoy. It pairs well with heavier dishes, particularly oven-roast kid and lamb, with country herbs. Stews and casseroles made from adult livestock and big game.

Quinta do Francês Red



16°C



13.5%



Cabernet Sauvignon,
Syrah, Trincadeira
and Aragonez

A concentrated wine such as this Quinta do Francês challenges tasty meats with marbling that lends an unctuousness and unique texture to the meat, and an unmistakable palate and aroma. Iberian pork and prime cuts of beef are excellent options.

Quinta do Francês – Syrah – Terraços Red



17°C



14%



Syrah

Goes well with high-quality meats, sealed on the outside and succulent inside (beef or lamb). Top blade steaks and cured Iberian pork sausages. Buttery-textured cheeses and blue cheeses. High-quality garnishes and velvety sauces. It is perfectly accepting of the slight bitterness or spiciness in the finish of some garnishes, such as rocket or elecampane.

Tip: Finish by pairing this wine with a multi-textured dark chocolate dessert (*fondant*), mint ice cream or fresh pennyroyal and a slight crispiness.



Convento do Paraíso

There is a long, white wall beside us as we approach the convent of Nossa Senhora do Paraíso (Our Lady of Paradise). A unique geography, outlined by the River Arade, between the mountain and its bank. As we pass through the massive doorway we can't help but notice the whiteness that continuously bathes us, washing away the soul of the exterior that is left behind. The wine cellar walls have been meticulously whitewashed by hands as knowledgeable as those that care for the wine. Silves Castle stands guard up there on the hilltop, while the storks hold position as sentries. A pair of them fly gracefully around the estate, immediately giving us a sense that we are entering a place of worship. It was at the top of two massive palm trunks, visible from practically every corner of the estate, that the storks nested. And curiously, despite the fact that they are migratory birds, they have made this their permanent home in recent years. Something appears to have prevented them from seeking other destinations and as we watch them flying so comfortably in circles around that summit, we are left with the impression that they feel at home here. "Has anyone given them a name yet?" we wonder.



Quinta de Mata-Mouros,
8300-999 Silves



37°10'53.9"N 8°26'57.2"W



(+351) 964 430 506



info@conventodoparaíso.com



www.conventodoparaíso.com



Convento Do Paraíso

Activities:

- Tasting and tours of the vineyards and cellar by appointment.
- Sales of wines and merchandise on-site.

Opening times: Monday to Friday, 9 am to 1 pm and 2 pm to 4 pm.



Euphoria White

7°C 13.5% Alvarinho and Arinto

This blended wine, which stands out for its excellent young, crisp acidity, goes well with light dishes such as fresh salads with feta or mozzarella cheese and tomato, marinated starters and simply-prepared crustaceans, such as different types of crab and even lobster. A wine that pairs harmoniously with light barbecued foods (meat or fish). Fillets with creamy sauces made with butter and cream. The wine's minerality enhances smoky aromas (smoked salmon, swordfish or local mackerel are excellent combinations).

Euphoria Rosé

9°C 12.5% Touriga Nacional

This Touriga Nacional rosé is usually a very good choice with cold, fairly simple foods, such as cold salads, omelettes and quiches, as well as Asian dishes. It is a great companion when it comes to nibbles!

Producer: Soares family
Oenologist: Leonor Frazão and Nuno Gonzalez; Luís Duarte (consultant)
Year of start-up: 2012
Average annual production: 50,000 litres
Points of sale: the estate's own shop, restaurants and hotels in the Algarve, Lisbon and the north of Portugal. The wine is also exported to 10 countries.

The "Convent of Paradise" project, a partnership between the Pereira Coutinho family (who own Mata-Mouros) and the Soares family, got underway in January 2012, with the aim of exploiting the estate's wine-growing potential.





Euphoria Red

🌡️ 15°C 🍷 13.5% 🍇 Touriga Nacional, Aragonez and Sousão

Goes well with pink pork and poultry stews. The texture of the lean meat and the intense flavours characteristic of duck, guinea fowl and ostrich, are great pairing options for structured wines with rounded and somewhat glycerinated tannins, as is the case here. Ostrich and duck need a lot of seasoning and sauces to balance the combination. Their lean texture is best when only minimally cooked. Duck breast carpaccio, with parmesan cheese, pairs beautifully with this wine.

Imprevisto Red

🌡️ 14°C 🍷 14% 🍇 Touriga Nacional, Aragonez, Sousão and Cabernet Sauvignon

Serve with assorted cured sausages and hams, pork and clam *cataplana* and grilled prime cuts of meat. Gourmet cuisine based on salt cod, smoked meat and fish, with crunchy-textured garnishes.

Convento do Paraíso Red

🌡️ 16°C 🍷 15.5% 🍇 Touriga Nacional, Cabernet Sauvignon and Sousão

A good match for well-seasoned dishes, especially game meats. Hare with beans and big game, such as wild boar and venison, duck magret, and rack of lamb with a herb crust. Strongly-flavoured cheeses, especially hard cheeses. To finish, enjoy this wine with desserts that have an intense dark-chocolate flavour and vanilla ice cream with a touch of fleur de sel.



Convento do Paraíso Cabernet Sauvignon Red



15°C



15.5%



Cabernet Sauvignon

This very well made and powerful Cabernet Sauvignon is excellent with spicy dishes – those with notes of ginger make an appealing match. Stews and casseroles make the lively tannins work the palate, counteracting any saturation caused by the heaviness of the food. Tenderised meats cooked in red wine make an excellent match. Soft-textured cheeses, such as Serra da Estrela, Idanha, Serpa and Azeitão pair perfectly with it.

Convento do Paraíso Sousão Red



15°C



13%



Sousão

Goes well with meats that have been marinated beforehand, with firm textures, tenderised by lengthy cooking. Strongly-flavoured cheeses such as the hard versions of Serra, Idanha or Serpa, as well as Parmesan or Roquefort.



Quinta do Barradas



José Pequeno, who is anything but small ("pequeno" in Portuguese means "small"), has a reliable barometer in the form of the Monchique Mountains, peering down on his vineyard from afar. He considers the Atlantic air to be essential for his vineyard, bounded by rose bushes. They are another indicator of their condition. He, himself, is like a vineyard, in the best meaning of the words. He is part of it, sprouting from the earth with youthful vigour. As he walks between the plants, he strokes them as though they were rebellious daughters with tangled hair. If we listen carefully, we can hear him talking to the bunches of grapes, the stalks and the earth. He touches them, feels their weight, pulls off old leaves with his chapped, experienced and knowledgeable hands. His gaze returns to the mountains as he breathes in the Atlantic air, opening his arms and stroking the leaves once more with his hands. His wine is served with the elaborate dishes offered in his restaurant. An empirical pairing. You can see how passionate he is about the Algarve, fishing and everything that the land and sea provide us with naturally.

 Sítio da Venda Nova, Caixa Postal 604, 8300-054 Silves
 37°09'55.7"N 8°26'47.3"W
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 www.obarradas.com
 O Barradas

Activities:

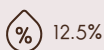
- Tastings and tours by appointment.
- Sales of wines on-site.
- Restaurant open to the public (dinner).
- Closed on Wednesdays.

Barradas

Rosé



9°C



12.5%



Touriga Nacional,
Syrah and Aragonez

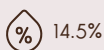
A good match for composed salads with fish and seafood, and with grilled fish and white meats. Makes for a cheerful end to the afternoon when served with finger foods made with marinated fish, tempura, cherry tomatoes stuffed with pastes and slightly sweet fresh cheese.

Barradas Reserva

Red



15°C



14.5%



Touriga Nacional,
Syrah and Aragonez

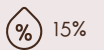
Goes well with feathered and furred game meats, in tasty dishes seasoned with aromatic upland herbs, such as thyme and rosemary. Red meats in dishes where the juices can be sealed in. Dry-cured hams and sausages, and strongly-flavoured cheeses, with sweet notes of jelly, honey or jam.

Barradas Reserva Syrah

Red



15°C



15%



Syrah

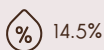
Pairs well with roast and stewed kid and lamb. Beef Wellington and other similar dishes. Buttery-textured Serra da Estrela, Idanha, Serpa and Azeitão cheeses.

Barradas Seleção

Red



15°C



14.5%



Touriga Nacional,
Syrah and Aragonez

The perfect accompaniment for foods that are rich in textures and flavours, game and red meats. Dishes made with adult poultry, regional specialities, such as those cooked in blood and stews featuring vegetables and legumes, cooked over a low heat. Good quality dry-cured hams and sausages, and hard cheeses.



Producer: Luís Pequeno

Oenologist: Joana Maçanita

Year of start-up: 2006

Average annual production: 7,000 litres

Points of sale: restaurants, hypermarkets and off-licences.

Quinta do Barradas also boasts a restaurant which is well-known in the Algarve and where diners can pair their meal with wines produced on the property.

Quinta Rosa

Jaap tells us that he produces only organic wine. When we ask him why, he promptly replies that he loves wine and, for this very reason, has no wish to suffer from a headache the next day. An extremely well-organised, clean and visibly well-cared-for vineyard. We couldn't help but notice the horses; they are here to be ridden but for the moment they are happy to wander freely among the vines, the perfect symbiosis between animal and plant life. Two friendly dogs, one of them blind, that Jaap encountered at the market and adopted, accompany us cheerfully all around the estate, which has now become their home. In fact, we are not quite sure who adopted whom. This is Jaap's Algarve, and the Algarve undoubtedly has need of him. An in-depth knowledge of organic winegrowing, the great pride in what he does with his own hands clearly stamped on his face, and a captivating smile are just a few of the delights that await at Quinta Rosa. Not to mention the roses themselves, a permanent fixture of the vineyards, giving them a genuinely organic character.

 Pinheiro e Garrado
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 jaap@quinta-rosa.nl

 www.quinta-rosa.nl

Activities: tastings and tours by appointment.



JAAP Chardonnay

White

🌡️ 7°C 💧 12.5% 🍇 Chardonnay

Goes well with fresh, somewhat acidic dishes, such as marinated fish. Very aromatic dishes seasoned with herbs such as coriander and dill. Seafood *cataplanas*, white meats, fresh goat's cheese, tomato and oregano. Citrusy sauces and those made with tropical fruits make an excellent match.

JAAP Syrah

Rosé

🌡️ 9°C 💧 12.5% 🍇 Syrah

Goes well with slightly acidic, fresh foods. Light poultry used as an ingredient in fairly simple dishes, cherry tomatoes, fresh cheese and rocket are all good matches when paired with this rosé. Try seasoning with olive oil made from olives of the *cobrançosa* variety, leaving spicy traces.



Producer: Jacobus Johannes Honekamp
Oenologist: Jacobus Johannes Honekamp
Year of start-up: 2007
Type of production: organic
Average annual production: 12,000 litres
Points of sale: direct sales, restaurants in Silves, Carvoeiro, Armação de Pêra and hypermarkets in the region.

Quinta Rosa has four horses who are the vineyard's natural caretakers, fertilising the soil and eating the weeds.



JAAP

Red



Syrah, Cabernet
Sauvignon and
Touriga Nacional

The complexity of this wine's profile suggests demanding foods with plenty of flavour. Meat stews or casseroles with various types of vegetables and legumes pair particularly well with this JAAP aged in French oak. Lamb and beef, with the juices sealed inside, make an excellent match due to the diversity of the textures.

JAAP Cabernet Sauvignon

Red



Cabernet Sauvignon

Pairs well with seasoned food, especially meat stews and casseroles, cooked slowly over a lengthy period of time. The marbled textures of prime cuts of beef make the tannins work the palate. Prime cuts of kid and lamb (leg/rack) are an excellent companion for this Cabernet. And it goes extremely well with traditional dry-cured sausages, ham and cheese boards.

JAAP – Syrah

Red



Syrah

Goes well with succulent beef dishes; stews or casseroles made with big game; prime cuts of kid and lamb (leg/rack). And it goes extremely well with traditional dry-cured sausages, ham and cheese boards.

JAAP Ânfora – Syrah

Red



Syrah

The perfect accompaniment for grilled meats, aromatic *cataplanas* and firm-fleshed fish with acidic sauces to balance the minerality. A very good match for the gentle saltiness imparted by halophytes and slightly spicy notes in the finishing touches of dishes.









Quinta dos Sentidos



It's old news that anyone seeking rest and relaxation is bound to be able to find the perfect refuge somewhere in the Algarve. Beat Buchmann and Charlotte Toubro were not put off by a former quarry; quite the opposite. After a life spent at a desk they certainly did not spare the stones, planting a little more than three and a half hectares of vines and working on them daily with their own hands. A limited production was what they wanted. The room where the barrels are kept is similar to the vineyard: small, minimalist but inversely proportional to the magnitude of the couple's dream; a couple who give their all for a wine that you won't find on any nearby supermarket shelf. Other nectars are produced on the estate too. Using their own manual process, what is left over is turned into verjuice. Nothing goes to waste at Quinta dos Sentidos. There is a deep respect for the environment, since it is located above one of the Algarve's biggest aquifers. The water resulting from the manufacture of top-quality olive oil is fermented until it becomes a natural fertiliser for the vines. Out of the few varieties grown on the estate, there are two lines that Beat Buchmann and Charlotte

Toubro consider to be the essence of Portugal in grape varieties: they contain a mixture of more than 40 exclusively Portuguese varieties from our seaside garden.

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-  Quinta dos Sentidos

Activities:

- Tours and tasting by appointment
- Sales of wine, olive oil and verjuice.

Opening times: from 10am to 4pm, Monday to Friday.

Sentidos Tato

Red



14°C



16%



Touriga Nacional,
Syrah, Tinta Caiada
and Aragonez

A worthy companion is needed at table! Intensely flavourful dishes so that the tannins and acidity can get to work. Prime cuts of beef, sealed to keep the juices inside, with creamy and challenging sauces. Lamb and Iberian pork with some natural fat. Whole pieces roasted in the oven. Soft, strongly-flavoured – but non-spicy – cheeses in order not to saturate the palate. Good quality dry-cured sausages and hams. *Lagareiro*-style salt cod is not bad at all with this excellent wine!



Producer: Beat Buchmann and
Charlotte Toubro

Oenologist: Alain Bramaz and
David Corticeiro

Year of start-up: 2015

Average annual production: 7,000 litres

Points of sale: direct sales in the tasting room,
restaurants and hotels in the region.

Quinta dos Sentidos is populated by olive trees, an experimental vineyard with more than 40 grape varieties, gardens and a huge diversity of native and imported species, orchards with exotic fruit and nut trees and even a vegetable garden.

Quinta da Vinha



Do music and wine go together? At Quinta da Vinha, you can't have one without the other. With natural musicality, Andreia Cabrita shows us the diversity of flavours produced here. With music in her heart and wine in her soul, Andreia speaks of Quinta da Vinha and its native grape variety *Negra Mole*, a varietal produced here, with a lightness similar to notes between piano and accordion. In the tasting room, her father's attentive eyes rove over the estate's vineyard, an orchestra of grape varieties growing on a plain. In the distant landscape, the Monchique Mountains peer down on these guardians. They are among the few who produce a nectar with such soft notes that we can actually feel them as we walk amid the vats and presses in the winery. As expected, music and wine can share a space...

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🌐 <http://josemanuelcabrita.wixsite.com/quintadavinha>
f Cabrita Wines - Quinta da Vinha

Activities:

- Tastings and tours of the space by appointment.
- Sales of wines on-site.

Cabrita Arinto e Verdelho White



7°C



12%



Arinto and Verdelho

A wine that goes well with delicate fish such as sole and plaice, with vinegar-based sauces. Seafood, shellfish and even simply-prepared white meats, with distinct textures (toasted or caramelised notes or the use of seeds).

Cabrita – Arinto White



9°C



13%



Arinto

Its status as a good quality wine and its characteristic versatility suggest pairing with firm-fleshed fish, such as monkfish (in risotto or on a skewer), slow-cooked aromatic stews and oven-baked fish. An excellent wine to drink with simply-prepared seafood dishes, such as clams au naturel, oysters or grilled prawns. Goes well with white meat in exotic dishes and with acidic sauces.

Producer: José Manuel Cabrita

Oenologist: Joana Maçanita and Dinis Gonçalves

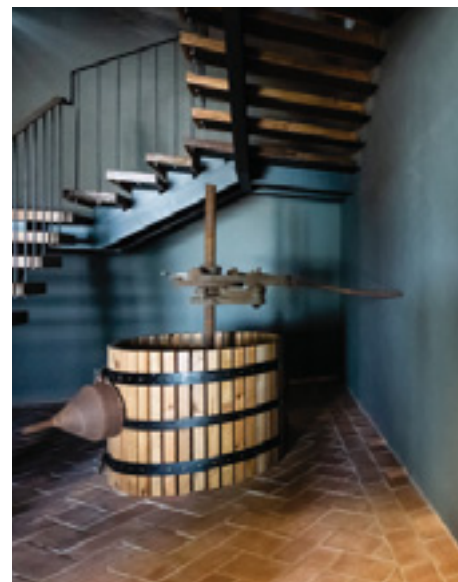
Year of start-up: 2007

Type of production: White, Red and Rosé Algarve Regional Wine

Average annual production: 75,000 – 80,000 litres

Points of sale: direct sales at the farm shop, supermarkets and hypermarkets, restaurants and hotels in the Algarve.

The tradition of the Cabrita wine dates back to 1977, when José André, a fruit trader, bought the estate and started producing traditional Algarve grapes such as Crato, Manteúdo, Negra Mole and Castelão, giving rise to his “homemade” wine.





Cabrita Moscatel

White



7°C



11.5%



Moscatel

A wine that pairs nicely with sushi, grilled fresh fish, octopus salads and salt tuna (*estopeta*). Ideal for accompanying tempura or curry dishes, it is also excellent as an aperitif.

Cabrita Reserva

White



7°C



13%



Arinto and Verdelho

This is a table wine that goes nicely with fish au gratin and with creamy sauces made with cream and butter. Simply-prepared meats are also a good match, especially if complemented by sauces seasoned with aromatic garden herbs, such as mint, parsley, coriander or chives.

Cabrita

Rosé



9°C



12.5%



Touriga Nacional,
Negra Mole, Aragonez
and Trincadeira

A wine that goes well with seafood, grilled fish and hearty salads made with fresh cheese, tomatoes and smoked salmon. A great wine to drink with razor clam rice.

Cabrita Red



15°C



14%



Trincadeira, Touriga
Nacional and
Aragonez

A voluminous red, this wine is very appealing as an accompaniment to succulent red meats. Feathered and furred game. Salt cod pairs beautifully with this elegant red. Strongly-flavoured cheeses and a vast array of good quality dry-cured sausages and hams are also great choices.

Cabrita Negra Mole Red



13°C



14.5%



Negra Mole

Wine that goes nicely with dishes consisting of white meat, oily fish and fresh pasta. Grilled meats and fish are also excellent pairing options. Note – Although this wine can be drunk all year round, it is especially good in summertime; a red to be savoured in good company at a meal or with nibbles.

Cabrita Reserva Red



15°C



14.5%



Trincadeira, Touriga
Nacional and
Aragonez






Goes well with oven-roasted meats, pork, lamb and kid, as well as game meats and Portuguese cheeses. Crunchy foods will further complement its qualities. Flaky pastries or traces of seeds are also good complements. Curry is a very good option for wines with this profile.



Quinta do Outeiro

Sometimes, there are words lying dormant in our minds that something we see suddenly makes us remember again, carrying us off immediately to other places and other times. Times that we carry within us, which are part of a shared memory ingrained in the earth, the air and the sea of this Algarve and which moderate a climate that has, over time, shown itself to be extremely favourable to the cultivation of vines. From the very first days of the Ottoman Empire, the pashas, extremely high-ranking officers at the time, took full advantage of the terrain. The pashas no longer exist, but the high standards once accorded to the bearers of this noble title are still pursued today at Quinta do Outeiro. Bygone times have left us traces of a unique Algarve that can, and should, make wine worthy of the best nectar that was once made in those long lost empires.



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-  www.paxawines.pt
-  Paxá Wines

Activities:

- Tastings and visits to the vineyards and winery, with prior booking.
- Sales of wines on-site.

Opening times: Monday to Friday, from 8.30am to 1pm and from 2pm to 5.30pm.



Paxá White



7°C



12.5%



Arinto and Crato
Branco

Pairing by similarity would suggest dishes with a certain degree of acidity, such as marinated horse mackerel, fresh salads with vinaigrette, citrus-marinated fish or modern dishes, with a touch of verjuice. The contrast highlights the acidity of the wine and fish dishes with creamy sauces, subtle hints of aromatic herbs and greens with a slightly bitter touch.

Paxá Viognier Reserva White



7°C



13%



Viognier

Goes well with soft cheeses, lighter meat dishes such as turkey or chicken, and seafood with a stronger flavour, such as lobster.

Producer: Joaquim Lopes

Oenologist: Frederico Vilar Gomes

Year of start-up: 2007

Average annual production: 38,000 litres

Points of sale: the estate's own shop and some retailers in the Algarve.

"Pasha" means "Excellency" and this was a form of address used for provincial governors of the Ottoman Empire, the era to which winegrowing in the region dates back.





Paxá Crato Branco

White from old vines



7°C



13%



Crato Branco

The ideal companion for fish stew, or rice with seafood, razor clams or octopus, garnished with fresh aromatic herbs such as coriander, pennyroyal or Hart's pennyroyal. Good with fresh cheese starters, garnished with crunchy textures and acidic (tomato, verjuice) and aromatic (basil) notes. A great partner for *lagareiro*-style octopus.

Paxá

Rosé



9°C



12.5%



Syrah and Touriga Nacional

Goes well with fresh salads, especially when seasoned with olive oil that has a fruity aroma and a slight spiciness, such as the *Maçanilha* variety. This wine is also a good companion for sushi and finger food with halophyte notes.

Paxá - Premium

Rosé



7°C



13%



Touriga Nacional

This wine is a good companion for grilled fish, cold meats and pasta with tomato. Fresh salads with creamy dressings and hints of walnuts and other dried fruit and nuts.

Paxá Red



15°C



14%



Syrah, Alicante
Bouschet, Touriga
Nacional and Aragonez

This wine is a good companion for red meats, with garnishes that are soft and au gratin. Beef Wellington or variations and duck magret with sweet notes of honey or jam challenge the senses of harmonisation with this wine. It is a wine that is especially good with crispy textures such as those of flaky or filo pastry with toasted seeds. Cheeses, dry-cured hams and sausages are also good pairing options.

Note – This is an unfiltered wine and therefore liable to create sediment. Best decanted before serving.

Paxá Negra Mole Red



13°C



12.5%



Negra Mole

This wine is a good companion for grilled sardines, salt tuna (*estopeta*) or cuttlefish with ink. White meats with mild sauces and fresh pasta are also excellent pairing options, as is grilled fish.

Note – Although this wine can be drunk all year round, it is especially good in summertime; a red to be savoured in good company at a meal or with nibbles.

Paxá – Reserva Red



15°C



15%



Syrah, Alicante
Bouschet and Touriga
Nacional

This wine goes well with seasoned, but not spicy, foods. All kinds of game pair very well this exuberant red. Its volume means it is especially good with somewhat heavy foods, although with soft and marbled textures. Lamb is an excellent option.



Quinta João Clara

Edite Alves is pursuing a dream. We could say that she belongs to a line of distinctive and rare women, those who have taken the reins of wine production in Portugal. Under her watchful eye, her vineyard of just over 26 hectares is like an orchestra of Portuguese grape varieties, a spectacle that can be enjoyed from all over the world. The wall covered in prizes and diplomas is proof of that. Apart from being one of the few women in charge of a winery, she also has wine made exclusively from Negra Mole grapes, the varietal common in southern vineyards for many years. And here we have an ode to its persistence. It is a rare varietal, as rare as the Algarve terroir, as rare as a dream that comes true, day after day, even when pursued with such dedication. Edite admits she wants more, she wants to continue dreaming and to be able to have her whole family around her at Quinta João Clara. Some of the wines produced on the estate pay tribute to her daughters, Ana and Joana Alves. And there's one paying tribute to Edite too: an Alvarinho full of character, like her generous smile.



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 Quinta João Clara

Activities: wine tasting and guided tours (please book in advance).



João Clara White



7°C



13%



Arinto, Alvarinho,
Verdelho and Moscatel

Pairs nicely with cold salads made with legumes and de-salted or canned fish (salt cod with chickpeas, tuna with beans, etc.), grilled fish and white meats with creamy sauces.

João Clara Alvarinho White



7°C



11.5%



Alvarinho

A good match for cold fish or meat salads, with notes of dried fruit and nuts and creamy sauces. Fish starters, such as smoked salmon or swordfish, with hints of acidity and slightly bitter greens, such as rocket or halophytes with a touch of salt and a slightly peppery finish, such as elecampane. Shellfish are also an excellent pairing option.

Producer: Essential Passion Lda
(Edite Alves)

Oenologist: António Maçanita and
Joana Maçanita

Year of start-up: 2006

Type of production: integrated

Average annual production: 80,000 litres

Points of sale: direct sales at the winery,
restaurants, off-licences, supermarkets
and hypermarkets.

The estate currently remains in the family's hands, embraced by Edite Alves and her daughters, Ana and Joana Alves, who make the Quinta João Clara wine with the same rigour and affection.





João Clara Rosé



7°C



13%



Touriga Nacional and
Negra Mole

Goes well with all kinds of composed salads, with roe, octopus, roasted peppers, pig's ear seasoned with coriander, Monchique-style *assadura* and other typical regional starters. Boiled seafood, grilled fish and white meats with mild sauces.

João Clara Red



15°C



14%



Syrah, Alicante
Bouschet, Touriga
Nacional, Aragonez
and Trincadeira

Goes well with roast meat dishes, kid, lamb and big game. Grilled marbled meats, cheese, cold cuts and dry-cured hams. Salt-cod steaks, de-salted in the traditional manner make an excellent companion.

João Clara – Negra Mole Red



13°C



14.5%



Negra Mole

Best served with somewhat heavier foods so that the tannins can do their job of cleansing the palate. Goes well with oily fish, grilled or oven-baked, white meat dishes, with creamy sauces, and pasta. Adding crunchy ingredients to the dishes will provide an excellent opportunity to experience a splendid pairing with this authentic Negra Mole.

João Clara Syrah

Red

🌡️ 15°C 🍷 14.5% 🍇 Syrah

Good with acidic cheeses and red meats. If you enjoy peppery foods, then you should definitely try this Syrah!

João Clara Reserva

Red

🌡️ 15°C 🍷 14.5% 🍇 Syrah, Alicante Bouschet and Touriga Nacional

Good with regional and Portuguese dishes, such as stews and casseroles. Also a fine companion for feathered game, especially partridge, and furred game, hare with beans in particular. Creamy cheeses, *pata negra* dry-cured ham and traditional sausages.

João Clara Homenagem

Red

🌡️ 15°C 🍷 14.5% 🍇 Touriga Nacional, Syrah and Alicante Bouschet

Good with strongly-flavoured and highly-seasoned dishes, such as game meats and roasts. Succulent prime cuts of meat with crunchy notes. Grilled Iberian pork, beef rump cover and thick flank, garnished with legumes (black beans) and roots (cassava), or hints of ginger, make excellent pairing options.



Quinta do Barranco Longo

At Quinta do Barranco Longo there is a bridge between past and future. There, under the precise and knowledgeable hand of Rui Virgínia, you get a glimpse of the Algarve wine region in its entirety. We can see a rosy-looking future, we see hard, methodical work and a huge passion for winegrowing. Some routes are defined early, in a conversation, in a detail or simply when he had to choose the wine for his wedding. At that time, some years ago now, he would never even have considered serving his guests a wine from the Algarve. And from that day on, he has consistently pursued the dream of changing the established paradigm. It was one of the turning points in his route and, consequently, that of the Algarve's wines. There can be no future if the past does not have strong foundations, the pillars of a bridge that will take us to the region's future as a wine tourism destination. Today, Quinta do Barranco Longo is committed to spearheading the efforts to win over the market and ensure that wine production in the Algarve achieves the same standards as the best Portuguese wines.



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- 🌐 www.quintadobarrancolongo.com
- 📘 Quinta do Barranco Longo



Barranco Longo Grande Escolha White

🌡️ 8°C 🍷 12.5% 🍇 Arinto and Chardonnay

Great with seafood that tastes of the sea. Goose barnacles, slipper lobsters and limpets make excellent tablemates. Grilled, firm-fleshed fish and tranches of bigger fish cooked *sous vide* enhance the pairing. White meats, such as turkey or guinea fowl, served with creamy sauces, would be other suggestions.

Barranco Longo Rosé

🌡️ 8°C 🍷 12% 🍇 Aragonez and Touriga Nacional

Goes well with fresh salads made with markedly-textured fish such as fresh tuna. In cold salads, hints of boiled egg, asparagus and mushrooms are a good match, as are halophytes or herbs with a slightly bitter taste. This wine's versatility means that it pairs harmoniously with tuna tartare, fish *cataplana*, grilled white meats, and is also good as an aperitif.

Producer: Rui Virgínia
Oenologist: Patrícia Piassab
Year of start-up: 2001
Average annual production: 120,000 litres
Points of sale: off-licences and specialist shops in the Algarve and other parts of the country.

Rui Virgínia's idea was to make a personalised wine, bold and high in quality, taking the Algarve into the realm of the great wines. He put together a young, well-qualified team and turned his estate into a model vineyard; in the winery, he very masterfully brought together tradition and technological innovation in the creation of wines that are 100% Algarve.





Barranco Longo Colheita Seleccionada Red



15°C



13%



Cabernet Sauvignon,
Touriga Nacional and
Syrah

Goes well with meats used in traditional regional and national cuisine, cooked in stews and casseroles, as well as aromatic *açordas*. Sealed meats such as rack of lamb or succulent pieces of grilled Iberian pork are also great pairing options. Assorted traditional dry-cured sausages and ham, as well as strongly-flavoured cheeses, are a perfect match.

QUÊ Espumante Reserva Bruto White



6°C



12%



Arinto and
Chardonnay

Makes an excellent tablemate throughout the entire meal. It is good with cold, warm and hot dishes, both traditional and gourmet; smoked salmon and swordfish, seafood, *cataplanas* and grilled fish. Traditional Portuguese desserts, packed with flavour, and even goes well with egg-based sweets.

KO - Colheita Tardia Moscatel



9°C



12%



Moscatel, Viognier
and Chardonnay


This wine's low alcohol content, delicate sweetness and some, but not excessive, acidity, are the perfect elements to cleanse the palate after a flavourful foie gras, which can be complemented with curd cheese or figs. These characteristics mean that it is good with traditional Portuguese sweets, and especially those of the Algarve, since they are often made with eggs. Strongly-flavoured cheeses contrast to perfection. Textures of dried fruit are nuts and also excellent harmonising elements.





Herdade Barranco do Vale





In the north of the central Algarve in the heart of the uplands of the Serra do Caldeirão, where the cork-oak plantations start to mingle with the maritime breezes thanks to the proximity of the Atlantic, a project is beginning that is not forgetting its roots. The Herdade Barranco do Vale in Campilhos in the civil parish of S. Bartolomeu de Messines covers around 100 hectares of indigenous trees such as olive, pine, carob and strawberry trees. Ten hectares are proudly devoted to vines. There are vines on the estate that were planted in the 1960s by their grandfather Ramiro da Graça Cabrita, a well-known figure in the area. Typical Algarve grape varieties such as Negra Mole are still grown today, and the estate and the project are the result of a profound belief in the region and in the wines. The efforts of the couple Ana Matias Chaves, who trained in management, and her husband Luís Chaves, an economist who always had a passion for the countryside, are the culmination of thorough preparation over the last few years.


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 Herdade Barranco do Vale

Activities: guided tours of the vineyards (in Portuguese, English and Spanish) and wine tasting (please book in advance). Sales of wines.

Herdade Barranco do Vale White



9°C



13%



Antão Vaz, Arinto and
Alvarinho

This is a wine with body, with well-balanced freshness and unctuousness, ideal for hearty dishes, grilled and oven-baked, firm-fleshed fish. Its texture means that it pairs well with cuttlefish, squid and octopus in all sorts of dishes. Umami dishes and semi-hard cured cheeses, such as goat's cheese, are an excellent match for this distinctive wine.

Herdade Barranco do Vale Negra Mole Rosé



8°C



12.5%



Negra Mole

This is a rosé wine to enjoy sitting down and in good company. Versatile, perfect for grilled food, especially fish and white meat. Matches fresh composed salads well, in particular when dressed with creamy sauces. Light pasta dishes and sushi are also good recommendations.

Producer: Herdade Barranco do Vale, Unipessoal Lda.

Oenologist: Engineer João do Ó

Opened in: 2018

Average annual production: 25 000/30 000 litres, increasing annually.

Points of sale: estate shop, restaurants, drink shops and specialist shops.

The new generation has added white grape varieties to the existing varieties (Negra Mole has been grown for some 60 years and Aragonez and Castelão for 20), which started to produce wine in 2018 and whose first bottles have just come onto the market.





Herdade Barranco do Vale Castelão e Aragonês

Red



15°C



14%



Castelão and Aragonês

As this is a very well structured and balanced wine, it is a perfect match for typical Portuguese dishes such as stews and casseroles made with meat, vegetables and pulses. Its freshness and exuberance means that it can accompany well-seasoned meals and dishes based on curry. As it is a versatile wine, cheeses and traditional charcuterie are excellent suggestions for starting or rounding off a meal, or simply for nibbling.

Herdade Barranco do Vale Castelão

Red



15°C



14%



Castelão

A delicious wine like this was made with food in mind. Poultry in refined dishes (turkey and duck), succulent and tender grilled meats, and pasta dishes such as lasagne and cannelloni are excellent choices. Fish dishes can and must be considered as a match for this Castelão, especially oily, tasty fish like traditional grilled sardines, grilled salmon and salt-cod. It is excellent for nibbling with, together with tinned foods and platters of cheese and varied charcuterie.

Note: the lively tannins that are characteristic of this wine need to be allowed to aerate; it is recommended that it is decanted some moments before being served.





Albufeira

- 118 Quinta da Malaca
- 122 Quinta do Moinho – Adega do Cantor
- 126 Quinta do Canhoto

Quinta da Malaca

Malaca has one of the oldest vineyards in the Algarve. As is the case with other producers, its history is one of continuing generations who, in bygone times, used to make wine for their own consumption. Here in Malaca, where a stream flows and there is a view of the sea, a series of grape varieties were planted more than 70 years ago; and they have successfully flourished in this miscellany of soils that comprises the terroir of the Algarve. This vineyard includes the native Negra Mole variety, which is used in some batches of Malaca wine. But Malaca does not live only from its past. There is a future growing not far from the place where those vines were planted 70 years ago. A whole new project that will bring life to the region and to Malaca wines. A wine tourism project is about to be born, alongside a dam surrounded by vines recently planted amongst cork oak trees, bringing to mind an image of an Alentejo cork oak grove that has uprooted and moved to the Algarve. It is a landscape *sui generis* and will undoubtedly produce a wine with unique characteristics. But you don't have to wait for the future to try a Malaca. At this very moment, there is a series of labels that are a perfect match for the best Algarve cuisine.



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MALACA

Activities:

- Tastings and visits to the vineyards and winery, with prior booking.
- Sales of wines and merchandise on-site.



Malaca Crato Branco

White from old vines

7°C 12.5% Crato Branco

This is a wine to be appreciated with tasty grilled fish, such as gilt-head bream or sea bass. Great as an accompaniment for dishes such as razor clam rice or croaker with pasta in broth. Grilled white meats and exuberant salads, with cheese and dried fruit and nuts or smoked fish, are also agreeable suggestions.

Malaca Sauvignon Blanc

White

7°C 12.5% Sauvignon Blanc

This wine calls for flavour, especially that of seafood and fish. Excellent with seafood, especially goose barnacles, limpets and other rock-dwelling varieties. Goes well with fish such as swordfish and tuna with hints of seaweed and aniseed-scented herbs. Fish stews and *cataplanas* are other great pairing options, as are white meats with sauces and salads with hints of tropical fruits.

Producer: Luís Cabrita
Oenologist: Joana Maçanita
Year of start-up: 2010
Average annual production: 57,000 litres
Points of sale: restaurants in the Algarve, grocery stores and off-licences in the region.

Artisanal wine production has always been part of the family's tradition. The Sociedade Agrícola Quinta da Malaca was created as a means of paying tribute to the family members who devoted themselves to this activity.





Malaca Reserva Sauvignon Blanc White

🌡️ 7°C 🍷 13% 🍇 Sauvignon Blanc

Pairs well with fish and seafood risottos, especially monkfish. Salads with creamy dressings or seasoned with extra-virgin olive oil, marked by the intense flavour of the “Picual” or “Cobrançosa” olive varieties. White meats, with seasoning from Asian and Moroccan cuisine. Harmonises surprisingly with fish with tropical fruit sauces, such as coconut or mango.

Malaca Rosé

🌡️ 7°C 🍷 12.5% 🍇 Castelão and Negra Mole

The body that this wine presents in the mouth and the light and fresh aromatic profile call for pairings with light and tasty dishes made with fish served as fillets, tranches or steaks, with sauces that are low in acidity. Cephalopods in dishes such as cuttlefish stew and stuffed squid are excellent pairing options. Grilled white meats and composed salads with octopus or tuna are also appealing suggestions.

Malaca Castelão Red

🌡️ 15°C 🍷 13.5% 🍇 Castelão Francês

A wine to complement succulent red meats. The youthfulness of the tannins calls for pairings with dishes served with creamy, lightly-seasoned sauces so that the pairing between the wine and the main ingredient of the dish will be highlighted. Great with oven-baked fish, including salt cod.



Malaca Reserva - Aragonéz

Red



15°C



14.5%



Aragonez

Pairs well with stewed or roasted red and pink meats. Dishes cooked au gratin activate the tannins and make an excellent match. *Galinha de cabidela* (chicken and rice cooked in blood) is a pairing challenge for enthusiasts of regional gastronomy. Grilled tuna belly is another pleasant surprise at table with this choice Malaca.

Vale de Parra

Red



15°C



13%



Negra Mole, Castelão
Francês and Aragonéz

Pairs with well-seasoned meats, especially lamb, beef and furred and feathered game, both in traditional dishes and in recipes with gourmet characteristics. Excellent with blue cheeses and traditional dry-cured hams and sausages.



Quinta do Moinho - Adega do Cantor

A project born out of friendship. A friendship between vines and neighbours. A winery that has come to the Algarve from a far, distant land: Australia, to be precise. It was designed in its unique style, with the vats in full view, at the whim of the wind and the Algarve's nature. A tradition of tours and tastings has been established at the Adega do Cantor. An entire structure has been created for the purpose and does, in fact, delight everyone who comes here. There is the musicality of the person for whom the winery is named: none other than Sir Cliff Richard. His presence can always be felt. You will find him in every corner of the property in the form of the wine, music and spirit. This is definitely one of the projects through which the Algarve's wines have gained greater visibility, especially among the singer's millions of fans around the world. In that land, there are roots as deep as some of Sir Cliff's classics, genuine originals, just like his unmistakable voice. The open-air cellar and the proximity to the vines, along with the view over the Algarve's coastline stretching far into the distance, make this place worthy of a visit. Congratulations are definitely in order!



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📍 37°07'25.7"N 8°16'43.6"W

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general@winesvidanova.com

🌐 www.winesvidanova.com

📌 Adega do Cantor

Activities:

- Tours and tastings by appointment.
- Sales of wines and merchandise on-site.

Opening hours: shop: 10 am to 1 pm and 2 pm to 5 pm. Guided tours (must be booked in advance): 10.30 am, 11.30 am, 2.30 pm and 3.30 pm.



Vida Nova White

🌡️ 7°C 🍷 13.5% 🍇 Viognier and Verdelho

Goes well with shellfish. Oily fish such as salmon or tuna belly, served in dishes with herb crusts, flaky pastry or toasted seeds. Garnishes comprising vegetables au gratin, spinach purée or green asparagus make a good combination with this wine. Light dishes of white meats and light sauces are excellent pairing options.

Onda Nova Verdelho White

🌡️ 7°C 🍷 14% 🍇 Verdelho

Enhances the aromas of strongly-flavoured fish in well-seasoned dishes, fish cooked in salt and served with saffron and fennel risotto, or seafood *cataplana*. Asian food offers excellent pairing opportunities with this excellent wine.

Producer: Adega do Cantor Sociedade de Vitivinicultura, Lda.
Oenologist: Ruben Pinto
Year of start-up: 2003
Average annual production: 100,000 litres
Points of sale: the winery, restaurants and hotels, off-licences, supermarkets and hypermarkets.

The wine produced at Adega do Cantor is made only with the grapes from the three estates around it: Quinta do Moinho, Quinta do Miradouro and Quinta Vale do Sobreiro.





Onda Nova Viognier White

🌡️ 7°C 🍷 14% 🍇 Viognier

Good with grilled or oven-baked oily fish such as salmon, tuna or swordfish. These same fish, marinated or smoked and served as starters or finger food, are also excellent options. Grilled or oven-roasted unctuous white meats with well-seasoned garnishes call for a pairing with this charismatic Viognier.

Vida Nova Rosé

🌡️ 7°C 🍷 13% 🍇 Aragonez and Syrah

A great wine to serve with cold dishes such as melon with dry-cured ham, avocado with prawns or salads with tropical fruits and dressings. Cleanses the palate from foods with a sweet and sour taste. Curd cheese and fresh cheese served as starters and finger food, with aromatic herbs and a touch of honey or jam, make great harmonising suggestions. Ideal with the traditional “Guia chicken”, with lashings of lemon and piri-piri sauce, in an allusion to the pairing of a local nature and regional identity.

Vida Nova Red

🌡️ 15°C 🍷 14% 🍇 Syrah, Aragonez and Alicante Bouschet

Calls for pairing with marbled red meats. Beef and lamb are great suggestions. Salt cod, de-salted and served as steaks or in flakes, drizzled with olive oil or prepared au gratin. Mediterranean herbs such as thyme and rosemary make excellent aromatic complements.

Vida Nova Reserva Red

🌡️ 16°C 💧 14.5% 🍇 Syrah and Aragonez

Goes well with red and pink meats and big game, in slow-cooked stews or casseroles made to traditional Portuguese and Algarve regional recipes. *Lagareiro*-style octopus and stuffed squid are pleasant pairing options for this red wine, if drunk at a temperature of around 14°C or 15°C. Traditional cheeses, cured or with a hint of sweetness, are excellent companions at the start or end of a meal.

Onda Nova – Alicante Bouschet Red

🌡️ 15°C 💧 14% 🍇 Alicante Bouschet

Pairs very well with red meats and big game such as wild boar and venison. Creamy sauces and forest fruit sauces are excellent pairing complements, as are garnishes comprising spinach and potatoes au gratin. Grilled or roast Iberian pork are often chosen as an appealing harmonisation option. Pork cheeks, cooked slowly in the same red wine served with the dish, make an excellent pairing.

Onda Nova – Syrah Red

🌡️ 16°C 💧 15% 🍇 Syrah

Suitable for a vast array of pairings. Examples of this would be starters au gratin with cheese or salmon. Duck breast served with baked potatoes and forest fruit sauce is a suggestion worth considering. Prime cuts of veal call for wines with the personality of this Syrah. Italian cuisine, such as pasta dishes served with creamy sauces, mushrooms and aromatic herbs harmonise to perfection, as do traditional dry-cured hams and sausages and strongly-flavoured cheeses.



Quinta do Canhoto



The world's first wine for left-handed people could only have been made at Quinta do Canhoto (Estate of the Left-handed Man). It was as clear as day. Left-handed by name, it is produced under the firm hand of Josefina. After many years spent watching her grandfather produce wine for the family's personal consumption, as was the custom in this and other regions of Portugal, Josefina decided to venture into the production of her own wine for the market. She admits to being particularly fond of the Antão Vaz grape variety. The winery is coming together, brick by brick, under the attentive eye of her daughter, who designed the entire project for the winery and future wine tourism facility. With a stunning view over part of the Algarve and the Atlantic Ocean! And that's how it happened. Having produced a first prize-winning batch, she has no plans to stop. A highly-skilled matriarch who rolled up her sleeves and got on with the job, waiting for nobody, step by step, firm and sure, in gaze and step, in her manner and in the way she treats others. She is proud of her past and, along with her Antão Vaz, admits that she doesn't want to stop here. We are sure that we will be hearing more of this family of left-handed winegrowers.



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Quinta Do Canhoto

Activities:

- Tastings and visits to the vineyards and winery, with prior booking.
- Sales of wines and merchandise on-site.

The belief that left-handed people are generically more creative may be a myth. But it is nevertheless true that something special happens when you raise your glass in a toast with your left hand and taste a wine from Quinta do Canhoto.

Esquerdino Antão Vaz White

🌡️ 7°C 💧 13.5% 🍇 Antão Vaz

The fishy saltiness and oily texture of caviar harmonise to perfection with the dryness of this wine. Seafood such as oysters, goose barnacles, sea snails or razor clams, served au naturel or lightly cooked, make excellent pairings. Firm-fleshed fish, such as sole meunière, or light poultry, prepared simply, and tasty sauces with cream or cheese are also good suggestions.

Esquerdino Colheita Seleccionada White

🌡️ 7°C 💧 13% 🍇 Antão Vaz and Arinto

Pairs well with firm-textured fish, such as red porgy, Atlantic wreckfish or monkfish and prime seafood, such as scallops. More refined palates call for a pairing with citrus-marinated fish. This type of wine, in which the acidity is clearly present, needs crunchy or unctuous textures, such as tempura. Somewhat acidic dishes help bring out the sweet and fruity taste of the wine. Fresh and cream cheeses, served with crunchy textures, are a good pairing option for this white.

Esquerdino Rosé

🌡️ 7°C 💧 13.5% 🍇 Touriga Nacional

Goes well with grilled fish and meat, and with pasta dishes containing meat or fish and made with tomato-based sauces. A good match for razor clam rice, razor clams au naturel, stuffed squid or fried baby cuttlefish. A great choice with nibbles, enhances the pairing with small fried fish, either in escabeche or marinated, and giblets served fried or in a tomato sauce. This is a consensual wine, very interesting for gastronomic events.



Producer: Josefina Vilarinho

Oenologist: Jorge Páscoa

Year of start-up: 2017

Average annual production: 52,000 litres

Points of sale: supermarkets and restaurants in the Algarve.





Loulé

130 Quinta da Tôr

Quinta da Tôr

Many dips were taken at Pego do Santos, amid the reeds and the little stream that runs through Tôr. Mário Santos believes that he ended up owning the estate purely by chance. But we don't believe that, do we? There's no such thing as chance or, if there is, this was a very happy one. As a youngster, he had spent many a day in the vicinity of the estate, taking dips in the stream and playing on its banks, but he had never been able to see what went on there. This created a certain aura of mystery about it and his curiosity to see the estate remained constant. And now he owns it. One day, the estate was put up for sale and Mário snapped up the opportunity. The King once granted this land to a knight and now, having recuperated the vines, Mário Santos produces wine here that has been gaining increasing numbers of fans. Also by chance – or not – as Mário tells us, the first harvest gave rise to a wine with an unusually high alcohol content, due to the terroir. His wines have become very popular and have rapidly become a hallmark of Quinta da Tôr. Mário no longer goes for dips at Pego dos Santos, but the swimming pool alongside the vineyard delights everyone who visits. It is easy to be enthralled by that view while tasting a wine with an unusually high alcohol content.



Shop (Turinox): Zona Industrial de Loulé, Lote 28, 8100-272 Loulé
Quinta da Tôr: Estrada EM 525,
Aldeia da Tôr, Morgado da Tôr,
8100-397 Loulé



Shop: 37°07'35.8"N 8°02'26.0"W
Quinta da Tôr:
37°11'03.6"N 8°01'30.4"W



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www.quintadator.com



Quinta Da Tôr

Activities:

- Tours of the estate, the vineyards and the cellar, and wine tasting (by appointment).
- Sale of wines and merchandise on-site, with prior booking.

Opening hours: Shop (Turinox): Mondays – 9 am to 1 pm and 2 pm to 6 pm; Tuesday to Thursday – 8 am to 1 pm and 2 pm to 6 pm; Fridays – 8 am to 1 pm.



Quinta da Tôr Rosé



9°C



12.5%



Touriga Nacional,
Syrah and Aragonez

Goes well with grilled fish, especially salmon. Pairs very well with tomato-based pasta dishes and creamy sauces, especially with parmesan cheese. Since it is low in tannins, pairing is suggested with white meats, such as grilled chicken, oven-roasted turkey or the traditional *galinha cerejada* (“cherry-coloured chicken”).

Quinta da Tôr Red



15°C



14.5%



Touriga Nacional,
Syrah, Aragonez,
Trincadeira and
Cabernet Sauvignon

Pairs well with traditional stews and casseroles. Poultry, charcoal-grilled pork and pork with pickles, seasoned with olive oil, vinegar, garlic and coriander. This wine calls for conviviality, complementing nibbles, cold cuts, dry-cured ham and cheese, especially the more consistent varieties.

Producer: Mário Santos

Oenologist: Pedro Mendes

Year of start-up: 2013

Average annual production:
75,000 litres

Points of sale: at the estate and
warehouse, off-licences and
supermarkets in the Algarve.

Tours and tasting sessions at the estate offer an authentic and family-friendly experience. Wine and regional olive oil are included with the wine tasting.





Quinta da Tôr Aragonês Red

15°C 14.5% Aragonez

This is a true Aragonez; consequently, it demands dishes that are worthy of it. Typical duck à l'orange or exotic ostrich meat pair very well with this wine. Oven-roast pork, feathered and furred game, especially partridge, turtle dove, dove and rabbit are challenges to the imagination. Complements comprising nuts, especially oily ones such as pine nuts and almonds, as well as aromatic herbs and halophyte plants enhance the harmonisation.

Quinta da Tôr Cabernet Sauvignon Red

15°C 14% Cabernet Sauvignon

The secret of pairing this wine lies in complementing without exaggerating or cancelling out flavours. Iberian pork cheeks cooked in red wine made with the same grape variety, succulent beef, lamb and kid, are excellent pairing examples. Harmonises perfectly with pasta dishes and risottos, especially with mushrooms, asparagus or sun-dried tomato. Tropical fruits and spices heighten the gastronomic experience.

Quinta da Tôr Syrah Red

15°C 17% Syrah

A powerful but elegant wine such as this goes well with red meat dishes, big game, duck and tender cuts of Iberian pork, spicy foods, traditional cold cuts and dry-cured sausages, dry-cured Iberian ham and soft cheeses such as Serra da Estrela, Azeitão and Serpa, as well as blues like Roquefort.

Quinta da Tôr Touriga Nacional Red

🌡️ 15°C 🍷 13.5% 🍇 Touriga Nacional

A good match for red meat dishes (stews, casseroles and roasts), as well as smoked and grilled meats. Beef carpaccio with parmesan cheese is an excellent option to get a meal underway. Harmonises with homogeneous sauces such as Béarnaise, as a complement to succulent steaks. Calls for combinations of meat and fruit. Lamb with apricots, duck à l'orange, pork shank with prunes and chicken breast stuffed or served with raisin and pine-nut sauce.

Quinta da Tôr Reserva Red

🌡️ 14°C 🍷 17% 🍇 Syrah, Touriga Nacional and Cabernet Sauvignon

The rounded tannins are clearly in evidence and call for succulent dishes of top-quality red meats and tasty dishes of kid and lamb. Due to its alcoholic structure, dishes with sweet and unctuous nuances make a very good pairing option. A choice red reserve such as this needs freshness and its acidity calls for fresh notes of aromatic herbs. The exuberance of this wine's body calls for correspondingly heavier dishes, such as stews, casseroles and roasts; salty and peppery foods should be avoided.

Quinta da Tôr Reserva Alqibre Red

🌡️ 14°C 🍷 16% 🍇 Syrah, Touriga Nacional and Cabernet Sauvignon

The rounded tannins are clearly in evidence and call for succulent dishes of top-quality red meats and tasty dishes of kid and lamb. A good match for gourmet dishes with different textures and with toasted seeds, due to their crunchiness and flavour. Due to its high alcoholic structure, dishes with sweet and unctuous nuances make a very good pairing option. This red reserve needs freshness and its acidity calls for fresh notes of aromatic herbs. The exuberance of this wine's body calls for correspondingly heavier dishes, such as stews, casseroles and roasts; salty and peppery foods should be avoided.





Faro

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Quinta Velha



Quinta Velha



There are lakes, rivers and fountains that we throw coins into as we make wishes. Everybody knows at least one. But you have to admit you've never done that with a barrel of wine, have you? I was lucky. I put my right hand on the lid, rubbed my left hand three times over the eyes and nose of a lion incrusting in a barrel, and made my wish. All under Helwig's attentive eye. Your wish will last ten years, he assures me. I won't tell you what I wished for or it won't come true. I hope it won't take me another ten years to come back and visit Helwig again, and give him a hug as I take pleasure in my wish, granted in the meantime. I look at the flourishing vines and admire the stunning view over Faro. And I wonder what Helwig's wish could have been.

Nestling on the sunny slopes of Santa Bárbara de Nexe is a vineyard that grants wishes. Fantasies aside, Helwig is extremely proud of his wine, his production and the property where his hand is visible at every turn.

He likes to do things with his own hands. The winery is impressive, with its concrete ceiling and the gate meticulously designed by Helwig himself; despite its imposing appearance, it can be opened by nudging it with just one finger. Here, we can imagine the choreography, painstakingly calculated during production in a winery that may be small in size but is nevertheless extremely efficient.



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Sta. Bárbara de Nexe



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ehlers@helwigus.com



www.helwigus.com

Activities:



- Tastings and visits to the vineyards and winery, with prior booking.
- Sales of wines on-site.



Producer: Helwig C. Ehlers
Oenologist: Carsten Heinemeyer
Year of start-up: 1998
Average annual production: 5,000 litres
Points of sale: sold locally and online.

The first wine produced on this estate in Santa Bárbara de Nexe was entirely the work of Helwig and his wife; from harvesting to bottling, and with only the most basic equipment, the couple turned their hand to everything.

Helwigus Rosé

 7°C
  13%
  Castelão

The Castelão variety, vinified as a rosé wine, calls for certain fish dishes, made to recipes with peppers and tomatoes as the main ingredients. To a certain degree, it can stand up to exotic dishes made with spices such as curry. In light of this, dishes such as fish *cataplana*, aromatised with coriander, or squid curry are good options, as are the various ways of serving octopus in fresh salads.

Helwigus DOC Red

 15°C
  13.5%
  Castelão, Syrah and Aragonez

Goes well with traditional cold cuts, dry-cured sausages and hams. Strongly-flavoured cheeses, soft ones especially. Dark poultry, particularly game, partridge, woodcock, dove and wild duck. Well-seasoned one-pot dishes (where legumes and meat are cooked together).





Helwigus Aragonez

Red



15°C



13.5%



Aragonez

Pairs well with poultry and pink meats, associated with the region's typical cuisine. Dishes such as chicken açorda, chickpea stew and roast duck are good pairing examples. Iberian pork tenderloin, duck breast or guinea fowl supreme with creamy sauces are also good options if served with vegetables stir-fried al dente.

Helwigus

Red



15°C



13.5%



Trincadeira and Syrah

Pairs well with assorted non-peppery cold cuts. Dry-cured ham and soft cheeses. Dishes made with white meats (poultry) and pink meats (pork). Flavourful one-pot dishes consisting of meats, root vegetables and pod vegetables. Oven-baked fish is also a pleasant pairing suggestion with this wine.

Helwigus Touriga Nacional e Syrah

Red



15°C



15%



Touriga Nacional and Syrah

Goes well with prime cuts of Iberian pork, red meats with gravy, traditional baked cuisine and slow-cooked (sous vide) dishes seasoned with country herbs.





The background of the page is a close-up photograph of green grape leaves. The leaves are large, heart-shaped with serrated edges, and have prominent veins. They are layered, with some in sharp focus and others blurred in the background, creating a sense of depth. The lighting is natural, highlighting the vibrant green color of the foliage.

Tavira

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Casa Santos Lima – Quinta do Patarinho

Casa Santos Lima - Quinta do Patarinho

We are the boundary. The border between the salt and the earth. The last stronghold of a civilisation that once lived here in the Algarve. A vineyard that is regenerating above an extinct metropolis. Which one man's dream has caused to grow and flourish once again. Walking among the hanging bunches, almost ripe for harvest, one can easily stumble over stones that probably once belonged to houses and buildings where laughter and sobbing would be heard; streets filled with festivities or funerals; walls and defensive structures built here by civilisations many moons ago. On the edge of the brackish water of the ria. A fine line, fought over in battle by the brave men who conquered the Algarve. It was the dream of just one man that brought the vines there back to life, resulting in a nectar born of the history of mankind, of winners and losers, of land and sea, of salty air and of fresh water.

It is incredible how the land can reinvent itself, regenerating and flourishing, giving us the opportunity to be better, century after century; and however far into the future we gaze, we are convinced that wine will continue to bring us together, at table, in the countryside, in life and with our progeny.



Quinta da Boavista, Aldeia Galega da Merceana, 2580-081 Aldeia da Galega da Merceana



Quinta do Patarinho (Tavira):
37°07'31.7"N 7°40'10.4"W



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Casa Santos Lima

Activities: visits to the vineyards and winery, with prior booking.

Note: Casa Santos Lima has two other properties in the region, Quinta Nossa Senhora da Saúde and Vinha da Palmeira, the latter just starting production.



Producer: Casa Santos Lima, Companhia das Vinhas, S.A. (administrator: José Luís Oliveira da Silva)
Oenologist: Diogo Sepúlveda
Year of start-up: 2012
Average annual production: 103,670 litres
Points of sale: the company's own shop (Quinta da Boavista – Alenquer, off-licences, specialist shops, hypermarkets and restaurants.

In 2017, and for the fifth year running, Casa Santos Lima was recognised as the “Best National Producer – Portugal” at the “AWC Vienna International Wine Challenge 2017”. It also placed second in the ranking of the “Top 100 Wine Companies Most Awarded of the World 2017”. The publications Revista de Vinhos and Revista Vinho Grandes Escolhas voted Casa Santos Lima as the 2017 Company of the Year.

Al-Ria White



5°C



12.5%



Arinto, Sauvignon Blanc and Roupeiro

An excellent wine to drink with salads, fish and seafood.

Al-Ria Rosé



9°C



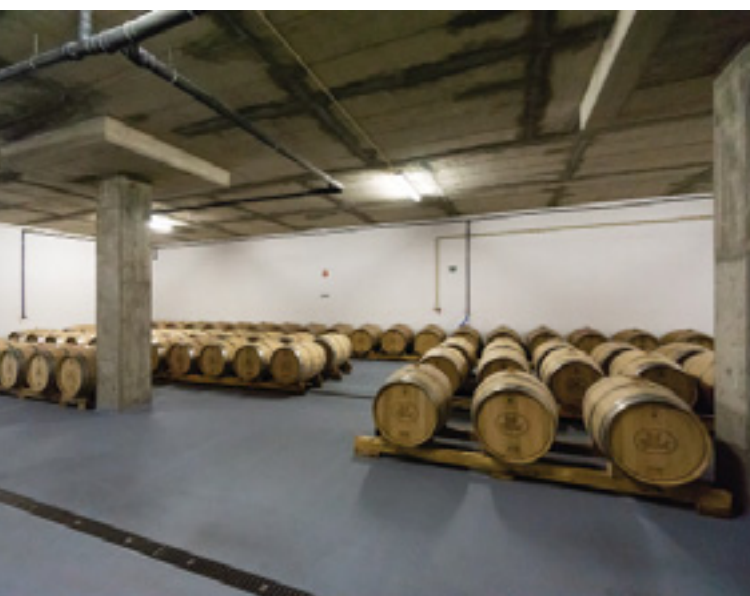
13%



Touriga Nacional and Syrah

Serve as a splendid aperitif or pair with salads, seafood, grilled meats and oriental dishes.





Al-Ria Red

🌡️ 15°C

📊 14%

🍇 Touriga Nacional and Syrah

Pairs well with typical regional dishes; grilled fish and meat; one-pot dishes, pot-au-feu with vegetables, poultry and pink meat.

Al-Ria Reserva Red

🌡️ 15°C

📊 14%

🍇 Touriga Nacional and Syrah

Goes well with game dishes, delicacies made with prime cuts of meat and strongly-flavoured sauces.

Barrocal Red

🌡️ 15°C

📊 14%

🍇 Touriga Nacional and Syrah

The name hints at a marriage with the typical gastronomy of the transitional *barrocal* area, between the uplands of the Algarve and the sea. Poultry, one-pot dishes, including horticultural produce, pork and aromatic herbs from the vegetable garden and the countryside.

Portas da Luz Red



15°C



14%

Touriga Nacional and
Syrah

Since this is a very versatile wine, it is a good choice for simply-prepared dishes. Grilled meats and non-spicy cold cuts are good choices. Thanks to the proximity to the vineyards of the Ria Formosa, this wine has a very special character; when paired with octopus and cuttlefish dishes, the resulting flavours and textures are greatly appreciated. The use of halophytes from the Ria Formosa as a finishing touch in fresh dishes brings a sublime hint of salinity, pleasantly noticeable in the harmonisation of the foods paired with this wine.

Rabo de Galo Red



15°C



14%

Touriga Nacional,
Syrah and Tinta Roriz

A hedonistic wine that affords a variety of experiences. It goes just as well with a veal chop or rack of lamb as it does with a chunk of tuna or a swordfish steak. Truly delicious!

Rabo de Galo Reserva Red



16°C



14%

Touriga Nacional,
Alicante Bouschet and
Aragonez

Pairs well with barbecued meats (thick flank and rump cover steak), foie gras, duck magret and seasoned salt-cod dishes.



Other products from the vine and from wine

SANGRIA

Sangria's right to be classed as a drink of protected origin was approved by the European Parliament in 2014. The term can only be used on its own in Portugal and Spain, in light of the shared historical and cultural recognition of this peculiarly Iberian tipple. In other countries, the drink is essentially referred to as an "aromatised wine-based drink", with the term "sangria" appearing as a complementary and optional designation. Recipes vary widely and the drink is often prepared in line with the customers' specific likes. However, the fundamental basis of any sangria is a good quality wine.

Additional ingredients may include brandy and/or other spirits, an

aromatising drink, cinnamon, mint and pieces of fresh fruit, usually orange, lemon and apple. The jug will then be filled up with sparkling water or, as often happens these days, with a sparkling soft drink. It is a very refreshing drink with a low alcohol content that can be savoured in good company, especially on hot summer evenings. This tasty, refreshing drink combining fruit and wine in a relaxed manner is a way of enhancing the worth of the Algarve's excellent wines and orchard-grown fruits, especially the Negra Mole grape variety, with its open colour and high popularity among enthusiasts. It is also a way of promoting our Mediterranean culture, based on conviviality.



VERJUS

Verjuice (or *verjus* to use the original French term) is the juice pressed from unripe grapes picked during weeding and pruning. This is commonly carried out in highly productive vines and involves removing a few bunches to improve the quality of the grapes that remain on the vine. At this stage, when the content of the grapes is mostly citric acid, the grapes are pressed and the juice can then be used. Normally, in oenogastronomic pairings, the citric acid of the wine is harmonised in the correct proportions with the acetic acid found in vinegar.

Using verjuice instead of vinegar lets us enhance the pairing, harmonising the food and the wine with the same type of acid, which, incidentally, is less sharp than vinegar. At the same time, we are helping to put a by-product of the vine to good use rather than allowing it to go to waste. This product has been used in traditional gastronomy for a very long time and is now coming to the fore in haute cuisine. It is given different names in different countries; in Portugal it is called *agraço*, in Italy *agresto*, and in Spain *agraz*.



Product name: Verjus Sentidos Touriga Nacional

Grape varieties: Touriga Nacional

Alcohol content: none

Producer: Quinta dos Sentidos (Silves)

Use it to season salads or to intensify the flavour of soups and sauces. Try it as a marinade, to deglaze or even as a finishing touch for a stir-fry. Experiment with it in cocktails and desserts too.

Glossary

ACIDITY

Essential component in wine, important for its balance and conservation. The different acids coming from the grapes and the fermentation contribute to a wine's acidity. When acidity is low, the wines are flat and uninteresting; in excess, it leaves a sharp feeling in the mouth; in the right quantity it produces fresh, lively wines. Acidity is one of the four basic tastes (sweet, salty, acid and bitter) identified by the taste buds on the tongue. It is the acids that give a wine the taste (and feeling) of freshness, and it is one of the main constituents and guarantors of its longevity.

ADAMADO

Medium-sweet wine. Normally obtained through the process of "noble rot", also known as "late harvest". These wines are obtained from grapes that have become overripe on the vine and have been affected by a bacterium called "Botrytis cinerea". The resulting dehydration leads to the sugars becoming concentrated in the must. Because of this concentration of sugars, the yeast in the wine is unable to convert all of them into alcohol. This process means that a good proportion of the sugars remain present, resulting in wines that have an average alcohol content and an outstanding aromatic complexity. As far as acidity is concerned, these wines are normally very fresh.

AFINADO

Term used to characterise a wine in which the processes of finishing and ageing are completed in a harmonious way so that the wine achieves its full potential.

AGEING

Period during which the wine remains stored in bottles or wooden barrels.

ALCOHOLIC FERMENTATION

The process of converting the sugar in the grapes into ethyl alcohol and carbon dioxide. It is the alcoholic fermentation that converts the grape juice into wine.

AROMA

Group of smells produced by the substances present in the wine. Although the term is normally understood to be a smell (directly perceived through the nasal passage), in fact the aroma also comes to us when the wine is already in the mouth. There are three types of aromas: the **primary** aromas, coming from the grapes used in the wine-making process, which give the wine an aroma that is characteristic of the grape variety (floral, fruity or vegetable notes); the **secondary** aromas, coming from the fermentation process, that disappear after one or two years; and the **tertiary** aromas, which result from the maturing and ageing of the wines in wood or the bottle for years (also known as bouquet).

ATTACK

First impression the wine causes when it is tasted.

BALSAMIC

Resinous aroma (varnish, cedar, resin...) that can be found in some wines.

BARRICA

Oak barrel with a capacity of 225 litres.

BICA ABERTA

Wine-making process that is generally used in the production of white and rosé wines. It is a technique in which the fermentation is carried out in the must, separated from the solid parts of the grape (stalks and skins).

BLIND TASTING

Tasting where the identity of the wines being considered is hidden. Neither the brand/vineyard name nor the year of harvest is revealed, so that the tasters are not influenced by this information, and they just make a qualitative assessment of the product they are tasting.

BODY

Term which is used to describe the sensation of weight and consistency of the wine in the mouth; with structure and character.

CAPITOSO

Wine with a high alcohol content.

CHARACTER

"Personality" of a good wine. Series of special characteristics which enable it to be distinguished from others.

CLARET

The name given to light-coloured red wines. In the French region of Bordeaux, the Pinot Noir grape variety stands out in the production of this type of wine. In the Algarve, the laurels go to the native Negra Mole variety.

CLARITY

When we speak of "clarity", we are referring to the quantity of suspended particulates in a wine. If necessary, the particulates, which are unpleasant when tasting, can be removed by decanting the wine with a filter. It should be noted that a hazy wine is not the same thing as an unfiltered wine containing sediment. Haziness in a wine is normally due to inadequate production processes.

COLHEITA SELECIONADA (SELECTED HARVEST)

A legal designation which can only be applied to DOP and Regional Wines that have outstanding organoleptic properties and an alcohol content equal to or higher (by 1% vol.) than the established minimum limit. The year of harvest must be indicated.

COMPLEX

Wine rich in aromas. The term is used when a wine gives us multiple sensations resulting from a good blend between intense, pleasant aromas and flavours.

CUBA

Cement or stainless steel vat or tank for the fermentation or storage of wines.

DECANTING

Process by which the wine is poured into a special container (decanter) with the aim of separating it from possible sediment that has been deposited at the bottom of the bottle. This operation also allows the wine to "breathe".

DÉGORGEMENT

French expression referring to the operation of removing sediment concentrated in the neck of the bottle of a sparkling wine.

DENOMINAÇÃO DE ORIGEM (LIT: DENOMINATION OF ORIGIN)

Concept applied to certain wines whose originality and individuality are connected to a specific region. The grape varieties used, the wine-making methods and the organoleptic properties are some of the elements that are checked to allow the "denominação de origem" to be awarded.

DESTALKING

Operation which consists in separating the grapes from the stalks to stop the wine containing too much tannin.

DOP

Protected Designation of Origin. Classification awarded to a quality wine produced in a specific region.

DREGS

Sediment. Sediment that accumulates at the bottom of wine containers.

DRY

Wine whose residual sugar content is equal to or less than 4 grams per litre.

ELEGANT

Harmonious wine, balanced and delicate.

FINGER FOOD

Food which has been prepared and plated specifically to be picked up with the fingers. Normally small portions of innovative hot or cold delicacies, prepared in a simple manner (cheeses, dry-cured sausages, pâtés, canned food, etc.) and served at the start of a meal as an aperitif.

FINISH

Taste that the wine leaves in the mouth after being drunk or tasted. It can be long or short depending on how long the taste remains.

FLUIDITY

A wine's fluidity is visible when you swirl it lightly in the glass. The wine flows irregularly, in the form of droplets, on the walls of the glass; these are known as "tears of wine". If the tears take a certain amount of time to run down the walls of the glass, it means the wine has a high glycerol content. Conversely, if the droplets run quickly down into the wine, the wine is lighter and contains less alcohol.

FORTIFIED

Wine with a high degree of alcohol and which, in general, contains a significant quantity of sugars, owing to the fact that the fermentation was interrupted by the addition of brandy.

FRESH

This is used to refer to a wine which, through its natural acidity, gives a sensation of freshness.

FULL

Wine with a lot of body, with a strong structure and character. The term is used to refer to a wine that is big, rich and powerful, that fills the mouth.

FULL-BODIED

Full.

GENEROSO

Quality fortified wine.

GLYCEROL

Also known as glycerine, this is a slightly sweet tri-alcohol, which forms during the fermentation of the must and gives the wine its unctuousness and smoothness, its so-called oily and slippery characteristics.

GRAPE VARIETY

Name given to a vine that produces grapes with certain characteristics. Variety of vine.

HALOPHYTE

These are plants which are essentially land-growing but which have adapted to the point where they are able to survive in the sea or close by and can therefore tolerate salinity. The Ria Formosa is an excellent habitat for such plants and the quality of the ones that grow there is outstanding.

HARD

Designation for a very tannic wine, not at all soft or velvety.

MACERATION

Contact between the must and the solid parts of the grapes (skins, stalks and pips) before or during fermentation, with the aim of extracting their properties. Carbonic maceration is used for red wines, with the solid parts being placed in fermentation tanks. Pellicular maceration is used for white wines and consists of leaving the skins and the pips in contact with the must, in tanks.

MALOLACTIC FERMENTATION

Secondary fermentation caused by adding bacteria which convert the malic acid into lactic acid. This reduces the acidity of the wine, enhancing its aromatic (fruity) characteristics. It also provides for greater stability in conservation and the stabilisation of the colourings, as well as increasing the wine's body and unctuousness.

MATURING

Development of wines over time, during which their characteristics change, positively or negatively.

MEDIUM-DRY

Wine whose residual sugar content is above the maximum for dry wines and goes up to a maximum of 12 grams per litre.

MEDIUM-SWEET

Wine whose residual sugar content is above that stipulated for medium-dry wines and goes up to a maximum of 45 grams per litre.

NIBBLES

Small portions of traditional foods, originally served as a complement to a glass of wine and a good conversation with friends.

OENOLOGY

The science that studies the manufacture and conservation of wine.

ORGANOLEPTIC

Refers to the characteristics of a wine that can be perceived through the senses, such as the colour, the aroma and the flavour.

PAIRING

The term used to describe the act of finding common ground between the characteristics of the wine and the food, in order to create a pleasant harmonisation. Pairing can be based on similarity or on contrast. The basic element in pairing is the perception of balance between the lightness or heaviness of the food and the body of the wine.

PALE WINE

This is wine which is made by combining red and green grapes, usually from old vines. In this process, the grapes are mixed together before fermentation. The process is not used much any more due to the difficulty in controlling the final product.

PERSISTENCE

Duration of the sensations left by the wine in the nose and mouth.

RESERVA

Designation given to wines which have outstanding organoleptic properties and an alcohol content that is at least 0.5% vol. higher than the obligatory minimum. In order to use the term, the year of harvest must be shown and it can only be used for wines that are labelled as Protected Designation of Origin or Regional Wine.

ROUNDED

Soft, velvety wine.

SANGRIA

Apart from the best-known meaning of the word (a refreshing wine-based drink), sangria is also a term associated with the production of rosé wines. It implies contact between the skin and must of the grapes for a period of 6 to 48 hours, depending on the intensity of the colour that the producer wishes to achieve. Next, the skins are separated from the must (sangria) and fermentation begins or continues.

SHORT

Wine whose taste does not persist, almost with no finish.

SINGLE VARIETY

Wine produced from just one grape variety.

STALK

Woody part of the bunch which holds the grapes.

SUR LIES

This French term, called "lees ageing" in English, means that the wines age in contact with the dead yeast cells, after fermentation. When the yeast is decomposing, compounds called polysaccharides and amino acids are gradually released; these interact with the wine, influencing its tannic structure, body, aroma and taste. This process also gives the colour greater stability, helping to slow down the process of oxidation of the wine during ageing and making it easier to control.

SWEET

Wine whose residual sugar content is equal to or higher than 45 grams per litre.

TANNINS

Elements of great importance in the quality of a wine, responsible for some of its organoleptic properties. They belong to a group of polyphenols (colouring matter with a bitter taste that influences the structure of the wine) that are present not only in the grapes (skins, stalks and pips), but also in the wooden barrels where the wine is aged. The tannins give the wine its potential for ageing, structure, body and flavour.

TEARS

Droplets running down the inside of the glass (when the liquid is swirled), characteristic of wines that are rich in alcohol, sugars and glycerine.

TEMPERATURE

The ideal serving temperature and the ideal drinking temperature are influenced by the various compounds in a wine. For example, the higher the acidity, the lower the temperature should be, to allow the wine to reveal all of its potential in terms of freshness, aromas and taste. Normally, the serving temperature should be 1°C to 2°C lower than the ideal drinking temperature. This is because the temperature of the wine tends to gradually increase in the glass.

TERROIR

This term is of French origin and refers to the overall quality of the soil, climate, environment, grape varieties and vineyards.

TOASTY

Aroma and flavour that evoke dried fruits, coffee or toast.

TONEL

Oak barrel for the ageing and storage of wines.

TRANSPARENCY

Transparency is assessed by contrast to a white surface such as a sheet of paper. Transparency is a characteristic of white and rosé wines; transparency in red wine varies depending on the intensity of the colour.

VARIETAL

Single grape variety.

VERJUICE

The original French term is *verjus* and it refers to the juice extracted from grapes removed from the vines during pruning. Using verjuice instead of vinegar lets us enhance the pairing, harmonising the food and the wine with the same type of acid.

VINHO REGIONAL (REGIONAL WINE)

Wine with a geographical indication after approval of the seal of guarantee.

VINIFICATION

Series of operations needed to turn grapes into wine.

VINOSO (VINOUS)

Wine that smells of fresh must, of young wine, dense.

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