AZEO

Ref. QSJ001

IOSÉ



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 Sisão 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.

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 volumihous, 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 5/6ºC. 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

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 bal-

lance.

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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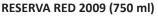
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WINES



Producer QUINTA DE S. JOSÉ



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 persisten 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 5/6ºC. 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, dur-

ing 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



Ref. QSJ003