

QUINTA DA FOLGOROSA

FULGOR RED 2017



VINHO REGIONAL DE LISBOA
(LISBON WINE REGION)

Fulgor is made with a gentle touch of freshness and minerality, its simplicity never compromises its quality.

Grape varieties

Aragonez, Touriga Nacional
and Alicante Bouschet

Winemakers

Diogo Pereira e José Melicias

Vinification

In stainless-steel vats at a controlled temperature

Climate and Soil

Temperate, with Atlantic influence
Clay-limestone soils

Recommended Temperature 16-18°C
Consume within 3 years | Keep it in low light and
stable temperature

Chemical Analysis

Alcohol (%/vol): 13,5
Sugar content (g/L): < 0,6
pH: 3,56
Total Acidity: 5,36

Tasting Notes

Bright red wine with a velvet touch.
Has a rich, intense, but balanced
flavour of red fruits. An elegant and
smooth endnote.
Ideal to pair with meat dishes or
cheeses.

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QUINTA DA FOLGOROSA

FULGOR ROSÉ 2019



VINHO REGIONAL DE LISBOA
(LISBON WINE REGION)

Fulgor is made with a gentle touch of freshness and minerality, its simplicity never compromises its quality.

Grape varieties

Touriga Nacional, Touriga Franca,
e Castelão

Winemakers

Diogo Pereira e José Melicias

Vinification

In stainless-steel vats at a controlled temperature

Climate and Soil

Temperate, with Atlantic influence
Clay-limestone soils

Recommended Temperature 10 - 12°C
Consume within 3 years | Keep it in low light and
stable temperature

Chemical Analysis

Alcohol (%/vol): 13,0
Sugar content (g/L): < 0,6
pH: 3,38
Total Acidity: 4,28

Tasting Notes

Light and attractive, Fulgor Rosé is full of aroma and freshness of red fruits. An elegant, smooth, and fresh endnote. Ideal to pair with salads, fish and seafood dishes.

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QUINTA DA FOLGOROSA

FULGOR WHITE 2018



VINHO REGIONAL DE LISBOA
(LISBON WINE REGION)

Fulgor is made with a gentle touch of freshness and minerality, its simplicity never compromises its quality.

Grape varieties

Arinto, Viosinho e Fernão Pires

Winemakers

Diogo Pereira e José Melicias

Vinification

In stainless-steel vats at a controlled temperature

Climate and Soil

Temperate, with Atlantic influence
Clay-limestone soils

Recommended Temperature 10 - 12°C
Consume within 3 years | Keep it in low light and
stable temperature

Chemical Analysis

Alcohol (%/vol): 13,0
Sugar content (g/L): < 1,5
pH: 3,24
Total Acidity: 6,4

Tasting Notes

A bright yellow with hints of green.
Fulgor has a fruity aroma with citric notes. An elegant, smooth, and fresh endnote.
Ideal to pair with salads, fish and seafood dishes.

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QUINTA DA FOLGOROSA

FOLGOROSA RED 2016



VINHO REGIONAL DE LISBOA
(LISBON WINE REGION)

The strong breezes from the Atlantic mixed with our clay limestone soils grants to Folgorosa its vibrant and fresh characteristics

Grape varieties

Aragonez, Alicante Bouschet, Touriga Nacional e Syrah

Winemakers

Diogo Pereira e José Melicias

Vinification

In stainless-steel vats at a controlled temperature

Climate and Soil

Temperate, with Atlantic influence
Clay-limestone soils

Recommended Temperature 16-18°C
Consume within 3 years | Keep it in low light and stable temperature

Chemical Analysis

Alcohol (%/vol): 13
Sugar content (g/L): < 0,6
pH: 3,53
Total Acidity: 4,62

Tasting Notes

With an intense ruby colour and attractive flavour of red fruits and floral notes. Elegant, fresh and with character. Ideal to pair with meat dishes or to be drunk by itself.

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QUINTA DA FOLGOROSA

FOLGOROSA ROSÉ 2019



VINHO REGIONAL DE LISBOA
(LISBON WINE REGION)

**The strong breezes from the Atlantic
mixed with our clay limestone soils grants
to Folgorosa its vibrant and fresh
characteristics**

Grape varieties

Touriga Nacional, Touriga Franca,
e Castelão

Winemakers

Diogo Pereira e José Melicias

Vinification

In stainless-steel vats at a controlled temperature

Climate and Soil

Temperate, with Atlantic influence
Clay-limestone soils

Recommended Temperature 10 - 12°C
Consume within 3 years | Keep it in low light and
stable temperature

Chemical Analysis

Alcohol (%/vol): 13,0
Sugar content (g/L): < 0,6
pH: 3,30
Total Acidity: 5,48

Tasting Notes

Beautiful salmon colour. Fresh and
balanced flavour of strawberry and
wild berries. Ideal to pair with fish and
seafood dishes.

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QUINTA DA FOLGOROSA

FOLGOROSA SAUVIGNON BLANC 2019



VINHO REGIONAL DE LISBOA
(LISBON WINE REGION)

Each grape variety is unique, and our aim is to present the best that we can make to give you a deeper knowledge of each variety.

Grape varieties

Sauvignon Blanc

Winemakers

Diogo Pereira e José Melicias

Vinification

In stainless-steel vats at a controlled temperature

Climate and Soil

Temperate, with Atlantic influence
Clay-limestone soils

Recommended Temperature 10 - 12°C
Consume within 3 years | Keep it in low light and
stable temperature

Chemical Analysis

Alcohol (%/vol): 12,5
Sugar content (g/L): 3,0
pH: 3,20
Total Acidity: 7,1

Tasting Notes

Rich and involving Sauvignon Blanc, that expresses the Atlantic Ocean freshness. Balanced, fresh, and complex. Ideal to pair with fish dishes, seafood and salads.

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QUINTA DA FOLGOROSA

FOLGOROSA-TOURIGA NACIONAL 2015



VINHO REGIONAL DE LISBOA
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Each grape variety is unique, and our aim is to present the best that we can make to give you a deeper knowledge of each variety.

Grape varieties

Touriga Nacional

Winemakers

Diogo Pereira e José Melicias

Vinification

In stainless-steel vats at a controlled temperature

Climate and Soil

Temperate, with Atlantic influence

Clay-limestone soils

Recommended Temperature 16-18°C

Consume within 3 years | Keep it in low light and stable temperature

Chemical Analysis

Alcohol (%/vol): 14,5

Sugar content (g/L): 0,9

pH: 3,36

Total Acidity: 4,87

Tasting Notes

From the most famous Portuguese grape variety, this wine presents an intense red and violet hints. Rich in flower flavours and orange skin, along with a sweet touch from oak. Vibrant, rich and elegant. Ideal to pair with game dishes, cheeses and charcuterie.

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QUINTA DA FOLGOROSA

FOLGOROSA- CABERNET SAUVIGNON 2015



VINHO REGIONAL DE LISBOA
(LISBON WINE REGION)

Each grape variety is unique, and our aim is to present the best that we can make to give you a deeper knowledge of each variety.

Grape varieties

Cabernet Sauvignon

Winemakers

Diogo Pereira e José Melicias

Vinification

In stainless-steel vats at a controlled temperature

Climate and Soil

Temperate, with Atlantic influence
Clay-limestone soils

Recommended Temperature 16-18°C
Consume within 3 years | Keep it in low light and
stable temperature

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Chemical Analysis

Alcohol (%/vol): 14,0

Sugar content (g/L): 0,9

pH: 3,51

Total Acidity: 4,82

Tasting Notes

From the most famous Portuguese grape variety, this wine presents an intense red with violet hints. Rich in flower flavours and orange skin, along with a sweet touch from oak. Vibrant, rich and elegant. Ideal to pair with game dishes, cheeses and charcuterie.

LW



QUINTA DA FOLGOROSA

QUINTA DA FOLGOROSA RED 2012



VINHO REGIONAL DE LISBOA
(LISBON WINE REGION)

Complex, rich, powerful. These wines represent the Atlantic soul of Lisbon wines.

Grape varieties

Aragonez, Touriga Nacional and Alicante Bouschet

Winemakers

Diogo Pereira e José Melicias

Vinification

In stainless-steel vats at a controlled temperature

Ageing

9 Months - French Oak

Climate and Soil

Temperate, with Atlantic influence
Clay-limestone soils

Recommended Temperature 16-18°C
Keep it in low light and stable temperature

Chemical Analysis

Alcohol (%/vol): 13,5

Sugar content (g/L): 0,6

pH: 3,64

Total Acidity: 5,32

Tasting Notes

With an intense ruby colour with aromas of red berries and spices. Fresh, classic, very elegant. Ideal to pair with game dishes, red meat, and codfish.

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QUINTA DA FOLGOROSA

QUINTA DA FOLGOROSA WHITE 2017



VINHO REGIONAL DE LISBOA
(LISBON WINE REGION)

**Complex, rich, powerful. These wines
represent the Atlantic soul of Lisbon
wines**

Grape varieties

Arinto, Verdelho

Winemakers

Diogo Pereira e José Melicias

Vinification

In stainless-steel vats at a controlled temperature

Ageing

In stainless-steel vats at a controlled temperature

Climate and Soil

Temperate, with Atlantic influence

Clay-limestone soils

Recommended Temperature 12°C
Keep it in low light and stable temperature

Chemical Analysis

Alcohol (%/vol): 13,0

Sugar content (g/L): 2,4

pH: 3,42

Total Acidity: 5,4

Tasting Notes

Citrus yellow in colour with tropical aromas and notes of green tea.

Elegante, fresh, with character. Ideal to pair with fish, seafood, salads, white meats and cheeses.

LW



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QUINTA DA FOLGOROSA

QUINTA DA FOLGOROSA RED RESERVA 2013

VINHO REGIONAL DE LISBOA
(LISBON WINE REGION)



The fusion of our History and terroir, is reflected in the complexity, elegance and unique intensity of our Reserva.

Grape varieties

Aragonez, Touriga Nacional, Touriga Franca e Alicante Bouschet

Winemakers

Diogo Pereira e José Melicias

Vinification

In stainless-steel vats at a controlled temperature

Ageing

18 Months - French Oak

Climate and Soil

Temperate, with Atlantic influence
Clay-limestone soils

Recommended Temperature 16-18°C
Keep it in low light and stable temperature

Chemical Analysis

Alcohol (%/vol): 14,0

Sugar content (g/L): 0,9

pH: 3,33

Total Acidity: 6,10

Tasting Notes

Bright red garnet colour. Intense aromas of ripe red fruit, notes of prune and some hints of tobacco. Long and unique freshness and aromatic richness. Ideal to pair with meat and game dishes.



VALE DE CORTÉM

ORGANIC WINERY

Sauvignon Blanc, Viognier 2015

Winemakers

Christopher & Helga Price

Vinification

Hand picked, de-stemmed and fermented on the
skin

Hand Pressed,

Ageing in stainless steel tanks for 4 years

No Oak

Climate and Soil

Cool, temperate Atlantic

Clay Soil

Chemical Analysis

Alcohol (% vol) :15

Sugar Content (g/L):2,2

pH:3,45

Total Acidity:5,2 g/L tart.ac.

Tasting Notes

This very strong white wine has intense aromas and tastes not usually found in normal whites. It is ideal as a dessert wine, or aperitif and is good with strong tasting food such as duck paté or Roquefort cheese. Serve very cold.





VALE DE CORTÉM

ORGANIC WINERY

CABERNET FRANC, PETITE SYRAH 2016

Winemakers

Christopher & Helga Price

Vinification

Hand picked, de-stemmed and fermented on the
skin

Hand Pressed,

Ageing in stainless steel tanks for 3 years

No Oak

Climate and Soil

Cool, temperate Atlantic

Clay Soil

Chemical Analysis

Alcohol (% vol) :13

Sugar Content (g/L):0,6

pH:3,64

Total Acidity:4g/L tart.ac.

Tasting Notes

A complex and delicious wine which can be
enjoyed alone or with any food.



VALE DE CORTÉM

ORGANIC WINERY

SYRAH, PETITE SYRAH 2013

Winemakers

Christopher & Helga Price

Vinification

Hand picked, de-stemmed and fermented on the skin

Hand Pressed,

Ageing in stainless steel tanks for 5 years

No Oak

Climate and Soil

Cool, temperate Atlantic

Clay Soil

Chemical Analysis

Alcohol (% vol) :14

Sugar Content (g/L):0,6

pH:3,4

Total Acidity:5,28g/L tart.ac.

Tasting Notes

A full-bodied and mature wine with Petite Syrah flavours, to drink now. Good with meat and other strong dishes as well as cheese



VALE DE CORTÉM

ORGANIC WINERY

JEAN, TOURIGA NACIONAL 2016

Winemakers

Christopher & Helga Price

Vinification

Hand picked, de-stemmed and fermented on the skin

Hand Pressed,

Ageing in stainless steel tanks for 3 years

No Oak

Climate and Soil

Cool, temperate Atlantic

Clay Soil

Chemical Analysis

Alcohol (% vol) :13,5

Sugar Content (g/L):0,6

pH:3,82

Total Acidity:3,7g/L tart.ac.

Tasting Notes

A strong full-bodied and complex wine which will certainly be appreciated by the wine lover. Both grape varieties are evident in the taste especially the Jean. Good with any food or by itself.

Vale do Armo

VILA JARDIM RED

2019

Vinho Regional do Tejo (Tejo Wine Region)

Wines that combine
quality to an attractive
and light character

Grape varieties

Trincadeira e
Touriga Nacional

Winemakers

Tiago Alves

Vinification

In stainless-steel vats at a
controlled temperature

Climate and Soil

Temperate
Clay-limestone soils

Chemical Analysis

Alcohol (%/vol): 13,5
Sugar content (g/L): 0,7
pH: 3,80
Total Acidity: 4,77

Tasting Notes

A powerful garnet colour, with an intense aroma and
pronounced taste of red fruits and a great freshness.
Ideal to pair with red meat and strong cheeses.

Recommended Temperature 16-18°C
Keep it in low light and stable temperature



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VALE DO ARMO
W I N E S

Vale do Armo

VILA JARDIM WHITE

2019

Vinho Regional do Tejo (Tejo Wine Region)

Wines that combine
quality to an attractive
and light character

Grape varieties

Arinto e Síria

Winemakers

Tiago Alves

Vinification

In stainless-steel vats at a
controlled temperature

Climate and Soil

Temperate
Clay-limestone soils

Chemical Analysis

Alcohol (%/vol): 12,0

Sugar content (g/L): 0,9

pH: 3,27

Total Acidity: 5,60

Tasting Notes

A beautiful lemon colour with tropical and citric notes, good
structure with a fresh finish. Pair with fish dishes and salads

Recommended Temperature 10 - 12°C
Keep it in low light and stable temperature



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VALE DO ARMO
W I N E S

Vale do Armo

VILA JARDIM ROSÉ

2019

Vinho Regional do Tejo (Tejo Wine Region)

Wines that combine
quality to an attractive
and light character

Grape varieties

Aragonez e Touriga Nacional

Winemakers

Tiago Alves

Vinification

In stainless-steel vats at a
controlled temperature

Climate and Soil

Temperate
Clay-limestone soils

Chemical Analysis

Alcohol (%/vol): 12,5
Sugar content (g/L): 2,2
pH: 3,44
Total Acidity: 5,60

Tasting Notes

A bright salmon colour with cherry and raspberry aromas.
Very fresh and smooth taste. Pair with pasta dishes, light
meat, light cheeses.

Recommended Temperature 10 - 12°C
Keep it in low light and stable temperature



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VALE DO ARMO
WINES

Vale do Armo

VILA JARDIM SAUVIGNON BLANC

2019

Vinho Regional do Tejo (Tejo Wine Region)

Careful selection of the best
grape varieties, vinified in order
to enhance and present the best
of each one

Grape varieties

Sauvignon Blanc

Winemakers

Tiago Alves

Vinification

In stainless-steel vats at a
controlled temperature

Climate and Soil

Temperate
Clay-limestone soils

Chemical Analysis

Alcohol (%/vol): 12,5
Sugar content (g/L): 1,9
pH: 3,53
Total Acidity: 5,27

Tasting Notes

Dazzling lemon colour, with a fantastic tropical aroma and
freshness. Pair with seafood, fish dishes.

Recommended Temperature 10 - 12°C
Keep it in low light and stable temperature



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VALE DO ARMO
W I N E S

Vale do Armo

VILA JARDIM SELECTION RED

Complex wines with a vibrant
and sophisticated character

2016

Vinho Regional do Tejo (Tejo Wine Region)

Grape varieties

Touriga Nacional, Syrah

Winemakers

Tiago Alves

Vinification

In stainless-steel vats at a
controlled temperature

Climate and Soil

Temperate
Clay-limestone soils

Chemical Analysis

Alcohol (%/vol): 14,0
Sugar content (g/L): 0,6
pH: 3,53
Total Acidity: 5,27

Tasting Notes

Intense ruby colour, ripe red fruits aromas and hints of
spices. Well balance body with a fantastic fruity and smooth
endnote. Pair with red meats and cheeses

Recommended Temperature 16-18°C
Keep it in low light and stable temperature



Vale do Armo

VILA JARDIM SELECTION WHITE

Complex wines with a vibrant
and sophisticated character

2019

Vinho Regional do Tejo (Tejo Wine Region)

Grape varieties

Verdelho, Alvarinho

Winemakers

Tiago Alves

Vinification

In stainless-steel vats at a
controlled temperature

Climate and Soil

Temperate
Clay-limestone soils

Chemical Analysis

Alcohol (%/vol): 14,0
Sugar content (g/L): 0,6
pH: 3,16
Total Acidity: 6,93

Tasting Notes

Bright gold colour, with citric and mineral aromas. Very elegant and with a vibrant and sophisticated character. Pair with fish dishes and white meats.

Recommended Temperature 10 - 12°C
Keep it in low light and stable temperature



Vale do Armo

VILA JARDIM SPARKLING WINE

Classic and elegant, with a crisp
and intense finish.

2018

Vinho Regional do Tejo (Tejo Wine Region)

Grape varieties

Alvarinho, Arinto, Verdelho

Winemakers

Tiago Alves

Vinification

In stainless-steel vats at a
controlled temperature

Climate and Soil

Temperate
Clay-limestone soils

Chemical Analysis

Alcohol (%/vol): 11,5
Sugar content (g/L): 0,7
pH: 3,13
Total Acidity: 8,53

Tasting Notes

Yellow colour, with citric aromas and hints of dry fruits, such
as walnuts and hazelnuts. Ideal to pair with seafood,
delicacies and caviar.

Recommended Temperature 7 - 9 °C
Keep it in low light and stable temperature



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VALE DO ARMO
WINES