



**LUSTAU
SOLERA
FAMILIAR**

**PALO CORTADO
PENÍNSULA**

VARIETY

100% **Palomino**

AGING

This exceptional sherry brings together the **finesse** and **delicacy** of an **Amontillado** with the richness and **body** of an **Oloroso**. An extremely versatile wine. Aged in Bodega *Emperatriz Eugenia* in **Jerez de la Frontera**.

TASTING NOTES

Light amber in color. **Nutty** and dry with nuances of vanilla, **mocha** and **dark chocolate**.

Dry and concentrated, this wine has a long and **elegant finish**.

TO SERVE

Serve at 13 – 14°C. /55 - 57°F/
Ideal with **artichokes**, consommés, cold and **smoked meats**, foie-gras. It is a perfect wine to accompany **spicy Asian cuisine**.



Alcohol 19%	Densidad 0.9840	pH 3.1	Acidez Volátil 0.60	Acidez Total 6.00	Azúcar Residual 6	Vejez Media 12 years /1+11/
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TOKAJ-OREMUS

OREMUS MANDOL

2018



TEMPOS *Vega Sicilia*

www.vega-sicilia.com

DESCRIPTION

The Tokaj legend has grown and grown in its four hundred years of history; but it was not until 1630, when the greatness of the Oremus vineyard was first spoken of. Today, it is the one with greatest universal acclaim.

Mandolás, made from the grape variety Furmint, has evolved since its earliest vintage in 2000 into our latest release, 2018. A series of improvements have taken place in all its processes, from the vineyard up to its release, coexisting in perfect harmony, the most modern winemaking and an ancestral tradition. Specific plot selection was performed in the vineyard, at nearly 200 meters above sea level, protected by the northern winds and an adequate planting density. Grape maturity is deeply cared for, in order to attain an optimal collection of healthy golden ripe clusters.

The effort to select old Furmint clones from Petrats, our 100-year-old vineyard, is crucial to further improve the quality of Mandolás in each vintage.

Mandolás is the result of unique climate and soils in a world that demands a laborious and careful winemaking.

The Mandolás legend continues.

GENERAL INFORMATION

Alcohol by volume : 13.5 %

Acidity : 6.1 g/l

Variety : Furmint

Average age of vineyard : 25 years

Vineyard surface area : 91 ha

Planting density : 5,600 plants/ha

Altitude : 200 m

Yield : 4,500 kg/ha - 28 Hl/ha

Harvest : 100% Hand-picked in 12 kg-boxes

2018 VINEYARD CYCLE

After a long winter, 2018 brought the warmest April and May in recorded history. The summer was also slightly warmer than average without extremely high temperatures. These conditions resulted in the earliest harvest ever for Mandolás at Oremus, starting on the 23rd of August and ending in early September.

STORAGE, SERVING AND DRINKING WINDOW

This wine is ready to drink now holding a potential ageing window of approximately 10 years if kept in ideal conditions: constant temperature of 12-14 °C and 60% relative humidity. Optimum drinking temperature is 10°C.

PRODUCTION

118,800 750 ml. bottles, 1,000 Magnum and 80 Double Magnum.



País / Country	Portugal
Região / Region	Dão
Tipo / Type of Wine	Tinto/ Red Wine
Castas / Grape Varieties	50% Touriga Nacional, 25% Alfrocheiro e 25% Aragonez
Classificação / Classification	DOC
Ano de Colheita / Harvesting Year	2014
Produção / Production	
Enólogo / Winemaker	Oswaldo Amado
Vinificação / Vinification	Esmagamento com desengace total, maceração pelicular prolongada e suave, fermentação alcoólica a 26°C. Crush with total destemming, alcoholic fermentation at 26°C and prolonged skin maceration.
Maturação / Maturation	9 meses em barrica de carvalho francês e 2 meses em garrafa. 9 months in French oak barrels and 2 months in bottle
Teor alcoólico / Alcoholic strength	14 vol.
Acidez total / Total acidity	5,7 g/l
pH	3.63
Açúcar	<5,0 g/l

Notas de prova / Tasting notes

Aspecto / Aspect	Limpido. Limpid.
Cor / Color	Granada intenso com ligeiros tons acastanhados. Intense ruby with brownish tones.
Aroma	Intenso em frutos silvestres e especiarias. Nuances de frutos vermelhos frescos e de tostados. Intense berry fruit and spices. Nuances of fresh red fruits and toasty notes.
Sabor / Taste	Frutado, macio, equilibrado e com final aveludado. Fruity soft, balanced with a velvety finish.

Gastronomia / Serving suggestions

É ideal para acompanhar queijos maturados e iguarias de confeção estruturada e delicada da cozinha Mediterrânica, Chinesa, Indiana e Africana. Consumir a 18°C
It's ideal to consume with matured cheeses and a structured and delicate confection of Mediterranean, Chinese, Indian and African cuisine. Drink at 18°C.

Garrafa / Bottle	750 ml	Unidade por palete / Bottles per pallet	510 garrafas/bottles
Embalagem / Packaging	Caixas de cartão com 6 garrafas de 750 ml Cardboard boxes with 6 bottles of 750 ml	Caixas por palete / Boxes per pallet	85 caixas/boxes
		Dimensão da Caixa (CxLxA) / Box size (LxWxH)	27,5 x 19 x 31,1
		Peso da Caixa / Box Weight	8,6 kgs
		EAN13	5603488000064
		ITF14	15603488000061



BY: *António Maçanita*

A TOURIGA VAI NUA

2019
VINHO REGIONAL ALENTEJANO

FACT SHEET



VARIETAL

100% Touriga Nacional.

CONCEPT

Queen of all Portuguese grapes, Touriga Nacional is known for its floral aromas. This true identity is fragile and fades slowly away with time and oak ageing. This trial captures its pure young version, rare to the general public. come from schist soils and the fermentation was spontaneous. It is the Touriga Naked (nua)? Yes! But you will find that it has never been so well dressed.

DENOMINATION

Vinho Regional Alentejano.

TASTING NOTES

Intense violet-ruby colour. Very fresh in the mouth with a strong fruit expression, making this wine pretty lickerish with another maturation level. Unoaked which allows us to taste this Queen, raw and naked like we've never seen it before.

CLIMATE

Continental/ Mediterranean climate. Hot and dry with cold nights.

FOOD PAIRING

Goes well with white and red meat dishes with both traditional and modern cuisine.

ALCOHOL: 13,5% Vol.



SOILS

Small plots of vines under integrated protection regime growing on sub-zones of very infertile rocky soils naturally produce low yields of concentrated and healthy fruit characterized by deep aromatic intensity. The climate of the ripening months is typically warm and dry with cold nights. After prolonged monitoring the bunches are selectively handpicked into small boxes at the peak of tannin ripeness.

VINIFICATION

All bunches entering the winery are passed over a sorting table and subjected to intensive quality control. The grapes are gently crushed and moved by gravity into temperature regulated vats. Both alcoholic and malolactic fermentation occur naturally with no inoculation.

AGEING

3 months in tank without oak contact.

STORAGE AND SERVICE

Store at 12-14°C and serve at 16°C to drink at 18°C.

SULPHITES: < 60 mg/L.

Biologic/organic standards <100 mg/L;
demeter standards <70mg/L.

VEGAN & GLUTEN-FREE

WINEMAKER: ANTÓNIO MAÇANITA

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FITAPRETA
VINHOS



Yalumba

Samuel's Collection

BAROSSA BUSH VINE GRENACHE 2019

With 170 years of unbroken independence, Yalumba continues to make wine at its founder's home estate under direction of the same family today. Samuel's Collection honours Yalumba's founder Samuel Smith, his spirit of independence and conviction to invest in the land and make great wine.



VINTAGE CONDITIONS

A cool winter with lighter than average rainfalls. Mild, dry weather through the growing season produced grapes with great flavour and concentration. Summer was full of sunshine and dry weather, great for ripening the grapes and providing wonderfully vibrant Grenache flavours.

TERROIR/PROVENANCE/REGION

Yalumba is fortunate to have growers with old, gnarled bush vine Grenache, producing small quantities with concentrated flavours. Growers like the Schiller family (vines planted in 1935, 1945, 1965), Habermann family (1972), along with our Tri-Centenary Vineyard (1929) all produce the individual and intriguingly complex styles of Grenache we seek. A range of terroir can be seen across the different vineyards, from sandy soils and sandy loam to red-brown earth over red clay.

TASTING NOTES

The fragrance abounds with brooding plum red fruits, dark cherries and perfumed berries. The palate is richly textured, fleshy, round and supple with a red juiciness that merges into velvety tannins to finish. A defined wine showing the richness and concentration of the vintage.

FOOD PAIRING

Lamb and fennel ragu with penne or avocado pesto pasta with roasted tomatoes and pine nuts.

WINEMAKER	Kevin Glestonbury
HARVESTED	February - March 2019
REGION	Barossa
TOTAL ACIDITY	5.23 g/L
PH	3.52
SO2	78 mg/L
ALCOHOL	14.0%
TREATMENT	Matured for 7 months in older French and Hungarian hogsheads.
CELLARING	A wine to drink now or cellar for 9 years.



2017 CABERNET SAUVIGNON



The signature Cabernet Sauvignon of Vasse Felix. Crafted from Vasse Felix's premier sections of Wilyabrup Cabernet, with the finest gravel loam soils, best clone, aspect and access to the cooling ocean breeze. It was the first red wine produced in Margaret River and has been made every year since 1972. This wine's distinctive style possesses all the hallmarks of the finest Wilyabrup Cabernet.

TASTING NOTES

APPEARANCE Bright, deep garnet.

NOSE A powerful lift of exotic floral, red fruits, ocean and forest. Notes of blackcurrant and red cherry intertwine with Aussie forest floor, cedar, nori, hot granite and lavender.

PALATE An open and vibrant palate with lovely raspberry, blackcurrant, wood spice and sweet tobacco leaf, leads into a rich volume of fine terracotta tannins that are long, allowing the perfume to extend. Fine acid freshness, beautiful fruit succulence and a dark chocolate finish add to this elegant but powerful wine.

WINEMAKER COMMENTS

Our Cabernet parcels are grown in Wilyabrup, (the coastal, mid northern part of Margaret River) on ancient, well drained gravel loam soils to produce a wine of great varietal purity and character. These wonderful, often tiny, vineyard sections are individually fermented using indigenous yeasts, with many experiencing maceration periods of up to 32 days. Natural fermentation and extended maceration are coupled with traditional oxidative handling to clearly define the intricate personality of each vineyard site before blending. Portions of Malbec complement and enhance the Cabernet profile while elevated perfumes and alternative fermentation of Petit Verdot bring a bright nuance and long tannin profile.

VINTAGE DESCRIPTION

2017 was a cooler and later vintage than the previous 10 years; a year of elegant, perhaps slightly lighter bodied wines, though ripe in flavour, vibrant and very perfumed. Higher than average yields in combination with a cooler season contributed to delayed ripening of the fruit and good acid retention. Some timely warmth and sunshine occurred throughout January, although February temperatures remained moderate with some rainfall. With the cooler weather, canopy management and fruit thinning was imperative to mitigate disease pressures and allow for even, persistent ripening. There was a warm start to March to finish the white harvest, followed by the driest April since 1982, finishing the reds beautifully.

VARIETIES

93% Cabernet Sauvignon, 3.5% Malbec, 3.5% Petit Verdot

HARVESTED

Mid March - late April 2017

FERMENTATION

100% wild yeast

100% whole berry fermentation

FERMENTATION VESSEL

66% Static Fermented

18% Open Fermented

16% Roto Fermented

TIME ON SKINS

13 - 31 days

PRESSING

84% Basket Pressed

16% Air Bag Press

MATURATION

French Oak Barrique

48% new, 52% 1-4 year old

18 months

BOTTLED

January 2019

TA 6.1g/L PH 3.52

RESIDUAL SUGAR 0.41g/L

ALCOHOL 14.5%

VEGAN FRIENDLY Yes

CELLARING Now until 2037