



MONTE DA PENHA

The " Francisco B. Fino – Sociedade Agrícola, Lda ". is a private family-owned business. In 1998, my father decided to start a new family project, and so with the 1999 harvest, the first "Monte da Penha red and white wines were born. All of our wines are made with typical Portuguese grape varieties. We use the red wine grapes Trincadeira, Touriga Nacional, Aragones (Tempranillo) and Alicante Bouschet, and the white wine grapes Arinto, Fernão Pires, and Trincadeira. We aim to produce only quality wines, and the Portalegre region is well known for the quality of its produce. As our lands are located where the Alentejo plains transform into hills, they have a unique microclimate that gives the wines its unique flavour.

O "Francisco B. Fino - Sociedade Agrícola, Lda" é uma empresa familiar privada. Em 1998, meu pai decidiu começar um novo projeto de família, e assim, com a colheita de 1999, o primeiro "Monte da Penha" vinhos tintos e brancos nasceram.

Todos os nossos vinhos são feitos com as típicas castas portuguesas. Nós usamos o vinho tinto uvas Trincadeira, Touriga Nacional, Aragonês (Tempranillo) e Alicante Bouschet, o vinho branco e uvas Arinto, Fernão Pires e Trincadeira. O nosso objetivo é produzir apenas vinhos de qualidade, e a região de Portalegre é conhecida pela qualidade de seus produtos. Como as nossas terras estão localizadas onde a planície alentejana se transforma em colinas, eles têm um microclima único que dá aos vinhos seu sabor único.





MONTE DA PENHA



Ref. MP003

MONTEFINO RESERVA RED 2005 (750 ml)

Classification Alentejo Regional Wine
Region Alentejo
Grape Varieties Touriga Nacional, Aragonês (ou Tempranillo), Trincadeira and Alicante Bouschet
Tasting Notes A young red wine that has been aged in wood barrels to counter her youthful jubilation. Nose of red fruits, soft tannins and a mouth filled with the elegant characteristics which typify the excellence of the Portalegre region.
Vinification Fermented in stainless steel vats at a controlled temperature (28°C). Grape skin maceration for 22 days after fermentation
Ageing 1 year in French Allier oak barrels (250 and 500 Litres), followed by 6 months in the bottle prior to being sold
Alcohol 13.1% vol
Food Suggestion Red meats and game dishes
Serving Temp. 16-18°C
Winemaker Francisco Fino



Ref. MP004

MONTEFINO RESERVA WHITE 2009 (750 ml)

Classification Alentejo Regional Wine
Region Portalegre - Alentejo
Grape Varieties Arinto, Roupeiro, Fernão Pires e Trincadeira das Pratas
Tasting Notes A fresh white wine with tropical fruit aromas. A well balanced body with a refreshing acidity that gives it complexity and richness, with a slightly sweet finish
Vinification Complete de-stemming; fermented in stainless steel tanks at controlled temperature
Ageing
Alcohol 12.5% vol
Food Suggestion
Serving Temp. 12°C
Winemaker Francisco Fino



- stock to be confirmed -

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MONTE DA PENHA



Ref. MP005

MONTE DA PENHA RED 2005 (750 ml)

Classification	Alentejo Regional Wine
Region	Portalegre - Alentejo
Grape Varieties	Trincadeira, Aragonês (ou Tempranillo), Alicante Bouschet and Moreto
Tasting Notes	Elegant and complex. Palate of fruit and elegant tannins, this fine wine is intense and persistent.
Vinification	
Ageing	
Alcohol	13.2% vol.
Food Suggestion	
Serving temp.	16-18°C
Winemaker	Francisco Fino