

# CONCEITO

---

## VINHOS - WINES

The methods used to cultivate the wine and our vast knowledge of the Douro region were the starting points for this project and the inspiration for our story, which is why we chose the Portuguese word for Concept—Conceito—as our name. Port wines have all but monopolized wine production here since the 18th Century, producing a landscape of extraordinary beauty. Only recently, however, have people become aware of the tremendous potential of Eastern Douro due to the establishment of better access routes and the comeback of table wines. It has been this latter factor that has been largely responsible for the rise of an entire universe of different varieties along the riverscape, and this huge valley can no longer be seen and cultivated as a single and homogenous landscape. Wines will inevitably come to exhibit the characteristics of their specific terroirs and understanding them, as well as properly utilizing the widely differing altitudes, soils and microclimates is a journey from which there is no turning back, and one upon which we have wholeheartedly embarked, in the never-ending search for freshness and equilibrium in our lands.

**This is what we believe in; this is our Concept!**



*A forma como concebemos o vinho, o entendimento que temos da nossa região, é o ponto de partida do projecto e inspiração da nossa história. Daí a marca.*

*Desde o século XVIII que o vinho do Porto monopoliza a cultura vinícola, produzindo uma paisagem de extraordinária beleza. Mas só recentemente se percebeu o tremendo potencial da zona leste do Douro. Primeiro, com a abertura de melhores vias de comunicação; depois, com a revolução dos vinhos de mesa. É, sobretudo, este último factor que abre a janela para um universo de especificidades ao longo do rio, um imenso vale que não pode mais ser visto, e cultivado, como um todo uniforme e indistinto. O vinho acabará, inevitavelmente, por expor os seus diversos terroirs. Conhecê-los, trabalhar correctamente altitudes, solos e microclimas tão distintos, é uma viagem sem regresso. Na qual embarcamos de alma e coração. Em busca da particular frescura e equilíbrio da nossa terra.*

***É nisso que acreditamos. É esse o nosso Conceito!***



CONCEITO  
VINHOS - WINES



Ref. CON003

**BASTARDO RED 2008 (750 ml)**

- Classification** D.O.C. Douro (Protected Designation of Origin)
- Region** Douro Regional Wine
- Grape Varieties** 100% Bastardo
- Tasting Notes** Unusual pink colour with a violet edge. On the palate, hints of white pepper, cloves and liquorice merge together in a wide gamut of spices in a backdrop of forest fruits. The aroma is strongly felt at first, with a light and fresh intensity, which persists in a more subdued manner.
- Vinification** Maceration by foot inside the tanks. The depressurization and removal from the tanks was done once the alcohol fermentation process was complete
- Ageing** 10 months, in old French oak barrels
- Alcohol** 13.5% vol.
- Food Suggestion** Mediterranean cuisine and strongly flavoured dishes, tomatoes and herbs such as multi-use food
- Serving Temp.** 16°C to 18°C
- Winemaker** Rita Ferreira



Ref. CON007

**CONCEITO SAUVIGNON BLANC 2010 (750 ml)**

- Classification** Sauvignon Blanc
- Region** Marlborough, New Zealand
- Grape Varieties** Tinta Roriz, Touriga Franca and Touriga Nacional
- Tasting Notes** Typical Marlborough flavour but with a good measure of European charm. Fresh and lively fruit palate with great intensity and length. Elegant, aromatic and fresh bouquet.
- Vinification** Fermentation in barrels and tanks with regular mixing until one month before bottling
- Ageing** 8 months, 10% in French oak barrels and 90% in tank
- Alcohol** 13.50% vol.
- Food Suggestion** Oysters or fish (especially codfish)
- Serving Temp.** 10°C to 12°C
- Winemaker** Rita Ferreira

CONCEITO  
VINHOS - WINES



Ref. CON004

**CONCEITO RED 2008 (750 ml)**

<b>Classification</b>	D.O.C. Douro (Protected Designation of Origin)
<b>Region</b>	Douro
<b>Grape Varieties</b>	More than 15 traditional grape varieties
<b>Tasting Notes</b>	Plenty of the typical Douro characteristics in it with a dark ruby colour, an earthy and spicy nose, with hints of berries fruits, pepper and Labdanum, enveloped by an elegant and discrete smoky aroma. The palate is vibrant with a well defined structure, fruity and spicy with good freshness and distinct but fine tannins, with a very long and persistent finish. Great ageing potential
<b>Vinification</b>	Sorted on the sorting table on arrival and macerated by foot in granite tanks. Malolactic fermentation in the barrel
<b>Ageing</b>	20 months, 50% in new French oak barrels
<b>Alcohol</b>	14.0% vol.
<b>Food Suggestion</b>	Slow-grilled foods, cheeses and mushrooms
<b>Serving Temp.</b>	16°C to 18°C
<b>Winemaker</b>	Rita Ferreira



Ref. CON005

**CONCEITO WHITE 2009 (750 ml)**

<b>Classification</b>	D.O.C. Douro (Protected Designation of Origin)
<b>Region</b>	Douro
<b>Grape Varieties</b>	40% Códèga, 40% Rabigato and 20% other traditional white grapes, mainly Viosinho and Gouveio
<b>Tasting Notes</b>	Fruity and concentrated, notes of citrus and tropical fruits and a fine toasty aroma. Smooth, full texture, with a cascade of fruity flavours and mineral overtones. Crisp acidity and lots of finesse, with a long, beautiful and delineated finish
<b>Vinification</b>	In pneumatic press, without de-stemming. Fermentation in barrels and regular stirring until one month prior to bottling
<b>Ageing</b>	10 months, 50% in French oak barrels and 50% in Caucasian barrels (50% of which are new)
<b>Alcohol</b>	13.0% vol.
<b>Food Suggestion</b>	Fish stews, egg dishes and white meats
<b>Serving Temp.</b>	10°C to 12°C
<b>Winemaker</b>	Rita Ferreira