

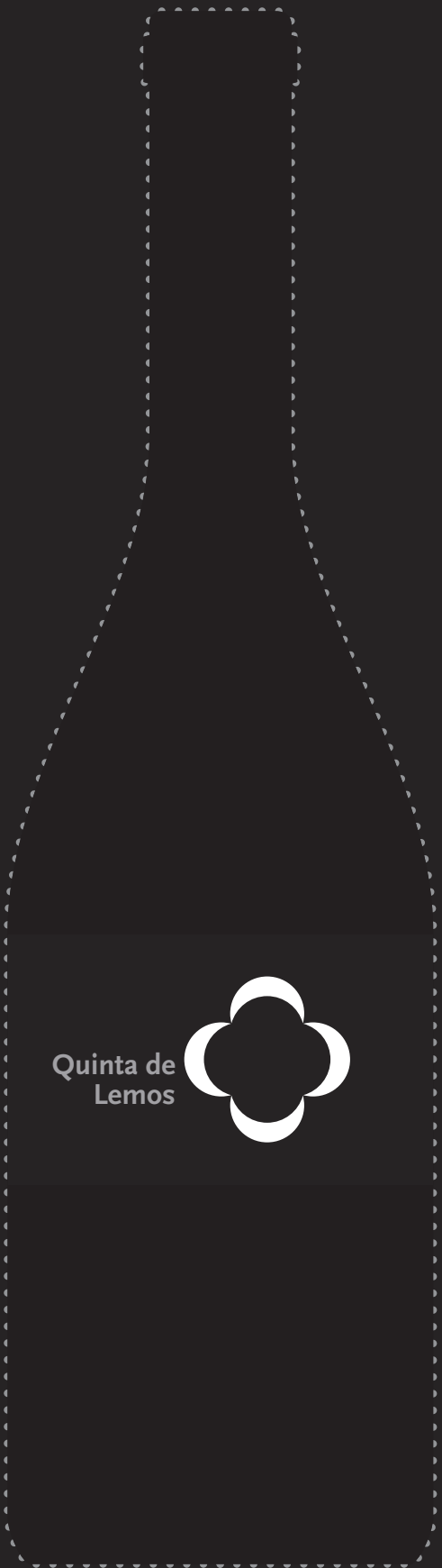


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Quinta de
Lemos



Dona Paulette 2013



Region: Dão
Sub-region: Silgueiros
Variety: 100% Encruzado
Year of Harvest: 2013
Winemakers: Hugo Chaves

Viticulture: The Encruzado variety is unique to the Dao region: it is quite balanced, aromatic and gives the wines a great longevity. The vines grow on the slopes located between 350 and 400 meters. The vineyard is trellised for integrated protection program: the use of herbicides is forbidden. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when the ideal point of ripeness is reached, normally in the second fortnight of September. The harvest is collected in small 10kg boxes

Systematization: Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

Exposition: North/South

Soil: Sandy with a granitic base

Grape Variety: 100% Encruzado

Age: 3 years

Yield: 40 hl hectare

Winemaking: Produced in stainless steel at a temperature of 13°C, while two-thirds of its final fermentation is in new French oak barrels where it was matured for 15 months.

Production: 2.900 bottles

Physical-Chemical characteristics

Alcohol: 13,2%

Total Acidity: 6,02 g/dm³

Volatile Acidity: 0,37 g/dm³

pH: 3,35

Tasting Notes: Wine with character, very complex, with tones of vegetables, mint, green apple and tamarillo. Structured, mineral, with medium volume, fresh and balanced acidity. The time in the bottle will be critical to its full final pitch.





Region: Dão
Sub-region: Silgueiros
Grape varieties: 80% Touriga Nacional and 20% Tinta Roriz
Year of Harvest: 2010
Winemaker: Hugo Chaves

Viticulture: Touriga Nacional, the main grape variety of our vine-stock selection and Tinta Roriz, which adds complexity, elegance and structure to the wine, growing on slopes at an altitude of 350-400 meters. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when the ideal point of ripeness is reached, normally between the second fortnight of September and the first fortnight of October. The harvest is collected in small 10kg boxes.

Systematisation: Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

Exposition: North/South

Soil: Sandy with granitic base

Grape Variety: Based on Touriga Nacional (80%), Tinta Roriz (20%)

Age: 11 years

Yield: 30 hl hectare

Winemaking: These wines are obtained after fermentation at a controlled temperature in order to preserve all their aromatic elegance, in big wooden barrels and stainless steel tanks, for 20 days. The wine is made by malolactic fermentation in barrels of French oak and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

Production: 7.560 bottles(0,75cl) and 200 bottles (150cl)

Physical-Chemical characteristics

Alcohol: 14,2%

Total Acidity: 6,10 g/dm³

Volatile Acidity: 0,70 g/dm³

pH: 3,75

Tasting Notes:

Dark, deep liquorish notes. Fresh and spicy wood, dark chocolate, black fruit, blackberries and compote of plums, full-bodied and dense, young tannins of great amplitude and longevity.





Region: Dão

Sub-region: Silgueiros

Grape varieties: 60% Touriga Nacional, 20% Tinta Roriz, 10% Jaen and 10% Alfocheiro

Year of Harvest: 2010

Winemaker: Hugo Chaves

Viticulture: Touriga Nacional, full and voluminous with the sweet and structured Tinta Roriz and the complex aroma of the Jaen, growing on slopes at an altitude between 350-400 meters. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when the ideal point of ripeness is reached, normally between the second fortnight of September and the first fortnight of October. The harvest is collected in small 10kg boxes.

Systematization: Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

Exposition: North/South

Soil: Sandy with granite base

Grape varieties: Touriga Nacional (60%), Tinta Roriz (20%), Jaen (10%) and Alfocheiro 10%

Age: 11 years

Yield: 30 hl hectare

Winemaking: These wines are obtained after fermentation at a controlled temperature in order to preserve all their aromatic elegance, in big wooden barrels and stainless steel tanks, for 20 days. The wine is made by malolactic fermentation in barrels of French oak and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

Production: 25.400 bottles

Physical-chemical characteristics:

Alcohol: 14,2%

Total Acidity: 5,7 g/dm³

Volatile Acidity: 0,57 g/dm³

pH: 3,75

Tasting Notes: Blend wine made of the four grape varieties of the Dão region, with notes of jam and cocoa. Ripe, creamy and elegant dark fruits. Sweet and attractive finale.



Dona Louise 2010



Quinta de Lemos



Region: Dão

Sub-region: Silgueiros

Grape Variety: 60% Touriga Nacional, 20% Tinta Roriz and 20% Jaen

Year of Harvest: 2010

Winemaker: Hugo Chaves

Viticulture: These vines are growing on slopes at an altitude of 350-400 meters. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when the ideal point of ripeness is reached, normally between the second fortnight of September and the first fortnight of October. The harvest is collected in small 10kg boxes.

Systematization: Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

Exposition: North/South

Soil: Sandy with a granitic base

Grape Variety: Touriga Nacional 60%, Tinta Roriz 20% and Jaen 20%

Age: 11 years

Yield: 30 hl hectare

Winemaking: These wines are obtained after fermentation at a controlled temperature in order to preserve all their aromatic elegance, in big wooden barrels and stainless steel tanks, for 20 days. The wine is made by malolactic fermentation in barrels of French oak and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

Production: 25.600 bottles

Physical-Chemical characteristics

Alcohol: 14,6%

Total Acidity: 6,45 g/dm³

Volatile Acidity: 0,68 g/dm³

pH: 3,71

Tasting Notes: Ripe fruit of wild berries, pine needles and with a median body. Fresh elegant in the mouth, gastronomic with mature tannins of great firmness.





Region: Dão
Sub-region: Silgueiros
Grape Variety: 100% Touriga Nacional
Year of Harvest: 2010
Winemaker: Hugo Chaves

Viticulture: An indigenous Portuguese variety from the Dao region. This variety with a high oenological potential of a resounding bearing, falls with an integrated protection program and the application of herbicides is forbidden.

Grape-picking is done by hand, caste by caste, when the ideal point of ripeness is reached, normally between the second fortnight of September and the first fortnight of October. The harvest is collected in small 10kg boxes.

Systematisation: Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

Exposition: North/South

Soil: Sandy with granite base

Grape Variety: Touriga Nacional (100%)

Age: 11 years

Yield: 30 hl hectare

Winemaking : These wines are obtained after fermentation at a controlled temperature in order to preserve all their aromatic elegance, in big wooden barrels and stainless steel tanks, for 20 days. The wine is made by malolactic fermentation in barrels of French oak and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

Production: 12.000 bottles

Physical-chemical characteristics

Alcohol: 14,4%

Total Acidity: 5,5 g/dm³

Volatile Acidity: 0,53 g/dm³

pH: 3,78

Tasting Notes: Dark concentrated, fine and elegant, balsamic, plums and ripe blackberries, citrus. Fine wood spices the whole. Dense texture of fine tannins.





Region: Dão
Sub-region: Silgueiros
Grape Variety: 100% Jaen
Year of Harvest: 2010
Winemaker: Hugo Chaves

Viticulture: These vineyards are located in the sub-region of Silgueiros at an altitude between 350-400 meters. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when the ideal point of ripeness is reached, normally between the second fortnight of September and the first fortnight of October. The harvest is collected in small 10kg boxes.

Systematization: Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

Exposition: North/South

Soil: Sandy with a granite base

Grape variety: 100% Jaen

Age: 11 years

Yield: 35 hl hectare

Winemaking: These wines are obtained after fermentation at a controlled temperature in order to preserve its aromatic elegance, in big wooden barrels and stainless steel tanks, for 20 days. The wine is made by malolactic fermentation in barrels of French oak and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

Production: 8.100 bottles

Physical-chemical characteristics

Alcohol: 14,3%

Total Acidity: 5,88 g/dm³

Volatile Acidity: 0,65 g/dm³

pH: 3,79

Tasting Notes: Sweet and concentrated, very catchy. Black and red fruit notes, plants and spices, creamy long finish.





Region: Dão
Sub-region: Silgueiros
Grape Variety: (100%) Alfrocheiro
Year of Harvest: 2010
Winemaker: Hugo Chaves

Viticulture: Alfrocheiro appeared in the Dao region after phylloxera. Its origin is unknown.

These vineyards are located in the sub-region of Silgueiros at an altitude between 350-400 meters.

The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement.

Grape-picking is done by hand, caste by caste, when the ideal point of ripeness is reached, normally around the second fortnight of September. The harvest is collected in small 10kg boxes.

Systematization:

Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

Exposition: North/south

Soil: Sandy with granitic base

Grape Variety: Alfrocheiro (100%)

Age: 11 years

Yield: 30 hl hectare

Winemaking: These wines are obtained after fermentation at a controlled temperature in order to preserve its aromatic elegance, in big wooden barrels and stainless steel tanks, for 20 days. The wine is made by malolactic fermentation in barrels of French oak and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

Production: 5.000 bottles

Physico-chemical characteristics

Alcohol: 14,4%

Total Acidity: 6,45 g/dm³

Volatile Acidity: 0,63 g/dm³

pH: 3,72

Tasting Notes: Very elegant. Young with country floral notes and red berries. Serous polished body, fine and engaging tannins.





Region: Dão
Sub-region: Silgueiros
Grape Variety: 100% Tinta Roriz
Year of Harvest: 2010
Winemaker: Hugo Chaves

Viticulture: Tinta Roriz occupies 20 % of Quinta de Lemos wine-stock selection. It is a variety that confers the wine with a high aging potential. The vineyards are located at an altitude between 350-400 meters. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when the ideal point of ripeness is reached, normally between the second fortnight of September and the first fortnight of October. The harvest is collected in small 10kg boxes.

Systematisation: Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

Exposition: North/South

Soil: Sandy with a granitic base

Grape Variety: Tinta Roriz (100%)

Age: 11 years

Yield: 30 hl hectare

Winemaking: These wines are obtained after fermentation at a controlled temperature in order to preserve its aromatic elegance, in big wooden barrels and stainless steel tanks, for 20 days. The wine is made by malolactic fermentation in barrels of French oak and has a subsequent maturing period of 15 months in order to potentiate its structure and complexity.

Production: 5000 bottles

Physical-chemical characteristics

Alcohol: 14,4%

Total Acidity: 5,77 g/dm³

Volatile Acidity: 0,60 g/dm³

pH: 3,79

Tasting Notes: Mineral aroma, balsamic, red fruits and spicy notes, textured and complex body of dry and firm tannins.





Region: Dão
Sub-region: Silgueiros
Grape Variety: 80% Touriga Nacional and 20% Tinta Roriz
Harvest Year: 2009
Oenologist: Hugo Chaves

Viticulture: Touriga Nacional, the main grape variety of our vine-stock selection and Tinta Roriz, which adds complexity, elegance and structure to the wine, growing on slopes at an altitude of 350–400 meters. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when the ideal point of ripeness is reached, normally between the second fortnight of September and the first fortnight of October. The harvest is collected in small 10kg boxes.

Systematization: Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

Exposure: North/South

Soil: Sandy with granite base.

Grape Variety: Touriga Nacional (80%), Tinta Roriz (20%)

Age: 10 years

Yield: 30 hl hectare

Winemaking: These wines are obtained after fermentation at a controlled temperature in order to preserve all their aromatic elegance, in big wooden barrels and stainless steel tanks, for 20 days. The wine is made by malolactic fermentation in barrels of French oak and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

Production: 4.666 bottles

Physical-Chemical characteristics

Alcohol: 14,6%

Total acidity: 6,2 g/dm³

Volatile acidity: 0,62 g/dm³

pH: 3,75

Tasting Notes: Intense texture, mineral, with ripe plums, candied orange and bergamot, resinous woods and spices. Long and concentrated finish.





Region: Dão
Sub-region: Silgueiros
Grape variety: 60% Touriga Nacional, 20% Tinta Roriz, 10% Jaen and 10% and Alfrocheiro
Harvest year: 2009
Oenologist: Hugo Chaves

Viticulture: Touriga Nacional, full and voluminous with the sweet and structured Tinta Roriz and the complex aroma of the Jaen, growing on slopes at an altitude between 350–400 meters. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when the ideal point of ripeness is reached, normally between the second fortnight of September and the first fortnight of October. The harvest is collected in small 10kg boxes.

Systematization: Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

Exposition: North/south

Soil: Sandy with granite base

Grape variety: Touriga Nacional (60%), Tinta Roriz (20%), Jaen (10%) and Alfrocheiro 10%

Age: 10 years

Yield: 30 hl hectare

Winemaking: These wines are obtained after fermentation at a controlled temperature in order to preserve all their aromatic elegance, in big wooden barrels and stainless steel tanks, for 20 days. The wine is made by malolactic fermentation in barrels of French oak and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

Production: 43.154 bottles

Physical-chemical characteristics:

Alcohol: 14,3%

Total Acidity: 6,2 g/dm³

Volatile Acidity: 0,65 g/dm³

pH: 3,75

Tasting Notes: Very fragrant, with sweet and appealing ripe fruit standing out, greedy and full in the mouth with well-measured tannins. Final aroma with sweet spices, making it an appealing and attractive wine.





Region: Dão
Sub-region: Silgueiros
Grape Variety: Touriga Nacional
Harvest year: 2009
Oenologist: Hugo Chaves

Viticulture: An indigenous Portuguese variety from the Dao region. This variety with a high oenological potential of a resounding bearing, falls with an integrated protection program and the application of herbicides is forbidden. Grape-picking is done by hand, caste by caste, when the ideal point of ripeness is reached, normally between the second fortnight of September and the first fortnight of October. The harvest is collected in small 10kg boxes.

Systematization: Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

Exposition: North/South

Soil: Sandy with granite base

Grape variety: Touriga Nacional

Age: 10 years

Yield: 30 hl hectare

Winemaking : These wines are obtained after fermentation at a controlled temperature in order to preserve all their aromatic elegance, in big wooden barrels and stainless steel tanks, for 20 days. The wine is made by malolactic fermentation in barrels of French oak and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

Production: 8.000 bottles

Physical-chemical characteristics

Alcohol: 14,5%

Total acidity: 6,0 g/dm³

Volatile acidity: 0,65 g/dm³

pH: 3,71

Tasting Notes: Intense scarlet. Compote of berries, with notes of bergamot, pine and sirup. Large berries, with a silky long and seductive finish.





Region: Dão
Sub-region: Silgueiros
Grape varieties: Jaen
Harvest year: 2009
Oenologist: Hugo Chaves

Viticulture: These vineyards are located in the sub-region of Silgueiros at an altitude between 350–400 meters. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when the ideal point of ripeness is reached, normally between the second fortnight of September and the first fortnight of October. The harvest is collected in small 10kg boxes.

Systematization: Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

Exposition: North/South

Soil: Sandy with a granite base

Grape variety: Jaen

Age: 10 years

Yield: 35 hl hectare

Winemaking: These wines are obtained after fermentation at a controlled temperature in order to preserve its aromatic elegance, in big wooden barrels and stainless steel tanks, for 20 days. The wine is made by malolactic fermentation in barrels of French oak and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

Production: 13.000 bottles

Physical-chemical characteristics

Alcohol: 14,4%

Total acidity: 5,9 g/dm³

Volatile acidity: 0,50 g/dm³

pH: 3,75

Tasting Notes: Structure with red fruits, vegetal and resinous notes. Fresh medium body. Young with long, lingering finale.





Region: Dão
Sub-region: Silgueiros
Grape variety: Alfrocheiro
Harvest Year: 2009
Oenologist: Hugo Chaves

Viticulture: Alfrocheiro appeared in the Dao region after phylloxera. Its origin is unknown. These vineyards are located in the sub-region of Silgueiros at an altitude between 350–400 meters. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when the ideal point of ripeness is reached, normally between the second fortnight of September and the first fortnight of October. The harvest is collected in small 10kg boxes.

Systematization: Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

Exposition: North/South

Soil: Sandy with granite base

Grape variety: Alfrocheiro

Age: 10 years

Yield: 30 hl hectare

Winemaking: These wines are obtained after fermentation at a controlled temperature in order to preserve its aromatic elegance, in big wooden barrels and stainless steel tanks, for 20 days. The wine is made by malolactic fermentation in barrels of French oak and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

Production: 4.000 bottles

Physico-chemical characteristics

Alcohol: 14,4%

Total acidity: 6,0 g/dm³

Volatile acidity: 0,63 g/dm³

pH: 3,71

Tasting Notes: Ruby red color, small red fruits and floral jasmine joining in great elegance. Soft and velvety, where the finesse of the tannins are in perfect balance with the acidity.





Region: Dão
Sub-region: Silgueiros
Grape Variety: Tinta Roriz
Harvest Year: 2009
Oenologist: Hugo Chaves

Viticulture: Tinta Roriz occupies 20 % of Quinta de Lemos wine-stock selection. It is a variety that confers the wine with a high aging potential. The vineyards are located at an altitude between 350–400 meters. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when the ideal point of ripeness is reached, normally between the second fortnight of September and the first fortnight of October. The harvest is collected in small 10kg boxes.

Systematization: Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

Exposition: North/South
Soil: Sandy with granite base
Grape Variety: Tinta Roriz
Age: 10 years
Yield: 30 hl hectare

Winemaking: These wines are obtained after fermentation at a controlled temperature in order to preserve its aromatic elegance, in big wooden barrels and stainless steel tanks, for 20 days. The wine is made by malolactic fermentation in barrels of French oak and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

Production: 4.666 bottles

Physical-chemical characteristics

Alcohol: 14,6%
Total acidity: 6,2 g/dm³
Volatile acidity: 0,60 g/dm³
pH: 3,73

Tasting notes: Concentrated color with ripe fruit and spices present in the aroma. Complex and spicy body with a good structure and great longevity.





region Dão

sub-region Silgueiros

grape variety Touriga Nacional (80%) and Tinta Roriz (20%)

harvest year 2008

oenologist Hugo Chaves

viticulture Touriga Nacional, the main grape variety of our vine-stock selection and Tinta Roriz, which adds complexity, elegance and structure to the wine, grow on slopes at an altitude of between 350 and 400 meters. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when they reach the ideal point of ripeness, normally between the second fortnight of September and the first fortnight in October. The harvest is placed in small 10kg boxes.

systematization Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot

exposure North/South

soil Sandy with granite base

grape variety Touriga Nacional (80%) and Tinta Roriz (20%)

age 9 years

yield 30 hl hectare

production 13000 bottles

winemaking These wines are obtained after fermentation at a controlled temperature in order to preserve all their aromatic elegance, in very big wood barrels and a stainless steel tank, for 7 to 10 days. The wine is made through malolactic fermentation in French oak barrels and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

physical-chemical characteristics

Alcohol: 14,6%

Total Acidity: 6,5 g/dm³

Volatile Acidity: 0,59 g/dm³

pH: 3,70

tasting notes Dense texture, with ripe plums and currants. Sweet and fragrant in the mouth, with quality balsamic notes conferring it extra complexity. Lengthy finale and a good balance between potency and elegance.



5 60036 77108 4

Quinta de Lemos

14,5% vol 750ml

Dão
D.O.C. 2008

À base de
Touriga-Nacional

Vinho tinto - Red wine
Engarrafado pelo produtor:
Quinta de Lemos, S.A.,
Silgueiros, Portugal.
Product of Portugal.
contém sulfitos, 13.01/08

Quinta de
Lemos



Dona Georgina
2008

Georgina



region Dão
sub-region Silgueiros
grape variety Touriga Nacional 60%,
 Tinta Roriz 20% and Jaen 20%
harvest year 2008
oenologist Hugo Chaves

viticulture Touriga Nacional, full and voluminous with a sweet and structured Tinta Roriz and a complex aroma Jaen, growing on slopes at an altitude of between 350 and 400 meters.

The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when they reach the ideal point of ripeness, normally between the second fortnight of September and the first fortnight in October. The harvest is placed in small 10kg boxes.

systematization Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot

exposure North/South

soil Sandy with granite base

grape variety Touriga Nacional 60%, Tinta Roriz 20% and Jaen 20%

age 9 years

yield 30 hl hectare

production 35000 bottles

winemaking These wines are obtained after fermentation at a controlled temperature in order to preserve all their aromatic elegance, in very big wood barrels and a stainless steel tank, for 7 to 10 days. The wine is made through malolactic fermentation in French oak barrels and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

physical-chemical characteristics

Alcohol: 14,4%

Total Acidity: 6,1 g/dm³

Volatile Acidity: 0,60 g/dm³

pH: 3,70

tasting notes Very fragrant, with sweet and appealing ripe fruit standing out. Sweet but fresh in the mouth, with well-measured tannins and the right dose of fruit. Aromatic finale with sweet spices, making it an appealing and attractive wine.



Quinta de Lemos

14,5% vol 750ml

Dão
 D.O.C. 2008

Touriga-Nacional,
 Tinta-Roriz e Jaen

Vinho tinto - Red wine
 Engarrafado pelo produtor:
 Quinta de Lemos, s.a.,
 Silgueiros, Portugal.
 Product of Portugal.
 contém sulfatos, 12.02/08

Quinta de
 Lemos



Dona Santana
 2008

Santana



region Dão
sub-region Silgueiros
grape variety Touriga Nacional
harvest year 2008
oenologist Hugo Chaves

viticulture An indigenous Portuguese grape variety from the Dão region. This variety, with a high oenological potential of a resounding bearing, falls within an integrated protection programme and the application of herbicides is forbidden. Grape-picking is done by hand, caste by caste, when they reach the ideal point of ripeness, normally between the second fortnight of September and the first fortnight in October. The harvest is placed in small 10kg boxes.

systematization Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

exposure North/South

soil Sandy with granite base

grape Variety Touriga Nacional

age: 9 years

yield: 30 hl hectare

production: 13000 bottles

winemaking These wines are obtained after fermentation at a controlled temperature in order to preserve all their aromatic elegance, in very big wood barrels and a stainless steel tank, for 7 to 10 days. The wine is made through malolactic fermentation in French oak barrels and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

physical-chemical characteristics

Alcohol: 14,7%

Total Acidity: 6,5 g/dm³

Volatile Acidity: 0,49 g/dm³

pH: 3,70

tasting notes Concentrated scarlet. Ripe fruit, blackcurrants, currants and smooth smoky and balsamic notes. Happy in the mouth, with firm tannins of a good structure, conferring it a long and persistent finale.



Quinta de Lemos

14,5% vol 750ml

Dão

D.O.C. 2008

Quinta de Lemos
 Vinho tinto - Red wine

Engarrafado pelo produtor:
 Quinta de Lemos, s.a.,
 Silgueiros, Portugal
 Produto de Portugal,
 contém sulfitos. Lt. 03/08

Quinta de
 Lemos



2008 Touriga-Nacional



region Dão
sub-region Silgueiros
grape variety Jaen
harvest year 2008
oenologist Hugo Chaves

viticulture These vineyards are located in the sub-region of Silgueiros at an altitude of between 350 and 400 meters. This grape variety is recognised as being glabrous (no bristles), with short knots and a light-green shiny tint. The wine is grown within a program of integrated protection. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when they reach the ideal point of ripeness, normally between the second fortnight of September and the first fortnight in October. The harvest is placed in small 10kg boxes.

systematization Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

exposure North/South

soil Sandy with granite base

grape variety Jaen 2008

age 9 years

yield 30 hl hectare

production 6000 bottles

winemaking These wines are obtained after fermentation at a controlled temperature in order to preserve all their aromatic elegance, in very big wood barrels and a stainless steel tank, for 7 to 10 days. The wine is made through malolactic fermentation in French oak barrels and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

physical-chemical characteristics

Alcohol: 14,4%

Total Acidity: 6,0 g/dm³

Volatile Acidity: 0,54 g/dm³

pH: 3,73

tasting notes Intense texture, with red cherry and huckleberry fruit and wild and resinous florals. Fresh, with an intense taste and smoky notes adding complexity to a long and persistent finale.



5 600361 77508

Quinta de Lemos

14,5% vol 750ml

Dão

D.O.C. 2008

Quinta de Lemos
 Vinho tinto - Red wine

Emgarrafado pelo produtor:
 Quinta de Lemos, s.a.,
 Silgueiros, Portugal.
 Product of Portugal.
 contém sulfatos. Lt 05/08

Quinta de
 Lemos



2008

Jaen



region Dão
sub-region Silgueiros
grape variety Tinta Roriz
harvest year 2008
oenologist Hugo Chaves

viticulture Tinta Roriz occupies 20% of Quinta de Lemos' wine-stock selection. It is a variety that confers the wine a high aging potential. The vineyards are located at an altitude of between 350 and 400 meters. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when they reach the ideal point of ripeness, normally between the second fortnight of September and the first fortnight in October. The harvest is placed in small 10kg boxes.

systematization Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot

exposure North/South

soil Sandy with granite base

grape variety: Tinta Roriz

age 9 years

yield 30 hl hectare

production 4000 bottles

winemaking These wines are obtained after fermentation at a controlled temperature in order to preserve all their aromatic elegance, in very big wood barrels and a stainless steel tank, for 7 to 10 days. The wine is made through malolactic fermentation in French oak barrels and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

physical-chemical characteristics

Alcohol: 14,4%

Total Acidity: 6,0 g/dm³


Volatile Acidity: 0,50 g/dm³

pH: 3,70

tasting notes

Ripe grapes present in the aroma, plums and wild berries. Average and complex body. Long and dry finale revealing the need to be bottled.



Quinta de Lemos
 14,5% vol  750ml
 Dão
 D.O.C. 2008

Quinta de Lemos
 Vinho tinto - Red wine

Embarrado pelo produtor:
 Quinta de Lemos, s.a.,
 Silgueiros, Portugal.
 Product of Portugal.
 contém sulfitos, Lt 04/08

Quinta de
 Lemos



2008

Tinta-Roriz



region Dão
sub-region Silgueiros
grape variety Alfrocheiro
harvest year 2008
oenologist Hugo Chaves

viticulture Alfrocheiro appeared in the Dão region after phylloxera. Its origin is unknown. The vineyards are located in the sub-region of Silgueiros, at an altitude of between 350 and 400 meters. This grape variety is recognised for being glabrous (no bristles), with short knots and a light-green shiny tint. The vineyard falls within an integrated protection programme and the application of herbicides is prohibited. Weeds are controlled through soil mobilization. Grapes are harvested by hand, when they reach the optimal point of maturity, which takes place during the last two weeks of September. The harvested grapes are placed in small 10 kg boxes.

systematization Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

exposure North/South

soil Sandy, with a granite origin

grape variety Alfrocheiro

age 9 anos

yield 30 hl hectare

production 4000 bottles

winemaking These wines are obtained after fermentation at a controlled temperature in order to preserve all their aromatic elegance, in very big wood barrels and a stainless steel tank, for 7 to 10 days. The wine is made through malolactic fermentation in French oak barrels and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

physico-chemical characteristics

Alcohol: 14,6%

Total Acidity: 5,8 g/dm³

Volatile Acidity: 0,57 g/dm³

pH: 3,67

tasting notes Ruby red colour, fruity aroma and delicate taste with full and delicate smooth tannins that provide a good balance with the acidity.



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Quinta de Lemos

14,5% vol 750ml

Dão

D.O.C. 2008

Quinta de Lemos
 Vinho tinto - Red wine

Engarrafado pelo produtor:
 Quinta de Lemos, S.A.,
 Silgueiros, Portugal.
 Product of Portugal.
 contém sulfitos, Lt 06/08

Quinta de
 Lemos



2008

Alfrocheiro



region Dão
sub-region Silgueiros
year of harvest 2007

viticulture The vines are at between 350 and 400 metres altitude. The vineyard's vines consists of 60% Touriga Nacional, 20% Tinta Roriz, 10% Jaen and 10% Alfrocheiro Preto. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when they reach the ideal point of ripeness, normally between the second fortnight of September and the first fortnight in October. The harvest is placed in small 10kg boxes.

system Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot

exposure North/South

soil Sandy with granite base

caste With Touriga Nacional

age 8 years

yield 30 hl hectare

wine-making The wine takes place in French oak barrels and the wine remains there for 15 months so as to realize the potential of its structure and complexity.

production 3 800

physical-chemical characteristics

Alcohol: 14,5%

Total Acidity: 6,0 g/dm³

Volatile Acidity: 0,62 g/dm³

pH: 3,67

wine tasting notes

Ruby colour. Black fruit, concentrated, vigorous and very lingering. The mouth feel maintains the trace of modernism with quite a lot of structure, expressiveness and complexity, in a notable blend of power and elegance.



Quinta de Lemos
 14,5% vol 750ml

Dão
 D.O.C. 2007

À base de
 Touriga-Nacional

Vinho tinto - Red wine
 Engarrafado pelo produtor:
 Quinta de Lemos, s.a.,
 Silgueiros, Portugal.
 Product of Portugal.
 contém sulfitos, lt 01/05

Quinta de
 Lemos



Dona Georgina
 2007

Georgina



region Dão
sub-region Silgueiros
year of harvest 2007

viticulture The vines are at between 350 and 400 metres altitude. The vineyard's vines consists of 60% Touriga Nacional, 20% Tinta Roriz, 10% Jaen and 10% Alfrocheiro Preto. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement.

Grape-picking is done by hand, caste by caste, when they reach the ideal point of ripeness, normally between the second fortnight of September and the first fortnight in October. The harvest is placed in small 10kg boxes.

system Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot

exposure North/South

soil Sandy with granite base

caste Touriga Nacional, Tinta Roriz, Alfrocheiro , Jaen

age 8 years

yield 30 hl hectare

wine-making The wine takes place in French oak barrels and the wine remains there for 15 months so as to realize the potential of its structure and complexity.

production 40.000 bottles

physical-chemical characteristics

Alcohol: 14,3%

Total Acidity: 5,9 g/dm³

Volatile Acidity: 0,5 g/dm³

pH: 3,65

wine tasting notes

A 4-variety blend with a 60% Touriga Nacional base. Deep colour and fruity aroma, with well-integrated balsamic notes. In the mouth, it presents a good structure with moderate tannin.



Quinta de Lemos

14,5% vol 750ml

Dão
 D.O.C. 2007

Touriga-Nacional
 Tinta-Roriz
 Alfrocheiro - Jaen

Vinho tinto - Red wine
 Engarrafado pelo produtor:
 Quinta de Lemos, s.a.,
 Silgueiros, Portugal.
 Product of Portugal.
 contém sulfitos, lt 01/05

Quinta de
 Lemos



Dona Santana
 2007

Santana



region Dão
sub-region Silgueiros
caste Touriga Nacional
year of harvest 2007

viticulture The vines are at between 350 and 400 metres altitude. The vineyard's vines consists of 60% Touriga Nacional, 20% Tinta Roriz, 10% Jaen and 10% Alfrocheiro Preto. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement.

Grape-picking is done by hand, caste by caste, when they reach the ideal point of ripeness, normally between the second fortnight of September and the first fortnight in October. The harvest is placed in small 10kg boxes.

system Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot

exposure North/South

soil Sandy with granite base

caste Touriga Nacional

age 8 years

yield 30 hl hectare

wine-making The wine takes place in French oak barrels and the wine remains there for 15 months so as to realize the potential of its structure and complexity.

production 13 000 bottles

physical-chemical characteristics

Alcohol: 14,4%

Total Acidity: 6,1 g/dm³

Volatile Acidity: 0,6 g/dm³

pH: 3.67

wine tasting notes

Ruby colour with violet tones. Notes of red fruit, toasted and smoked, in a body where floral odours dominate. Lively in the mouth, firm structure, modern and with good gastronomic aptitude.



14,5% vol 750ml

Dão

D.O.C. 2007

Quinta de Lemos
Vinho tinto - Red wine

Engarrafado pelo produtor:
Quinta de Lemos, s.a.
Silgueiros, Portugal.
Product of Portugal.
contém sulfites, 12.02/07

Quinta de
Lemos



2007

Touriga Nacional



region Dão
sub-region Silgueiros
caste Jaen
year of harvest 2007

viticulture The vines are at between 350 and 400 metres altitude. The vineyard's vines consists of 60% Touriga Nacional, 20% Tinta Roriz, 10% Jaen and 10% Alfrocheiro Preto. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement.

Grape-picking is done by hand, caste by caste, when they reach the ideal point of ripeness, normally between the second fortnight of September and the first fortnight in October. The harvest is placed in small 10kg boxes.

system Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot

exposure North/South

soil Sandy with granite base

caste Jaen

age 8 years

yield 30 hl hectare

wine-making The wine takes place in French oak barrels and the wine remains there for 15 months so as to realize the potential of its structure and complexity.

production 9 000 bottles

physical-chemical characteristics

Alcohol: 14.6%

Total Acidity: 5.9 g/dm³

Volatile Acidity: 0.54 g/dm³

pH: 3.70

wine tasting notes

Scarlet colour. Elegant notes of red fruit, cherries and strawberries well matched with wood which adds a spicy touch to it. Fresh, refined and with a deep taste, a modern wine, versatile with tannins of great delicacy.



14,5% vol 750ml

Dão

D.O.C. 2007

Quinta de Lemos
 Vinho tinto - Red wine

Engarrafado pelo produtor:
 Quinta de Lemos, s.a.
 Silgueiros, Portugal.
 Product of Portugal.
 contém sulfatos, L1 03/07

Quinta de
 Lemos



2007

Jaen



region Dão
sub-region Silgueiros
year of harvest 2006

viticulture The vines are at between 350 and 400 metres altitude. The vineyard's vines consists of 60% Touriga Nacional, 20% Tinta Roriz, 10% Jaen and 10% Alfrocheiro Preto. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement.

Grape-picking is done by hand, caste by caste, when they reach the ideal point of ripeness, normally between the second fortnight of September and the first fortnight in October. The harvest is placed in small 10kg boxes.

system Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot

exposure North/South

soil Sandy with granite base

caste: Touriga Nacional / Tinta Roriz

age 7 years

yield: 30 hl hectare

wine-making The wine takes place in French oak barrels and the wine remains there for 15 months so as to realize the potential of its structure and complexity.

production 26 130 bottles

physical-chemical characteristics

Alcohol: 13,6%

Total Acidity: 6,5 g/dm³

Volatile Acidity: 0,71 g/dm³

pH: 3.65

wine tasting notes

Concentrated bouquet with a floral outline of great intensity. Good structure, balanced with well-defined tannins. Good for gastronomic purposes.



Quinta de Lemos

13,5% vol 750ml

Dão
 D.O.C. 2006

Touriga-Nacional
 Tinta-Roriz

Vinho tinto - Red wine
 Engarrafado pelo produtor:
 Quinta de Lemos, s.a.,
 Silgueiros, Portugal.
 Product of Portugal.
 contém sulfitos, lt 01/05

Quinta de
 Lemos



Dona Santana
 2006

Santana



region Dão
sub-region Silgueiros
year of harvest 2006

viticulture The vines are at between 350 and 400 metres altitude. The vineyard's vines consists of 60% Touriga Nacional, 20% Tinta Roriz, 10% Jaen and 10% Alfrocheiro Preto. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement.

Grape-picking is done by hand, caste by caste, when they reach the ideal point of ripeness, normally between the second fortnight of September and the first fortnight in October. The harvest is placed in small 10kg boxes.

system Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

exposure North/South

soil Sandy with granite base

caste Touriga Nacional / Tinta Roriz / Jaen

age 7 years

yield 30 hl hectare

wine-making The wine takes place in French oak barrels and the wine remains there for 15 months so as to realize the potential of its structure and complexity.

production 37 460 bottles

physical-chemical characteristics

Alcohol: 13,4%

Total Acidity: 6,0 g/dm³

Volatile Acidity: 0,60 g/dm³

pH: 3,60

wine tasting notes

Floral bouquet of clear outline. Structured and well-balanced in the mouth. Persistent, fresh aftertaste.



Quinta de Lemos

13,5% vol 750ml

Dão

D.O.C. 2005

Touriga-Nacional

Tinta-Roriz

Jaen

Vinho tinto - Red wine

Engarrafado pelo produtor:

Quinta de Lemos, s.a.

Silgueiros, Portugal

Product of Portugal.

contém sulfitos. Lt 01/05

Quinta de
Lemos



Dona Louise
2006

Louise



region Dão
sub-region Silgueiros
caste Tinta Roriz
year of harvest 2006

viticulture The vines are at between 350 and 400 metres altitude. The vineyard's vines consists of 60% Touriga Nacional, 20% Tinta Roriz, 10% Jaen and 10% Alfrocheiro Preto. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement.

Grape-picking is done by hand, caste by caste, when they reach the ideal point of ripeness, normally between the second fortnight of September and the first fortnight in October. The harvest is placed in small 10kg boxes.

system Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot

exposure North/South

soil Sandy with granite base

caste Tinta Roriz

age 7 years

yield 30 hl hectare

wine-making The wine takes place in French oak barrels and the wine remains there for 15 months so as to realize the potential of its structure and complexity.

production 1 660 bottles

physical-chemical characteristics

Alcohol: 14,1%

Total Acidity: 5,9 g/dm³

Volatile Acidity: 0,65 g/dm³

pH: 3,72

wine tasting notes

Really ripe grapes present in the bouquet, with hints of quality jams, balanced with notes of a barrel of a really good profile. Full in the mouth, satin-textured where fruit is present and the tannins are revealed with nobility and density.



14% vol 750ml

Dão

D.O.C. 2006

Quinta de Lemos
Vinho tinto - Red wine

Engarrafado pelo produtor:
Quinta de Lemos, S.A.,
Silgueiros, Portugal.
Product of Portugal.
contém sulfatos, LS 03/06

Quinta de
Lemos



2006

Tinta-Roriz



region Dão
sub-region Silgueiros
year of harvest 2005

viticulture The vines are at between 350 and 400 metres altitude. The vineyard's vines consists of 60% Touriga Nacional, 20% Tinta Roriz, 10% Jaen and 10% Alfrocheiro Preto. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when they reach the ideal point of ripeness, normally between the second fortnight of September and the first fortnight in October. The harvest is placed in small 10kg boxes.

system Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot

exposure North/South

soil Sandy with granite base

caste Touriga Nacional / Tinta Roriz

age 6 years

yield 30 hl hectare

wine-making The wine takes place in French oak barrels and the wine remains there for 15 months so as to realize the potential of its structure and complexity.

production 3 250 bottles

physical-chemical characteristics

Alcohol: 14,7%

Total Acidity: 6,5 g/dm³

Volatile Acidity: 0,71 g/dm³

pH: 3,82

wine tasting notes

Very expressive fruity and floral notes. Good structure, fresh with smooth tannins, with a warm, aromatic and lingering finish.



Quinta de Lemos

14,5% vol 750ml

Dão
 D.O.C. 2005

Touriga-Nacional
 Tinta-Roriz

Vinho tinto - Red wine
 Engarrafado pelo produtor:
 Quinta de Lemos, s.a.,
 Silgueiros, Portugal.
 Product of Portugal.
 contém sulfitos. Lt 01/05

Quinta de
 Lemos



Dona Georgina
 2005

Georgina



region Dão
sub-region Silgueiros
year of harvest 2005

viticulture The vines are at between 350 and 400 metres altitude. The vineyard's vines consists of 60% Touriga Nacional, 20% Tinta Roriz, 10% Jaen and 10% Alfrocheiro Preto. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement.

Grape-picking is done by hand, caste by caste, when they reach the ideal point of ripeness, normally between the second fortnight of September and the first fortnight in October. The harvest is placed in small 10kg boxes.

system Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot

exposure North/South

soil Sandy with granite base

caste Touriga Nacional / Tinta Roriz / Alfrocheiro Preto

age 6 years

yield 30 hl hectare

wine-making The wine takes place in French oak barrels and the wine remains there for 15 months so as to realize the potential of its structure and complexity.

production 17 200 bottles

physical-chemical characteristics

Alcohol: 13,9%

Total Acidity: 6,5 g/dm³

Volatile Acidity: 0,71 g/dm³

pH: 3.80

wine tasting notes

Perfumed nose, vibrant and fresh fruit. Long and appealing finish.



Quinta de Lemos

14% vol 750ml

Dão

D.O.C. 2005

Touriga-Nacional

Tinta-Roriz

Alfrocheiro Preto

Vinho tinto - Red wine

Engarrafado pelo produtor:

Quinta de Lemos, s.a.

Silgueiros, Portugal.

Product of Portugal.

contém sulfitos, lt 01/05

Quinta de
Lemos



Dona Santana
2005

Santana



region Dão
sub-region Silgueiros
year of harvest 2005

viticulture The vines are at between 350 and 400 metres altitude. The vineyard's vines consists of 60% Touriga Nacional, 20% Tinta Roriz, 10% Jaen and 10% Alfrocheiro Preto. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement.

Grape-picking is done by hand, caste by caste, when they reach the ideal point of ripeness, normally between the second fortnight of September and the first fortnight in October. The harvest is placed in small 10kg boxes.

system Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot

exposure North/South

soil Sandy with granite base

caste Touriga Nacional / Tinta Roriz / Jaen

age 6 years

yield 30 hl hectare

wine-making The wine takes place in French oak barrels and the wine remains there for 15 months so as to realize the potential of its structure and complexity.

production 35 900 bottles

physical-chemical characteristics

Alcohol: 14,1%

Total Acidity: 6,3 g/dm³

Volatile Acidity: 0,68 g/dm³

pH: 3,76

wine tasting notes

Bouquet of mature fruit. Good structure and freshness in the mouth. Warm, persistent aftertaste.



Quinta de Lemos

14% vol 750ml

Dão

D.O.C. 2005

Touriga-Nacional

Tinta-Roriz

Jaen

Vinho tinto - Red wine

Engarrafado pelo produtor:

Quinta de Lemos, s.a.

Silgueiros, Portugal

Product of Portugal.

contem sulfitos. Lt 01/05

Quinta de
Lemos



Dona Louise
2005

Louise