



Monte Novo e Figueirinha

Monte Novo 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.*



- stock to be confirmed -

**Office**  
Av. Infante D. Henrique, N. 47-53,  
Edf Macau Square, 7 Floor  
Macau

**Retail Shop**  
NextV Wines & Gourmet  
Westin Hotel Resort  
1918 Estrada de Hac Sa, Coloane,  
Macau

**Contact**  
Tel: +853 28715 180  
Fax: +853 28715 561  
www.nextv-wines-gourmet.com  
mail@nextv-wines-gourmet.com



Monte Novo e Figueirinha



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



Monte Novo e Figueirinha



Ref. MNF003

**HERDADE da FIGUEIRINHA SYRAH RED 2006 (750 ml)**

<b>Classification</b>	Alentejo Regional Wine
<b>Region</b>	Alentejo
<b>Grape Varieties</b>	100% Syrah
<b>Tasting Notes</b>	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
<b>Vinification</b>	Traditional maceration in stainless steel vats, with a fermentation temperature of approximately 28°C
<b>Ageing</b>	Bottles kept in a ventilated and dark room at temperatures of 12 and 13°C and a relative humidity of approximately 60%
<b>Alcohol</b>	13.0% vol.
<b>Food Suggestion</b>	Can be accompanied by cheese and meat dishes
<b>Serving Temp.</b>	16 ° to 18° C
<b>Winemaker</b>	António Saramago, Ana Clemente



Ref. MNF005

**HERDADE da FIGUEIRINHA PINOT NOIR RED 2006 (750 ml)**

<b>Classification</b>	Alentejo Regional Wine
<b>Region</b>	Alentejo
<b>Grape Varieties</b>	100% Pinot Noir
<b>Tasting Notes</b>	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
<b>Vinification</b>	Traditional maceration in stainless steel vats, with a fermentation temperature of approximately 28°C
<b>Ageing</b>	Ageing in French oak barrels for six months.
<b>Alcohol</b>	14.0% vol
<b>Food Suggestion</b>	Cheeses and seasoned meat and fish dishes
<b>Serving Temp.</b>	16 to 18° C
<b>Winemaker</b>	António Saramago, Ana Clemente



Monte Novo e Figueirinha



Ref. MNF006

**HERDADE da FIGUEIRINHA CABERNET SAUVIGNON RED 2005 (750 ml)**

<b>Classification</b>	Alentejo Regional Wine
<b>Region</b>	Alentejo
<b>Grape Varieties</b>	100% Cabernet Sauvignon
<b>Tasting Notes</b>	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.
<b>Vinification</b>	Traditional maceration in stainless steel vats, with a fermentation temperature of approximately 28°C
<b>Ageing</b>	Ageing in French oak barrels for six months.
<b>Alcohol</b>	13.9% vol.
<b>Food Suggestion</b>	Cheese and meat dishes
<b>Serving Temp.</b>	16 ° to 18° C
<b>Winemaker</b>	António Saramago, Ana Clemente



Ref. MNF004

**HERDADE da FIGUEIRINHA TOURIGA NACIONAL RED 2006 (750 ml)**

<b>Classification</b>	Alentejo Regional Wine
<b>Region</b>	Alentejo
<b>Grape Varieties</b>	100% Touriga Nacional
<b>Tasting Notes</b>	Presents an intense ruby colour, a fruity aroma, exuberant, high quality oak barrels, good tannin structure, well-balanced acidity, with a long finish
<b>Vinification</b>	Traditional maceration in stainless steel vats, with a fermentation temperature of approximately 28°C
<b>Ageing</b>	Ageing in French oak barrels for six months.
<b>Alcohol</b>	13.5% vol
<b>Food Suggestion</b>	Cheeses and seasoned meat and fish dishes
<b>Serving Temp</b>	16 ° to 18° C
<b>Winemaker</b>	António Saramago, Ana Clemente



Monte Novo e Figueirinha



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 approximately 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