



## — DOC DOURO — White 2021



A fresh and fruity profile, elegant and easy to drink.



Citrus and crystal-clear colours.



Viosinho, Códaga do Larinho, Rabigato Moreno, Malvasia Rei.



Aromas of apricot and tropical fruits, such as pineapple and passion fruit.



Fermented in stainless steel vats at controlled temperature.



Well-balanced acidity with gentle notes of minerality.



Ready to be consumed, no decanter needed.



Perfect with fish dishes, seafood and sushi.



After opening it lasts 1 day in the refrigerator.



Serve between 6 and 8°C.

**release date**  
february 2022

**winemakers**  
Rosário Carvalhais  
Jorge Osório

**quintas**  
Quinta do Sol  
Vineyards in Cotas

**localization**  
Quinta da Costa de Baixo  
5060-057 Gouvinhas  
Sabrosa, Portugal

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### Tasting notes

Produced with grapes from our Quinta do Sol and our vineyards in Castedo and Cotas, located on the highest vineyards on the right bank of the Douro River, in the Cima Corgo region, to extract the freshness and minerality.

The grapes were completely destemmed, pressed very quickly and fermented without maceration at low temperatures in stainless steel vats. This wine has citrus and crystal-clear colours and soft aromas of apricot and tropical fruits, such as pineapple and passion fruit. In the mouth it has a well-balanced acidity with gentle notes of minerality and has a medium finish.

This wine should be kept in a place protected from light, between 14 and 16°C, in a horizontal position. It is ready to be consumed, no decanter needed. It is perfect as an aperitif or with fish dishes, seafood and sushi. Serve between 6 and 8°C.

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## — DOC DOURO — Reserve White 2019



A fresh and fruity profile, with an elegant balance.



Bright yellow straw colour.



Viosinho, Códaga do Larinho, Rabigato Moreno, Malvasia Rei.



Characteristic varietal aromas of stone fruits.



Fermented in stainless steel vats and aging in barrels and vats.



Fresh and balanced with good acidity and has a long finish.



Ready to be consumed, no decanter needed.



Perfect with fish and seafood dishes.



After opening it lasts 1 day in the refrigerator.



Serve between 8 and 10°C.

**release date**  
march 2021

**winemakers**  
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Jorge Osório

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### Tasting notes

Produced with grapes from our Quinta do Sol and our vineyards in Castedo and Cotas, located on the highest vineyards on the right bank of the Douro River, in the Cima Corgo region, to extract the freshness and minerality.

Fermented in stainless steel vats at controlled temperature and aging in French oak barrels during 6 months and in stainless steel vats during 1 year. This wine has bright yellow straw colours and characteristic varietal aromas of stone fruits. In the mouth it is fresh and balanced with good acidity and has a long finish.

This wine should be kept in a place protected from light, between 14 and 16°C, in a horizontal position. It is ready to be consumed, no decanter needed. It is perfect with fish and seafood dishes. Serve between 8 and 10°C.

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## — DOC DOURO — Grand Reserve White 2019



A soft, enveloping wine with a persistent finish.



Yellow-gold colour.



Viosinho, Códèga do Larinho, Rabigato Moreno.



Aromas of vanilla and grape fruit.



Fermented in stainless steel vats and aging in oak barrels.



Floral, with well-integrated wood and good acidity.



Ready to be consumed, no decanter needed.



Perfect with strong flavoured fish, roast beef and partridge.



After opening it lasts 1 day in the refrigerator.



Serve between 8 and 10°C.

**release date**  
july 2021

**winemakers**  
Rosário Carvalhais  
Jorge Osório

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### Tasting notes

Produced with grapes from our Quinta do Sol and our vineyards in Castedo and Cotas, located on the highest vineyards on the right bank of the Douro River, in the Cima Corgo region, to extract the freshness and minerality.

Fermented in stainless steel vats at controlled temperature and aging in French and American oak barrels during 14 months. This wine has a yellow-gold colour, an indicator of its age and maturation in wood, and aromas of vanilla and grape fruit. In the mouth it is floral, with well-integrated wood and good acidity. It is a soft, enveloping wine with a persistent finish.

This wine should be kept in a place protected from light, between 14 and 16°C, in a horizontal position. It is ready to be consumed, no decanter needed. It is perfect with strong flavoured fish, roast beef and partridge. Serve between 8 and 10°C.

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## — DOC DOURO — Red 2020



A fresh and fruity profile, elegant and easy to drink.



Ruby colour.



Touriga Nacional, Touriga Franca, Tinta Roriz e Sousão.



Aromas of ripe red fruits.



Fermented in stainless steel vats at controlled temperature.



Very fresh and fruity, with good structure and rounded tannins.



Ready to be consumed, no decanter needed.



Perfect with meat dishes, pasta and cheese.



After opening it lasts 1 day in the refrigerator.



Serve between 16 and 18°C.

**release date**  
february 2022

**winemakers**  
Rosário Carvalhais  
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### Tasting notes

Produced with grapes from our Quinta da Costa de Baixo, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Fermented in stainless steel vats at controlled temperature. This wine has a ruby colour and aromas of ripe red fruits. In the mouth it is very fresh and fruity, with good structure and rounded tannins, which makes it elegant and easy to drink.

This wine should be kept in a place protected from light, between 14 and 16°C, in a horizontal position. It is ready to be consumed, no decanter needed. It is perfect with meat dishes, pasta and cheese. Serve between 16 and 18°C.

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## — DOC DOURO — Reserve Red 2018



A fruity and aromatic profile with a persistent finish.



Ruby colour.



Touriga Nacional, Touriga Franca, Tinta Roriz e Sousão.



Intense aromas of red fruits, with violet notes.



Traditional foot treading in a lagar, and aging in oak barrels.



Well-balanced acidity and tannins with well-integrated wood.



Ready to be consumed, no decanter needed.



Perfect with strong flavoured fish and meat dishes.



After opening it lasts 1 day in the refrigerator.



Serve between 16 and 18°C.

### **release date** april 2022

**winemakers**  
Rosário Carvalhais  
Jorge Osório  
Ricardo Magalhães

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### **Tasting notes**

Produced with a selection of grapes from our Quinta da Costa de Baixo vineyards and Quinta da Fozzeira old vines, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Processed in a stainless steel lagar with foot treading at controlled temperature, prolonged maceration and aging in French oak barrels during 12 months. This wine has a ruby colour and intense aromas of red fruits, such as strawberry and black currants, with violet notes. In the mouth it has well-balanced acidity and tannins with well-integrated wood, which makes it fruity, smooth and elegant.

This wine should be kept in a place protected from light, between 14 and 16°C, in a horizontal position. It is ready to be consumed, although with time a decanter may be necessary. It is perfect with strong flavoured fish and meat dishes. Serve between 16 and 18°C.

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## — DOC DOURO — Grand Reserve Red 2011



Outstanding wine, dense and full-bodied with a long finish.



Intense ruby colour.



Touriga Nacional and old vines.



Violet aromas, vanilla, black fruit, plums and strawberry.



Traditional foot treading in a lagar, and aging in oak barrels.



Strong, dense and full and has a long finish.



It is ready to be consumed, but with time a decanter may be necessary.



Perfect with roasted goat, game meat and strong flavoured meat dishes.



After opening it lasts 1 day in the refrigerator.



Serve between 16 and 18°C.

### release date may 2019

### winemakers Rosário Carvalhais

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### Tasting notes

Produced with grapes of excellent quality from our Quinta da Costa de Baixo vineyards and Quinta da Fozceira old vines (field blend), located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Traditional foot treading in a lagar, fermented at controlled temperature (to extract and preserve grape complexity) and aging in French oak barrels during 14 months. This wine has an intense ruby colour and floral aromas, from the grape variety Touriga Nacional, with emphasis of violets. It is enhanced by the aroma of vanilla and black fruit, plums and strawberry. In the mouth it is strong, dense and full and has a long finish.

This wine should be kept in a place protected from light, between 14 and 16°C, in a horizontal position. It is ready to be consumed, although with time small deposits may appear and a decanter may be necessary. It is perfect with roasted goat, game meat and other strong flavoured meat dishes. Serve between 16 and 18°C.

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## — PORTO — Dry White



Fresh aromatic profile with a captivating palate and easy to drink.



Golden colour.



Viosinho, Códèga do Larinho, Rabigato Moreno, Malvasia Rei.



Aromas of dry fruits, such as nuts and almonds.



Vinified with long skin maceration, fermented in stainless steel vats.



Excellent balance and well-integrated acidity.



Ready to be consumed, no decanter needed.



Perfect as an aperitif or in the summer cocktail Tonic Port.



After opening it lasts for 3 to 4 weeks in the refrigerator.



Serve between 8 and 10°C.

**release date**  
march 2018

**winemakers**  
Rosário Carvalhais

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### Tasting notes

Produced with grapes from our Quinta da Costa de Baixo and Quinta da Fozceira vineyards, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Vinified with long skin maceration, fermented in stainless steel vats at a temperature of 22°C until its dryness (when the natural sugar of the grape became nearly all alcohol) and addition of brandy to finish. Before bottling the blend of the selected wines, they aged in French oak barrels during an average of 3 years. This wine has a golden colour, aromas of dry fruits, such as nuts and almonds, and complexity obtained from ageing in oak barrels. In the mouth it has an excellent balance and well-integrated acidity, which gives it a captivating palate.

This wine should be kept in a place protected from light, between 14 and 16°C, in a vertical position. It is ready to be consumed, no decanter needed. It is perfect as an aperitif or in the summer cocktail Tonic Port (with tonic water, ice, peppermint and lime). Serve between 8 and 10°C.

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## — PORTO — Dry White 10 years



Fresh aromatic profile with good acidity and a very pleasant finish.



Golden-amber colour.



Viosinho, Códaga do Larinho, Rabigato Moreno, Malvasia Rei.



Aromas of apricot jam, nuts and almonds.



Vinified with long skin maceration, fermented in vats and aging in barrels.



Fresh and elegant, predominating the dry fruits, and has good acidity.



Ready to be consumed, no decanter needed.



Perfect as an aperitif or with cheeses and dry fruits.



After opening it lasts for 3 to 4 weeks in the refrigerator.



Serve between 8 and 10°C.

**release date**  
march 2019

**winemakers**  
Rosário Carvalhais

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### Tasting notes

Produced with a selection of grapes from our Quinta da Costa de Baixo and Quinta da Fozceira vineyards, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Vinified with long skin maceration, fermented in stainless steel vats at a temperature of 22°C until its dryness (when the natural sugar of the grape became nearly all alcohol) and addition of brandy to finish. Before bottling the blend of the best wines, they aged in French oak barrels during periods of 7 to 13 years. This wine has a golden-amber colour and aromas of apricot jam, nuts and almonds. In the mouth it is fresh and elegant, predominating the dry fruits, and has good acidity and a very pleasant finish.

This wine should be kept in a place protected from light, between 14 and 16°C, in a vertical position. It is ready to be consumed, no decanter needed. It is perfect as an aperitif or with cheeses and dry fruits. Serve between 8 and 10°C.

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## — PORTO — White 20 years



Elegant aromatic profile with good acidity and a very pleasant finish.



Golden-amber colour.



Viosinho, Códaga do Larinho, Rabigato Moreno, Malvasia Rei.



Complex aromas of dried fruits with notes of orange, honey and old wood.



Vinified with long skin maceration, fermented in vats and aging in barrels.



Extremely rich, where the acidity gives elegance and crunchy notes.



Ready to be consumed, no decanter needed.



Perfect with dry fruits or with smoked salmon and ham.



After opening it lasts for 3 to 4 weeks in the refrigerator.



Serve between 8 and 10°C.

**release date**  
january 2020

**winemakers**  
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### Tasting notes

Produced with grapes of excellent quality from our Quinta da Costa de Baixo and Quinta da Fozceira vineyards, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Vinified with long skin maceration, fermented in stainless steel vats at a temperature of 22°C and addition of brandy to finish. Before bottling the fine blend of the best wines, they aged in French oak barrels during an average of 20 years. This very elegant wine has a golden-amber colour and high complex aromas of dried fruits with notes of orange, honey and old wood. In the mouth it is extremely rich, where the acidity gives elegance and crunchy notes, and has a long finish.

This wine should be kept in a place protected from light, between 14 and 16°C, in a vertical position. It is ready to be consumed, no decanter needed. It is perfect with dry fruits, such as nuts and almonds, or with smoked salmon and ham. Serve between 8 and 10°C.

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## — PORTO — Tawny 10 years



Elegant and smooth profile with a delicate finish.



Deep brick colour with amber rim.



Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz.



Subtle aromas of nuts and red fruit jams.



Traditional foot treading in a lagar, and aging in oak barrels.



Elegant and smooth and has a delicate finish.



Ready to be consumed, no decanter needed.



Perfect as an aperitif or to accompany nuts and sweet desserts.



After opening it lasts for 1 to 2 months.



Serve between 14 and 16°C.

**release date**  
january 2011

**winemakers**  
Rosário Carvalhais

**quintas**  
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Quinta da Fozceira

**localization**  
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### Tasting notes

Produced with a selection of grapes from our Quinta da Costa de Baixo and Quinta da Fozceira vineyards, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Vinified in a lagar with foot treading at controlled temperature and addition of brandy to finish. Before bottling the blend of the carefully selected wines, they aged in French oak barrels during an average of 10 years. The blend includes older wines, that give complexity, and younger wines, that give a fresh fruit flavour. This wine has a deep brick colour with amber rim and subtle aromas of nuts and red fruit jams. In the mouth it is elegant and smooth and has a delicate finish.

This wine should be kept in a place protected from light, between 14 and 16°C, in a vertical position. It is ready to be consumed, no decanter needed. It is perfect as an aperitif or to accompany nuts and sweet desserts. Serve between 14 and 16°C.

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## — PORTO — Tawny 20 years



Exceptional tawny with a velvety feel, elegant and soft with a long finish.



Vibrating tawny-amber colour.



Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz.



Rich aromas of figs and raisins with notes of orange and dry fruits.



Traditional foot treading in a granite lagar, and aging in oak barrels.



Elegant and soft, with a velvety feel, and has a long finish.



Ready to be consumed, no decanter needed.



Perfect as an aperitif or with egg desserts, dry fruits and crème brûlée.



After opening it lasts for 1 to 2 months.



Serve between 14 and 16°C.

**release date**  
january 2011

**winemakers**  
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### Tasting notes

Produced with grapes of excellent quality from our Quinta da Costa de Baixo and Quinta da Fozceira vineyards, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Vinified in a granite lagar with foot treading and addition of brandy to finish. Before bottling the blend of the carefully selected wines, they aged in French oak barrels during an average of 20 years. The blend includes older wines, that give complexity, and younger wines, that give a fresh fruit flavour. This wine has a vibrating tawny-amber colour and rich aromas of figs and raisins with notes of orange and dry fruits. In the mouth it is elegant and soft, with a velvety feel, and has a long finish, which makes it a balanced and exceptional tawny.

This wine should be kept in a place protected from light, between 14 and 16°C, in a vertical position. It is ready to be consumed, no decanter needed. It is perfect as an aperitif or after dinner with desserts based on eggs, dry fruits, crème brûlée and vanilla ice cream. Serve between 14 and 16°C.

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## — PORTO — Tawny 40 years



Outstanding full-bodied wine, dense and fresh with a long intense finish.



Golden colour with greenish tones.



Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz.



Intense aromas of vanilla, caramel and nuts.



Traditional foot treading in a granite lagar, and aging in oak barrels.



Full-bodied, dense and fresh, with notes of dried fruits and spices.



Ready to be consumed, no decanter needed.



Perfect as an aperitif or with egg or coffee desserts and vanilla ice cream.



After opening it lasts for 1 to 2 months.



Serve between 14 and 16°C.

**release date**  
november 2015

**winemakers**  
Rosário Carvalhais

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### Tasting notes

Produced with grapes of excellent quality from our Quinta da Costa de Baixo and Quinta da Fozceira vineyards, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Vinified in a granite lagar with foot treading and addition of brandy to finish. Before bottling the blend of the carefully selected wines, they aged in French and American oak barrels during an average of 40 years. Then they went directly to the bottle. This wine has a golden colour with greenish tones and intense aromas of vanilla, caramel and nuts. In the mouth it is full-bodied, dense and fresh, with notes of dried fruits and spices, and has a long intense finish.

This wine should be kept in a place protected from light, between 14 and 16°C, in a vertical position. It is ready to be consumed, no decanter needed. It is perfect as an aperitif or after dinner with desserts based on eggs and coffee, dry fruits, crème brûlée and vanilla ice cream. Serve between 14 and 16°C.

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## — PORTO — Very Old Tawny



An exquisite tawny that delight us with memories.



Golden colour with predominating tones of dark green.



Traditional 19<sup>th</sup> century vines.



Aromas of roasting, honey, caramel, dried fruits, apricot, figs and orange.



Traditional foot treading in a granite lagar, and aging in oak barrels.



Very thick and full-bodied, with an exuberant range of intense flavours.



Ready to be consumed, no decanter needed.



Perfect by itself or with dry fruits and caramel and coffee-based desserts.



After opening it lasts for 5 to 6 months.



Serve between 14 and 16°C.

**release date**  
november 2015

**winemakers**  
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### Tasting notes

*At Quinta da Costa de Baixo there are an extensive wine cellar and warehouse, dating from 1840, that maintains the original traces. It is here that old treasures are kept, old barrels with old wines, some very old, kept throughout generations. "Fine wines" that we can now taste as a relic of the Douro Valley. Of this wine, only 200 numbered bottles were bottled.*

Produced with grapes of excellent quality from our Quinta da Costa de Baixo and Quinta da Fozceira vineyards, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Vinified in a granite lagar with foot treading and addition of brandy to finish. Before bottling the blend of the carefully selected wines, they aged in French and American oak barrels during an average of 100 years. This wine has a golden colour with predominating tones of dark green. The very complex and intense aromas delight us with memories of roasting, honey, caramel, dried fruits, apricot, figs and orange. In the mouth it is very thick and full-bodied, with an exuberant range of intense flavours, providing a very persistent finish, which makes it an exceptional tawny.

This wine should be kept in a place protected from light, between 14 and 16°C, in a vertical position. It is ready to be consumed, no decanter needed. It is perfect by itself or with dry fruits and caramel and coffee-based desserts. Serve between 14 and 16°C.

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## — PORTO — Ruby Reserve



Fresh and young profile, ideal for informal occasions.



Intense ruby colour.



Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz.



Exuberant characteristic aromas of red fruits.



Fermented and aged in stainless steel vats at controlled temperature.



Fresh and young, with notes of raspberry and cherry.



Ready to be consumed, no decanter needed.



Perfect as an aperitif, with dark chocolate, cheesecake and panna cotta.



After opening it lasts 2 to 3 days in the refrigerator.



Serve between 16 and 18°C.

**release date**  
january 2011

**winemakers**  
Rosário Carvalhais

**quintas**  
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### Tasting notes

Produced with grapes from our Quinta da Costa de Baixo and Quinta da Fozceira vineyards, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Fermented in stainless steel vats at controlled temperature and addition of brandy to finish. The wine aged in stainless steel vats during an average of 3 years and was bottled when ready to drink. This wine has an intense ruby colour and exuberant characteristic aromas of red fruits, which makes it ideal for informal occasions. In the mouth it is fresh and young, with notes of raspberry and cherry, and has a long intense finish.

This wine should be kept in a place protected from light, between 14 and 16°C, in a vertical position. It is ready to be consumed, no decanter needed. It is perfect as an aperitif, with dark chocolate, or to accompany red fruits-based desserts, such as cheesecake and panna cotta. Serve between 16 and 18°C.

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## — PORTO — Late Bottled Vintage 2016



Very elegant and expressive with a long persistent delicious finish.



Dense ruby colour.



Touriga Nacional, Touriga Franca, Tinta Roriz.



Intense aromas with balsamic notes of red and black fruits and dark chocolate.



Traditional foot treading in a stainless steel lagar, and aging in vats.



Dense, with firm tannins and good acidity, giving it balance.



It is ready to be consumed, but with time a decanter may be necessary.



Perfect with cheese, dark chocolate and panna cotta.



After opening it lasts 1 to 2 days in the refrigerator.



Serve between 16 and 18°C.

**release date**  
october 2020

**winemakers**  
Rosário Carvalhais

**quintas**  
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Quinta da Fozceira

**localization**  
Quinta da Costa de Baixo  
5060-057 Gouvinhães  
Sabrosa, Portugal

**contacts**  
+351 259 107 629  
+351 910 791 299  
sales@bulas.eu

### Tasting notes

Produced with grapes from our Quinta da Costa de Baixo and Quinta da Fozceira vineyards, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Fermented in stainless steel lagares at controlled temperature, with foot treading and addition of brandy to finish. Before bottling the single harvest wine, it aged in stainless steel vats during 4 years. This wine has a dense ruby colour and intense complex aromas with balsamic notes of red and black fruits and dark chocolate, which makes it very elegant and expressive. In the mouth it is dense, with firm tannins and good acidity, giving it balance, and has a long persistent delicious finish.

It offers great pleasure when tasted young, although it has great potential for storage in the cellar, where it can rest and improve over a long period. This wine should be kept in a place protected from light, between 14 and 16°C, in a horizontal position. It is ready to be consumed, although with time a decanter may be necessary. It is perfect with cheese, dark chocolate and panna cotta. Serve between 16 and 18°C.

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— PORTO —  
**Vintage 2019**



Exceptional wine with an intense profile, very complex and voluminous.



Deep violet colour.



Touriga Nacional, Touriga Franca, Tinta Roriz, old vines.



Intense aromas of red fruits and violets.



Traditional foot treading in a stainless steel lagar, and aging in vats.



Complex, very voluminous, with firm and vibrant tannins.



It is ready to be consumed, but with time a decanter may be necessary.



Perfect with strong cheeses, dark chocolate, cheesecake and panna cotta.



After opening it lasts 1 to 2 days in the refrigerator.



Serve between 16 and 18°C.

**release date**  
july 2021

**winemakers**  
Rosário Carvalhais

**quintas**  
Quinta da Costa de Baixo  
Quinta da Fozzeira

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**Tasting notes**

Produced with grapes of excellent quality from our Quinta da Costa de Baixo and Quinta da Fozzeira vineyards, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A. 2017 was a wine exceptional year and therefore was declared Vintage Year.

Vinified in a stainless steel lagar with foot treading at controlled temperature and addition of brandy to finish. Before bottling the single harvest wine, it aged in stainless steel vats during 2 years in order to preserve its young and fruity character. This wine is not filtered, has a deep violet colour, which reveals its high intensity, and intense aromas of red fruits and violets. In the mouth it is complex, very voluminous, with firm and vibrant tannins, and has a long finish.

It offers great pleasure when tasted young, although it has great potential for storage in the cellar, where it can rest and improve over a long period. This wine should be kept in a place protected from light, between 14 and 16°C, in a horizontal position. Since wine is a natural product, sediment may appear over time and a decanter may be necessary. It is perfect with strong cheeses, dark chocolate, or to accompany red fruits-based desserts, such as cheesecake and panna cotta. Serve between 16 and 18°C.

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## — OLIVE OIL — Extra Virgin



Harmonious and complex with a medium-intense green fruits aromas.



Gold-greenish colour.



25% Combrançosa, 25% Galega, 25% Verdial, 25% Cordovil.



Harmonious and complex and has a medium-intense green fruits aromas.



Picked by the stick as tradition dictates and processed mechanically.



Persistent and very well-balanced when it comes to bitter and spicy.



It is ready to be consumed.



Perfect with salads, cooked vegetables, carpaccio, gazpacho, sauces and bread.



Should be kept in a place protected from light, in a vertical position.



Serve between 14 and 18°C.

**release date**  
december 2021

**quintas**  
Quinta da Costa de Baixo  
Quinta da Fozceira

**localization**  
Quinta da Costa de Baixo  
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Sabrosa, Portugal

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### Tasting notes

This superior olive oil is obtained directly from native olive varieties from centenary olive groves that border the vineyards of Quinta da Costa de Baixo and Quinta da Fozceira. The olives are harvested by hand and cultivated sustainably and the olive oil is produced solely by mechanical means, thus preserving its character and aroma.

It presents a gold-greenish colour resulting from the use of green olives. It is harmonious and complex and has a medium-intense green fruits aromas. In the mouth it is persistent and very well-balanced when it comes to bitter and spicy which grows in the mouth and mixes with dried fruits notes.

This olive oil should be kept in a place protected from light, between 14 and 18°C, in a vertical position. It is perfect with salads, cooked vegetables, carpaccio, a gazpacho, sauces and even on a simple toast.

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