

V

PATRIUS

VINI



*Patrius Vini*

*is a wine-producing company based in Murça, one of the finest locations in the Douro Demarcated Region when it comes to producing food items with designation of origin.*

*Patrius Vini is defined by its distinctive aromas and its unique philosophy, which is why we are proud to present the products marketed in 2012.*

*So why not take up the Challenge and discover Patrius for yourself!*

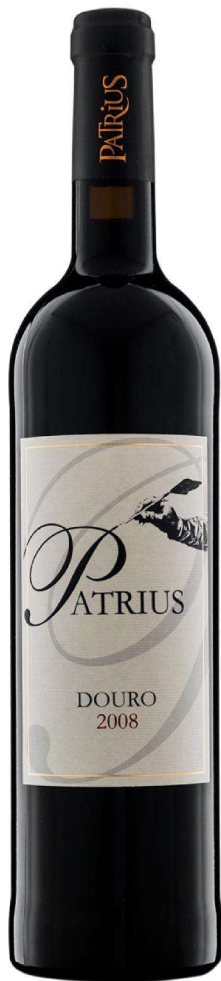
# PATRIUS

DOURO DOC

2008  
DOURO

SEPTIMIUS  
ATTRIUS





# PATRIUS

F A C T S H E E T

DOURO DOC • 2008 • TINTO

**Grape varieties:** Tinta Roriz, Tinta Barroca and Touriga Franca

**Location:** Portugal, Douro, Murça.

**Age of vineyards:** 30 years

**Soil:** Schistous; Altitude: 450m

**Production method:** Integrated production (Respecting environmental measures)

**Harvest:** By hand, in 25 kg boxes

**Vinification:** Destemming and crushing; 12 hours pre-fermentation maceration to maximise the work of the endogenous enzymes, use of carefully chosen yeasts; alcoholic fermentation for at least 10 days at controlled temperature.

**Production:** 3300 bottles

**Bottle:** Bordeaux, 0.75 L

**Packaging:** cardboard box containing 6 x 750 ML

**Europallet:** 72 Boxes

**Analysis:** Alcohol content: 14.5%; pH: 3.71; Total acidity: 5.04  
Tasting notes, colour: Very dark red; Aroma: Very intense aroma, mature fruit; Palate: Very structured, balanced, elegant, with quality tannins; Palate (finish): Very long finish dominated by fruit.

**Wine maker:** Francisco Batista

**Design:** Alexandre Araújo



ATRIUS



# PATRIUS

F A C T S H E E T

RESERVA • DOURO DOC • 2011 • BRANCO

**Grape varieties:** Códega do Larinho 40% and Rabigato 60%

**Location:** Portugal, Douro, Murça.

**Age of vineyards:** 30 years

**Soil:** Schistous; Altitude: 450m

**Production method:** Integrated production (Respecting environmental measures)

Harvest: By hand, in 25 kg boxes

**Vinification:** Gentle pressing, static decanting over 36 hours, fermentation with carefully selected yeasts, 6 months bâtonnage.

**Production:** 6700 bottles

**Bottle:** Bordeaux, 0.75 L

**Packaging:** cardboard box containing 6 x 750 ML

**Europallet:** 72 Boxes

**Analysis:** Alcohol content: 13.5%;

pH: 3.724; Total acidity: 4.09

Tasting notes, colour: Yellow citrine; Aroma: Exceptional aromatic intensity. Very crisp, citric and terpenic; Palate: Surprisingly crisp, elegant; Palate (finish): Very long, lingering finish.

**Wine maker:** Francisco Batista

**Design:** Alexandre Araújo



R

R E P T O



R

R  
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2011

MURÇA  
URRO



# REPTO

DOURO DOC • 2011 • BRANCO

**Castas:** Códega do Larinho (50%) e Rabigato (50%)

**Localização:** Portugal, Douro, Murça.

**Idade das vinhas:** 30 anos

**Solos:** Xistosos; **Altitude:** 450m

**Método de Produção:** Produção Integrada (Respeito das Medidas Ambientais)

**Vindima:** Manual em caixas de 25kg

**Vinificação:** Prensagem suave, decantação estática durante 36 horas, fermentação com leveduras selecionadas, battonage durante 3 meses.

**Produção:** 6 666 garrafas

**Garrafa:** bordalesa 750 ML

Embalagem: caixa de cartão de 6x750 ML

**Europaleta:** 72 Caixas

**Análises:** Teor Alcoólico: 13,5%; Ph:3,28 Acidez total: 5,4

**Nota de Prova** Vinho com extrema limpeza aromática, frutado, fresco e complexo.

**Enólogo:** Francisco Batista

**Design:** Alexandre Araújo



# REPTO

RESERVA • DOURO DOC • 2011 • BRANCO

**Grape varieties:** C60999 do Larinho (50%) and Rabigato (50%)

**Location:** Portugal, Douro, Murça.

Age of vineyards: 30 years

**Soil:** Schistous; Altitude: 450m

**Production method:** Integrated production (Respecting environmental measures)

**Harvest:** By hand, in 25 kg boxes

**Vinification:** Gentle pressing, static decanting over 36 hours, fermentation with carefully selected yeasts, 3 months b60999nage.

**Production:** 6,666 bottles

**Bottle:** Bordeaux, 750 ML

**Packaging:** cardboard box containing 6 x 750 ML

**Europallet:** 72 Boxes

**Analysis:** Alcohol Content: 13.5%; pH: 3.28; Total acidity: 5.4

**Tasting note:** An extremely aromatic clean, fruity, crisp and complex wine.

**Wine maker:** Francisco Batista

**Design:** Alexandre Ara60999jo



R

R E P T O

RESERVA  
2009

R





# REPTO

RESERVA • DOURO DOC • 2009 • TINTO

**Grape varieties:** Tinto Cão, Tinta Roriz and Tinta Barroca

**Location:** Portugal, Douro, Murça.

**Age of vineyards:** 30 years

**Soil:** Schistous; Altitude: 450m

Production method: Integrated production (Respecting environmental measures)

**Harvest:** By hand, in 25 kg boxes

**Vinification:** 50% vinification at controlled temperature of 22°C. 50% vinification in presses, trodden by foot, at a temperature between 21°C and 24°C.

**Production:** 6700 bottles

**Bottle:** Bordeaux, 0.75 L

**Packaging:** cardboard box containing 6 x 750 ML

**Europallet:** 72 Boxes

**Analysis:** Alcohol Content: 14%; pH: 3.69; Total acidity: 5.26

**Tasting notes Aroma:** Very aromatic, with notes of blackberries and bilberries; Palate: structured and concentrated, but very crisp and rounded with mature tannins. As with the nose, very aromatic with notes of bilberries and blackberries; Palate (finish): Long, lingering finish.

**Wine maker:** Francisco Batista

**Design:** Alexandre Araújo



# REPTO

DOURO DOC • 2008 • TINTO

**Grape varieties:** Touriga Franca, Tinta Roriz and Tinto Cão

**Location:** Portugal, Douro, Murça.

**Age of vineyards:** 30 years

**Soil:** Schistous; Altitude: 450m

Production method: Integrated production (Respecting environmental measures)

**Harvest:** By hand, in 25 kg boxes

**Production:** 6,666 bottles

**Bottle:** Bordeaux, 750 ML

**Packaging:** cardboard box containing 6 x 750 ML

**Europallet:** 72 Boxes

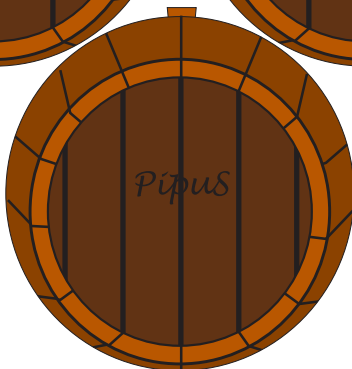
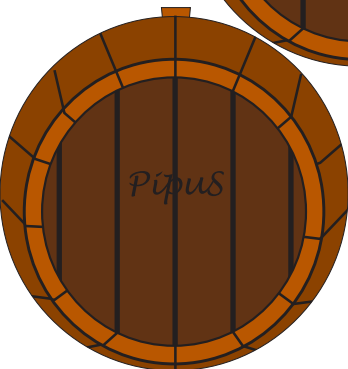
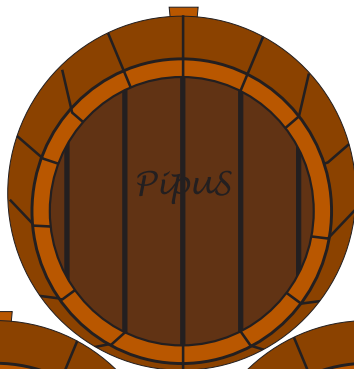
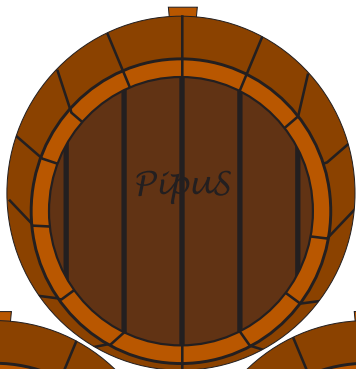
**Analysis:** Alcohol Content: 14%; pH: 3.69; Total acidity: 5.26

**Wine maker:** Francisco Batista

**Design:** Alexandre Araújo

# Pípus

VINHO DE MESA





# Pípus

FACTSHEET

TABLE WINE • RED WINE



**Grape varieties:** Combination of the finest grape varieties from the Douro Demarcated Region

**Location:** Portugal, Douro, Murça.

**Age of vineyards:** 30 years

**Soil:** Schistous; Altitude: 450m

**Production method:** Integrated production  
(Respecting environmental measures)

**Harvest:** By hand, in 25 kg boxes

**Bag-in-Box:** 5 L

**Analysis:** Alcohol Content: 14%;

**Wine maker:** Francisco Batista

**Design:** Alexandre Araújo

# Pípus

TABLE WINE • WHITE WINE

F A C T S H E E T



**Grape varieties:** Combination of the finest grape varieties from the Douro Demarcated Region

**Location:** Portugal, Douro, Murça.

**Age of vineyards:** 30 years

**Soil:** Schistous; Altitude: 450m

Production method: Integrated production  
(Respecting environmental measures)

Harvest: By hand, in 25 kg boxes

**Bag-in-Box:** 5 L

**Analysis:** Alcohol Content: 14%;

**Wine maker:** Francisco Batista

**Design:** Alexandre Araújo



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[www.patrius-vini.pt](http://www.patrius-vini.pt)