

Cheers Portugal

2012

WINES CATALOG



Cheers Portugal

Wine Catalog 2012 – Douro Region

Wine identification: SOUTINHO TINTO RESERVA

Classification: Douro DOC (certified origin)

Type: Red wine

Year of harvest: 2010

Grape variety: Touriga Nacional (50%), Touriga Franca (20%), Tinta Roriz (15%), Tinta Barroca (15%).

Region: Douro - Portugal

Type of soil: Schist

Wine Characteristics:

Colour: Rubi

Aroma: Red fruits

Palate: Fruity and full-bodied. The tannins are smooth and well perceived, with a persistent ending.

Vinification: 100% crushing, temperature-control led in stainless steel vat with automatic pumping over.

Ageing: In a stainless steel vat for 12 months, followed by 6 months in oak barrels.

Filtering: No filtering.

Chemical analysis:

Alcoholic content: 14,5% vol

Total acidity (Tartaric acid): 4,77 grs / dm³

Volatile acidity (Acetic acid): 0,76 grs / dm³

pH: 3,99

Packaging:

Case: 6 x 750 ml

Measurements: 327x231x149

Gross weight: 7,63 Kg

Europallet: 1200x800

Cases per level: 12

Total levels: 8

Total cases: 96

Pallet weight: 747,5 Kg



Cheers Portugal

Wine Catalog 2012 – Douro Region

Wine identification: SOUTINHO TINTO

Classification: Douro DOC (certified origin)

Type: Red wine

Year of harvest: 2009

Grape variety: Touriga Nacional (30%), Touriga Franca (20%), Tinta Barroca (20%), Tinta Roriz (30%).

Region: Douro - Portugal

Type of soil: Schist

Wine Characteristics:

Colour: Rubi

Aroma: Red fruits

Palate: Fruity and full-bodied. The tannins are smooth with a persistent ending.

Vinification: in mechanical wine-presses with at a temperature of 25°-27° C, with long macerations.

Ageing: in american oak barrels for four months.

Filtering: No filtering.

Chemical analysis:

Alcoholic content: 14,5% vol

Total acidity (Tartaric acid): 4,7 grs / dm³

Volatile acidity (Acetic acid): 0,6 grs / dm³

pH: 3,84

Sugar: 2,6 grs / dm³

Packaging:

Case: 6 x 750 ml

Measurements: 327x231x149

Gross weight: 7,63 Kg

Europallet: 1200x800

Cases per level: 12

Total levels: 8

Total cases: 96

Pallet weight: 747,5 Kg



Cheers Portugal

Wine Catalog 2012 – Douro Region

Wine identification: SOUTINHO BRANCO

Classification: Douro DOC (certified origin)

Type: White wine

Year of harvest: 2010

Grape variety: Malvasia Fina, Gouveio and Rabigato.

Region: Douro - Portugal

Type of soil: Schist

Wine Characteristics:

Colour: Citrine

Aroma: Fruity with floral scents.

Palate: Fresh, soft and well-balanced.

Vinification: In a stainless steel vat at temperature of 15°-18° C.

Ageing: In a stainless steel vat for 5 months followed by one month in the bottle.

Filtering: Filtering and sterilization through filter boards.

Chemical analysis:

Alcoholic content: 14,5% vol

Total acidity (Tartaric acid): 5,79 grs / dm³

Volatile acidity (Acetic acid): 0,35 grs / dm³

pH: 3,23

Packaging:

Case: 6 x 750 ml

Measurements: 327x231x149

Gross weight: 7,63 Kg

Europallet: 1200x800

Cases per level: 12

Total levels: 8

Total cases: 96

Pallet weight: 747,5 Kg



Cheers Portugal

Wine Catalog 2012 – Douro Region

Wine identification: SOUTINHO ROSÉ

Classification: Douro DOC (certified origin)

Type: Rosé wine

Year of harvest: 2007

Grape variety: Tinta Roriz, Touriga nacional, Tinta Barroca and Touriga Franca..

Region: Douro - Portugal

Type of soil: Schist

Wine Characteristics:

Colour: Rubi

Aroma: Fruity and floral.

Palate: Fresh, smooth and well-balanced.

Vinification: In a stainless steel vat, in a controlled temperature environment of 18° C.

Filtering: Filtering and sterilization through filter boards.

Chemical analysis:

Alcoholic content: 12,5% vol

Total acidity (Tartaric acid): 5,76 grs / dm³

Volatile acidity (Acetic acid): 0,7 grs / dm³

pH: 3,57

Packaging:

Case: 6 x 750 ml

Measurements: 327x231x149

Gross weight: 7,63 Kg

Europallet: 1200x800

Cases per level: 12

Total levels: 8

Total cases: 96

Pallet weight: 747,5 Kg



Cheers Portugal

Wine Catalog 2012 – Douro Region

Wine identification: QUINTA DA PEDRA ALTA TINTO

Classification: Douro DOC (certified origin)

Type: Red wine

Year of harvest: 2010

Grape variety: Touriga nacional (30%), Touriga Franca (20%), Tinta Roriz (30%), Tinta Barroca (20%).

Region: Douro - Portugal

Type of soil: Schist

Wine Characteristics:

Colour: Rubi

Aroma: Red cherry fruits. Fruity and full bodied.

Palate: The tannins are smooth with a persistent ending.

Vinification: Foot trodden in traditional “lagares”.

Filtering: No filtering.

Chemical analysis:

Alcoholic content: 14,63% vol

Total acidity (Tartaric acid): 5,25 grs / dm³

Volatile acidity (Acetic acid): 0,58 grs / dm³

pH: 3,92

Sugar: 36,7 grs / dm³

Packaging:

Case: 6 x 750 ml

Measurements: 327x231x149

Gross weight: 7,63 Kg

Europallet: 1200x800

Cases per level: 12

Total levels: 8

Total cases: 96

Pallet weight: 747,5 Kg



Cheers Portugal

Wine Catalog 2012 - Douro Region

Wine identification: PEDRA ALTA RESERVA
PESSOAL

Classification: Douro DOC (certified origin)

Type: Red wine

Year of harvest: 2008

Grape variety: Touriga Nacional (50%), Touriga Franca (30%), Tinta Roriz (10%), Tinta Barroca (10%).

Region: Douro - Portugal

Type of soil: Schist

Wine Characteristics:

Colour: Rubi

Aroma: Red ripe fruits.

Palate: Fruity and full-bodied. The tannins are smooth and well perceived, with a persistent ending.

Vinification: Foot-trodden on traditional granite wine-presses.

Ageing: In French and American oak barrels for 18 months.

Filtering: No filtering.

Chemical analysis:

Alcoholic content: 15,05% vol

Total acidity (Tartaric acid): 5,74 grs / dm³

Volatile acidity (Acetic acid): 0,68 grs / dm³

pH: 3,87

Packaging:

Case: 6 x 750 ml

Measurements: 327x231x149

Gross weight: 8 Kg

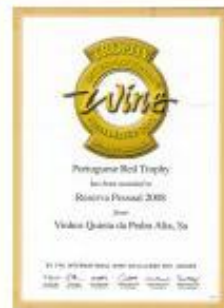
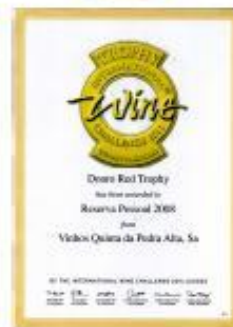
Europallet: 1200x800

Cases per level: 12

Total levels: 8

Total cases: 96

Pallet weight: 783 Kg



Cheers Portugal

Wine Catalog 2012 – Douro Region

Wine identification: ANGORETA TINTO

Classification: Douro DOC (certified origin)

Type: Red wine

Year of harvest: 2010

Grape variety: Touriga nacional, Touriga Franca, Tinta Barroca, Tinta Roriz.

Region: Douro - Portugal

Type of soil: Schist

Wine Characteristics:

Colour: Rubi

Aroma: Red fruits and some floral scents.

Palate: Round with soft tannins and elegant finishing.

Vinification: Fermentation in stainless steel vats with temperature control.

Ageing: Stage in attested stainless steel vats.

Filtering: Filtration plates.

Chemical analysis:

Alcoholic content: 12,5% vol

Total acidity (Tartaric acid): 5,04 grs / dm³

Volatile acidity (Acetic acid): 0,49 grs / dm³

pH: 3,64

Reduced sugars: 1,8 grs / dm³

Packaging:

Case: 6 x 750 ml

Measurements: 227x154x321

Gross weight: 7,9 Kg

Europallet: 1200x800

Cases per level: 25

Total levels: 4

Total cases: 100

Pallet weight: 805 Kg



Cheers Portugal

Wine Catalog 2012 – Douro Region

Wine identification: ANGORETA BRANCO

Classification: Douro DOC (certified origin)

Type: White wine

Year of harvest: 2010

Grape variety: Côdega, Rabigato, Gouveio, Viosinho, and Malvasia Fina.

Region: Douro - Portugal

Type of soil: Schist

Wine Characteristics:

Colour: Citrine colour.

Aroma: Fine aroma of citrus and tropical fruits.

Palate: Dry and delicate with moderate acidity that contributes to an enjoyable freshness.

Vinification: Fermentation of skins in stainless steel vats at low temperature.

Ageing: Stage in attested stainless steel vats.

Filtering: Cold stabilization and filtration plates.

Chemical analysis:

Alcoholic content: 13,5% vol

Total acidity (Tartaric acid): 5,1 grs / dm³

Volatile acidity (Acetic acid): 0,44 grs / dm³

pH: 3,25

Reduced sugars: 1,6 grs / dm³

Packaging:

Case: 6 x 750 ml

Measurements: 227x154x321

Gross weight: 7,9 Kg

Europallet: 1200x800

Cases per level: 25

Total levels: 4

Total cases: 100

Pallet weight: 805 Kg



Cheers Portugal

Wine Catalog 2012 – Douro Region

Wine identification: MEDALTA ROSE

Classification: Table wine

Type: Rose wine

Year of harvest: 2010

Grape variety: Traditional varieties from the Douro region.

Region: Douro - Portugal

Type of soil: Schist

Wine Characteristics:

Colour: Crystalline pink.

Aroma: Fine and delicate.

Palate: Light and fruity.

Vinification: Fermentation of skins in stainless steel vats at low temperature.

Ageing: Stage in attested stainless steel vats.

Filtering: Cold stabilization and filtration plates.

Chemical analysis:

Alcoholic content: 13% vol

Total acidity (Tartaric acid): 4,92 grs / dm³

Volatile acidity (Acetic acid): 0,23 grs / dm³

pH: 3,33

Packaging:

Case: 6 x 750 ml

Measurements: 227x154x321

Gross weight: 7,9 Kg

Europallet: 1200x800

Cases per level: 25

Total levels: 4

Total cases: 100

Pallet weight: 805 Kg



Cheers Portugal

Wine Catalog 2012 - Alentejo Region

Wine identification: ENCOSTAS DO ENXOÉ TINTO

Classification: Reserve Regional wine

Type: Red wine

Year of harvest: 2007, 2008 available

Grape variety: Aragonez (also known as Tempranillo) and Alicante.

Region: Alentejo - Portugal

Type of soil: Clay, sand and limestone .

Wine Characteristics:

Colour: Garnet.

Aroma: Mature fruits like mulberry with an oaky flavour.

Palate: Robust body with round and soft tannins.

Extended end of mouth.

Vinification: Maceration during 24 hours at a temperature of 13°/14° C. Fermentation in stainless steel vats with sustained fermentation on grape skins.

Ageing: 6 months in oak and 12 months in bottle.

Chemical analysis:

Alcoholic content: 14% vol.

Total acidity (Tartaric acid): 5,9 grs / dm³

Volatile acidity: 0,53 grs / dm³

Reduced sugars: 3,0 grs / dm³

pH: 3,46

Packaging:

Case: 6 x 750 ml

Measurements: 230x160x330

Gross weight: 8 Kg

Europallet: 1200x800

Cases per level: 25

Total levels: 4

Total cases: 100

Pallet weight: 823 Kg



Cheers Portugal

Wine Catalog 2012 – Alentejo Region

Wine identification: ENCOSTAS DO ENXOÉ

BRANCO COLHEITA SELECIONADA

Classification: Selected Harvest Regional Wine

Type: White wine

Year of harvest: 2010

Grape variety: Roupeiro and Antão Vaz.

Region: Alentejo - Portugal

Type of soil: Clay, sand and limestone .

Wine Characteristics:

Colour: Straw colour.

Aroma: Mature fruits and spices. Extended ending.

Palate: Bodied, soft and well-balanced.

Vinification: “Bica aberta” method (fermentation “off skins”).

Ageing: months to one year.

Chemical analysis:

Alcoholic content: 13,5% to 14% vol.

Total acidity (tartaric acid): 6 grs / dm³

Volatile acidity: 0,41 grs / dm³

pH: 3,32

Reduced sugars: 1,8 grs / dm³

Packaging:

Case: 6 x 750 ml

Measurements: 230x160x330

Gross weight: 8 Kg

Europallet: 1200x800

Cases per level: 25

Total levels: 4

Total cases: 100

Pallet weight: 823 Kg



Cheers Portugal

Wine Catalog 2012 - Alentejo Region

Wine identification: PULO DO LOBO TINTO

Classification: Regional wine

Type: Red wine

Year of harvest: 2010

Grape variety: Aragonez (also known as Tempranillo).

Region: Alentejo - Portugal

Type of soil: Clay, sand and limestone .

Wine Characteristics:

Colour: Garnet.

Aroma: Mature red fruits like mulberry.

Palate: Soft and well shaped taste.

Vinification: Traditional vinification methods.

Ageing: None

Chemical analysis:

Alcoholic content: 13% vol.

Total acidity (Tartaric acid): 5,5 grs / dm³

pH: 3,5

Packaging:

Case: 6 x 750 ml

Measurements: 230x160x330

Gross weight: 8 Kg

Europallet: 1200x800

Cases per level: 25

Total levels: 4

Total cases: 100

Pallet weight: 823 Kg



Cheers Portugal

Wine Catalog 2012 – Alentejo Region

Wine identification: PULO DO LOBO BRANCO

Classification: Regional wine

Type: White wine

Year of harvest: 2010

Grape variety: Antão Vaz.

Region: Alentejo

Type of soil: Clay, sand and limestone .

Wine Characteristics:

Colour: Citric colour.

Aroma: Fruited

Palate: Soft and slightly acidulous.

Vinification: “Bica aberta” method (fermentation “off skins”).

Ageing: None

Chemical analysis:

Alcoholic content: 13% vol.

Total acidity (tartaric acid): 5,4 grs / dm³

pH: 3,2

Packaging:

Case: 6 x 750 ml

Measurements: 230x160x330

Gross weight: 8 Kg

Europallet: 1200x800

Cases per level: 25

Total levels: 4

Total cases: 100

Pallet weight: 823 Kg



Cheers Portugal

Wine Catalog 2012 - Alentejo Region

Wine identification: ASPIAS TINTO

Classification: Regional wine

Type: Red wine

Year of harvest: 2009

Grape variety: Aragonez (also known as Tempranillo), Trincadeira and Alfrocheiro.

Region: Alentejo - Portugal

Type of soil: Clay, sand and limestone .

Wine Characteristics:

Colour: Garnet

Aroma: Wild fruits like berries, well balanced.

Palate: Soft and well shaped taste.

Vinification: Traditional vinification methods.

Ageing: none.

Chemical analysis:

Alcoholic content: 13,5% - 14% vol.

Total acidity (Tartaric acid): 5,4 grs / dm³

pH: 3,5

Packaging:

Case: 12 x 750 ml

Measurements: 315x240x330

Gross weight: 12 Kg

Europallet: 1200x800

Cases per level: 12

Total levels: 4

Total cases: 48

Pallet weight: 823 Kg



Cheers Portugal

Wine Catalog 2012 – Alentejo Region

Wine identification: ASPIAS BRANCO

Classification: Regional wine

Type: White wine

Year of harvest: 2010

Grape variety: Roupeiro, Rabo de Ovelha and Arinto

Region: Alentejo

Type of soil: Clay, sand and limestone .

Wine Characteristics:

Colour: Citric colour.

Aroma: Fruited

Palate: Soft and slightly acidulous.

Vinification: “Bica aberta” method (fermentation “off skins”).

Ageing: None

Chemical analysis:

Alcoholic content: 14% vol.

Total acidity (tartaric acid): 5,5 grs / dm³

pH: 3,5

Packaging:

Case: 12 x 750 ml

Measurements: 315x240x330

Gross weight: 12 Kg

Europallet: 1200x800

Cases per level: 12

Total levels: 4

Total cases: 48

Pallet weight: 823 Kg



Cheers Portugal

Wine Catalog 2012 – Alentejo Region

Wine identification: ASPIAS ROSÉ

Classification: Regional wine

Type: Rosé wine

Year of harvest: 2010

Grape variety: Aragonez (also known as Tempranillo).

Region: Alentejo - Portugal

Type of soil: Clay, sand and limestone .

Wine Characteristics:

Colour: Red stawberry, raspberry

Aroma: Wild and tropical fruits.

Palate: Fresh like strawberry and raspberry.

Vinification: “Bica aberta” method (fermentation “off skins”).

Ageing: None

Chemical analysis:

Alcoholic content: 13%– 13,5% vol.

Total acidity (Tartaric acid): 5,2 grs / dm³

pH: 3,37

Packaging:

Case: 12 x 750 ml

Measurements: 315x240x330

Gross weight: 12 Kg

Europallet: 1200x800

Cases per level: 12

Total levels: 4

Total cases: 48

Pallet weight: 823 Kg



Cheers Portugal

Wine Catalog 2012 - Alentejo Region

Wine identification: MARGAÇA TINTO

Classification: Table wine

Type: Red wine

Year of harvest: 2010

Grape variety: Aragonez (also known as Tempranillo),
Alfrocheiro and Trincadeira.

Region: Alentejo - Portugal

Type of soil: Clay, sand and limestone .

Wine Characteristics:

Colour: Garnet

Aroma: Mature red fruits.

Palate: Well balanced and persistent tannins.

Vinification: Automatic reassembly, regular maceration
and temperature control.

Ageing: none.

Filtering:

Chemical analysis:

Alcoholic content: 13,5% vol.

Total acidity (Tartaric acid): 5,3 grs / dm³

pH: 3,5

Packaging:

Case: 12 x 750 ml

Measurements: 315x240x330

Gross weight: 12 Kg

Europallet: 1200x800

Cases per level: 12

Total levels: 4

Total cases: 48

Pallet weight: 823 Kg



Cheers Portugal

Wine Catalog 2012 - Alentejo Region

Wine identification: MARGAÇA BRANCO

Classification: Table wine

Type: White wine

Year of harvest: 2010

Grape variety: Rabo de Ovelha, Roupeiro and Antão Vaz

Region: Alentejo

Type of soil: Clay, sand and limestone .

Wine Characteristics:

Colour: Straw yellow colour

Aroma: Tropical fruits

Palate: Slightly soft and persistent. Average ending.

Vinification: "Bica aberta" method (fermentation "off skins").

Ageing: None

Filtering:

Chemical analysis:

Alcoholic content: 12,5% - 13% vol

Total acidity (Tartaric acid): 5,3 grs / dm³

pH: 3,5

Packaging:

Case: 12 x 750 ml

Measurements: 315x240x330

Gross weight: 12 Kg

Europallet: 1200x800

Cases per level: 12

Total levels: 4

Total cases: 48

Pallet weight: 823 Kg



Cheers Portugal

2012

PORTS CATALOG



“Before the arrival of the railway, the rabelo boat was the fastest and the more efficient means of transport between the Douro Valley, where Port Wine is produced, and the city of Oporto, where it was traded and exported world wide...”

Cheers Portugal - Ports

Wine Catalog 2012

Wine identification:

PEDRA ALTA PORTO FINE TAWNY

Classification: Porto DOC (certified origin)

Type: Red Port

Grape variety: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca.

Region: Douro - Portugal

Type of soil: Schist

Wine Characteristics:

Colour: Tawny.

Aroma: Nut scents (hazelnut, walnut and almond) and spices.

Palate: Complex and elegant.

Vinification: Traditional "on foot" wine presses.

Ageing: 30 months in oak barrels, followed by 12 months in oak casks and finally 3 months in the bottle.

Filtering: No filtering.

Chemical analysis:

Alcoholic content: 20% vol

Total acidity (Tartaric acid): 4,29 grs / dm³

Volatile acidity (Acetic acid): 0,28 grs / dm³

pH: 3,50

Non-reducer dry extract: 37 drs / dm³

Residual sugar: 86,2 grs / dm³

Baumé degree: 5

Packaging:

Case: 6 x 750 ml

Measurements: 241x159x286

Gross weight: 7,15 Kg

Europallet: 1200x800

Cases per level: 22

Total levels: 5

Total cases: 110

Pallet weight: 801,5 Kg



Cheers Portugal - Ports

Wine Catalog 2012

Wine identification:

PEDRA ALTA PORTO LIGHT EXTRA DRY WHITE

Classification: Porto DOC (certified origin)

Type: White Port

Grape variety: Malvasia Fina, Rabigato and Gouveio.

Region: Douro - Portugal

Type of soil: Schist

Wine Characteristics:

Colour: Golden White

Aroma: Nut scents (hazelnut, walnut and almond) and spices.

Palate: Complex and elegant.

Vinification: In a stainless steel vat at temperature between 14/17° C and in french oak barrels.

Ageing: In American oak barrels for 4 years followed by 6 months in the bottle.

Filtering: Filtering and stabilization through filter boards.

Chemical analysis:

Alcoholic content: 18% vol

Total acidity (Tartaric acid): 4,56 grs / dm³

Volatile acidity (Acetic acid): 0,34 grs / dm³

pH: 3,50

Non-reducer dry extract: 67,3 grs / dm³

Residual sugar: 46,3 grs / dm³

Baumé degree: 0,5

Packaging:

Case: 6 x 750 ml

Measurements: 241x159x286

Gross weight: 7,15 Kg

Europallet: 1200x800

Cases per level: 22

Total levels: 5

Total cases: 110

Pallet weight: 801,5 Kg



Cheers Portugal - Ports

Wine Catalog 2012

Wine identification: FRAGA RUIVA RUBY

Classification: Porto DOC (certified origin)

Type: Red Port

Grape variety: Traditional varieties from the portuguese Douro region.

Region: Douro - Portugal

Type of soil: Schist

Wine Characteristics:

Colour: Ruby.

Aroma: Full.

Palate: Rich and fruity.

Vinification: Fermentation in stainless steel vats with temperature control, stopped by the addition of "aguardente".

Ageing: In stainless steel vats.

Filtering: Cold stabilization and filtration plates.

Chemical analysis:

Alcoholic content: 19% vol

Total acidity (Tartaric acid): 3,3 grs / dm³

Volatile acidity (Acetic acid): 0,2 grs / dm³

pH: 3,74

Baumé degree: 3,2

Caloric value: 151 Kcal / 100 ml

Packaging:

Case: 6 x 750 ml

Measurements: 240x157x285

Gross weight: 7,4 Kg

Europallet: 1200x800

Cases per level: 25

Total levels: 4

Total cases: 100

Pallet weight: 805 Kg



Cheers Portugal - Ports

Wine Catalog 2012

Wine identification:

FRAGA RUIVA WHITE

Classification: Porto DOC (certified origin)

Type: White Port

Grape variety: Traditional varieties from the portuguese Douro region.

Region: Douro - Portugal

Type of soil: Schist

Wine Characteristics:

Colour: Golden White

Aroma: Fruity.

Palate: Light and soft.

Vinification: Fermentation of skins in stainless steel vats at low temperature, stopped by the addition of "aguardente".

Ageing: In stainless steel vats.

Filtering: Cold stabilization and filtration plates.

Chemical analysis:

Alcoholic content: 19% vol

Total acidity (Tartaric acid): 3,2 grs / dm³

Volatile acidity (Acetic acid): 0,2 grs / dm³

pH: 3,61

Caloric value: 156 Kcal / 100 ml

Baumé degree: 3,7

Packaging:

Case: 6 x 750 ml

Measurements: 240x157x285

Gross weight: 7,4 Kg

Europallet: 1200x800

Cases per level: 25

Total levels: 4

Total cases: 100

Pallet weight: 805 Kg



Cheers Portugal 2012

Price list and sales conditions: Ex-Works

Region	Product	Harvest	Price
Douro	Soutinho Tinto	2009	2,90 €
	Soutinho Branco	2010	2,90 €
	Soutinho Rosé	2007	2,90 €
	Soutinho Tinto Reserva	2010	4,50 €
	Quinta da Pedra Alta Tinto	2010	5,00 €
	Pedra Alta Reserva Pessoal	2008	22,50 €
	Angoreta Tinto	2010	2,06 €
	Angoreta Branco	2010	2,13 €
	Medalta Rose	2010	2,00 €
Alentejo	Encostas do Enxoé Tinto Reserva	2007/8	4,93 €
	Encostas do Enxoé Branco Colheita Seleccionada	2010	3,36 €
	Pulo do Lobo Tinto	2010	2,80 €
	Pulo do Lobo Branco	2010	2,80 €
	Aspias Tinto	2009	2,05 €
	Aspias Branco	2010	2,05 €
	Aspias Rosé	2010	2,05 €
	Margaça Tinto	2010	1,43 €
	Margaça Branco	2010	1,43 €
Ports	Pedra Alta Porto Fine Tawny	-	3,70 €
	Pedra Alta Porto Light Extra Dry White	-	3,70 €
	Fraga Ruiva Ruby	-	4,76 €
	Fraga Ruiva White	-	4,76 €
- Prices indicated are for a 20" container			
- Payment conditions: letter of credit			
- Aplicable incoterm: ex-works			
- VAT not included in presented prices			