

→ our wine producers

# Quinta do Pouchão

## Quinta do Pouchão

SAOV – Sociedade Agrícola  
Ouro Vegetal  
Parque Ind. Abrantes Norte  
Lotes 24, 25 e 26 Alferrarede  
2200-293 Abrantes  
PH/F+351 241 361 466  
E [geral@saov.pt](mailto:geral@saov.pt)  
[www.saov.pt](http://www.saov.pt)

The origin of Quinta do Pouchão goes back to the 18th century.

Since then, Quinta do Pouchão has a long tradition producing olive oil and wine, taking advantage of clayey soils with a unique microclimate which holds favorable conditions for olive growing and viticulture.

Growing mostly olive groves to produce its trademarked Cabeço das Nogueiras olive oil, Quinta do Pouchão also dedicates 50 hectares to wine production.



→ our wine producers

# Quinta do Pouchão

## Products

### Quinta do Pouchão

Red Wine

**Vine Variety:** Castelão, Trincadeira, Alicante, Bouschet, Cabernet Sauvignon

**Oenologist:** Tiago Alves

**Winemaking:** Fermentation in cone-shaped vats for 12 days under controlled temperatures of 27°C, aged for 6 months in steel vats.

**Alcohol:** 14%

**Temperature:** 16° to 18°C

**Tasting notes:** Ruby coloured with a wetland aroma and nuances of chocolate and black fruit.

**Serves well with:** Meat dishes and strong cheeses



→ our wine producers

# Casal da Coelheira

## **Casal da Coelheira**

Centro Agrícola de Tramagal,  
SAG, Lda  
Estrada Nacional 118, Nº1331  
Tramagal  
2205-645 Abrantes  
PH +351 241 897 219  
F +351 241 897 802  
E [geral@casaldacoelheira.pt](mailto:geral@casaldacoelheira.pt)  
W [www.casaldacoelheira.pt](http://www.casaldacoelheira.pt)

Casal da Coelheira is a family project with a strong tradition in the wine sector developed in the southern bank of Tagus, in Tramagal (Abrantes).

Built circa the 20th century, the Casal de Coelheira winery underwent several changes during its life and today it is possible to witness the complicity between traditional architecture and the most recent winemaking technology.

Gradually, the 64 hectares of land have been converted, and since 1989 new vine varieties whose potential and quality are indisputable have been introduced, resulting in finer wines with greater character.

The simple will to improve motivates Casal da Coelheira to pursue its project, where the demands for quality wines forced the production standards to improve. And this factor lead to its recognition in most national and international renowned competitions.

MYTHOS



→ our wine producers

# Casal da Coelheira

## Products

### Mythos

#### Red Wine

**Vine Variety:** Touriga Nacional, Touriga Franca, Cabernet Sauvignon

**Oenologist:** Nuno Falcão Rodrigues

**Winemaking:** Complete destemming, maceration and fermentation in mechanical mills under controlled temperatures, malolactic fermentation, aged in French oak barrels and filtration.

**Alcohol:** 14% **Temperature:** 17°C

**Tasting notes:** Rich in floral aromas, with an intense taste of ripe and preserved red fruits. With a robust structure, it has a large volume and solid tannins, which conveys abundance and exuberance.

**Serves well with:** Cheese or red meat

### Casal da Coelheira Reserva Tinto

#### Red Wine Reserve

**Vine Variety:** Touriga Nacional, Cabernet Sauvignon and Touriga Franca

**Oenologist:** Nuno Falcão Rodrigues

**Winemaking:** Complete destemming, maceration and fermentation in mechanical mills under controlled temperatures, malolactic fermentation, aged in French and American oak barrels and filtration.

**Alcohol:** 14% **Temperature:** 17°C

**Tasting notes:** This Reserve is a full-bodied wine, with a more fruit driven character, where freshness is the key factor with solid tannins.

**Serves well with:** Cheese or red meat

### Casal da Coelheira Tinto

#### Red Wine

**Vine Variety:** Alicante Bouchet, Touriga Nacional, Touriga Franca

**Oenologist:** Nuno Falcão Rodrigues

**Winemaking:** Complete destemming, maceration and fermentation in mechanical mills under controlled temperatures, malolactic fermentation, partly aged in American oak barrels and filtration.

**Alcohol:** 13,5% **Temperature:** 17°C

**Tasting notes:** Touriga Nacional shared its aroma, Touriga Franca the body and exuberance, and Alicante Bouchet shared the length and structure, imparting with a nice blend between terroir and modernity.

It is very elegant and smooth, with traces of balm and red fruit.

**Serves well with:** Cheese or red meat

### Terraços do Tejo Tinto

#### Red Wine

**Vine Variety:** Aragonês, Syrah, Castelão

**Oenologist:** Nuno Falcão Rodrigues

**Winemaking:** Complete destemming, maceration and fermentation in steel vats under controlled temperatures, malolactic fermentation and filtration.

**Alcohol:** 13,5% **Temperature:** 16°- 18°C

**Tasting notes:** Terraços do Tejo is a modern wine, following a more international production style which is easy to like.

The fruit is perfect, intense with traces of red fruit and spices.

The structure is in harmony with soft tannins and the intense trace of red fruit. This combination is quite attractive.

**Serves well with:** Meat or pasta

### Casal da Coelheira Rosé

#### Rosé Wine

**Vine Variety:** Syrah, Touriga Nacional

**Oenologist:** Nuno Falcão Rodrigues

**Winemaking:** Complete destemming, devatting, cold decantation, fermentation under controlled temperatures, cold stabilization and filtration.

**Alcohol:** 13,5% **Temperature:** 8°-10° C

**Tasting notes:** Close your eyes and feel the aromas: first, the strawberries, then the cherries and in the end a compote of blackberries with traces of fresh flowers... Such delightful aromas!

**Serves well with:** Appetizers, salads, pasta, fish or shellfish

### Casal da Coelheira Reserva Branco

#### White Wine Reserve

**Vine Variety:** Chardonnay and Arinto

**Oenologist:** Nuno Falcão Rodrigues

**Winemaking:** Complete destemming, pneumatic pressing, cold decantation, fermentation under controlled temperatures partly on wood, cold stabilization and filtration.

**Alcohol:** 13,5% **Temperature:** 10°-12°C

**Tasting notes:** Fermented for several weeks in French oak under low temperatures to increase the aromas, the smoothness and complexity of this variety.

**Serves well with:** Fish, white meat and salads

### Casal da Coelheira Branco

#### White Wine

**Vine Variety:** Fernão Pires, Arinto, Verdelho

**Oenologist:** Nuno Falcão Rodrigues

**Winemaking:** Complete destemming, pneumatic pressing, cold decantation, fermentation under controlled temperatures, cold stabilization and filtration

**Alcohol:** 13,5% **Temperature:** 9°-10° C

**Tasting notes:** Exhibits a greater and fresh aroma, keeping the volume and a deep aftertaste.

**Serves well with:** Fish or shellfish

### Terraços do Tejo Branco

#### White Wine

**Vine Variety:** Fernão Pires

**Oenologist:** Nuno Falcão Rodrigues

**Winemaking:** Complete destemming, pneumatic pressing, cold decantation, fermentation under controlled temperatures, cold stabilization and filtration.

**Alcohol:** 13,5% **Temperature:** 9°-10° C

**Tasting notes:** Combines the intense natural acidity with the freshness and exuberance of tropical fruits.

100% Fernão Pires.

Vibrant acidity and freshness, with a lot of fruit and an appealing traces of minerals.

**Serves well with:** Fish or shellfish



→ our wine producers

# Quinta do Côro

## Quinta do Côro

Sociedade Agrícola da Mascata,  
Ida.

Quinta do Côro  
2230-000 Sardoal

PH/F +351 241855302

E [geral@mascata.mail.pt](mailto:geral@mascata.mail.pt)  
[www.quintadocoro.com](http://www.quintadocoro.com)

Located in one of the best "terroir" of Ribatejo, on clay-limestone soils. The Quinta do Côro is owned since 1966 by the Vieira Graça family.

On the 80 hectares of land, around 20 is cultivated with vineyards in a unique microclimate. Exposed on the south and protected on the north by a pine, oak and cork oak forests, where the Touriga Nacional, Trincadeira, Syrah, Cabernet Sauvignon varieties meet adequate conditions to produce high quality wines – and under strict environmental protection rules.

Rebuilt during 2002, the existing winery has the capacity to store 200.000lt and is properly equipped with the most modern technology. This technology emulates the old equipment, with tanks and stepping.

Every red wine is aged for 6 to 12 months in American or French oak barrels.



# Quinta do Côro

## Products

### D.Florinda

Red Wine

**Vine Variety:** Touriga Nacional, Syrah, Cabernet and Trincadeira

**Oenologist:** António Ventura

**Winemaking:** Manual harvest with selection on vibrating tables before destemming. Fermentation in low capacity steel vats under temperatures of 24°C, with maceration for 12 days. Aged in new French oak barrels for 14 months.

**Alcohol:** 13%

**Tasting notes:** Garnet coloured wine, with complex aromas with a touch of rock rose and spices, traces of quality wood well integrated within the wine.

With strong and vigorous tannins mixed with wood, revealing an excellent greasiness and a good lingering aftertaste.

**Serves well with:** Red meat and grilled dishes

### Quinta do Côro Reserva

Red Wine Reserve

**Vine Variety:** Syrah, Touriga Nacional, Cabernet Sauvignon, Alicante Bouschet

**Oenologist:** António Ventura

**Winemaking:** Manual harvest with selection on vibrating tables before destemming.

Fermentation in low capacity steel mills under temperatures of 24°C, with pre-maceration for 2 days. Aged in new French (70%) and American (30%) oak barrels for 10 months.

**Alcohol:** 14%

**Tasting notes:** Garnet coloured wine, with a ripe red fruit and woodland berries aroma, and a touch of cured tobacco leaf. Has a good volume with strong aged tannins, giving it a good balance and a lingering aftertaste.

**Serves well with:** Soft cheeses, big game dishes and seasoned meats.

### Quinta do Côro Syrah Touriga Nacional

Red Wine

**Vine Variety:** Syrah, Touriga Nacional

**Oenologist:** António Ventura

**Winemaking:** Manual harvest with selection on vibrating tables before destemming.

Fermentation in low capacity steel mills under temperatures of 25°C, with pre-maceration for 2 days.

Aged in new French (80%) and American (20%) oak barrels for 9 months.

**Alcohol:** 14%

**Tasting notes:** Intense ruby-red coloured wine, balm aromas with traces of mint and woodland berries to emphasize an aromatic profile. The taste is full and balanced with ripe tannins with a good volume.

**Serves well with:** Soft cheeses, roast lamb and seasoned meats.

### Quinta do Côro Colheita

Red Wine

**Vine Variety:** Trincadeira, Cabernet Sauvignon

**Oenologist:** António Ventura

**Winemaking:** Manual harvest with selection on vibrating tables before destemming.

Fermentation in low capacity steel vats, under temperatures of 24°C. Prior to the bottling, it is aged in steel vats for 9 months.

**Alcohol:** 14%

**Tasting notes:** Wine with a woodland berry aroma, a touch of rock rose and a slightly hint of wood. Its taste has volume, a high number of tannins enveloped with the acidity, and a lingering aftertaste.

**Serves well with:** Poultry and roast fatty fish dishes.

### Quinta do Côro Syrah

Red Wine

**Vine Variety:** Syrah

**Oenologist:** António Ventura

**Winemaking:** Manual harvest with selection on vibrating tables before destemming.

Fermentation in low capacity steel mills under temperatures of 24°C, with pre-maceration for 3 days. Aged in new French (70%) and American (30%) oak barrels for 9 months.

**Alcohol:** 14%

**Tasting notes:** Ruby coloured, its aroma contains traces of mint and ripe wild berries, with a touch of fine spices perfectly blended with wood. The taste is very well balanced with excellent quality tannins and has a lingering aftertaste.

**Serves well with:** Ground game dishes, among other meats

### Quinta do Côro Cabernet

Red Wine

**Vine Variety:** Cabernet Sauvignon

**Oenologist:** António Ventura

**Winemaking:** Manual harvest with selection on vibrating tables before destemming.

Fermentation in low capacity steel mills under temperatures of 24°C, with pre-maceration for 3 days. It was aged in new French (70%) and American (30%) oak barrels for 9 months

**Alcohol:** 14%

**Tasting notes:** Garnet coloured wine and aromas with traces of chocolate and mint, blended with a slight and soft touch of wood. Its taste has a balanced acidity combined with ripe tannins, resulting in a soft and elegant structure.

**Serves well with:** Ground game dishes, among other meats

### Quinta do Côro Encruzado Branco

White Wine

**Vine Variety:** Encruzado

**Oenologist:** António Ventura

**Winemaking:** Manual harvest with grape selection on vibrating tables, before a soft pneumatic pressing process.

Fermentation in new French oak barrels under temperatures of 18°C and "batonnage sur lies" for 3 months.

**Alcohol:** 14%

**Tasting notes:** Stone fruit with traces of honey aroma, it has an elegant image with a slight touch of well blended wood to instill some complexity.

It has an unctuous taste, with a great volume and a good combination of flavours. The acidity in the aftertaste is elegant and lingering.

**Serves well with:** Roast fish dishes and white meat.



→ our wine producers

# Quinta da Parrada

## Quinta da Parrada

EN 2, São Macário,  
S. Miguel do Rio Torto  
2205-537 Abrantes  
PH/F +351 241 365 269  
TM+351 96 037 54 81  
E [quintadaparrada@gmail.com](mailto:quintadaparrada@gmail.com)

Quinta da Parrada dates back to 1918 and is located in São Macário, south of Abrantes. Its winery was constructed in 2005 to take advantage of the best "terroir" in the land, and also in the Herdade da Abegoaria de Cima.

This producer combines the best traditional methods with the most recent technology to produce high quality wines. From 600 hectares of land, only 6 are cultivated to produce wine, where the selections Touriga Franca, Alicante Bouschet, Syrah and the most important, Touriga Nacional are predominant.



→ our wine producers

# Quinta da Parrada

## Products

### Quinta da Parrada Touriga Nacional

Red Wine

**Vine Variety:** Touriga Nacional

**Oenologist:** Tiago Alves

**Winemaking:** Fermentation in cone-shaped vats for 12 days under controlled temperatures of 27°C, aged for 6 months in steel vats

**Alcohol:** 14,5%

**Temperature:** 16° to 18°C

**Tasting notes:** A beautiful red colour. It reveals an aroma of red fruits and spices, with a touch of meadow flowers. Its noble tannins are softened with traces of red fruits and caramel.

**Serves well with:** Meat dishes and strong cheeses





→ our wine producers

# Quinta Vale do Armo

## Quinta Vale do Armo

Estrada de Entrevinhas

2230-163 Sardoal

PH/F+351 241 852 276

E [info@quintavaledoarmo.com](mailto:info@quintavaledoarmo.com)

[www.quintavaledoarmo.com](http://www.quintavaledoarmo.com)

During World War II, Quinta Vale do Armo in Entrevinhas, 4km from Sardoal, produced both wine and flax – the origin of the name is related to flax production, an "armo" is a component of the distaff.

Owned by Grupo Miralagos since 2004, today the land is mostly occupied by vineyards, where the Portuguese varieties Touriga Nacional, Aragonez and Trincadeira are predominant to produce red wine.

The vineyard, cultivated on silty-loam soils and combined with a Mediterranean climate results in high quality wines, also allowing the production of white wines and sparkling wines from the varieties Fernão Pires, Syria and Arinto.



→ our wine producers

# Quinta Vale do Armo

## Products

### Espumante Vale do Armo

Sparkling Wine

**Vine Variety:** Fernão Pires

**Oenologist:** Tiago Alves

**Alcohol:** 12% **Temperature:** 7° - 9°C

**Tasting notes:** Citrus yellow, fine bubble and consistent cord. Citrus aroma with traces of dried fruit, such as walnuts and hazelnuts.

High acidity, but with a very pleasant taste.

**Serves well with:** Traditional confectionery (Tigeladas) and desserts.

### Vale do Armo Reserva

Red Wine Reserve

**Vine Variety:** Aragonês, Syrah

**Oenologist:** Tiago Alves

**Winemaking:** Fermentation in mills under controlled temperatures of 26°C and mechanical stepping. Aging in French oak barrels for 12 months

**Alcohol:** 14% **Temperature:** 16° - 18°C

**Tasting notes:** Wine with an intense garnet colour, ripe plum aroma - resembling compotes - with nuances of chocolate with wood toast.

**Serves well with:** Rustic and refined dishes

### Vila Jardim Tinto Escolha

Red Wine

**Vine Variety:** Aragonês, Syrah, Merlot

**Oenologist:** Tiago Alves

**Winemaking:** Fermentation in mills under controlled temperatures of 26°C and mechanical stepping.

Aging in French oak barrels for 8 months.

**Alcohol:** 14% **Temperature:** 16° - 18°C

**Tasting notes:** Chocolate with ripe fruits aroma with a touch of spices.

This wine has a good structure with round tannins and some traces of wood.

**Serves well with:** Meat dishes well cooked in the oven

### Vila Jardim Touriga Nacional

Red Wine

**Vine Variety:** Touriga nacional, Aragonês

**Oenologist:** Tiago Alves

**Winemaking:** Fermentation under controlled temperatures of 27°C in cone-shaped vats for 12 days, aged for 12 months in steel vats and 1 year in bottles.

**Alcohol:** 13,5% **Temperature:** 16°-18°C

**Tasting notes:** Traces of smoke with countryside herbs.

Its taste has a good acidity and soft tannins with floral traces.

**Serves well with:** Grilled meat

### Vila Jardim Tinto

Red Wine

**Vine Variety:** Trincadeira, Aragonês, Merlot, Syrah

**Oenologist:** Tiago Alves

**Alcohol:** 13,5% **Temperature:** 16°-18°C

**Tasting notes:** Wine with an intense garnet colour, an ripe red fruit aroma and traces of fruit. With a good acidity that lingers on the aftertaste, refreshing.

**Serves well with:** Roast lamb and codfish dishes

### Valle Zangão Tinto

Red Wine

**Vine Variety:** Trincadeira, Aragonês and Cabernet Sauvignon

**Oenologist:** Tiago Alves

**Winemaking:** Fermentation under controlled temperatures of 27°C in cone-shaped vats for 12 days, aged for 12 months in steel vats and 1 year in bottles.

**Alcohol:** 13,5% **Temperature:** 16°-18° C

**Tasting notes:** Wine with a clear appearance and an intense ruby colour. It is noticeable a wild fruit aroma with traces of chocolate.

With a balanced acidity, it is also perceptible the presence of tannins with a long and lingering aftertaste.

**Serves well with:** Grilled meat

### Vila Jardim Rósé

Rosé Wine

**Vine Variety:** Aragonês, Touriga Nacional

**Oenologist:** Tiago Alves

**Alcohol:** 12,5% **Temperature:** 8°-10° C

**Tasting notes:** Wine with a bright pink colour, with a candy and raspberry aroma.

It is a fresh wine, with traces of red fruit and has a good acidity

**Serves well with:** Smoked salmon and pâté

### Vila Jardim Reserva Branco

White Wine

**Vine Variety:** Arinto, Verdelho

**Oenologist:** Tiago Alves

**Winemaking:** Fermentation under controlled temperatures of 14°C for 40 days, aging in American oak barrels.

**Alcohol:** 14% **Temperature:** 10° - 12°

**Tasting notes:** Wine with a greenish yellow colour, with citrus peel, mineral aroma and traces of barrel.

Creamy, elegant with good acidity.

**Serves well with:** Fish, shellfish and light meat

### Vila Jardim Branco

White Wine

**Vine Variety:** Siria, Arinto

**Oenologist:** Tiago Alves

**Winemaking:** Fermentation under controlled temperatures of 14°C for 40 days.

**Alcohol:** 13% **Temperature:** 8°- 10°C

**Tasting notes:** Wine with a tropical aroma, with nuances of citrus. Its taste has a balanced acidity, with delicate fruits and elegance

**Serves well with:** Shellfish, grilled fish and salads

### Valle Zangão Branco

White Wine

**Vine Variety:** Fernão Pires

**Oenologist:** Tiago Alves

**Winemaking:** Fermentation under controlled temperatures of 14°C for 40 days.

**Alcohol:** 12,5% **Temperature:** 10°- 12°C

**Tasting notes:** Wine with a citrus aroma with traces of tangerine peel. Tastes of ripe fruits with a strong acidity.

**Serves well with:** Grilled fish, white meat



→ our olive oil producers

# Casa Anadia

**Casa Anadia**  
Quinta do Bom Sucesso  
Alferrarede  
2200-484 Abrantes  
PH +351 241 366 512  
M +351 934 798 141  
E [info@casaanadia.pt](mailto:info@casaanadia.pt)  
[www.casaanadia.pt](http://www.casaanadia.pt)

From the olive groves of old Morgado & Fazendas Unidas (1819), the olive oil from Casa Anadia is produced, where Alferrarede castle is located as well.

Produced in Quinta do Bom Sueso, and owned by Miguel Pais do Amaral, the olive oil from Casa Anadia is produced from selected batches of different kinds of olives: Galega, Arbequina, Cobrançosa, Picual and Koroneiki.

These show a great quality, evidencing a fruity and bland flavour.

Its purity can be obtained through cold extraction, and solely through mechanical processes that follow safety standards and integrated production. It is vital to mention that the transformation process happens on the short hours after the harvest.



→ our olive oil producers

# Casa Anadia

## Products

### Casa Anadia PDO

Extra Virgin Olive Oil

**Selections:** Cobrançosa, Galega

**Harvest:** Combination of traditional and modern methods, manually in some olive trees and mechanical vibration on others - the olive never touches the ground.

**Extraction process:** The olives are quickly transported to the mill, so the extraction can begin shortly after the harvest.

The extraction must be cold, obeying an ongoing two stage process (decanter).

**Storage:** Steel vats in an acclimatized environment.

**Tasting notes:** Complex olive oil, light to moderately fruity from green and ripe olives. With traces of apple, green leaf from the olive tree, grass, broom, slightly bitter and spicy, slightly rough with a relatively lingering aftertaste of dried fruits.

**Bottling:** 500ml bottle

**Acidity:** 0,2%

### Casa Anadia

Private Collection

**Selections:** Cobrançosa, Picual

**Harvest:** Combination of traditional and modern methods, manually in some olive trees and mechanical vibration on others.

**Extraction process:** The olives are quickly transported to the mill, so the extraction can begin shortly after the harvest.

The extraction must be cold, obeying an ongoing two stage process (decanter).

**Storage:** Steel vats in an acclimatized environment.

**Tasting notes:** High quality olive oil, fresh, very complex, intensely fruity from green olives. With traces of green leaf from the olive tree and broom, light to moderately bitter and spicy, slightly astringent with a lingering aftertaste of dried fruits.

**Bottling:** 500ml bottle

**Acidity:** 0,2%

### Quinta do Bom Sucesso

**Selections:** Picual, Cobrançosa, Galega, Arbequina

**Harvest:** Traditional method, manually and mechanical vibration

**Extraction process:** Cold extraction, obeying a two stage process (decanter)

**Tasting notes:** Fresh, moderately fruity from green olives, traces of green leaf from the olive tree, broom and green banana peel, slightly bitter, spicy and astringent with a quite lingering aftertaste of dried fruits.

**Bottling:** 500ml bottle; 3lt and 5lt carboys

**Acidity:** 0,2%



→ our olive oil producers

# Ourogal, S.A.

## Ourogal

Casal das Sarnadas  
S. Miguel do Rio Torto  
2205-570 Abrantes  
M +351 91 943 38 94  
F +351 241 861 103  
E [acl.sarnadas@sapo.pt](mailto:acl.sarnadas@sapo.pt)  
[www.ourogal.com](http://www.ourogal.com)

Born within a traditional family from Ribatejo, the Sociedade Agrícola Casal das Sarnadas found in the production of Ourogal olive oil a unique way to recreate tradition –  
– presenting the costumers of today, the flavours of yesterday - and constantly offering functional and sophisticated bottles with the same quality and satisfaction assurance.

Situated in S. Miguel do Rio Torto, close to Abrantes, Casal das Sarnadas owns hundreds of hectares of olive groves in traditional dry farming, with intensive and super intensive farming, where different selections of olives, such as Galega (typical of the region), Cordovial, Cobrançosa, Arbequina and Frantoio are cultivated.

Among agricultural production and forestry, the production of olive oil occupies a relevant place, having shaped the investment on the most modern olive oil extraction technologies. Only so can the consumer of Ourogal have the pleasure of its flavours and the safety of the product.



→ our olive oil producers

# Ourogal, S.A.

## Products

### Ourogal PDO Galega

Extra Virgin Olive Oil

**Selections:** Galega and Cobrançosa

**Harvest:** Manual and mechanical.

**Extraction process:** Cold through a beating process, and a 2 to 3 stage centrifugation method. The producer may opt to extract the olive oil through Sinolea.

**Storage:** The olive oil decants naturally inside steel vats, with antioxidant regulators.

**Tasting notes:** Moderately fruity olive oil, with a soft green leaf, grass and apple aroma. With a fresh and slightly spicy taste; it has a lingering aftertaste with traces of dried fruit, such as almonds and hazelnuts.

**Acidity:** 0,3%

**Bottling:** 500ml bottle

### Ourogal PRESTIGE

Extra Virgin Olive Oil

**Selections:** Galega, Arbequina And Cobrançosa

**Harvest:** Manual and mechanical, processed shortly after.

**Extraction process:** The producer may opt to extract the olive oil through Sinolea.

**Storage:** The olive oil decants naturally inside steel vats, with antioxidant regulators.

**Tasting notes:** Moderately fruity olive oil, with a soft green grass, tomato, banana and apple aroma. With a fresh and slightly spicy taste; it has a lingering and complex aftertaste.

**Acidity:** 0,3%

**Bottling:** 500ml bottle

### Ourogal

Extra Virgin Olive Oil

**Selections:** Galega, Cobrançosa, Frontoio, Picual, Arbequina

**Harvest:** Mechanical, washed and processed shortly after.

**Extraction process:** In its own mill, the method is always a 2 to 3 stage cold extraction. Unfiltered Olive Oil.

**Storage:** In still vats, the olive oil decants naturally.

It is preserved with antioxidant regulators.

**Tasting notes:** Moderately fruity olive oil, with a soft green leaf and forage aroma; it is also noticeable the traces of some vegetables, such as cabbage.

Has a fresh and round taste, and it also harmonizes the taste of sweet and spicy. It has a lingering aftertaste with traces of dried fruits.

**Acidity:** 0,5%

**Bottling:** 250 and 500ml bottles; 2lt, 3lt and 5lt carboys

### Ourogal Delicat

Extra Virgin Olive Oil

**Selections:** Galega, Arbequina and Cobrançosa

**Harvest:** Manual and mechanical; processed shortly after.

**Extraction process:** In its own mill, cold extraction and cooling during the churning; 2 to 3 stage Sinolea extraction.

**Storage:** The olive oil decants naturally inside steel vats, with antioxidant regulators.

**Tasting notes:** Moderately fruity olive oil, with a soft wild Mediterranean flora and carob aroma.

Has a fresh and slightly spicy taste, with a lingering aftertaste with traces of dried fruits, such as almonds and hazelnuts.

**Bottling:** 100ml spray bottle in a single box

**Acidity:** 0,3%



→ our olive oil producers

# SAOV

## Sociedade Agrícola Ouro Vegetal

**SAOV**

**Sociedade Agrícola Ouro  
Vegetal**

Parque Industrial  
Abrantes Norte

Lotes 24, 25 e 26 - Alferrarede  
2200-293 Abrantes

PH/F +351 241 361 466

E geral@saov.pt

www.saov.pt

The SAOV – Sociedade Agrícola Ouro Vegetal was created in 2004.

In the beginning, this company operated with two olive oil mills, and purchased its olives from producers all over the country. During 2005, after some negotiations, SAOV – Sociedade Agrícola Ouro Vegetal started exploring Quinta do Pouchão, in Alferrarede (Abrantes), henceforth having 250 hectares of olive groves and 40 hectares of vineyard at their disposal.

In 2009, they opened a new facility to extract, store and bottle olive oil. This new facility is located in the northern industrial area of Abrantes.

Equipped with the most advanced technology to extract high quality olive oil at low temperatures, it meets and exceeds the existing mandatory hygiene and food safety regulations.

Its Cabeço das Nogueiras olive oil has been awarded with several prizes in national and International competitions. One of those, in 2011, the 1st Prize at the prestigious Mario Solinas International Competition.





## Products

### Cabeço das Nogueiras Premium

Extra Virgin Olive Oil

**Selections:** Cobrançosa, Picual, Cornicabra, Galega and Arbequina

**Harvest:** Mechanical

**Extraction process:** Cold extraction, with an ongoing 2 stage system

**Storage:** In steel vats

**Tasting notes:** Fruity from green olives, with a lingering aftertaste, bitter and spicy and with a harmonious complexity

**Bottling:** 500ml bottle; 3 and 5lt carboys

**Acidity:** 0,2%

### Cabeço das Nogueiras

Extra Virgin Olive Oil

**Selections:** Cobrançosa, Galega and Arbequina

**Harvest:** Mechanical

**Extraction process:** Cold extraction, with an ongoing 2 stage system

**Storage:** In steel vats

**Tasting notes:** Fruity, soft taste from green olives, slightly bitter and spicy.

**Bottling:** 250ml, 500ml and 750ml bottles; 3 and 5lt carboys

**Acidity:** 0,4%





→ our olive oil producers

# Val Escudeiro

## Val Escudeiro

Rua Principal nº 420 Chaminé  
Bemposta  
2205-209 Abrantes  
PH/F+351 241 732 236  
E geral@valescudeiro.pt  
Www.valescudeiro.pt

A family business created in 2006, and located in Bemposta (Abrantes).

The brand Val Escudeiro comes from the localization of its historical mill, which was the starting point of this project.

The Val Escudeiro olive oil wishes to assert itself as the leading market reference by presenting its consumers with the best olive oil, committing to produce the finest extra virgin by blending the Galega with other olive selections.



→ our olive oil producers

# Val Escudeiro

## Products

### Val Escudeiro Selecção

Extra Virgin Olive Oil

**Selections:** Galega and Cobrançosa

**Harvest:** Manual

**Extraction process:** Mechanical  
at low temperatures

**Tasting notes:** An intense sweet  
and soft aroma

**Acidity:** 0,4%

**Capacity:** 250ml bottle

### Val Escudeiro

Extra Virgin Olive Oil

**Selections:** Galega and Cobrançosa

**Harvest:** Manual

**Extraction process:** Mechanical  
at low temperatures

**Storage:** In a controlled environment  
and protected from sunlight

**Tasting notes:** Soft and sweet aroma

**Acidity:** 0,4%

**Capacity:** 250 and 500ml bottle; 5lt carboy



→ our olive oil producers

# Zé Bairrão

## Zé Bairrão

Rua das Fortunatas, nº 25

Vale das Mós

2205-810 Abrantes

PH/F+351 241 732 257

M +351 93 583 28 95

E [zebairrao@sapo.pt](mailto:zebairrao@sapo.pt)

[www.azeiteszebairrao.com](http://www.azeiteszebairrao.com)

The virgin olive oil "Zé Bairrão" is a ten year old trademark. The name of the company is a tribute to the owner's father, José Dias Bairrão who dedicated his life producing olive oil in a traditional mill.

The mill, whose age is over one century, is located in Vale das Mós (Abrantes) and it is owned by the family for more than four generations.

The "Zé Bairrão" olive oil is produced with traditional cold methods using only the Galega olive, hence this being the strategy to offer the market a fine and excellent product. Sweet and fruity with an almond and apple aroma, the virgin olive oil "Zé Bairrão" is the ideal choice to serve with grilled fish dishes and salads.



→ our olive oil producers

# Zé Bairrão

## Products

### Zé Bairrão

Extra Virgin Olive Oil

**Selections:** Galega

**Harvest:** Manual

**Extraction process:** Traditional method with cold pressing

**Storage:** In a controlled environment and protected from sunlight

**Tasting notes:** Olive oil essentially from Galega olive, sweet, fruity with traces of almond.

**Acidity:** 0,5%

**Capacity:** 250 and 750ml bottle; 5lt carboy

### Zé Bairrão

Virgin Olive Oil

**Selections:** Galega

**Harvest:** Manual

**Extraction process:** Traditional method with cold pressing

**Storage:** In a controlled environment and protected from sunlight

**Tasting notes:** Sweet with traces of almond and ideal for cooking

**Acidity:** 0,8%

**Capacity:** 750ml bottle; 5lt carboy

### Ducarvalhal olives

Preserved Olives

**Selecns:** Cobrançosa

**Ingreditoents:** Water, salt and oregano

**Capacity:** 1, 3 and 5lt buckets



→ our sausages and smoked producers

# Margarido & Margarido

## **Margarido & Margarido**

Parque Industrial de Abrantes

2200-052 Abrantes

PH +351 241 365 223

E [margaridosqualidade@sapo.pt](mailto:margaridosqualidade@sapo.pt)

[www.margaridos.pt](http://www.margaridos.pt)

During the 40s, the family Margarido started processing and selling pork products.

The traditional "slaughtering" evolved into a starting business with a small sized slaughterhouse and a shop to sell its own products - which are known for its great quality.

Margarido & Margarido, Lda. continued to expand and due to the new European food standards, decided to build a bigger slaughterhouse on industrial park of Abrantes.

Constantly evolving, Margarido & Margarido aims to safeguard the traditional flavours, using the most recent equipment that meet the legal demands of food safety.

On its wide range of products, it is worth mentioning the sausage pudding, roast sausage pudding, rice sausage pudding, "farinheira", homemade "paio" and "paio from the loin, ham, "cacholeira", rolled bacon, chitterling, "chouriço", portuguese "chouriço", and spicy "chouriço" and moura sausage.



→ our sausages and smoked producers

# Margarido & Margarido

## Products

### **Morcela de Arroz**

#### Rice Sausage Pudding

Bright dark coloured sausage processed through scalding. Produced with pork fat and fresh blood, salt, spices and rice - this last ingredient is vital to determine if this sausage should be boiled or grilled.

### **Morcela de Assar**

#### Roast Sausage Pudding

Scalded sausage, produced with the pork fragmented fat, seasoned blood with additives.

### **Morcela de Carne**

#### Meat Pudding

Scalded or smoked sausage, produced with bloodied meat and seasoned blood with additives.

### **Cacholeira**

Smoked sausage, produced with pork fat, liver and several internal organs. Fresh fat or cold processed, fragmented with seasoning and additives.

### **Chourição, Chouriço and Chouriço Picante**

#### Traditional Portuguese Sausage

Smoked sausage, produced with the solid pork and fat. The fat is fragmented into 1cm pieces with seasoning and additives.

### **Farinheira**

#### Traditional Portuguese Sausage

Smoke cured sausage, lumpy and straight or horseshoe shaped. Produced with the fresh pork fat or cold processed, wheat flour with traditional seasoning and additives.

### **Linguiça**

#### Chitterling

Smoked sausage, produced with the minced pork and fat, with seasoning and additives.

### **Moura**

#### Blood Sausage

Smoke cured sausage, produced with bloodied meat, fresh or cold processed, fragmented with seasoning and additives.

### **Paio Caseiro**

#### Homemade Paio

Smoked sausage, produced with pork and solid fats - with salt, bell pepper paste, wine, garlic and Catalan bell pepper paste wrapped in fresh tripes.

This well blended paste contains small chunks of meat with a "sui generis" flavour.

### **Paio do Lombo**

#### Paio from the Loin

Packed sausage, air cured or smoked, produced with cured pork loins stripped of surface fat, with bell pepper paste, wine, garlic, Catalan bell pepper paste and salt.

### **Presunto**

#### Ham

Pork leg cured with salt, exposed to cold and dry air - can be smoked.

### **Toucinho Enrolado**

#### Rolled Bacon

Smoked sausage produced with streaky ham.

### **Bacon**

Smoked bacon with the pork rind.



→ our sausages and smoked producers

# MF – Salsicharia Artesanal

**MF**

**Salsicharia Artesanal**

Rua Direita 82 Rio de Moinhos

2200-790Abrantes

PH+351 241 881 116

E [mfsalsicharia@gmail.com](mailto:mfsalsicharia@gmail.com)

Located in Rio de Moinhos, Abrantes,  
MF - Salsicharia Artesanal is a family business with more  
than a century that produces handmade sausages.

In 2001, after renovating its facilities, the company  
wanted to maintain production through handmade methods,  
but still complying with the European food standards.

In a region with a great sausage tradition, its products are  
smoked through natural methods, with oak and cork wood,  
thus resulting in the excellent flavours of portuguese meat  
sausages and “moura”, chitterling, “farinheira”, “paio”,  
roast sausage, meat sausage pudding and rice sausage  
pudding.



→ our sausages and smoked producers

# MF – Salsicharia Artesanal

## Products

### **Morcela de Arroz**

#### Rice Sausage Pudding

Bright dark coloured sausage, the morcela de arroz is produced with pork fat and fresh blood, salt, spices and rice - this last ingredient is vital to determine if this sausage should be boiled or grilled.

### **Morcela de Carne**

#### Meat Pudding

Eaten raw and cut into thin slices. This sausage contains pork fat and fresh blood, wine, salt and spices.

After the "scalding" process, the sausage is then smoked through natural methods, with oak and cork wood. The final product results in a dark colour.

### **Morcela de Assar**

#### Roast Meat Pudding

Sausage produced with pork fat and fresh blood, salt and spices.

Cured by "scalding", the final product results in a bright dark colour.

### **Farinheira and Linguiça de Farinheira**

#### Farinheira and Chitterling Farinheira

With wheat flour, pork fat, garlic paste, bell pepper, salt and water. Farinheira is a smoked sausage and horseshoe shaped, with a bright brownish yellow colour.

### **Linguiça de Chouriço de Carne**

#### Traditional Portuguese Sausage Chitterling

Sausage produced through traditional methods, with pork, white wine, garlic paste, bell pepper, salt and water.

Natural smoking with oak and cork wood, giving this product its unique flavour, colour and aroma.

Perfect to eat grilled or fried.

### **Chouriço de Carne**

#### Traditional Portuguese Sausage

Sausage produced through traditional methods, with pork, white wine, garlic paste, bell pepper, salt and water. It is wrapped in natural tripe, and then it is smoked with oak and cork wood.

Perfect to eat raw, grilled or boiled.

### **Moura**

#### Blood Sausage

With pork, white wine, garlic paste, bell pepper, salt, water and spices. "Moura" is produced through traditional methods and wrapped in natural tripe, it is then smoked with oak and cork wood. Perfect to eat raw, grilled or boiled.





→ our sausages and smoked producers

# Guilherme Conceição Tomé

**Guilherme Conceição Tomé**

Mercado Municipal

Diário - Talho

Rua Luís de Camões

2200-421 Abrantes

PH/F +351 241 362 834

Since he was young, Guilherme Conceição Tomé has been working in the meat industry.

Passed down by his father, Guilherme produces his own sausages through traditional methods.

Portuguese meat sausages like “chouriço” and “moura”, “farinheira”, “paio”, roast sausage pudding, meat sausage pudding and rice sausage pudding are among the sausages he produces.



→ our sausages and smoked producers

# Guilherme Conceição Tomé

## Products

### Morcela de Arroz

Rice Sausage Pudding

Bright dark coloured sausage, the morcela de arroz is produced with pork fat and fresh blood, salt, spices and rice - this last ingredient is vital to determine if this sausage should be boiled or grilled.

### Morcela de Carne

Meat Pudding

Eaten raw and cut into thin slices.

This sausage contains pork fat

and fresh blood, wine, salt and spices.

After the "scalding" process, the sausage is then smoked through natural methods, with oak and cork wood. The final product results in a dark colour.

### Morcela de Assar

Roast Meat Pudding

Sausage produced with pork fat and fresh blood, salt and spices. Cured by "scalding", the final product results in a bright dark colour.

### Farinheira

With wheat flour, pork fat, garlic paste, bell pepper, salt and water. Farinheira is a smoked sausage and horseshoe shaped, with a bright brownish yellow colour.

### Chouriço de Carne

Traditional Portuguese Sausage

Sausage produced through traditional methods, with pork, white wine, garlic paste, bell pepper, salt and water.

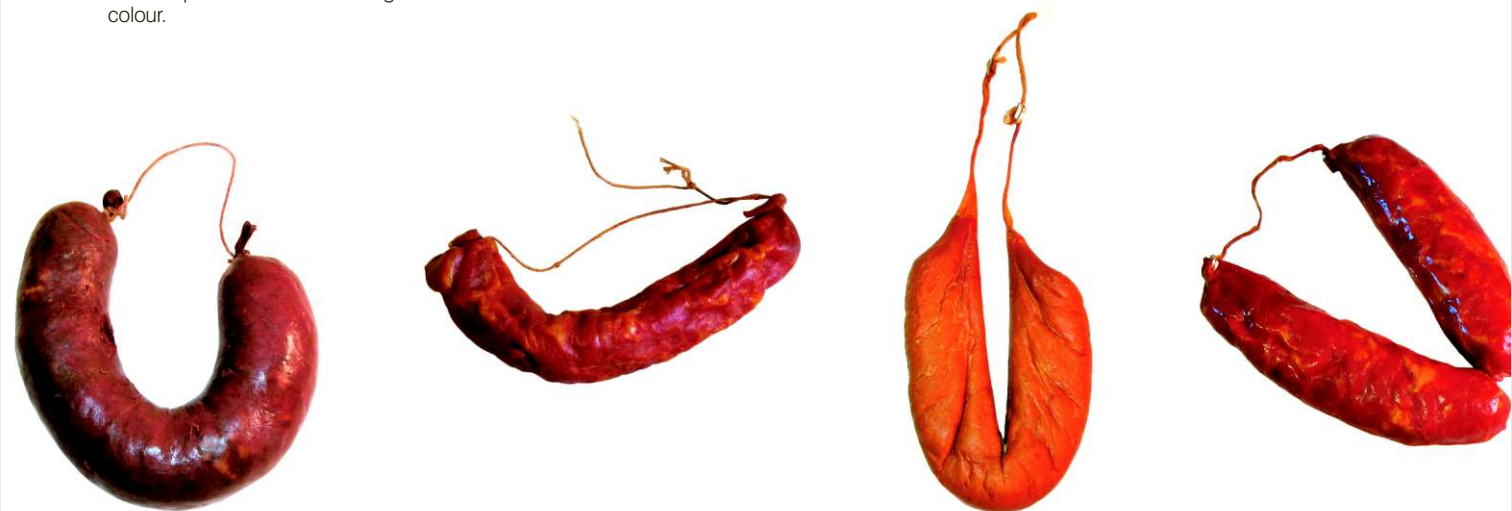
It is wrapped in natural tripe, and then it is smoked with oak and cork wood.

Perfect to eat raw, grilled or boiled.

### Moura

Blood Sausage

With pork, white wine, garlic paste, bell pepper, salt, water and spices. "Moura" is produced through traditional methods and wrapped in natural tripe, it is then smoked with oak and cork wood. Perfect to eat raw, grilled or boiled.



→ our marmalades, compotes, confectionery and honey producers

# Quinta do Côro

## Quinta do Côro

Sociedade Agrícola da Mascata,  
Ida.

Quinta do Côro

2230-000 Sardoal

PH/F+351 241855302

E geral@mascata.mail.pt

www.quintadocoro.com

In addition to its famous wines, it also specializes in quince and honey “Pingo de Mel” fig products. Old recipes from convents inspired D. Florinda, the matriarch of the Graça Vieira family, to prepare excellent delicacies without losing its traditional charm.



→ our marmalades, compotes, confectionery and honey producers

# Quinta do Côro

## Products

### Quinta do Côro Preserved Figs Delícias de Pingo Mel

**Tasting notes:** Traditional figs “Pingo de mel” that underwent a preserving process with sugar and water. The figs are 100% natural.

**Available in:** 190 and 500gr boxes, 300gr bag

### Quinta do Côro Pingo de Mel Fig Syrup

**Tasting notes:** Syrup from figs Pingo de Mel that underwent a preserving process with sugar and water.

**Available in:** 350gr jar

### Quinta do Côro Fig Compote

**Tasting notes:** Compote from figs Pingo de Mel that underwent a preserving process with sugar and water.

**Available in:** 220gr jar

### Quinta do Côro Rose Compote

**Tasting notes:** Compote made from petals and natural rosewater, sugar, pectin, lemon juice without coloring and preservatives.

**Available in:** 210gr jar

### Quinta do Côro Quince Jelly

**Tasting notes:** Jam made with natural pectin from the quince's core. It also contains sugar cane with saccharine, giving the jam a unique flavour.

**Available in:** 250 and 450gr jars

### Quinta do Côro Marmalades

**Tasting notes:** The Quinta do Côro marmalade is an old recipe cooked in Convent of Odivelas by the end of the 16th century.

Traditional marmalade made from quince pulp and sugar cane with saccharine, 100% natural without preservatives.

**Available in:** cubes, 300gr bag and 500gr box, 350 and 500gr plastic and crockery bowls



→ our marmalades, compotes, confectionery and honey producers

# Quinta de S. José

## Quinta de S. José

Andreus,  
2230-101 Sardoal  
PH +241 855 089  
M +351 96 548 25 33  
E. Quintadesaojose@sapo.pt

Quinta de S. José expands for 8 hectares in Andreus, Sardoal, and among other activities, it produces delicious compotes. Since 2004, the owner Lurdes Caetano has been experimenting with different fruits to produce jams. They are confectioned with traditional methods without coloring and preservatives. With over 23 varieties of jams and compotes, Quinta S. José uses its own grown fruits or acquires them from local producers.



→ our marmalades, compotes, confectionery and honey producers

# Quinta de S. José

## Products

### Jams

Pumpkin with or without walnut, Indian pumpkin, quince, blackberries, siam pumpkin, peach, persimmon, plum, strawberry, apple, melon with almond, pineapple and pear, orange, orange and carrot, Seville orange, banana and mango, fig, Indian fig, sour cherry, fisalis, tomato, green tomato, carrot, chickpea, zucchini, tomato and carrot and pear

**Tasting notes:** Fruit, sugar and different spices or dried fruits

**Available in:** 30, 50, 280gr jars





→ our marmalades, compotes, confectionery and honey producers

# Colmeicentro

## Apicultura Abrantes Ida.

### Colmeicentro

Apicultura Abrantes Ida.  
Parque Industrial Norte,  
Lote 12/35  
2200-480 Alferrarede - Abrantes  
PH +351 241 366 659  
F +351 241 371 271

Colmeicentro is a long standing company from 2005 and it is located on industrial park of Abrantes. With the brand "Flores do Monte", it produces and sells honey from nectars of different floral species that surround the beehives: rosemary, eucalyptus, from several flowers, heather and orange tree.

Besides honey, it also produces pollen, propolis, honey with propolis and natural beeswax. Although, its best product is the organic honey.



→ our marmalades, compotes, confectionery and honey producers

# Colmeicentro

## Products

### Mel de Rosmaninho

Rosemary Honey

Has a clear, transparent and bright yellow colour. Has a soft and sweet taste, very appreciated by most of the population.

### Mel de Rosmaninho com Favo

Rosemary Honey with Honeycomb

A similar honey, but with a piece of the honeycomb. It is a natural honey like it was collected from the beehive.

### Mel de Eucalipto

Eucalyptus Honey

Has a darker coloration and it is very aromatic, with a stronger and mentholated taste.

### Mel de Milflores

Honey from from several flowers

Profits from a vast flowering. For that reason, it is a full-bodied honey and more aromatic.

### Mel de Urze

Heather Honey

Produced in mountainous regions. Darker with a strong taste.

### Mel de Laranjeira

Orange Tree Honey

Light, clear and with a soft taste - mostly citrus.

### Organic Honey

Honey collected by bees away from polluted and residential areas; produced under certain production norms.

It has an Accredited Certifying Body that monitors the production.

### Pollen

The pollen is collected by bees, and subsequently harvested with traps (pollen trap) at the beehive's entrance. Undergoes several physical processes, such as drying. This honey has a high nutritional value.

### Propolis

The propolis extract is a resin that bees collect from fresh tree sprouts, which is replacing the protective shell. Efficient anti-infective natural antibiotic, bacteriostatic and bactericide.

### Honeycomb

The most natural way to present honey to the consumer.





# José César

Rua da Estalagem, n.º62  
2205-349 Pego - Abrantes  
PH+351 962 853 063

**MEL**

**MELARIA PRIMARIA**

**APICUL: 11105116**

Peso lq.: 250g / 0,5 / 1 / 2 / 3 / 5 Kg      Lote n.º 02/10



→ our marmalades, compotes, confectionery and honey producers

# José César

## Products

### Honey selections

#### Rosemary

Honey where the pollen is collected by bees from rosemary. It has a yellow-lemon or clear amber colour, greenish reflection with slow crystallization - fine to medium crystals. With an intense, but slightly persistent floral aroma, its taste presents traces of acidity. It has an oily sensation and a strong floral persistence on the aftertaste.

#### From several flowers

Amberish-orange or greenish-brown amber colour. This honey has a light floral aroma, but slightly persistent.

#### Propolis

The propolis extract is a resin that bees collect from fresh tree sprouts, which is replacing the protective shell. Efficient anti-infective natural antibiotic, bacteriostatic and bactericide.



→ our marmalades, compotes, confectionery and honey producers

# Quinta Vale da Murta

## Quinta Vale Da Murta

Rua do Tojal  
2250-241 Montalvo  
Constância  
PH +351 249 739 168  
M +351 916 902 049

Quinta Vale da Murta is a family business founded by António Marques, an apiculturist that runs a small apiary for 20 years.

Its location in Montalvo, Constância, has the perfect conditions to produce great honey, with a soft taste and a pure light brown colour.

Its features come from beehives scattered through the slopes of Montalvo, where rosemary, rock rose, heather and some patches of eucalyptus are predominant.

Nowadays, aside from honey from several flowers, it also extracts pollen, propolis and honey water.



→ our marmalades, compotes, confectionery and honey producers

# Quinta Vale da Murta

## Products

### “Milflores”

#### Honey from several flowers

Amberish-orange or greenish-brown amber colour. This honey has a light floral aroma, but slightly persistent.

### Propolis

The propolis extract is a resin that bees collect from fresh tree sprouts, which is replacing the protective shell. Efficient anti-infective natural antibiotic, bacteriostatic and bactericide.

