How do you bottle the richness of the land that is Portugal?

How do you bottle the melancholic notes of Fado, the salty sea air of the Atlantic, the smell of wet earth, the wise and ancient gastronomy, and the tradition of a thousand-year old country that stretches its limbs once more?

With a passion for finding that affluence, NLC Wines brings to the United States our private selection of unique brands that deliver a Portugal rarely experienced before. Our portfolio of wines brings forth Portugal’s new, old-world traditions with exquisite bouquets of national grapes, state of the art technology, and discerning designs.

This is the Portugal we’d like you to savor. Welcome.
With a rich history that includes the first demarcated wine region in the world (Douro), two wine producing regions protected by UNESCO, and the world’s largest number of native varietals (250), Portugal has an offering of wine that inspires even the uninspired.
250 GRAPE VARIETIES

- DÃO
- TÁVORA E VAROZA
- VINHO VERDE
- PORTO E DOURO
- TRÁS-OS-MONTES
- BEIRA INTERIOR
- PENÍNSULA DE SETÚBAL
- LISBOA
- TEJO
- BAIRRADA
- ALENTEJO
- AÇORES
- MADEIRA
- ALGARVE
Colares
TASTE RARITY
ADEGA VIÚVA GOMES COLARES

From one of Portugal’s forgotten wine regions, comes Viúva Gomes Colares. Planted in sand on the reclusive slopes of Sintra, the Ramisco and Malvasia Fina grapes boast some of the only ungrafted vines in Europe.

Known for exquisite wines since the late 18th century, the limited edition wines are soon becoming some of the world’s most treasured keeps.
**Viuva Gomes Ramisco | 1969**

Old yet still fresh. This pearl of Colares has gained an onion skin color, although it has maintained a pleasant lucidity with aromatic notes of raisin cherry and damp earth. In the mouth this wine has a light structure, with a memory of where Ramisco’s deep tannins used to be, marked along with some acidity due to the ocean’s winds, leading to salty finish.

**Viuva Gomes Ramisco | 2007**

An exquisite bouquet of fruit continues to dominate this 2006 Ramisco, begging to see how much longer it will age. This medium-bodied concoction emanates balance from beginning to end, bursting with tamed ripe red berries, earthy spices, and tobacco leaf.
Viuva Gomes Malvasia | 2012

A light yet intricate white, this Malvasia presents a golden yellow color with mild salty pineapple aromatic notes. In the mouth it is fresh and mineral, with a lovely dry structure and balanced acidity.

Other available vintages include:
Lisbon
TASTE THE SEA
CASAL DO RAMILO

Since 1937, the Ramilo family has been producing wines in one of the most privileged locations in the Lisbon region. Between Colares and Mafra, these Atlantic wines are created where the influence of the sea, combined with the influence of the hills develop a unique micro-climate.

This temperate climate paired with the rocky soils of the region, enables the creation of unique wines, both fresh and balanced.
Casal do Ramilo | 2013

A perfectly bundled duo. With the succulent floral aromas of the Touriga Nacional and the elegance of Aragonez, this young and fresh Lisbon creation showcases the best of this old region with a twist.
A family business for generations, Casa Santos Lima, has staked its claim as one of the largest producers in Portugal. Though recognized for capacity, the family-owned estates that make up the property, are also known for quality.

One of the only producers in the country that plants both new varieties and maintains nearly extinct ones, Casa Santos Lima over delivers...all the time.

Bonavita is the result of just that.
Bonavita | 2014

Made from four grapes harvested later than usual to achieve a greater ripeness and smoothness. It results in a deep and inky wine, with ripe plum and blackcurrant aromas. In the mouth it shows prune, fig and cherry fruit notes. Chocolate and liquorice flavors, given by ageing in American oak barrique, dominate a long and smooth finish.

GRAPES: Touriga Franca, Tinta Roriz, Castelao, Syrah

Bonavita White | 2015

This aromatic and fruit-forward wine has an exotic and tropical nose, of apricots and peaches, with wonderful lemony undertones. With a tinge of salt, this Lisboan white is light light and fresh on the palate. A lively and well-balanced wine.

GRAPES: Fernão Pires, Arinto, Moscatel and Rabo de Ovelha
QUINTA DO AVELAR
KEEN-TAH DOO AH-VAY-LAR

One of the oldest producers in one of the oldest wine regions in Portugal, Bucelas (“Bucellas”), Quinta do Avelar is situated in one the most noble regions of this all-white DOC. Recognized for wines made with the Arinto grape, the region became celebrated by the Duke of Wellington, who made this “Portuguese Hock” famous and fashionable in London in the 1800s.
**Quinta do Avelar Arinto | 2014**

This 100% Arinto is all forest. Smooth and fresh aromas of apricot, pineapple and citrus, combined with elegant lemony mineral notes and a slight waxy texture, take this high acid wine all the way to a long green finish.

**Quinta do Avelar Vinhas Velhas | 2012**

An old viner from Lisbon? Shocking. Outside of the Colares region, we haven’t bumped into too many old vines (as they've all been exchanged for real estate developments), so this ruby colored, mineral wine with a tad of salt and smooth spicy notes is a fresh treat.
Península de Setúbal
TASTE ELEGANCE
Perfecting the art of wine-making for 200 years, José Maria da Fonseca is Portugal’s oldest producer of table wine. With over 20 world-renowned brands, JMF delves into curious palettes to bring innovative, yet classical, creations.
**JMF Red**

Produced from the Castelão and Aragonês (Tempranillo) grape varieties, this fruity & juicy red is like taking a bite of an apple...easy as it is fun.

*Oak Treatment: 3 months, 2nd year French & American*

CASTELAO = CASH-TEY-LAO  
ARAGONES = AH-RAH-GOH-NES

**JMF White**

Produced from Fernão Pires and Moscatel de Setúbal grape varieties, this easy slightly mineral & briny white wins you over with a pleasant aroma and a fruity character.

FERNAO PIRES = FAIR-NAO PEE-REZ  
MOSCATEL = MOOS-CAH-TELL
**DSF Moscatel Roxo Rose | 2014**

A unique rosé with an aroma to swoon over, DSF's Moscatel Roxo Rosé quite literally dazzles you both on the nose and on the palate.

With an intriguing light pink salmon color, this gastronomic rosé, drinks like a white, smells like a hot Asian tropical night and tastes like heaven.

---

**DSF Moscatel Roxo 2006**

A moscatel like no other, created by the indigenous and rare purple/pink muscat grape. Bursting with peach, orange blossom, honey and oh, so much fruit, this delicacy is strangely balanced due to the grape’s typical higher acidity and tannic structure.

---

**LOOK OUT FOR OUR MOSCATEL COLLECTION, ARRIVING THIS SEASON.**
HERDADE DO PORTOCARRO
AIR-DAH-DEH DOO POR-TOH-KAH-ROH

Herdade do Portocarro has produced unquestionably distinctive wines from its very genesis. Based on a philosophy of production of exclusive wines in limited quantities, the Herdade do Portocarro wines possess an intense and complex personality. They are vibrantly earthy but also extremely elegant and fresh. We fell in love immediately.
Alfaiate 2015

A discreet aroma of pineapple and green pepper lead into a magical composition of apple and pear notes. Beautifully elegant, lovely balanced acidity, and a finish that melts.

*Oak Treatment:* Joint fermentation in French oak barriques. Smooth batonnage until bottling.

*GRAPES:* Sercial (Esgana-cão), Galego Dourado, Arinto, and Antão Vaz

*AVAILABLE WINTER 2017*

Cavalo Maluco 2011

Intense, deep pomegranate color. A rich and complex aroma with floral notes, dark berries, sweet chocolate, spices and smoke. In the mouth, its structure is remarkable. Fresh notes awaken its aromatic richness and precede a long and challenging finale. The age suits it very very very well.

*GRAPES:* Touriga Franca, Touriga Nacional and Petit Verdot

*AVAILABLE WINTER 2017*
Vinho Verde
TASTE FRESHNESS
QUINTA DO REGUEIRO
KEEN-TAH DOO REH-GAY-ROH

Recognized as one the foremost producers of boutique vinho verde in Portugal, Quinta do Regueiro is fast becoming synonymous with top shelf avant garde white wines, with a distinct focus on the Alvarinho grape.
Quinta do Regueiro Alvarinho Trajadura | 2015

Intensely mineral profile, with floral and orange peel nuances. Reveals a great purity in the mouth, of refined but austere style, serious, strong, and very sophisticated.

GRAPES: Alvarinho & Trajadura

ALVARINHO = ALL-VAH-REE-NIYO
TRAJADURA = TRAH-JAH-DOO-RAH

Quinta do Regueiro Alvarinho Reserva | 2015

This mineral delight bursting with grapefruit and jasmine notes takes the 100% Alvarinho up a notch. Its unusual longevity in the bottle makes this wine one of the international references in the world of whites.
Produced by the recognized winemaker, Carlos Teixeira (Quinta da Lixa), the Escudo Real selections are both fun and gourmand. With a little sparkle, this Vinho Verde is light and fresh. At less than one bar of CO2 pressure, they do not quite qualify as semi-sparkling wines but do have a definite pétillance paired with enough acid to keep us wanting more.
**Escudo Real WHITE | 2015**

Bright and citrusy, due to its natural acidity. With dominant apple and grapefruit aromas and a splash of green, herby notes, Escudo Real brings the fun and the flavor.

**GRAPES:** Arinto, Trajadura, Loureiro

---

**Escudo Real ROSE | 2015**

Strawberry, red currants, and rhubarb. The all-about-summer-pink color gives way to well-balanced flavors in the mouth that do super well with food.

**GRAPES:** Espadeiro & Touriga Nacional
Dao
TASTE TRADITION
QUINTA DO PERDIGÃO

One of the most prized vineyards in the Dão, Quinta do Perdigão, has truly developed winemaking into an art form.

With carefully, hand-selected grapes, the very exclusive wines using noble Portuguese grapes create gastronomic concoctions bursting with flavor and mystery.
**Quinta do Perdigão Encruzado | 2014**

Known for its aging qualities, this Encruzado gives us a high mineral glimpse into its present and future elegance. Silky smooth with a bite resembling pear cider, the finish on this mono-varietal is truly multi-dimensional.

**Quinta do Perdigão Alfrocheiro | 2010**

Made exclusively of the Alfrocheiro Preto grape, the soft-textured, cherry-fruited concoction was aged in French oak barrels from the best tanneries of Bourgogne and Bordeaux-Cognac during 12 months. With a deep ruby color, fresh aromas of cherry and black plum nicely contrast the earthy freshness of rosemary, truffle, and mint. With oak that is nowhere near overpowering, we still find some nice tobacco on the palate, and fruit greedily taking your mouth by storm. A long velvety finish, full of expression...tailormade for the wine gourmand.
Quinta do Perdigão Jaen | 2010

A deep ruby color, this 100% Jaen specimen from the Dao is young, vibrant and chock-full of complex aromas. Blackberry, prunes, wild cherry liqeur aromas lead the way to a compoted palate filled with wild fruits, balsamic and herbal notes, leading the way to a beautiful smoky finish with pipe tobacco and cinnamon.

AVAILABLE WINTER 2017
QUINTA DE LEMOS

Young, ambitious, and chock-full of indigenous grape varieties, Quinta de Lemos designs and creates wines that express the balance between tradition and modernity, between technology and nature. Sustainably-farmed, these truly beautiful wines from the oldest region in Portugal will be a force to be recognized in years to come.
*Quinta de Lemos Alfrocheiro | 2009*

Ruby red in color, with an exquisite aroma of jasmine and explosive cherries, this soft and velvety (almost Burgundian wine), shows a perfect balance between soft tannins and acidity.

*Quinta de Lemos Dona Santana | 2005*

The first vintage of the house, this blend is every bit as powerful as its 2009 sibling, with young vines that over-delivered their time in the bottle. Sweet dry fruits, spicy tea notes, and an uber silky texture lead the way to the very best of aged Dao, the Burgundy of Portugal.

**GRAPES:** Touriga Nacional, Tinta Roriz, Jaen
Quinta de Lemos Jaen | 2009

QdL's Jaen is quite rare as a monovarietal. Beautiful structure with spicy red fruits come together with vegetal and resinous notes that add an earthiness to an otherwise fruit forward wine. With a fresh medium body and a long lingering finale, this 100% Jaen, is an interesting discovery from this region.

Quinta de Lemos Tinta Roriz | 2009

QdL's Tinta Roriz occupies 20% of the estate's selection, as it is a variety that creates wines with superb aging potential.

Concentrated color with ripe fruit and spices are clearly present in its aroma. Its body is complex and spicy with excellent structure and long finale.
**Quinta de Lemos Touriga Nacional | 2009**

QdL's Touriga Nacional is intensely seductive. With a bold scarlet color, the aroma is filled with compote-like notes with a twist of bergamot, pine and syrup. The large berries yield a rather juicy palate with a silky long and smooth finish.

**Quinta de Lemos Dona Georgina | 2009**

The masterpiece of Quinta de Lemos, Dona Georgina blends the best of two worlds - Touriga Nacional & Tinta Roriz. The most expressive of the QdL wines, the fruit and the finish are splendid with hints of game and leather to go with the violets the Touriga Nacional is recognized for.

With incredible aging potential, the texture is quite mineral, with ripe plums, candied orange and bergamot, resinous woods and spices. A long and concentrated finish wraps it all up in one beautiful present.

**GRAPES:** Touriga Nacional, Tinta Roriz
Douro
TASTE HISTORY
QUINTA DO FOJO
KEEN-TAH DOO FOH-JOH

We like to go as old-school as we can get. And for the Douro, that's Quinta do Fojo.

Led by Margarida Serodio Borges, the Fojo vineyards have been over-delivering some of the most impactful red wines from the Cima Corgo region...shockingly, in only 5 vintages. Big, concentrated, penetrating wines were immediately recognized coming out of the gate in 1996. Five vintages later, Quinta do Fojo goes on a hiatus, until now.

Older vintages from the Douro are not only a rarity, but a treat. These, sustainably produced under Integrated Production practices, are drop dead gorgeous with fruit galore, elegance throughout and a finish that reminds us of why Douro is royalty. Truly intellectually stimulating wines with a dynamic that is ever-evolving.
**Vinha do Fojo | 1999**

Bright and powerful. This mouthful of Douro, a blend of tannin and freshness, is simply put, impressive.

Rather manly, somewhat balsamic, yet full of fruit, this is a wine made to wow our minds and spirits. Sustainable, these wines are vinified in temperature-controlled *lagares*, where the foot macerated grapes get the royal treatment.

**Vinha do Fojo | 2001**

This super concentrated old-fashioned Douro is a delight. Tannins are still very much present as the years have gone by, but the fruit is the biggie here. Sustainable, these wines are vinified in temperature-controlled *lagares*, where the foot macerated grapes get the royal treatment.
Nestled in the heart of the Douro Valley - the "Cima Corgo" where many of the region's most impressive wines are born - we fell in love with Quinta de São José.

A family project that began in early 1999, it is being curated by a direct descendant of Dona Antonia Ferreira (The "Ferreirinha"), João Brito e Cunha. Excellence in winemaking is in his blood.

João represents the new generation of producers that have settled in the Douro, with a style reminiscent of why the region came to be recognized as one of the world's wine powerhouses.

With an area of 10 hectares of vineyards, the property operates under Integrated Production norms and produces some of the most melodious and freshest wines we have seen from this region.
**Quinta de Sao Jose Colheita | 2014**

Very deep and purple in color, this Douro baby has phenomenal concentration and yet is very much alive, showing off its youth. The dark fruit and aromatic florals come in beautifully with hints of tobacco and spice that are all about the Douro.

**GRAPES:** Touriga Franca & Touriga Nacional

---

**S.J Vintage Port | 2013**

An exuberant Port with a distinctive expression of Douro terroir. Dark cherry in color with a phenomenal aroma of raisins and ripe figs. On the palate fine grained tannins make this young port quite grandiose structure and yet, in following with the remaining wines of the same vintage, quite suprisingly fresh.

Quinta de Sao Jose is among a tiny group of producers in the Douro that declared a Vintage Port in 2013. With a very small production of 1,200 bottles, the producer was blown away by the quality of the grapes that had ripened before the rain kicked in.

**GRAPES:** Touriga Nacional, Touriga Franca, Sousao
Quinta de Sao Jose Touriga Nacional | 2014

With deep intoxicating notes of Touriga Nacional in all its Douro splendor, this single varietal is likely one of the most memorable we’ve tasted. Filled with violet & eucalyptus notes that lead way to musty tobacco and fresh minerality, this super concentrated wine has years to grow, although it is resplendent in its youth.

Deep color, penetrating violet aroma, and a slight hint of musk is what hooked us.

GRAPES: 100% Touriga Nacional
QUINTA DOS POÇOS
KEEN-TAH DOOS POH-SSOSS

With internationally-prized wines boasting indigenous Portuguese grape varieties, these bold yet elegant compositions from Quinta dos Poços enchant even the most jaded of enthusiasts.
**Poços Colheita | 2014**

Introducing a juicier side of Portugal, Quinta dos Poços Colheita blends old-world wine making with vibrant red fruit, creating a most gourmand concoction.

Foot-macerated in granite wine-presses and later in stainless steel vats, the grapes are well-accompanied by a toasty flavor with a delicate spicy note.

**GRAPES:** Touriga Nacional, Tinta Roriz, Touriga Franca

**Oak treatment:** 50% during 6 months in 2nd year French oak

TOURIGA FRANCA = TOE-REE-GAH FRAN-KAH

---

**Poços Grande Reserva | 2014**

From a unique vintage year in the Douro, comes this treasure of a wine. Herald the world over, Quinta dos Pocos Grande Reserva shows off just got complex, yet elegant, the region is. With notes of black fruit, black pepper and cloves, this super mineral wine has a touch of roasted coffee and an intense and concentrated flavor. So seductive, you’ll want nothing more.

**GRAPES:** Touriga Nacional, Tinta Roriz, Touriga Franca
QUINTA DO PÔPA
KEEN-TAH DOO POH-PAH

Sitting alongside one of the most privileged locations on the Douro River, Quinta do Pôpa creates exquisite wines with national grape varieties.

Born from nature and tradition, from the harmonious wedding between soil, climate, and the art of man, these noble yet global wines will surprise the palate one sip at a time.
Contos da Terra | 2014

From a careful selection of the best grape varieties of the region, including 50% of Douro’s old vines, Contos da Terra comes to life to tell the tales of the land of Portugal.

Its intense yet fruity aroma, resulting from a temperature controlled fermentation process and a prolonged maceration period, make this young juicy wine an everyday hit.

GRAPES: Touriga Nacional, Tinta Roriz, Touriga Franca, Sousão, Old Vines

CONTOS DA TERRA = KOHN-TOS DAH TEH-RAH
SOUSAO = SOH-ZAO

Pôpa TN | 2011

Created from a single grape variety, Portugal’s most noble Touriga Nacional, Pôpa TN shows off a more modern side of pure Douro.

Full-bodied and super smooth, the tannins have become softened by oak and by time to deliver a compote-like concoction, dripping with pruny notes that give way to a surprising floral finish.

Oak treatment: 6 months in new & aged french oak
**Pôpa TR | 2008**

Created from Tinta Roriz (aka Tempranillo), a single grape variety often blended in the best Ports, Pôpa TR shows off just how elegant red Douro truly is.

Six months in new French oak and some serious minerality picked up from years along the river, give this singular wine a rustic chocolaty smoothness unlike anything your taste buds have experienced before. Full bodied and soft, with a prolonged finish.

**Pôpa VV | 2008 & 2009**

From an exquisite selection of Douro’s finest old vines, Pôpa VV (Vinhas Velhas) astounds the palate with a smoothness only found in 60 year old vines.

A blend of 21 of Portugal’s most noble grapes, this smoky yet fruit-forward delight is dressed to impress. Full-bodied and super vinous, will age well in the bottle.

*Oak treatment*: 6 months in new french oak
**Pôpa Vinho Tinto Doce | 2012**

Blended of old vines of 21 different Portuguese grape varieties, this Douro treasure takes wine innovation to the next level.

Unfortified (at 11.5% alcohol), Pôpa Vinho Tinto Doce introduces an alternative to Port wine that is fresh yet bursting with red berries and a side of dried fruit.
Bairrada
TASTE IRREVERENCE
SIDÓNIO DE SOUSA
SEE-DOH-NIYO DEE SOH-ZAH

From one of the select “Baga Friends” comes a portfolio of pure baga wines unlike many others. Sidonio de Sousa, recognized for having amongst the oldest of the baga vines in Bairrada, continues to make wine in the traditional way, resulting in juicy, fruit-forward exquisite wines aged in old Portuguese oak, rare nowadays even in Portugal.
**Sidonio de Sousa Colheita | 2013**

From a century-old Baga heritage, enters this 100% baga concoction from Sidonio de Sousa. Fruit galore on the nose with a hint of green pepper and resin leads the way to a supreme baga mouth, complete with tannins, some dirtier, tar-like notes and freshness, mostly due to its youth.

Applying the Dujac-style in its fermentation (whole cluster pressed), the often fierce baga grape lends way to a wonderful sweet middle fruit, smooth, earthy and ripe with a superb future.

**Sidonio de Sousa Garrafeira | 2009**

Intense, complex developed aromas of raspberry, dry earth, crushed herbs, floral overtones, leather and tar. Medium bodied with bright acidity, finely woven tannins intense earthy and vibrant red berry flavors.

A wine in development that begins to show its energy and structure to age another decade.
A wine crafted in a traditional manner from 80+ year old vines and a grape variety (Baga) that requires patience. This wine is just beginning to flourish.

*Oak treatment*: 18 months, 100 year-old Portuguese oak 4,000 liter barrels
**Sidonio de Sousa Sparkling Baga | NV**

Made in the traditional style, this sparkling Bairrada fine sparkling wine has a creamy bubble with a pinkish color, young and fruity aroma with predominance of dried fruit. The palate is vigorous and delectable revealing an acidity typical of Baga variety.

---

**Sidonio de Sousa Sparkling Brut Nature White | NV**

Made in the traditional style, this young and austere Bairrada fine sparkling wine is very balanced with citrus fruit, dry and long finish with green apple notes. Slightly golden in color, the fine bubbles and velvety texture lend way to an elegant sparkling with firm acidity and a dry finish.

GRAPES: Bical, Maria Gomes, Arinto.
Sidonio de Sousa Sparkling Special Cuvee White | NV

Young, fresh and golden. This traditional method sparkling is truly all about elegance.

Made in the “lagrima” method (only with the first juice) the aroma is full of apple and dried fruits in the with a citrus green note on the palate. This smooth, small bubble treasure from Bairrada has all the acidity the region is recognized for and all the sumptuousness and tradition that Sidonio de Sousa delivers.

GRAPES: Bical, Maria Gomes, Arinto.
ATÉ JÁ.

WWW.NLCWINES.COM