W I N E S

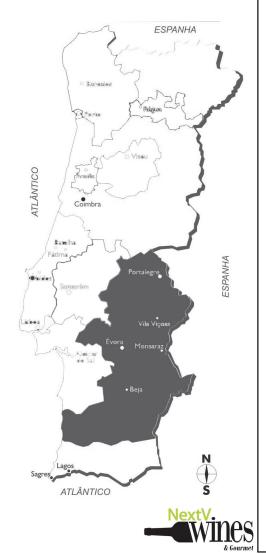




Monte Nove e Figueirinha was established in 1998 by Comendador Leonel Cameirinha. The Monte Novo e Figueirinha estate comprises an area of 300 hectares of good quality land near S. Brissos, some 5 km from Beja in Alentejo in the south of Portugal. The main produce grown are grapes and olives, the varieties of which are carefully select to provide high quality wine and olives with all the distinctive characteristics of the region of Alentejo. The Adega da Figueirinha was built in 2003 and is a modern winery equipped with the latest technologies, capable of an annual production of 800 thousand liters of wine. The winemaker is Filipe Sevinate Pinto.

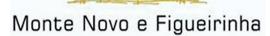
A empresa Sociedade Agrícola do Monte Novo e Figueirinha, Lda está estabelecida desde 1998. O fundador é o Comendador Leonel Cameirinha . E a gestão da empresa está a cargo do fundador e do seu neto Filipe Cameirinha Ramos.

A Herdade do Monte Novo e Figueirinha é uma área de 300 hectares de terra plana e boa qualidade, perto de S. Brissos, cerca de 5 km de Beja, no Alentejo, a região sul de Portugal. As principais produções do estado são a vinha e o olival. As variedades de uvas e azeitonas são cuidadosamente selecionadas para dar corpo ao vinho de alta qualidade e ao azeite, com todas as características distintivas da região do Alentejo.











Ref. MNF001

AMNÉSIA RED 2008 (750 ml)

Classification Alentejo Regional Wine

Region Alentejo

Grape Varieties Aragonêz, Syrah and Touriga Nacional

Tasting Notes Presents an intense ruby color, a wild berry and black tea aroma, soft tannins and a well-balanced acidity.

Vinification Traditional maceration in stainless steel vats, and fermented at a temperature of approximately 28°C

Ageing Bottles are kept in a ventilated and dark room, at temperatures of 12 and 13°C and a relative humidity of 60%;

Alcohol 13.5% vol

Food Suggestion Can be accompanied by meat dishes

Service Advice Should be served at a temperature of 16 ° to 18° C

Winemaker António Saramago, Ana Clemente



Ref. MNF002

HERDADE da FIGUEIRINHA RESERVA RED 2007 (750 ml)

Classification | Alentejo Regional Wine

Region Alentejo

Grape Varieties Trincadeira, Aragonêz, Alicante Bouschet, Syrah and Cabernet Sauvignon

Tasting Notes Presents an intense ruby colour, with wild berry and vanilla aromas- Body contain soft tannins and well-balanced acidity

Vinification Traditional maceration in stainless steel vats, with a fermentation temperature of approximately 28°C

Ageing Bottles kept in a ventilated and dark room at temperatures of 12 and 13°C and a relative humidity of approximately 60%

Alcohol 13.5% vol

Food Suggestion Meat dishes and cheese

Serving Temp. 16 ° to 18° C

Winemaker António Saramago, Ana Clemente



W I N E S







Ref. MNF003

HERDADE da FIGUEIRINHA SYRAH RED 2006 (750 ml)

Classification Alentejo Regional Wine

Region Alentejo

Grape Varieties 100% Syrah

Tasting Notes Presents an intense ruby colour, with ripe wild berry and vanilla aromas. Body

contains high quality oak wood notes, round tannins, a well-balanced acidity and

a long finish

Vinification Traditional maceration in stainless steel vats, with a fermentation temperature of

approximately 28°C

Ageing Bottles kept in a ventilated and dark room at temperatures of 12 and 13°C and a

relative humidity of approximately 60%

Alcohol 13.0% vol.

Food Suggestion Can be accompanied by cheese and meat dishes

Serving Temp. 16 ° to 18° C

Winemaker António Saramago, Ana Clemente



Ref. MNF005

HERDADE da FIGUEIRINHA PINOT NOIR RED 2006 (750 ml)

Classification | Alentejo Regional Wine

Region Alentejo

Grape Varieties 100% Pinot Noir

Tasting Notes Ruby colour, a fruity, menthol and plum aroma, with notes of high quality oak

wood. The body presents soft tannins and a well-balanced acidity

Vinification Traditional maceration in stainless steel vats, with a fermentation temperature of

approximately 28°C

Ageing Ageing in French oak barrels for six months.

Alcohol 14.0% vol

Food Suggestion Cheeses and seasoned meat and fish dishes

Serving Temp. 16 to 18° C

Winemaker António Saramago, Ana Clemente



W I N E S



Monte Novo e Figueirinha





Ref. MNF006

HERDADE da FIGUEIRINHA CABERNET SAUVIGNON RED 2005 (750 ml)

Classification Alentejo Regional Wine

Region Alentejo

Grape Varieties 100% Cabernet Sauvignon

Tasting Notes Presents an intense ruby colour, with ripe wild berry and green pepper aromas

and notes of high quality oak wood. The body presenta a good tannin structure,

well-balanced acidity and long finish.

Vinification Traditional maceration in stainless steel vats, with a fermentation temperature of

approximately 28°C

Ageing Ageing in French oak barrels for six months.

Alcohol 13.9% vol.

Food Suggestion Cheese and meat dishes

Serving Temp. 16 ° to 18° C

Winemaker António Saramago, Ana Clemente



Ref. MNF004

HERDADE da FIGUEIRINHA TOURIGA NACIONAL RED 2006 (750 ml)

Classification Alentejo Regional Wine

Region Alentejo

 $\textbf{Grape Varieties} \mid_{100\% \text{ Touriga Nacional}}$

Tasting Notes presents an intense ruby colour, a fruity aroma, exuberant, high quality oak

barrels, good tannin structure, well-balanced acidity, with a long finish

Vinification Traditional maceration in stainless steel vats, with a fermentation tempera-

Macau

ture of approximately 28°C

Ageing Ageing in French oak barrels for six months.

Alcohol 13.5% vol

Food Suggestion Cheeses and seasoned meat and fish dishes

Serving Temp 16 to 18° C

Winemaker António Saramago, Ana Clemente



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Ref. MNF007

FONTE MOURO RESERVA RED 2004 (750 ml)

Classification | Alentejo Regional Wine

Region Alentejo

Grape Varieties Trincadeira, Aragonês, Alicante Bouschet and Cabernet Sauvignon

Tasting Notes Presents an intense ruby colour, with red berry, vanilla, tobacco leaf and cherry aromas.

The body has soft tannins and good acidity, providing it a long life

Vinification | Traditional maceration in stainless steel vats, with a fermentation temperature of ap-

proximately 28°C

Ageing Ageing in French oak barrels for six months.

Alcohol 13.5% vol.

Food Suggestion Meat dishes and cheeses

Serving Temp. 16 ° to 18° C

Winemaker António Saramago, Ana Clemente