

Producer
SOBREDOS, LDA

Sobredos is a small family business established in 2001 carefully tending their own vineyards throughout the wine production cycle of harvesting, vinification and bottling; all elements which are indispensable for small production wineries to reach their potential. Sobredos has 7 hectares of located in the heart of the Douro, it grows Portuguese grape varieties such as Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão and Souzão . 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.



Ref. ANE007

FLOR DE ANETO RED 2011 (750 ml)

- Classification** D.O.C. Douro (Protected Designation of Origin)
- Region** Barrô – Douro Valley
- Grape Varieties** Touriga Franca, Touriga Nacional and Tinta Roriz
- Tasting Notes** Intense and fruity aroma with a round mouthfeel.
- Vinification** Grapes manually harvested in 15kg boxes. The grapes are completely de-stemmed and softly crushed. Fermented in open tanks.
- Ageing** Aged for three months in used French oak barrels
- Alcohol** 13.0% vol.
- Food Suggestion** Meats, vegetables, cheeses, meats and light meals
- Serving Temp.** 16°C
- Winemaker** Francisco Montenegro



Ref. ANE001

ANETO WHITE 2010 (750 ml)

- Classification** D.O.C. Douro (Protected Designation of Origin)
- Region** Barrô – Douro Valley
- Grape Varieties** 20% Rabigato, 20% Gouveio, 20% Viosinho, 20% Cerceal, 20% Malvasia Fina
- Tasting Notes** Full body supported by a well balanced acidity, with citrus and floral notes. Very fresh and crisp
- Vinification** Grapes are selected at the cellar. Skins are completely removed from the grapes, which are then pressed
- Ageing** Fermentation in stainless steel vats at low temperatures. Bottled in February 2011
- Alcohol** 13.0% vol.
- Food Suggestion** Appetizers, fish and white meats.
- Serving Temp.** 12°C
- Winemaker** Francisco Montenegro

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Ref. ANE004

ANETO RED WINE 2010 (750 ml)

Classification D.O.C. Douro (Protected Designation of Origin)
Region Barrô – Douro Valley
Grape Varieties 40% Touriga Franca, 30% Touriga Nacional, 20% Tinta Roriz, 10% Tinto Cão
Tasting Notes Voluptuous body, replete with a refined palate, an accentuated acidity and a very long and fine finish. Round, mature and fruity, it reflects the strong and warm characteristics that are typical of the Tua Valley of the Douro region.
Vinification Manually harvested in 15 kg boxes. Grapes are completely de-stemmed and de-skinned and softly pressed. Fermentation is done in traditional *lagares* (open-top fermentation tanks)
Ageing Maturation in new and used French oak barrels for one year
Alcohol 14.5% vol.
Food Suggestion Red meats, game, cod fish, smoked meats and cheeses
Serving Temp. 16°C
Winemaker Francisco Montenegro



Ref. ANE002

ANETO RESERVE WHITE 2011 (750 ml)

Classification D.O.C. Douro (Protected Designation of Origin)
Region Barrô – Douro Valley
Grape Varieties 40% Semillon, 30% Arinto, 20% Viosinho, 10% Gouveio
Tasting Notes Light citrus yellow and green colour. The nose shows a fine balance between ripe and tropical fruits with a light touch of toasted wood. A fine and delicate aroma shows notes of pepper and sesame, wild flowers and pomegranate, with hints of minerals also coming through. The full palate is supported by a well balanced acidity, with citric and floral flavors giving way to a light touch of toasted oak in the long finish.
Vinification Grapes selected at the cellar. Skins are completely removed from the grapes
Ageing Half of the must was fermented and stored for 8 months in new oak barrels, stirred weekly. The rest was fermented in stainless steel vats at low temperatures. Bottled in June 2011
Alcohol 13.5% vol.
Food Suggestion Appetizers, fishes and white meats
Serving Temp. 12°C
Winemaker Francisco Montenegro

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Ref. ANE003

ANETO LATE HARVEST 2010 (375 ml)

Classification D.O.C. Douro (Protected Designation of Origin)
Region Barrô – Douro Valley
Grape Varieties 100% Semillon
Tasting Notes Good, balanced and voluminous mouthfeel, with an excellent taste of mature white fruits and toasted oak
Vinification Botrysised grapes harvested in December and softly pressed. Fermentation in stainless steel vats at low temperatures.
Ageing Maturation in French oak barrels for 12 months. Bottled in February 2012
Alcohol 11.5% vol
Food Suggestion Pâtés and foie gras, appetizers and desserts
Serving Temp. 10°C to 12°C
Winemaker Francisco Montenegro



Ref. ANE006

ANETO PINOT NOIR 2010 (750 ml)

Classification D.O.C. Douro (Protected Designation of Origin)
Region Barrô – Douro Valley
Grape Varieties Pinot Noir
Tasting Notes Good volume with some minerals and accentuated acidity. Delicate, fresh and persistent wine, full of soul
Vinification Manually harvested in 15 kg boxes. The grapes are totally de-stemmed and de-skinned and softly pressed.
Ageing Maturation in new and used French oak barrels for one year
Alcohol 14.0% vol
Food Suggestion Fatty fish and white meats
Serving Temp. 15° C.
Winemaker Francisco Montenegro

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Ref. ANE005

ANETO GRAND RESERVE 2009 (750 ml)

Classification	D.O.C. Douro (Protected Designation of Origin)
Region	Barrô – Douro Valley
Grape Varieties	50% Touriga Nacional, 50% Tinta Roriz
Tasting Notes	Voluminous mouthfeel, full of fine tastes and an accentuated acidity. Smooth, full-textured palate, with a range of fruit flavors and mineral overtones. Crisp acidity and lots of finesse, with a long and beautifully delineated finish.
Vinification	Manually harvested in 15 kg boxes. Rug selection. The grapes are totally de-stemmed and de-skinned and softly pressed. Fermentation is done in the traditional <i>lagares</i> (open-top fermentation tanks).
Ageing	Maturation in new and used French oak barrels for one year
Alcohol	13.5% vol.
Food Suggestion	Red meats, game, cod fish, smoked meats and cheeses
Serving Temp.	16°C
Winemaker	Francisco Montenegro