

Producer
QUINTA DE S. JOSÉ

Located in the middle of the Douro between, Quinta de S. José is a family project, with agro-tourism as its principal activity. In 2001/2002, 4 hectares of the estate were converted into vineyards planting grape varieties such as Touriga Nacional, Tinta Roriz and Shiraz. In 2007, an additional 6 hectares of Touriga Franca and Sísão grape varieties were planted, bringing the total wine growing area to 10 hectares.

The estate's "old world" terroir and passionate winemaking team combine perfectly to deliver premium world-class Portuguese wine to the world.



Ref. QSJ001

ÁZEO WHITE 2010 (750 ml)

Classification	D.O.C. Douro (Protected Designation of Origin)
Region	Douro
Grape Varieties	70% Viosinho, 30% Rabigato
Tasting Notes	With a citrus color, the wine is initially very discreet with fresh notes, along with hints of citrus fruits, which then evolve into discreet and complex mineral tones. The palate is fresh, with a distinct but balanced acidity. It is delicate and complex, full and voluminous, with good fruity characteristics, as well as an excellent balance between alcohol, fruit and acidity. A very fine and long finish.
Vinification	Grapes are harvested according to variety and plots in 25kg boxes, and stored at a temperature of 5/6°C. After complete destemming, they are macerated. The must is subtly pressed and decanted until the required degree of limpidity is achieved. It fermented between 15 and 16° C in vats for three weeks, in order to enhance the primary flavours.
Ageing	Aged in 400 liter French oak barrels (new and one year barrels) for six months before the final blending and bottling.
Alcohol	13.0%vol.
Food Suggestion	Fish dishes and pasta
Serving Temp.	10°C to 12°C
Winemaker	João Brito e Cunha



Ref. CSE002

RED 2009 (750 ml)

Classification	D.O.C. Douro (Protected Designation of Origin)
Region	Douro
Grape Varieties	50% Touriga Franca, 35% Touriga Nacional, 15% Tinta Roriz
Tasting Notes	Very deep and purple colour. Very complex and distinct flavours, dominated by fruity and floral notes with hints of spices from the wood barrels, which integrate well with and balance the wine. The palate reveals a balance between its acid and fruity characteristics, denoting a very good structure with great tannins. Good and long finish with a great balance.
Vinification	Grapes are harvested according to variety and plots in 25 kg boxes, and stored at a temperature of 5/6°C. After destemming and maceration, they are fermented in lagares (open-top fermenting tanks), in order to enhance the richness of the grapes and allow the flavours imparted by the skins to pass to the juice. After malolactic fermentation, half of the wine is matured in used French oak barrels of 225 and 400 liters, during about 12 months, and the other half is matured in vats.
Ageing	Half aged in French oak barrels of 225 and 400 liters for a 10 month period and the other half kept in stainless vats before the final blending.
Alcohol	13,5% vol.
Food Suggestion	Red meats, game, cod fish, smoked meats and cheeses
Serving Temp.	14°C to 16°C
Winemaker	João Brito e Cunha

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Ref. QSJ003

RESERVA RED 2009 (750 ml)

Classification	D.O.C. Douro (Protected Designation of Origin)
Region	Douro
Grape Varieties	45% Touriga Nacional, 55% Old vines with about 50 years.
Tasting Notes	Very deep and purple color. Very complex and distinct flavours, dominated by fruity and floral notes with hints of spices and black pepper from the wood barrels, which integrate well with and balance the wine. The palate reveals a balance between its acid and fruity characteristics, denoting a very good structure with great tannins. Good and persistent finish with a great balance. This balanced union of potency and elegance contributes to its ageing potential, so the wine will benefit from a few years in the bottle
Vinification	Grapes are harvested according to variety and plots in 25 kg boxes, and stored at a temperature of 5/6°C. After destemming and maceration, they are fermented in lagares (open-top fermenting tanks), in order to enhance the richness of the grapes and allow the flavours imparted by the skins to pass to the juice. After malolactic fermentation, half of the wine is matured in used French oak barrels of 225 and 400 liters, during about 12 months, and the other half is matured in vats
Ageing	In stainless steel tanks and in French Oak Casks (1/3 new and 2/3 second year) for three months.
Alcohol	14.5% vol
Food Suggestion	Red meats, game, cod fish, smoked meats and cheeses
Serving Temp.	14°C to 16°C
Winemaker	João Brito e Cunha