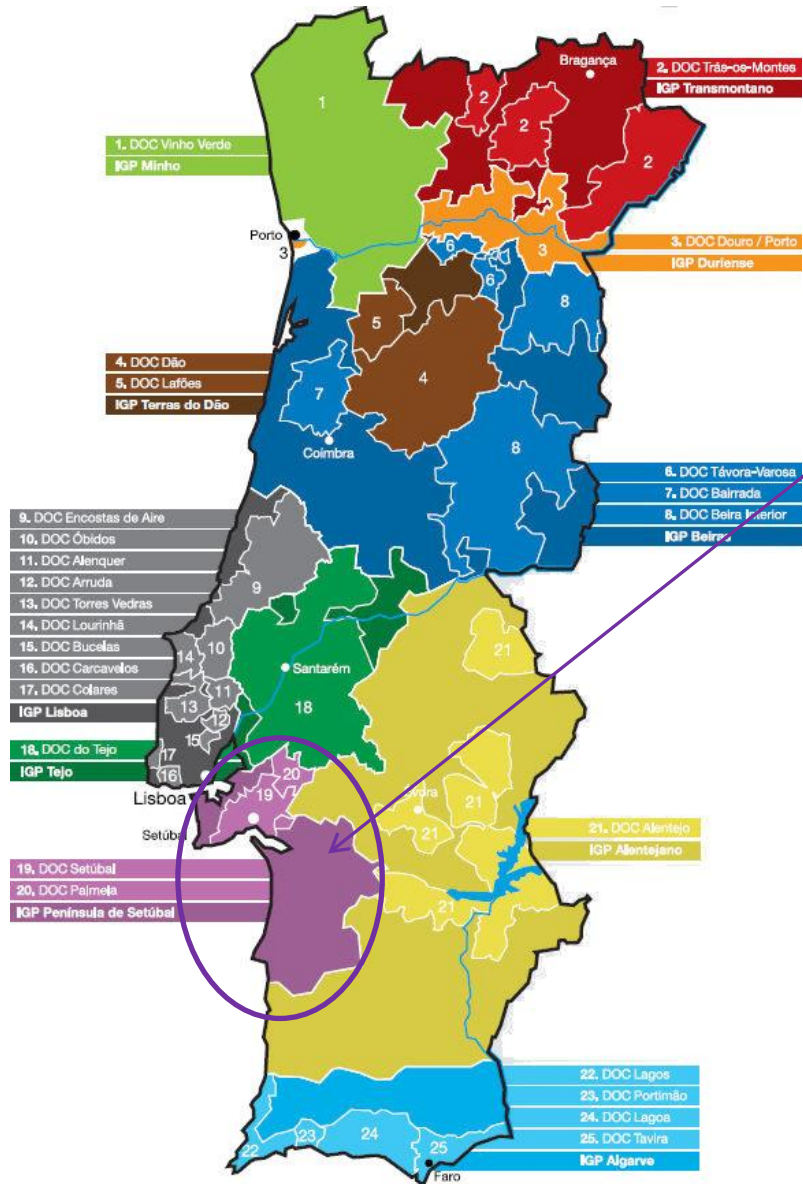




VENÂNCIO DA
COSTA LIMA



PENÍNSULA DE SETÚBAL: WHERE IN THE MAP ?

Painted purple on this map, Península de Setúbal is located south of the capital of Portugal (Lisbon), and is flanked by the Tagus river estuary (N), the Atlantic Ocean (W) and crossed by the Sado river.

Península de Setúbal vine area is around 20 000 acres.

The region has a Mediterranean type of climate, with warm dry summers and mild but rainy winters.

CLIMATE & TERROIR:

Subtropical and Mediterranean mixed climate; Influenced by the proximity of the sea, the Tagus and Sado rivers and the Arrábida Hills.



Mountain Area (near Arrábida Hills)

- . clay-limestone soil predominates
- . mild climate
- . altitudes between 100 and 500 meters
- . Ideal for white wines and Moscatel Setubal (freshness and good acidity)



CLIMATE & *TERROIR*:

Subtropical and Mediterranean mixed climate; Influenced by the proximity of the sea, the Tagus and Sado rivers and the Arrábida Hills.



Flat Area (further South)

- . Mainly sandy soils;
- . Larger range of temperatures (hot days, cold nights)
- . Represents more than 80% of the total area of vineyards of the region
- . Perfect for bodied and structured reds, where Castelão play an important role, since is the most representative variety planted. Here generous wine produced are complex and structured



GRAPE VARIETIES - White

Moscatel de Setúbal, Alexandria, or Graúdo



This variety is known to have originated in Egypt, having spread to the Mediterranean from Alexandria, possibly during the period of the Roman Empire (Galet 1985). There are various types of Moscatel in the world (ex. the French Muscat, the Italian Moscato), and all of them with a significant concentration of aromatic (terpene) and flavor components. However, it's the Moscatel de Setúbal that has the best concentration and richness of these components. The typical aromas of Moscatel are well-known: citrus flowers and zest, honey, lime, rose, lychee, pear, date and raisin, which create memorable wines.

GRAPE VARIETIES - White

Fernão Pires



Fernão Pires is one of the most widely used Portuguese white grape varieties in the country, its versatility, precocity and richness of aromatic compounds are what make it so popular. After the Moscatel de Setúbal, it is the most widely planted grape in the Setúbal Peninsula. It is used in single-varietal wines and blends, having good results in the production of sparkling, fortified, as well as late harvest wines. Its aromatic profile exhibits tropical fruit, lemon, lime, orange, tilia, rose and other lemony herbs.

GRAPE VARIETIES - Red

Castelão



Being the most cultivated grape varietal in the south of Portugal, Castelão possesses a great ability to adapt to various different climate conditions, hence providing it a notable versatility. The Castelão grape is known in the Setúbal Peninsula region as "Periquita", a name that originated from the vineyard property Cova da Periquita, located in Azeitão, where winemaker José Maria da Fonseca first planted the varietal back in 1830. With an area occupying around sixty-percent of the total vineyard land in the Setúbal Peninsula, the fame of the wines produced with the grapes from the Cova da Periquita vineyard became widespread throughout the region. Castelão is very well-adapted to the Setúbal Peninsula and it is here where it manifests itself in all its fullness, especially within the sandy soils and old vineyards of the region, producing wines that are more structured, fleshy and intense. The wines made with Castelão present strong, fruity aromas of cherry, currant, blackberry, raspberry and candied plum, as well as some nutty notes, which harmonize well with an aging stage in oak barrels. In general, Castelão wines exhibit excellent aging ability.

GRAPE VARIETIES - Red

Syrah



Though Syrah is a well-known French grape varietal from the Côtes du Rhône region, it has successfully been diffused to other regions of France and worldwide. In the Setúbal Peninsula, it occupies approximately 300 hectares of vineyards. The wines from this grape have a rich aroma, a consequence of the different terroirs, climates and winemaker knowledge. In the Setúbal Peninsula region it has found a privileged terroir and climate, for even with the different knowledge of local winemakers, it has produced wines of exceptional quality that have won medals both nationally and internationally. If there was any doubt in this regard, it was dispelled at the 2008 *Vinailes Internacionales* competition in France, where a Syrah wine from the Setúbal Peninsula competed in a blind tasting of red wines from 36 countries and won the *Trophée Vinailes* for the best red wine.

GRAPE VARIETIES - Red

Aragonez



One of the most noble grape varieties of the Iberian Peninsula, Aragonez is renowned on both sides of the border, recognized as Tempranillo in Spain, and in Portugal as both Aragonez and Tinta Roriz in the north. In the Setúbal Peninsula it occupies about two-hundred and seventy hectares and its maturation occurs, as a general rule, one week before the Castelão grape variety. If its force is controlled, it produces full-bodied wines that are very elegant and aromatic. The aromas of this variety exude plum, dried plum, red berries, spices and sometimes licorice, becoming more complex as it evolves. Although Aragonez is often used in blends to harmonize with other varieties like Castelão, Touriga Nacional, Trincadeira, Touriga Franca and Alicante Bouschet, it's also produced as a single-variety wine, which has been met with great success and has become a hallmark for some of the producers in the region.

GRAPE VARIETIES - Red

Moscatel Roxo



The home of the Moscatel Roxo grape varietal is the Setúbal Peninsula. Its clusters are small and compact with round, pinkish berries that have an extreme sweetness. This grape varietal, like the Moscatel de Setúbal, has a rich aromatic profile and contributes unequivocally to the aroma and flavor of the wine it produces. Compared to the wines of the Moscatel de Setúbal grape variety, this fortified wine has a more dry and complex aroma but no less rich. Upon tasting, it exceeds expectations created by the aroma palate, displaying a very fine highlight of spices, cherries and fig compote. The Moscatel Roxo typically has a smaller production than the Moscatel, hence it is lesser known but no less appreciated.

“ João Ignacio Ferreira Lapa, in 1866, described this grape variety and the wine it produces: *“The Moscatel Roxo is made with the Moscatel of the same color (roxo means purple in Portuguese), it is a very thin and aromatic plant and like all delicate plants, it is highly sensitive and not very productive. The wine's purple color fades as it ages, resembling an old white Moscatel, but because of the balsamic flavor that it acquires in exchange, it compensates in the palate what it has lost in the appearance.”*



Thank You!