REGO FINE WINES

HIGH ALTITUDE VINYARDS

Region of Beira Interior

One of the highest altitudes in Portugal
(between 600-800 meters above sea level)

With the majestic Marofa mountain as the astonishing and breathtaking background between the valleys of the rivers Coa and Agueda, which flow into the international and neighboring Douro river, we find the beautiful and picturesque village of Figueira de Castelo Rodrigo. It has been recognized as a village where high quality wines have been produced for many years.

It was during the 12th century that the cistercian monks, who inhabited the nearby convent of Santa Maria de Aguiar, started the cultivation of vineyards and placed all their knowledge and mastery in the production of wines of excellence.

Today, Figueira de Castelo Rodrigo's winery is assumed as the heir of their knowledge and art. Founded in 1956 by 154 members, it currently has 800.

Every year, on harvest season, our cellar receives approximately 10 million kilograms of grapes obtaining a production of about 8 million liters of wine of which about 55% is white and the remaining 45% is red.

Our wine cellar belongs to the demarcated region of "Beira Interior" in the sub-region of Figueira de Castelo Rodrigo. This sub-region is characterized by a continental/mediterranean climate with soils where the shale and sand-stones prevail.

In the case of white grapes the predominant varieties are Siria and Malvasia Fina and in the case of red grapes we have the Marufo, the Rufete, Touriga Nacional and Tinta Roriz.

Síria

Class	White Doc Wine
Varieties	100% Síria
% Volume	13%, 750 ml
Box	12 bottles per case
Service	Consume at 42°F (6°C)
Cuisine	Seafood, fish and white meats

Touriga Nacional

Class	Red Doc Wine
Varieties	100% Touriga Nacional
% Volume	13%, 750 ml
Box	12 bottles per case
Service	Consume at 60°F (16°C)
Cuisine	Grilled and roasted red meats

Red Wine

Class	Red Doc Wine
Varieties	25% Tinta Roriz, 25% Refete, 25% Touriga, 25% Marufo
% Volume	13%, 750 ml
Box	12 bottles per case
Service	Consume at 60°F (16°C)
Cuisine	Meats and cheese

Red Reserve

12 months in new and used French and American Oak barrels.

Class	Red Doc Wine
Varieties	50% Touriga Nacional, 50 % Argonês
% Volume	13,5%, 750 ml
Box	12 bottles per case
Service	Consume at 60°F (16°C)
Cuisine	Meat dishes and cheese

White Reserve

3 months in new French Oak barrels.

Class	White Doc Wine
Varieties	50% Síria, 40% Arinto, 10% Malvasia Fina
% Volume	13%, 750 ml
Box	12 bottles per case
Service	Consume at 42°F (6°C)
Cuisine	Fish and seafood dishes

Special Red Reserve

12 months in new and used French and American Oak barrels and 3 additional months in smoked French Oak barrels.

Class	Red Doc Wine
Varieties	50% Touriga Nacional, 50 % Argonês
% Volume	13,5% I 750 ml
Box	12 bottles per case
Service	Consume at 60°F (16°C)
Cuisine	Meat dishes and cheese

Brut

Class	White Regional Sparkling Wine
Varieties	50% Malvasia Fina, 50% Síria
% Volume	12,5%, 750 ml
Box	6 bottles per case
Service	Consume at 39°F (4°C)
Cuisine	Desserts, pies, ice cream and fruit

Semi-Sparkling

Class	Table Wine
Varieties	Síria, Malvasia Fina and other grape varieties small perfectage.
% Volume	11%, 750 ml
Box	12 bottles per case
Service	Consume at 39°F (4°C)
Cuisine	As an aperitif, pairs with fish, seafood, desserts, pies, ice cream and fruit

Adamado Wine

Class	Table Wine
Varieties	Síria, Malvasia Fina and other grape varieties in small perfectage.
% Volume	10,5%, 750 ml
Box	12 bottles per case
Service	Consume at 39°F (4°C)
Cuisine	As an aperitif, pairs with fish, seafood, dessert, pies, ice cream and fruit

Red Wine

Class	Table Wine
Varieties	Marufo, Rufete, Mourisco and other grape varities in small percentage.
% Volume	12,5%, 750 ml
Box	12 bottles per case
Service	Consume at 60°F (16°C)
Cuisine	Meat dishes and cheese

Rosé Wine

Class	Table Wine
Varieties	Touriga Nacional, Marufo and other grape varieties in small percentage
% Volume	11,5%, 750 ml
Box	12 bottles per case
Service	Consume at 39°F (4°C)
Cuisine	As an aperitif or with Mediterranean dishes

White Wine

Class	Table Wine
Varieties	Síria, Malvasia Fina and other grape varieties in small perfectage.
% Volume	12%, 750 ml
Box	12 bottles per case
Service	Consume at 42°F (6°C)
Cuisine	Seafood, fish and white meats

10 Year Porto Tawny

Class	DOC Porto Wine
Varieties	Touriga, Tinta Roriz, Sousão, Tinto Cão
% Volume	19%, 750 ml
Box	6 bottles per case
Service	Consume at 55°F (13°C)
Cuisine	Cheese, chocolate and dessert

Porto Wine Tawny

Class	DOC Porto Wine
Varieties	Touriga, Tinta Roriz, Tinta Franca, Tinta Boroca, Sousão, Tinto Cão
% Volume	19%, 750 ml
Box	6 bottles per case
Service	Consume at 55°F (13°C)
Cuisine	Cheese, chocolate and dessert

Doc Red Douro

Class	Dona Marilia
Varieties	35% Touriga Nacional, 45% Touriga Franca, 20% Tinta Roriz
% Volume	14%, 750 ml
Box	6 bottles per case
Service	Consume at 60°F (16°C)
Cuisine	Meats and cheese

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MARTHA'S

WINES & SPIRITS

Martha's Moscatel do Douro D.O.C.

Type:	Moscatel (fortified wine)
Grapes:	100% Moscatel Galego
Aging:	During the first days of vinification a wine distilled brandy is added to stop the fermentation and keep the original sweetness of the grapes. Followed by large oak vats aging for a few months, stainless steel vats and then bottled.
Alcohol:	17% Vol.
Tasting Notes:	It shows a vibrant gold color, very aromatic with hints of orange and honey, and a fresh and well balanced acidity.
Food Pairing:	Enjoy it on its own or with ice and lemon peel.
Service:	42°F (6°C)
Box:	6 bottles per case, 750 ml
Awards:	90P Andreas Larsson Decanter 87 points Bronze Medal IWSC Wine Enthusiast 87 points Gold Metal Selezione del Sindicato Gold Metal - Japan Wine Challenge Coupe du Coeur - Dijon, France, Wine Challenge

Martha's Fine White Port

Type:	White
Grapes:	Malvasia Fina, Viosinho, Donzelinho, Gouveio, Moscatel, Rabigato
Aging:	3 years
Alcohol:	19.5% Vol.
Tasting Notes:	A young delicate port with a great structure and well-balanced acidity. It has a pale straw color, rich aromatic hints of honey, and a fresh palate.
Food Pairing:	Suits perfectly as an aperitif. Ideally serve chilled with salted dried fruits, smoked fish and seafood.
Service:	55°F (13°C)
Box:	6 bottles per case, 750 ml
Awards:	Bronze Metal IWSC Wine Enthusiast 87 points

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MARTHA'S

WINES & SPIRITS

Martha's Fine Ruby Port

Type:	Ruby
Grapes:	Touriga Nacional, Touriga Franca, Tinta Barroca, Tinto Cão, Tinta Amarela, Tinta Roriz
Aging:	3 years
Alcohol:	19% Vol.
Tasting Notes:	Brilliant red ruby color, with clean aromas of red fruits, plums and soft dried fruit flavors. Well balanced with full rich palate.
Food Pairing:	It is well paired with dark chocolate and chocolate desserts, and soft cheese.
Service:	55°F (13°C)
Box:	6 bottles per case, 750 ml
Awards:	92 points Decanter Gold Metal Selezione del Sindicato 2018

Martha's Fine Tawny Port

Type:	Tawny
Grapes:	Touriga Nacional, Touriga Franca, Tinta Barroca, Tinto Cão, Tinta Amarela, Tinta Roriz
Aging:	An average of 4 years in wood.
Alcohol:	19% Vol.
Tasting Notes:	Matured in oak. It shows an amber color, toasty aromas and hints of dried fruits on the palate.
Food Pairing:	Served chilled is a great accompaniment with foie gras, cheeses, nut pies and egg-based desserts.
Service:	55°F (13°C)
Box:	6 bottles per case, 750 ml
Awards:	Wine Enthusiast 87 points Top 100 Wines in China Magazine - Gold Award - Best Fortified Wine - Best Value for Money Award (1st place)

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MARTHA'S

WINES & SPIRITS

Martha's Classic 10 year old Port

Type:	Aged Tawny
Grapes:	Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Amarela, Tinta Roriz
Aging:	Aged for 10 years in small french barrels in the subregion of Baixo Corgo, Douro.
Alcohol:	20% Vol.
Tasting Notes:	It has a deep amber color with aromas of nuts and spices. A great full-bodied lingering finish.
Food Pairing:	Served slightly chilled, it is perfect on its own, or combined with Portuguese egg tart, nut pies and rich desserts.
Service:	55°F (13°C)
Box:	6 bottles per case, 750 ml
Awards:	Bronze Medal: International Wine Challenge 2016 89 Points: Wine Enthusiast, June 2016 Bronze Metal: The Drinks Business, 2014 Silver Metal: Decanter Asia, Wine Awards 2014 Recommended: Decanter Magazine Gold Metal: Selezione del Sindicato Bronze Metal: China Winepress Best Portuguese Wine: China Winepress Gold Metal: International Wine Challenge Bucharest Escanções de Portugal - Tabuleira de Prata

Martha's 20 year old Tawny Port

Type:	Aged Tawny
Grapes:	Touriga Nacional, Touriga Franca, Tinta Barroca, Tinto Cão, Tinta Amarela, Tinta Roriz
Aging:	20 years in French Oak.
Alcohol:	20% Vol.
Tasting Notes:	Considered the "jewel of the family," a greater port in all meanings. Aged for a period of 20 years in wooden casks, it has an intense amber tawny color and rich and extravagent nose of complex nutty aromas, with a well-balanced and elegant finish.
Food Pairing:	Superb on its own, great for special occasions or after a great meal.
Service:	55°F (13°C)
Wood box:	1 bottle per box, 750 ml
Awards:	91 points Decanter Gold Metal: CWSA China Wines & Spirits Awards Gold Metal: III Concurso Internacional Vinhos Cidade Porto Escanções de Portugal - 89 Points Tambuladeira de Prata Gran Gold Metal: Selezione del Sindicato

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MARTHA'S

WINES & SPIRITS

Martha's 30 years old Tawny Port

Type: Aged Tawny

Grapes: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinto Cão, Tinta Amarela, Tinta Roriz

Aging: 30 years

Alcohol: 19% Vol.

Tasting Notes: It shows a long standing gold amber color with hints of dried fruits and honey. The endless finish is velvety, well-balanced, rich and elegant with nutty aromas.

Food Pairing: Its richness makes it perfect on its own but it's also a great companion when enjoying a good cigar.

Service: 55°F (13°C)

Wood box: 1 bottle per box, 750 ml

Awards: Escanções de Portugal: 90 points
Tambuladeira de Ouro

Martha's +40 year old Tawny Port

Type: Aged Tawny

Grapes: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinto Cão, Tinta Amarela, Tinta Roriz

Aging: More than 40 years in French Oak.

Alcohol: 19% Vol.

Tasting Notes: A unique and rare port, showing an enormous complexity and elegance at the same time. The finest of all ports, the bouquet is opulent and powerful, with aromas of oak and dried fruits. The palate is superb, lingering and unforgettable.

Food Pairing: Enjoy it to enhance a remarkable occasion

Service: 55°F (13°C)

Wood box: 1 bottle per box, 750 ml

Awards: Decanter Awards: 94 points
IWSC: 91 points
Escanções de Portugal: 91 points
Tambuladeira de Ouro

Rego Fine Wine

Tel: +1 (732) 510-8978
info@regowine.com
regowine.com