



ENCOSTA DO SOBRAL

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.



ENCOSTA DO
SOBRAL



Ref. ES002

RED 2006 (375 ml)

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



Ref. ES003

WHITE 2009 (375 ml)

Classification	Ribatejo Regional wine
Region	Ribatejo
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 elegant 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



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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



Ref. ES005

ENCOSTA DO SOBRAL WHITE 2010 (750 ml)

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



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Ref. ES006

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 characterized 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 between 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 concentration of this wine, and desserts, particularly black chocolate
Serving Temp.	16°C-18°C
Winemaker	Pedro Sereno