



4 GENERATIONS OF PASSION

October 2013

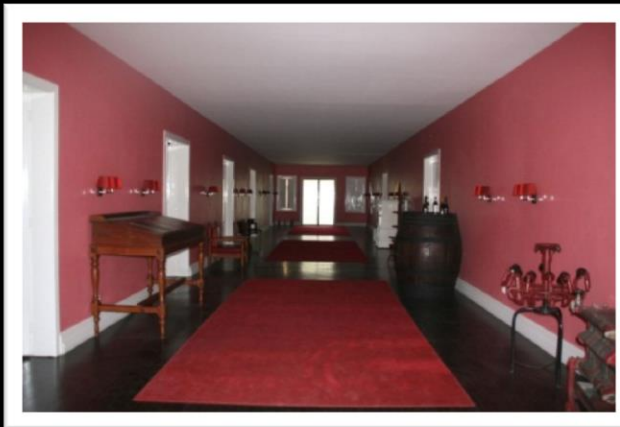


THE COMPANY

Caves da Montanha is a portuguese beverage company, based in Anadia - one of the most traditional and vibrant wine regions in Portugal

Founded in 1943 by Adriano Henriques, the company is family owned and is managed by the 4th generation.

70 years of history, always the same vision: the quality of our products and the focus on the customer, as evidenced by the numerous quality awards conquered throughout the years.





THE COMPANY (ii)

Caves da Montanha is dedicated to the production, marketing and distribution of high quality wine and spirits, in the following categories:

Sparkling wines

Wines

White spirits

Liquers

The long underground tunnels are our biggest attractions with a capacity of 3 million bottles, maintaining a temperature range of 2°C.

Heritage, passion for what we do, experience, technology and rigor are the ingredients.

More than drinks, we produce **moments of pleasure !**



WHERE WE ARE

Anadia

Bairrada

Mortágua

Quinta da Gândara

Dão

Other wines

Alentejo

Pensinsula Setubal

Vinho Verde

Douro





BAIRRADA WINE REGION

Bairrada wine region is located at the foot of the Caramulo and Buçaco hills and extending to the coast.

Due to close proximity to the Atlantic, the climate is seasoned. Winters are generally long, cool and rainy. Summers are hot, slightly offset by western and northwest winds, mainly on areas close to the shore. During grapes maturing, local temperature changes greatly between day and night cycles, which allows the fruit to retain its acidity which is a key component in its flavor.

This is the region of the smallholder. There are around 4700 registered growers, and the average plot size is a tiny 0.2 ha. Two different types of soil are most common: clay limestone and sandy.

This region is well-known for its sparkling wines produced from such white grape varieties as the Maria Gomes (Fernão Pires), Arinto, Bical and Cercial, grapes with high acidity and low alcoholic level.

Still white wines are full-bodied and fruity with pronounced citrus-blossom character.





BAIRRADA WINE REGION (ii)

Bairrada is a red-wine powerhouse, producing notably smooth, deeply coloured, concentrated wines, some of them with the capacity to age in bottle for many years.

The big majority of reds are made from the Baga grape, thick-skinned, high in acidity and pretty tannic.

Wines from Baga are typified by fully body, saturated colour, high acidity and tannic character, requiring full ripeness when picked, and long barrel maturation.

These are the classic reds from Bairrada, rich, complex, fruity taste, with potential to make challenging wines.

Other grape varieties are making inroads, including Touriga Nacional, Alfrocheiro, Cabernet Sauvignon, Merlot, Pinot Noir and Syrah.

These are used in blends with Baga, to add softness and fruitness. This is the new style of Bairrada wines.





SPARKLING WINE

Montanha Superior



Vinho Espumante de Qualidade – White - Brut & Half Dry

Grapes: Malvazia Fina, Baga, Bical & Fernão Pires

Fermentation off skins in stainless steel under controlled temperature. Classic method with second fermentation in bottle.

Minimum 1 year aging in bottle before “degorgement”

12% Vol.

Bright, citrus color, fine and persistent bubbles. Intense aroma with jam notes. Fresh, creamy and persistent taste

Excellent as appetizer. It goes well fish and seafood.





VINHO ESPUMANTE

Montanha Reserva Premium



Vinho Espumante de Qualidade – Branco – Reserva - Bruto

Castas: Malvazia Fina, Baga, Bical & Fernão Pires

Bica aberta e fermentação em inox, sob temperatura controlada. Método clássico com 2ª fermentação em garrafa.

Estágio mínimo de 1 ano antes do “degorgement”

12% Vol.

Brilhante de cor citrina, bolha fina e persistente. Aroma intenso com notas a compota. Sabor fresco, cremoso e persistente.

Excelente como aperitivo. Acompanha bem pratos de peixe e marisco





VINHO ESPUMANTE

Montanha Love Pink



Vinho Espumante de Qualidade – Rosé Bruto

Baga e Touriga Nacional

Bica Aberta e fermentação em inox com temperatura controlada. Espumantização: método clássico com segunda fermentação em garrafa;

Estagio mínimo de 1 ano na garrafa antes do “degorgement”
12% Vol.

Brilhante de cor salmão, bolha fina e persistente. Aroma intenso e perfumado com notas de mirtilo e framboesa. Jovem e vivo, boa mousse, acidez equilibrada e fresco no final.

Excelente como aperitivo. Acompanha bem pratos de peixe, marisco e saladas





SPARKLING WINE

Montanha – Chardonnay & Arinto

2006

Montanha

Vinho Espumante de Qualidade – White – Grande Reserva - Brut

Grapes: Chardonnay & Arinto

Fermentation off skins in stainless steel under controlled temperature. Classic method with second fermentation in bottle.

Minimum 1 year aging in bottle before “degorgement”

12,5% Vol.

Bright, golden straw color. Fine and persistent bubble. Notes of stewed fruit and biscuit in the aroma and mouth. Good mousse, firm, with bubble well dissolved in the wine.

Excellent as an appetiser. It goes well fish and seafood.





SPARKLING WINE

Montanha Real

2009



Vinho Espumante de Qualidade – White – Grande Reserva - Brut

Grapes: Bical & Baga

Fermentation off skins in stainless steel under controlled temperature. Classic method with second fermentation in bottle.

Minimum 2 year aging in bottle before “degorgement”

12,5% Vol.

Bright, citrus color with green hues. Fine and persistent bubble. Notes of jam, biscuit and delicate fruit. Good mousse, firm and elegant.

Excellent for special occasions. It goes well fish and meat dishes.





SPARKLING WINE

A. Henriques – 70 anos

2006

Vinho Espumante de Qualidade – White – Grande Reserva - Brut

Grapes: Chardonnay & Arinto

Fermentation off skins in stainless steel under controlled temperature. Classic method with second fermentation in bottle.

Minimum 3 year aging in bottle before “degorgement”

12,5% Vol.

Bright, golden straw color. Fine and persistent bubble. Notes of cooked fruit and biscuit at nose and mouth. Good mousse, firm, with bubble well dissolved in the wine.

Excellent for special occasions. It goes well fish and seafood.





DÃO WINE REGION

Dão is a land of wine, history and contrasts, an authentic museum of vineyard and wine, whose references are present in large documentation over the past centuries. Dão was the second portuguese wine region to be created, in 1908.



Dão produces eminently gastronomic wines, whose main hallmarks are the aging potential and elegant aroma and taste.

The rugged land, surrounded by a set of mountains (Caramulo, Buçaco and Estrela) that protect it from outside influences, like the coastal humid masses and continental winds, offers an outstanding *terroir* to the vineyards that are spread for over 20 000 hectares.

The main rivers of the region - the Dão and Mondego are running all over the granite massif and the vineyards are located on land of low fertility, with granitic origin, between 400 and 800 m of altitude. The weather is cold and rainy in winter and hot and dry in summer.

Despite the large array of varieties in Dão (who led Paul White to designate it "Noah's Ark of grapes), the reputation of the wines is due mainly to the Touriga Nacional and Alfrocheiro in reds and Encruzado in the whites. The particular case of Touriga-Nacional - considered the most emblematic portuguese grape is symptomatic, with several experts considering that Dão is the place where this grape better express it's full potential.





DÃO – QUINTA DA GÂNDARA

Quinta da Gândara, located in Mortágua, is one of the oldest estates in this region, where still stands the “Solar da Gândara de Mortagua”, noble house with many centuries of history.

It was home of José Tavares Ferreira, Captain and Ordinary Judge of Mortágua during absolutism, knight in the Order of Christ.

During the Battle of Buçaco (1810) the *solar* was also the residence of General Crawford, one of the most competent officers of General Wellington. In appreciation of his presence in Gândara, Crawford left some souvenirs, including some of the best barrels of port wine he always kept while traveling.

It was the birthplace of António Tavares Festas, progressive liberal politician, legislator, administrator and jurist, during later monarchy and early republican times, one of the main promoters of the Dão Wine Region.

The vineyard, with a total area of 25 ha is composed of 5 spots: Vale da Mariana, Vinha do Poeta, Vinha da Casa, Vinha das Corgas and Barreira Branca.

Red grapes: Touriga Nacional, Tinta Roriz, Alfrocheiro Preto, Jaen, Pinot Noir, Syrah, Tinta Barroca and Merlot

White Grapes: Encruzado, Malvasia Fina, Chardonnay, Bical and Cerceal.





WINE - DÃO

Vinha do Poeta

DOC Dão Red – 2010

Tinta Roriz, Touriga Nacional e Alfrocheiro

Grapes destemmed and fermentation in traditional winepress, with long and frequent pumping

Minimum aging: 6 months in cellar

13,5% Vol.

Bright, red cherry color. Young aroma, fruity (black cherry and blackberry), discrete notes of vanilla. Ripe tannins balanced with correct acidity, velvety and smooth, good persistence

Goes well with roasted meats and game meat and cheese





WINE - DÃO

Quinta da Gândara



DOC Dão White – 2011

Encruzado

Grapes destemmed, 1st stage of fermentation in stainless steel tanks under controlled temperature; 2nd stage of fermentation in french oak barrels.

Minimum aging: 9 months. 13% Vol.

Bright, citrus color with some greenish hue, elegant aroma of citrus fruits and minerals, feeling slightly wood. Fresh in the mouth, creamy and greedy. With long and persistent finish as a result of aging in new french oak barrels

It goes well specially with fish and seafood, but can also be served with some meat dishes.





WINE - DÃO

Quinta da Gândara

DOC Dão Red – 2010

Touriga Nacional

Grapes totally destemmed. Fermentation in stainless steel tanks with frequent and long pumping. 10 months aging in french oak barrels

14% Vol.

Bright, cherry red color. Young aroma, fruity (black cherry and blueberry), slight notes of vanilla. Mature tannins, balanced with correct acidity, velvet and harmonious, good persistence.

10 months aging in french oak barrels.

It goes well specially with fish, but can also be served with cheese and game meat.





WINE - ALENTEJO

Monte do Enforcado Red



Vinho Regional Alentejano, 2010

Aragonês, Alfrocheiro & Alicante Bouschet

Grapes destemmed and fermented in traditional winepress

6 months aging in cellar

13,5% Vol.

Clear, intense red color, strong mature fruits aroma in harmony with oak's vanilla. Warm, soft and persistent in the mouth with balanced tanins.

Ideal for meat and cheese





WINE - ALENTEJO

Monte do Enforcado White



Vinho Regional Alentejano, 2010

Antão Vaz, Arinto & Verdelho

Grapes destemmed and fermented in stainless steel tanks under controlled temperature.

3 months aging in bottle

13% Vol.

Bright, citrus color, fruity with jam notes. Fresh in the mouth, balanced and persistent.

Ideal for fish and seafood





WINE - ALENTEJO

Conde de Serpa Red



Vinho Regional Alentejano, 2010

Aragonês, Trincadeira & Alicante Bouschet

Grapes destemmed and fermented in stainless steel tanks under controlled temperature.

12 months aging in french oak barrels and 6 months in bottle.

13,5% Vol.

Clear, garnet red color. Warm aroma with jam notes, intense in the mouth, soft, persistent

It goes well with cheeses and game meat.





WINE - DOURO

Trinca Espinhas, Red

DOC Douro, 2012

Tinta Barroca & Touriga Franca

Grapes destemmed and fermentation in traditional winepress, with long and frequent pumping

6 months aging in cellar

13,5% Vol.

Garnet and violet color. Intense aroma of mature fruit, with cherry notes. Warm in the mouth, rich, strong, balanced and long

Goes well with roasted meat, game meat and cheese





WINE - VERDE

Trinca Espinhas, Verde



Vinho Verde 2012

Alvarinho & Trajadura

Grapes destemmed and fermented in stainless steel tanks under controlled temperature.

6 months aging in bottle.

11% Vol.

Crystalline, citrus color, strong fruity aroma. Fresh in the mouth, creamy and persistent

It goes well with fish and salads. Excellent as appetizer





SPIRITS – AMENDOA AMARGA

Amendoa Amarga Liqueur

Traditional drink created many centuries ago in Portugal, from bitter almond. A “must try” if you visit Portugal.

Ingredients: Water, Sugar, distilled, Alcohol, natural bitter almond aromas, colorant

Alcohol: 16 % Vol.

Tasting Notes: Yellow color, notes of almond and vanilla, soft and balanced in the mouth

Serve pure or as cocktail with lemon and ice. Served both at room temperature or with ice is a nice way to finish a meal.



