

Green Wine Quinta Do Ameal

PVP 13,00€

AMEAL LOUREIRO CLÁSSICO 2019

GRAPES: Loureiro

COLOUR: *Light citrus color*

AROMA: Intense, dominated by citrus fruits and floral aromas characteristic of the Loureiro variety.

PALATE: Vibrant and balanced, with refreshing acidity that predicts a good evolution.

AMEAL SOLO ÚNICO 2020

GRAPES: Loureiro

COLOUR: Clear and light citrus color

AROMA: Floral and fruity, well combined and balanced, typical of the very ripe grapes of the Loureiro variety.

PALATE: Quite complex and evolution typical of minimalist intervention.

AMEAL BICO AMARELO 2020

GRAPES: Castas da Região dos vinhos Verdes

COLOUR: Yellow with green tones.

AROMA: It presents an exuberant, fresh and light aroma, dominated by citrus fruits and tropical aromas.

PALATE: Dominated by its acidity with good volume, it has a persistent and refreshing finish.

AMEAL RESERVA 2019

GRAPES: Loureiro

COLOUR: Yellow

AROMA: Complex aroma, stand out the citrus, floral, and spice aromas from the stage in oak.

PALATE: With concentration and volume, the end is long and persistent.

Murças Terroir

PVP 14,00€

QUINTA DOS MURÇAS RESERVA 2016

GRAPES: Touriga Nacional, Touriga Franca, Sousão, Tinta Amarela, Tinta Barroca, Tinta Roriz, among others.

COLOUR: Intense and deep..

AROMA: Complex, fresh and elegant aroma, dominated by black fruits, balsamic aromas, such as citrus, and notes of spices from its barrel stage.

PALATE: Firm and concentrated with a pronounced and balanced acidity, it has ripe and well rounded tannins. It has a long and persistent finish, dominated by fruit notes, where its balance and elegance stand out.

QUINTA DOS MURÇAS MARGEM 2017

GRAPES: Touriga Nacional, Touriga Franca

COLOUR: Deep, with hints of violet.

AROMA: Very intense and exuberant, with ripe black fruits such as blackberry and blackcurrant standing out.

PALATE: Concentrated and with good acidity, it has very ripe tannins that give it a sense of volume and body. It has a long and persistent finish, dominated by aromas of ripe fruits. As a whole, they can be expected to last a long time.

QUINTA DOS MURÇAS MINAS 2017

GRAPES: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Cão, Tinta Francisca.

COLOUR: Intense, with violet hues.

AROMA: Intense and lively nose with dominant ripe red fruit, floral and balsamic aromas.

PALATE: Fresh and lively with firm, ripe tannins and well-integrated acidity. Long and lingering finish that offers a balance of freshness and ripeness.



Organic Wines

Vat included at the current rate

Aged White and Aged Red Tasting

PVP 17,00€

ESPORÃO RESERVA 2020

GRAPES: Antão Vaz, Arinto, Roupeiro.
COLOUR: Crystal clear, light straw color with green hues.
AROMA: Grapefruit and white peach aromas with subtle toasty oak integration, fresh spicy and herbal notes.
PALATE: Creamy and elegant with balanced fruit and spices presence. Intense and persistent finish.

AMEAL RESERVA 2019

GRAPES: Loureiro
COLOUR: Yellow
AROMA: Complex aroma, stand out the citrus, floral, and spice aromas from the stage in oak.
PALATE: With concentration and volume, the end is long and persistent.

ESPORÃO RESERVA 2019

GRAPES: Aragonês, Trincadeira, Cabernet Sauvignon, Alicante Bouschet
COLOUR: Intense ruby.
AROMA: Blackberry aromas, nutmeg, licorice and notes of black pepper.
PALATE: Rich and complex with notes of black ripe fruit and spices. Persistent finish.

ESPORÃO PRIVATE SELECTION 2016

GRAPES: Alicante Bouschet, Aragonês e Touriga Franga
COLOUR: Deep and dark.
AROMA: Complex aroma of mature black fruit, hints of fresh cocoa and Pepper.
PALATE: A silky texture but equally compact, firm tannic structure to ensure persistence and intensity.

Alentejo – Aged Red Tasting

PVP 18,00€

ESPORÃO RESERVA 2018

GRAPES: Aragonês, Trincadeira, Cabernet Sauvignon, Alicante Bouschet
COLOUR: Intense ruby.
AROMA: Blackberry aromas, nutmeg, licorice and notes of black pepper.
PALATE: Rich and complex with notes of black ripe fruit and spices. Persistent finish.

ESPORÃO TOURIGA NACIONAL 2015

GRAPES: Touriga Nacional
COLOUR: Deep, dark red and purple
AROMA: Blueberry, blackberry and plum; some floral notes of violets with subtle toast of oak.
PALATE: Dense fruit on the palate; velvety, long, complex and persistent

ESPORÃO ARAGONEZ 2016

GRAPES: Aragonéz
COLOUR: Deep garnet.
AROMA: Intense, with plum fruit aroma, coffee and dark chocolate notes.
PALATE: Precise and balanced. With elegant structure that reflect the identity of the grape in its origin.

ESPORÃO PRIVATE SELECTION 2016

GRAPES: Alicante Bouschet, Aragonês e Touriga Franca
COLOUR: Deep and dark.
AROMA: Complex aroma of mature black fruit, hints of fresh cocoa and Pepper.
PALATE: A silky texture but equally compact, firm tannic structure to ensure persistence and intensity.