



The vineyards of Fundação Abreu Callado, planted close by Benavila, date back to the 1950s, whose pioneering vines are still produced today. There are 52 hectares of land with open clay soils, which benefit from the mild climate of the Maranhão dam, and this is reflected in the quality and excellence of the wines.

Also located in Benavilla, the Cellar combines traditional winemaking and ageing techniques, with modern technologies, and is therefore able to store two to three years' worth of harvests.

As vinhas da Fundação Abreu Callado, todas plantadas junto a Benavila, remontam a meados dos anos 50, estando ainda hoje em produção algumas dessas cepas pioneiras. São cerca de 52 hectares de terrenos franco-argilosos, beneficiados pela amenidade do clima que a Barragem do Maranhão propicia, e que se reflecte na qualidade e excelência dos vinhos, cuja responsabilidade técnica é do enólogo Eng^o. João Silva e Sousa.

Igualmente localizada em Benavila, a Adega mantém métodos tradicionais de vinificação e envelhecimento, a par de técnicas modernas (sistemas de frio, unidade de enchimento protegida e automatizada, depósitos de inox como complemento das cubas de cimento, etc), havendo capacidade para armazenar duas ou três colheitas consecutivas.





Ref. FAC001

ABREU CALLADO WHITE 2008 (750 ml)

Classification	Alentejo Regional Wine
Region	Alentejo
Grape Varieties	Roupeiro, Arinto, Tamarez
Tasting Notes	Fruity, ripe, perfumed with aromatic fruit
Vinification	Destemming, crushing, cold settling, fermentation with controlled temperature in stainless steel tanks, filtration and bottling
Ageing	
Alcohol	12% vol
Food Suggestion	Grilled fish or shellfish
Serving Temp	9-10 °C
Winemaker	Frederico Falcão



Ref. FA002

ABREU CALLADO RED 2007 (750 ml)

Classification	Alentejo Regional Wine
Region	Alentejo
Grape Varieties	Alicante Bouschet, Aragonez, Touriga Nacional
Tasting Notes	Rich, rounded, well balanced with round and soft tannins
Vinification	Destemming, crushing, fermentation in concrete vats, basket pressing, malolactic fermentation
Ageing	Matured in new French oak barrels for 6 months and matured in cement vats for 18 months
Alcohol	12,50%
Food Suggestion	Best with game, red meats or cheeses
Serving Temp.	17 °C
Winemaker	Frederico Falcão



Ref. FAC003

AC RESERVE RED 2009 (750 ml)

Classification	Regional Alentejano Wine
Region	Alentejo
Grape Varieties	Touriga Nacional, Alicante Bouschet, Aragonez (Tinta Roriz)
Tasting Notes	Complex aromas of dark berry fruit and a toasty character
Vinification	Destemming, crushing, alcoholic fermentation in cement vats, pressing, malolactic fermentation
Ageing	Aged for 6 months in French oak barrels
Alcohol	14.0% vol
Food Suggestion	Game dishes and hard cheeses
Serving Temp	16-17 °C
Winemaker	Frederico Falcão



Ref. FAC004

CADEIRA DA MOIRA ARAGONEZ RED 2007 (750 ml)

Classification	Regional Alentejano Wine
Region	Alentejo
Grape Varieties	Aragonez
Tasting Notes	Full, soft, equilibrated with round and soft tannins
Vinification	Destemming, crushing, fermentation in concrete vats, basket pressing, malolactic fermentation
Ageing	Matured in new French oak barrels for 6 months
Alcohol	14.30% vol
Food Suggestion	Best with porc or white meats
Serving Temp.	16 °C
Winemaker	Frederico Falcão



Ref. FAC005

HORTA DA PALHA TOURIGA NACIONAL 2008 (750 ml)

Classification	Regional Alentejano Wine
Region	Alentejo
Grape Varieties	Touriga Nacional
Tasting Notes	Complex, showing cocoa notes, toasted coffee grains and floral aromas
Vinification	Destemming, crushing, fermentation in cement vats, basket pressing, malolactic fermentation.
Ageing	Matured in new French oak barrels for 6 months
Alcohol	14% vol
Food Suggestion	Best with red meats or cheese
Serving Temp.	17 °C
Winemaker	Frederico Falcão



Ref. FAC006

DOM COSME RESERVE RED 2006 (750 ml)

Classification	Regional Alentejano Wine
Region	Alentejo
Grape Varieties	Touriga Nacional, Alicante Bouschet
Tasting Notes	Very complex, spicy, showing ripe berry fruit and floral aromas well combined with toasty aromas
Vinification	Destemming, crushing, fermentation with long maceration in cement vats, basket pressing, malolactic fermentation.
Ageing	Matured in new French oak barrels for 8 months, followed by 12 months in bottle prior to market release
Alcohol	14,5% vol.
Food Suggestion	Best with red meat or cheese
Serving Temp.	16-17 °C
Winemaker	Frederico Falcão