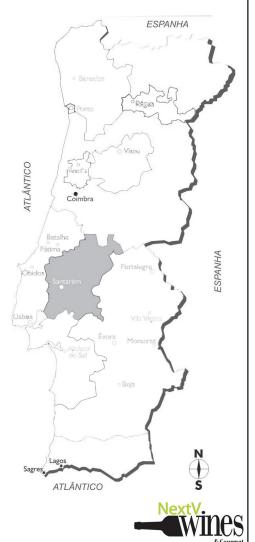




The optimal sun exposure, combined with the reflective nature of the schistose soils allow for highly-concentrated grapes, bringing about full-bodied, rich, unique and sumptuous wines. Located in northern Ribatejo in the heart of Portugal, Encosta do Sobral combines the best of what the region has to offer with modern winemaking techniques and technologies to enhance the growth and production of wine.

Encosta do Sobral's proprietors have dedicated themselves to the growth of vineyards and the production of wine for several generations. At first, the produce was sold locally, or shared among family members. As time passed, certain changes were made and the area of the land dedicated to the growth of vineyards increased. In the late nineties, the vineyard was completely restructured and the vine plantation gradually increased, reaching 70 hectares, which will be further increased in the near future.

In order to take advantage of its magnificent terroir, Encosta do Sobral has chosen to plant a wide range of grape varieties, including traditional regional varieties and renowned international varieties, including: Fernão Pires, Arinto, Malvasia Fina and Chardonnay for white wine production and Aragonês, Camarate, Castelão, Touriga Franca, Touriga Nacional, Trincadeira Preta, Cabernet Sauvignon, Syrah and Merlot for red wines.



Há várias gerações que a família proprietária se dedica à cultura da vinha e do vinho. No seu início a produção era de cariz familiar e o excedente colocado no mercado local. Ao longo dos anos verificaram-se alterações com aumentos graduais de plantação de vinha, porém nos finais da década de 90, procedeu-se a uma reestruturação dos vinhedos.

Esta foi acompanhada de um novo encepamento e emparcelamento, tendo sido atingido um total de 70 hectares, que num futuro próximo serão ampliados dada a excelente situação ecológica da zona.

Na sequência desta remodelação construiu-se uma nova adega equipada com a mais recente tecnologia, situada na povoação do Outeiro a 8 km de Tomar.

As vinhas da Encosta do Sobral foram plantadas nas encostas soalheiras pertencentes às Freguesias da Junceira e da Serra.







Classification Ribatejo Regional wine

Region Ribatejo

Grape Varieties Touriga Nacional, Syrah, Cabernet Sauvignon

**Tasting Notes** Intense red colour, the nose contains a fruity aroma dominated by very ripe red berry notes. The body is balanced and smooth, with a distinct touch of tannins. The finish is

elegant, persistent and profound.

**Vinification** Grapes were manually picked. Traditional fermentation sur lees procedures were used, in controlled temperatures of between 26°C-28°C, followed by a period of maceration.

Ageing 10 months in 1st and 2nd year French oak barrels. The wine was then bottled and stored

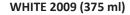
under controlled temperatures for six months

Alcohol 13.5% vol

Food Suggestion Seasoned grilled meats

Serving Temp. 16°C-18°C

Winemaker Pedro Sereno



Classification Ribatejo Regional wine

**Region** Ribateio

Grape Varieties Fernão Pires, Arinto, Malvasia

Tasting Notes Light citrus-colour, with an intense nose of fresh fruits and a hint of vanilla. It has an ele-

gant and fresh body with a long and persistent finish

**Vinification** Prefermentative maceration, must decantation. Traditional procedures under rigorously

controlled temperatures

Ageing 35% of the wine was stored in 1st and 2nd year French and American oak barrels for 4

months. After bottling, it is stored under controlled temperatures for 3 months prior to

being sold

Alcohol 13.0% vol.

Food Suggestion Fatty cheeses, grilled beef or grilled fish dishes

Serving Temp. 10°C-12°C

Winemaker Pedro Sereno



Ref. ES002

Ref. ES003



mail@nextv-wines-gourmet.com







Ref. ES004

## **ENCOSTA DO SOBRAL SELECTION RED 2010 (750 ml)**

Classification Ribatejo Regional wine

**Region** Ribatejo

Grape Varieties Touriga Nacional, Syrah, Cabernet Sauvignon

**Tasting Notes** Intense red colour, in the nose a fruity aroma dominated by very ripe red berries nuances. In the mouth is balanced, smooth, can feel the tannins, elegant like persistent and a deep

end of mouth.

**Vinification** Complete grape picking. Traditional procedure of fermentation on skins.

Stage Oak-stage for 10 months in French oak barrels

Ageing In bottle with temperature control during 6 months before going to the market

Alcohol 13.5% vol

Food Suggestion Can be accompanied by grilled meat from the most seasoned

Service Advice To be consumed between 16°C-18°C

Winemaker Pedro Sereno



Classification Ribatejo Regional wine

**Region** Ribatejo

Grape Varieties Fernão Pires, Arinto, Malvasia

**Tasting Notes** Light citrus-coloured, with as intensive, fine, fruity, lightly vanilled flavour. In the mouth it tastes like a persistent, fresh and excellent fruity structure

**Vinification** Pre-fermentation maceration, must decantation. Traditional procedure with a strict control of temperature

Stage 35% of the wine has suffered a period of oak-stage in French and American oak barrels of 1st and 2nd year for 4 months

Ageing In bottle with temperature control during 3months before going to the market

Alcohol 13.0% vol.

Food Suggestion Can be accompanied by fatter cheeses, dishes of grilled beef our processed grilled fish

Service Advice To be consumed between 10°C-12°C

Winemaker Pedro Sereno



Ref. ES005



mail@nextv-wines-gourmet.com







ENCOSTA DO SOBRAL RESERVA RED 2005/2009 (750 ml)

Classification Ribatejo Regional wine

Region Ribatejo

Grape Varieties Trincadeira, Touriga Nacional, Touriga Franca

Tasting Notes Presents a deep red colour, in nose floral aromas, fruity, with some menthol notes char-

acterized by the main grape variety. In the mouth can feel a good balance between the

acidity and profundity

Vinification | Complete grape picking. Traditional procedure of fermentation on skins controlled be-

tween 26°C-28°C followed by a period of maceration for 6 days

Stage Oak-stage for 8 months in 2nd year French oak barrels

Ageing In bottle under controlled temperatures for 10 months prior to sale on the market

Alcohol 14.0% vol

Food Suggestion | Can be accompanied by sausages, cheese and processed meat to balance with the con-

centration of this wine, and desserts, particularly black chocolate

Serving Temp. 16°C-18°C

Winemaker Pedro Sereno

