

CADE

Companhia Agrícola
de Desenvolvimento
S.A.

TECHNICAL CARDS (VARAL BRAND)



TRADE MARK	Varal Red						
DENOMINATION	Regional Alentejo						
CURRENT YEAR	2008						
GRAPES	Castelão, Trincadeira and Aragonês.						
VINIFICATION	Classic fermentation with controlled temperature.						
ANALYSIS	<table><tr><td><i>Alcohol</i></td><td>13 %</td></tr><tr><td><i>Total Acidity</i></td><td>5,0 g/l</td></tr><tr><td><i>Residual Sugar</i></td><td>2,7 g/l</td></tr></table>	<i>Alcohol</i>	13 %	<i>Total Acidity</i>	5,0 g/l	<i>Residual Sugar</i>	2,7 g/l
<i>Alcohol</i>	13 %						
<i>Total Acidity</i>	5,0 g/l						
<i>Residual Sugar</i>	2,7 g/l						
TASTING NOTES	Ruby colour wine with ripe berry aromas.						
AVAILABLE FORMATS	750ml bottle 10 Lt Bag-in-Box						

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TECHNICAL CARDS (VARAL BRAND)



TRADE MARK	Varal White						
DENOMINATION	Regional Alentejo						
CURRENT YEAR	2008						
GRAPES	Roupeiro, Tamarês and Perrum.						
ANALYSIS	<table><tr><td><i>Alcohol</i></td><td>13 %</td></tr><tr><td><i>Total Acidity</i></td><td>5,2 g/l</td></tr><tr><td><i>Residual Sugar</i></td><td>1,9 g/l</td></tr></table>	<i>Alcohol</i>	13 %	<i>Total Acidity</i>	5,2 g/l	<i>Residual Sugar</i>	1,9 g/l
<i>Alcohol</i>	13 %						
<i>Total Acidity</i>	5,2 g/l						
<i>Residual Sugar</i>	1,9 g/l						
TASTING NOTES	Light colour wine with fresh floral aromas.						
AVAILABLE FORMATS	750ml bottle						

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TECHNICAL CARDS (POUSIO BRAND)



TRADE MARK	Pousio Red						
DENOMINATION	Regional Alentejo						
CURRENT YEAR	2008						
GRAPES	Shiraz, Trincadeira and Alicante Bouschet.						
VINIFICATION	Classic fermentation with controlled Temperature.						
ANALYSIS	<table><tr><td><i>Alcohol</i></td><td>13,5 %</td></tr><tr><td><i>Total Acidity</i></td><td>4,9 g/l</td></tr><tr><td><i>Residual Sugar</i></td><td>2,2 g/l</td></tr></table>	<i>Alcohol</i>	13,5 %	<i>Total Acidity</i>	4,9 g/l	<i>Residual Sugar</i>	2,2 g/l
<i>Alcohol</i>	13,5 %						
<i>Total Acidity</i>	4,9 g/l						
<i>Residual Sugar</i>	2,2 g/l						
TASTING NOTES	Ruby colour wine with berry fruit aroma. Full bodied with a balanced tannin structure.						
AVAILABLE FORMATS	750ml bottle and 375ml bottle						

GASTRONOMIC SUGGESTION

Ideal wine to accompany game dishes, grilled fish and cheese.

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TECHNICAL CARDS

(POUSIO BRAND)



TRADE MARK

Pousio White

DENOMINATION

Regional Alentejo

CURRENT YEAR

2008

GRAPES

Antão Vaz and Arinto.

ANALYSIS

<i>Alcohol</i>	12,5%
<i>Total Acidity</i>	4,6 g/l
<i>Residual Sugar</i>	1,2 g/l

TASTING NOTES

Light yellow colour wine. Intense fruit aroma with citric notes. Well balanced acidity with a soft and long ending.

AVAILABLE FORMATS

750ml bottle and 375ml bottle

GASTRONOMIC SUGGESTION

Ideal wine to accompany fresh cheese, mixed salads, hors-d'oeuvres and fish dishes.

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TECHNICAL CARDS (POUSIO BRAND)



TRADE MARK	Pousio Rosé						
DENOMINATION	Regional Alentejo						
CURRENT YEAR	2008						
GRAPES	Touriga Nacional and Alfrocheiro.						
VINIFICATION	Short cold maceration followed by juice settling. The clarified juice is fermented at 12°C using cryophilic yeast.						
ANALYSIS	<table><tr><td><i>Alcohol</i></td><td>13 %</td></tr><tr><td><i>Total Acidity</i></td><td>5,7 g/l</td></tr><tr><td><i>Residual Sugar</i></td><td>5,1 g/l</td></tr></table>	<i>Alcohol</i>	13 %	<i>Total Acidity</i>	5,7 g/l	<i>Residual Sugar</i>	5,1 g/l
<i>Alcohol</i>	13 %						
<i>Total Acidity</i>	5,7 g/l						
<i>Residual Sugar</i>	5,1 g/l						
TASTING NOTES	Pink coloured and intense in flavour, it shows notes of cherry and strawberry. Fresh and soft in palate.						
AVAILABLE FORMATS	750ml bottle						

GASTRONOMIC SUGGESTION

To be served very fresh with light meat and fish courses or in between meals.
Also perfect with indian cuisine.

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TECHNICAL CARDS (QUATRO CAMINHOS BRAND)



TRADE MARK	Quatro Caminhos Red						
DENOMINATION	D.O.C. Alentejo						
CURRENT YEAR	2006						
GRAPES	Trincadeira, Alicante Bouschet and Cabernet Sauvignon.						
HARVEST	Hand made to small boxes.						
STAGE	6 months in french oak barrels. 18 months in bottle.						
ANALYSIS	<table><tr><td><i>Alcohol</i></td><td>14 %</td></tr><tr><td><i>Total Acidity</i></td><td>5,1 g/l</td></tr><tr><td><i>Residual Sugar</i></td><td>3,0 g/l</td></tr></table>	<i>Alcohol</i>	14 %	<i>Total Acidity</i>	5,1 g/l	<i>Residual Sugar</i>	3,0 g/l
<i>Alcohol</i>	14 %						
<i>Total Acidity</i>	5,1 g/l						
<i>Residual Sugar</i>	3,0 g/l						
AVAILABLE FORMATS	750ml bottle						

GASTRONOMIC SUGGESTION

Ideal with roasted lamb, grilled red meat and cheese.

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TECHNICAL CARDS (QUATRO CAMINHOS BRAND)



TRADE MARK	Quatro Caminhos White						
DENOMINATION	D.O.C. Alentejo						
CURRENT YEAR	2008						
GRAPES	Antão Vaz and Arinto.						
HARVEST	Hand made to small boxes.						
STAGE	Fermented in new french oak barrels.						
ANALYSIS	<table><tr><td><i>Alcohol</i></td><td>14 %</td></tr><tr><td><i>Total Acidity</i></td><td>5,3 g/l</td></tr><tr><td><i>Residual Sugar</i></td><td>2,0 g/l</td></tr></table>	<i>Alcohol</i>	14 %	<i>Total Acidity</i>	5,3 g/l	<i>Residual Sugar</i>	2,0 g/l
<i>Alcohol</i>	14 %						
<i>Total Acidity</i>	5,3 g/l						
<i>Residual Sugar</i>	2,0 g/l						
TASTING NOTES	Robust wine aged over fine lees with steering of two months. A fragrant, highly elegant set.						
AVAILABLE FORMATS	750ml bottle						

GASTRONOMIC SUGGESTION

To be served very fresh with grilled fish, duck a l'orange or cheese.

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TECHNICAL CARDS (QUATRO CAMINHOS BRAND)



TRADE MARK	Quatro Caminhos Red						
DENOMINATION	D.O.C. Reserva Alentejo						
CURRENT YEAR	2006						
GRAPES	Trincadeira, Alicante Bouschet and Cabernet Sauvignon.						
HARVEST	Hand made to small boxes.						
STAGE	12 months in french oak barrels.						
ANALYSIS	<table><tr><td><i>Alcohol</i></td><td>14 %</td></tr><tr><td><i>Total Acidity</i></td><td>5,4 g/l</td></tr><tr><td><i>Residual Sugar</i></td><td>3,2 g/l</td></tr></table>	<i>Alcohol</i>	14 %	<i>Total Acidity</i>	5,4 g/l	<i>Residual Sugar</i>	3,2 g/l
<i>Alcohol</i>	14 %						
<i>Total Acidity</i>	5,4 g/l						
<i>Residual Sugar</i>	3,2 g/l						
AVAILABLE FORMATS	750ml bottle						

GASTRONOMIC SUGGESTION

Ideal to accompany meat barbeques or roasts.