

ESTD 1870



QUINTA DO SILVAL

family estates

MAGALHÃES

Carvo Leagal



PORT WINE



**LATE
BOTTLED
VINTAGE**



2013



**TOURIGA NACIONAL
TOURIGA FRANCA
TINTA RORIZ
TINTA BARROCA**

Wine Advocate by Robert Parker rated this wine with 91 points.



Vines: Vines classified as “A”, the best in Douro Valley, planted on terraces in Vale de Mendiz at Pinhão River Valley. Acidic and schistic soil with some stones, located at an altitude of 250 to 350 meters. Average age of the vines is over 30 years old.



Vinification: The grapes are carefully selected when harvested as at the entrance to the winery. Alcoholic fermentation at a controlled temperature and fortified with local brandy at 77%.



Ageing: Ages for 4 years with controlled temperature in stainless steel vats where it softens and matures without losing its freshness. Unfiltered.

Tasting notes



Dark ruby.



Fruity, complex and refined.



Concentrated fruit, but fresh and elegant, with eucalyptus notes.

Full body and smooth tannins. Sophisticated and elegant for a LBV.

Serving suggestions



Serve from 16°C to 18°C.



Excellent accompaniment for hard cheeses as well as all sorts of desserts based on chocolate, preferably dark.

www.quintadosilval.pt

Sociedade da Casa Agrícola da Quinta do Silval, S.A. | 5085 – 104 Vale Mendiz | T/Ph. +351 254 730 060 | geral@quintadosilval.pt

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MAGALHÃES

Carlo Magalhães



PORT WINE



LATE
BOTTLED
VINTAGE



2014



TOURIGA NACIONAL
TOURIGA FRANCA
TINTA RORIZ
TINTA BARROCA

Classified with Bronze medal by International Wine Challenge (IWC) London and Decanter Magazine.



Vineyards: Vines classified as "A", the best in Douro Valley, planted on terraces in Vale de Mendiz at Pinhão River Valley. Schistic soil with some granite, located at an altitude of 250 to 350 meters. Average age of the vines is over 30 years old.



Vinification: The grapes are carefully selected when harvested as at the entrance to the winery. Alcoholic fermentation at a controlled temperature and fortified with local brandy at 77%.



Aging: 4 years with controlled temperature in stainless steel vats where it softens and matures without losing its freshness. Unfiltered.

Tasting Notes



Dark ruby, bright and clean.



Marvelous ripe red fruits, complex and refined.



Concentrated ripe fruit, fresh and elegant, with eucalyptus notes. Full body and smooth tannins. Sophisticated and refined for a LBV.

Serving Suggestions



Serve from 16°C to 18°C.



Excellent accompaniment for hard cheeses as well as all sorts of desserts based on chocolate, preferably dark, and conventual sweets.

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PORT WINE



LATE BOTTLED VINTAGE



2015



**TOURIGA NACIONAL
TOURIGA FRANCA
TINTA RORIZ
TINTA BARROCA**

Classified with 90 points by Wine Advocate (Robert Parker).



Vineyards: Vines classified as “A”, the best in Douro Valley, planted on terraces in Vale de Mendiz at Pinhão River Valley. Schistic soil with some granite, located at an altitude of 250 to 350 meters. Average age of the vines is over 30 years old.



Vinification: The grapes are carefully selected when harvested as at the entrance to the winery. Alcoholic fermentation at a controlled temperature and fortified with local brandy at 77%.



Aging: 4 years with controlled temperature in stainless steel vats where it softens and matures without losing its freshness. Unfiltered.

Tasting Notes



Dark ruby, bright and clean.



Wonderful ripe fruit, fresh, complex, refine and powerful.



Flavored red fruit, fresh and elegant, with eucalyptus notes. Balanced body with smooth tannins. Very sophisticated and refined for a LBV.

Serving Suggestions



Serve from 12°C to 16°C.



Excellent accompaniment for blue cheeses as well as all sorts of desserts based on chocolate, preferably dark, and conventual egg sweets.

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QUINTA DO SILVAL

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MAGALHÃES

Carvo Leagal



PORT WINE



**SPECIAL
RESERVE**



**TOURIGA NACIONAL
TOURIGA FRANCA
TINTA RORIZ
TINTA BARROCA**



Vineyards: Vines classified as “A”, the best in Douro Valley, planted on terraces in Vale de Mendiz at Pinhão River Valley. Acidic and schistic soil with some stones, located at an altitude of 250 to 350 meters. Average age of the vines is over 30 years old.



Vinification: The grapes are carefully selected when harvested as at the entrance to the winery. Alcoholic fermentation at a controlled temperature and fortified with local brandy at 77%.



Aging: In stainless steel vats, softening and evolving, without losing the freshness, fruity character and its deep ruby color.

Tasting Notes



Ruby, bright and clean.



Ripe red fruit, fresh, an elegante bouquet.



Lovely fruit balanced with freshness, complex, rich, smooth, and persistent finish.

Serving Suggestions



Serve from 12°C to 16°C.



Excellent accompaniment for hard cheeses as well as all sorts of desserts based on chocolate, preferably dark.

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PORT WINE



VINTAGE



2016



TOURIGA NACIONAL
TOURIGA FRANCA
TINTA RORIZ
TINTA BARROCA

Classified with 95 points by International Wine Challenge London (IWC) and 95 points by Wine Advocate (Robert Parker)



Vineyards: Vines classified as “A”, the best in Douro Valley, planted on terraces in Vale de Mendiz at Pinhão River Valley. Acidic and schistic soil with some stones, located at an altitude of 250 to 350 meters. Average age of the vines is over 30 years old.



Vinification: The grapes are carefully selected when harvested as at the entrance to the winery. Alcoholic fermentation in a lagar at a controlled temperature and fortified with local brandy at 77%.



Aging: 2 years with controlled temperature in stainless steel vats where it softens and matures without losing its freshness. Unfiltered.

Tasting Notes



Intense dark ruby, bright and clean.



Pure fresh fruit, eucaliptus notes, chocolate, coffee and spices.



Full body, very complex flavours and smooth tannins. Sophisticated, elegante, beautiful structure, and with an incredible persistent long finish.

Serving Suggestions



Serve from 12°C to 16°C.



Excellent accompaniment for hard cheeses as well as all sorts of desserts based on chocolate, preferably dark.

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QUINTA DO SILVAL

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RITMUS

DOC. DOURO



WHITE
WINE



2017



MALVASIA FINA
VIOSINHO
GOUVEIO



Vineyards: Planted on terraces using a bilateral cordon training system. Acidic and shistic soil with some stones, located at an altitude of 450 and 550 years.



Vinification: The grapes are carefully selected when harvested as at the entrance to the winery. Traditional process of fermentation off skins.



Aging: Fermentation in stainless steel vats with controlled temperature.

Tasting Notes



Golden-yellow, clean and bright color.



Notes of tropical fruit, pineapple and passion fruit, in an elegant profile.



Well balance between ripe fruit and acidity, turning it fresh and pleasant in the mouth, with slightly citric notes at the end.

Serving Suggestions



Serve from 5°C to 7°.



An excellent wine to pair with salads, seafood, sushi and fish dishes.



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QUINTA DO SILVAL

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RITMUS

DOC. DOURO



RED
WINE



2015



TOURIGA NACIONAL
TINTA RORIZ
TOURIGA FRANCA



Vineyards: Vines classified as “A”, the best in Douro Valley, planted on terraces in Vale Mendiz at Pinhão River Valley, using a bilateral cordon training system. . Acidic and shistic soil with some stones, located at an altitude of 250 and 350 years. Average age of the vines is over 30 years old.



Vinification: The grapes are carefully selected at the winery’s entrance, total de-stemming followed by soft crushing. Fermentation in stainless steel vats with temperature control.



Aging: Aged for 12 months in stainless steel vats and 6 months in barrels before labelling.

Tasting Notes



Ruby colour.



Red fruits and balsamic aromas.



Harmonious, smooth and fruity. Soft tannins and long lasting.

Serving Suggestions



Serve from 14°C to 17°C.



An excellent wine to pair with roasted meat, white meat and cod fish dishes.

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QUINTA DO SILVAL

family estates

RITMUS

DOC. DOURO



RED
RESERVE



2015



TOURIGA NACIONAL
TINTA RORIZ
TOURIGA FRANCA



Vineyards: Vines classified as “A”, the best in Douro Valley, planted on terraces in Vale Mendiz at Pinhão River Valley, using a bilateral cordon training system. Acidic and shistic soil with some stones, located at an altitude of 250 and 350 years. Average age of the vines is over 30 years old.



Vinification: The grapes are carefully selected when harvested as at the entrance to the winery. Alcoholic fermentation at controlled temperature, followed by malolactic fermentation.



Aging: For 8 months in french oak barrels.

Tasting Notes



Intense dark ruby color.



Ripe fruits and new oak aroma.



Very concentrated and well balanced with floral and spices notes. Soft tannins and long finish.

Serving Suggestions



Serve from 16°C to 18°.



An excellent wine to pair with fish, white and red meat dishes and cheeses.

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QUINTA DO SILVAL
family estates

RITMUS

DOC. DOURO



RED
WINE



2017



TOURIGA NACIONAL



Vineyards: Vines classified as “A”, the best in Douro Valley, planted on terraces in Vale Mendiz at Pinhão River Valley. Acidic and shistic soil with some stones, located at an altitude of 250 and 350 years. Average age of the vines is over 30 years old.



Vinification: The grapes are carefully selected when harvested as at the entrance to the winery. Alcoholic fermentation at controlled temperature, followed by malolactic fermentation.



Aging: 12 months in barrels before bottling.

Tasting Notes



Dark ruby with violet notes.



Red fruits, floral, wood well integrated, and spicy notes.



Concentrated, fresh, fruity, well balanced, long finish with soft tannins.

Serving Suggestions



Serve from 15° to 17°C.



An excellent wine to pair with fish, white and red meat dishes and cheeses.

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TOCA

DO ESQUILO



DOC. BEIRA INTERIOR



Red



2018



TOURIGA NACIONAL
SYRAH



Vineyards: Located in the region of Beira Interior, in Pinhel, planted in schist and acid soils at an altitude between 600 and 700 meters.



Vinification: The grapes are carefully selected when harvested as at the entrance to the winery. Alcoholic fermentation at controlled temperature, followed by malolactic fermentation.



Aging: Fermentation in stainless steel vats.

Tasting Notes



Ruby, clean and bright color.



Red fruits, cherry and plum..



Ripe fruit, excellent acidity, with harmonious, soft and long lasting tannins.

Serving Suggestions



Serve from 15°C to 17°C.



An excellent wine to pair with fish, white and red meat dishes and cheeses.



TOCA

DO ESQUILO



DOC. BEIRA INTERIOR



Red
Reserve



2016



TOURIGA NACIONAL
TOURIGA FRANCA
ALICANTE BOUSCHET



Vineyards: Located in the region of Beira Interior, in Pinhel, planted in schist and acid soils at an altitude between 600 and 700 meters.



Vinification: The grapes are carefully selected when harvested as at the entrance to the winery. Alcoholic fermentation at controlled temperature, followed by malolactic fermentation.



Aging: During 6 months in french oak barriques.

Tasting Notes



Intense dark violet, clean and bright color.



Ripe fruits, but with a fresh aroma and new oak aroma in a well integrated wine.



Concentrated, complex and fresh. Soft tannins and a persistent finish.

Serving Suggestions



Serve from 15°C to 17°C.



An excellent wine to pair with fish, white and red meat dishes and cheeses.



TOCA

DO ESQUILO



DOC. BEIRA INTERIOR



White



2018



SÍRIA



Vineyards: Located in the region of Beira Interior, in Pinhel, planted in schist and acid soils at an altitude between 600 and 700 meters.



Vinification: The grapes are carefully selected when harvested at the entrance to the winery. Traditional process of fermentation off skins.



Aging: Fermentation in stainless steel vats.

Tasting Notes



Golden-yellow, clean and bright color.



Very fine aroma with elegant floral notes and minerals.



Follow the nose, privileging the minerality and the soft citrus side of the Síria caste, finishing in a very balanced way.

Serving Suggestions



Serve from 5°C to 7°C.



An excellent wine to pair with salads, seafood, sushi and fish dishes.



MOXO

REAL



DOC Vinho Verde



White



2019



ARINTO
AZAL
TRAJADURA



Vineyards: Located in the region of demarcated region of Vinhos Verdes.



Vinification: The grapes are carefully selected when harvested and carefully vinified by pressing at low pressure followed by alcoholic fermentation at controlled temperatures.



Aging: Fermentation in stainless steel vats.

Alcohol level: 9,5% vol.

Acidity: 6,5 g/L

Residual Sugar: 11 g/L

Conservation: Up to 12 months after bottling

Tasting Notes



Gold yellow color and clean appearance.



Very fresh and soft aroma with elegant fruit notes.



Well-balanced between fresh fruit and acidity, turning it pleasant in the mouth, with citric notes at the end .

Serving Suggestions



Serve from 5°C to 7°C.



An excellent wine to pair with salads, seafood, sushi and fish dishes.