



VINHO REGIONAL
ALGARVE

THE AUTHENTIC FLAVOURS & TRADITIONS OF ALGARVE

Minimum consumption of 15€ per person from 4 years old. Only applicable during bathing period. Consumption can be done by the group or companions. It is forbidden to sell alcoholic beverages to anyone under the age of 18.

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@quintadator



+351 968 427 271



geral@quintadator.com



www.quintadator.com



Welcome!

I am Mario, the founder of Quinta da Tôr, and it is with pride that I share with you the Algarve that watched me grow: rural, serene and with intense but honest flavours. I hope you enjoy. Thank you!



VINHO REGIONAL
ALGARVE

Quinta da Tôr tells the passionate story of a humble family raised on the margins of the Roman bridge, the icon of the village. Moved by the pride of their homeland, the family gave a new soul to the village so that, in each glass, you can savour the authentic Algarve Flavours and traditions.

At Quinta da Tôr we live the intensity of the interior of Algarve, that bring us to the past and remind us of the childhood of the village. At Matos Brancos, we arrive to the coast where we look into the future while feeling the lightness of the salty air that chills the skin. It's time to keep discovering...



Matos Brancos

VINHO DOP LAGOS
ALGARVE

Quinta Matos Brancos, or simply Matos Brancos, a wine that is history and legacy, reborn in Lagos in a unique terroir from which the best nectars in the Algarve have always come from.

Includes: 4 wine tastings + homemade bread + olive oil

How to choose? Each wine tasting is divided by category – Classic, Brave, Oaky, Golden and Diamond. – the same way as the wines are divided. All the tastings include 4 wine tastings, homemade bread and our olive oil, the difference between the options are the quality of wines that you can taste.

For beginners or for lighter wines, choose the classic or brave tasting. For an intermediate choice, choose the oak(y) tasting. For wine lovers or a more varied and complex tasting choose the Golden or Diamond tasting.

12€

CLASSIC TASTING – 4 Classic Wines

The best grapes, staged in stainless steel vats. Entry wines, either as a blend (mix of grapes) or single grape

14€

BRAVE TASTING – 1 Brave + 3 classic Wines

The brave wine is our trademark, you can include our famous Syrah with a high alcohol percentage, a sweet wine (Amuado) or our deep red from Lagos. Dare to try!

17€

OAK(Y) TASTING – 1 Oak(y) + 1 Brave + 2 Classic

Oak(y) wines are our “reserva” wines, staged in oak barrels for a subtle, but evolving, wood flavour. Start with light wines, finish with complex wines.
Suggestion white and rose: 1 oak(y) white, 1 Matos Brancos Moscatel , 1 classic rose, 1 classic white.

20€

GOLDEN TASTING – 1 Golden+ 1 Oak(y) + 1 Brave + 1 Classic

Even more wood, even more Premium! Golden wine staged in new oak barrels, for an intense toasty wood flavour, balanced with fruity notes. Be surprised!

32€

DIAMOND TASTING – Your choice! Personalized tasting

Choose any 4 wines. The only tasting that you can choose the Grand Reserves, our top wines. Ideal for sophisticated palates that enjoy deep wood flavours.

Suggestion: 2 Grand Reserve Algibre, 1 Syrah Brave, 1 Reserve White.

GUIDED TOUR – Schedules and languages available by the counter or guide (upon availability)

Free with the wine tasting. In case you wish to do a visit, without the wine tastings, it is 6€ per person.. Free for kids with less than 12 years old.



MENU

Tapas

	Unit
Regional Tapa: cheese, smoked ham and chorizo (incl. 1 bread)	6€
Cheese Board (incl. 1 bread)	6€
Olives	1,10€
Roasted chorizo – Black Pig (incl. 2 breads)	10€
Granny's Bread (unit)	0,90€
Al'Uz Olive oil tasting	0,50€
Cheese and/or chorizo or smoked ham sandwich	2€
Bag of Crisps	1,60€
Ice Cream	2,8€
Children suggestion: 1 juice + 1 sandwich + bag of crisps + ice cream	8,15€



Other drinks

	Unit
Sangria Rose (Red fruits) or White (tropical) 1,5L	16,80€
Sangria Red 1,5L	15,80€
Cocktail Amuado (sweet red wine)	4,50€
Water	1L - 2,5€; 0,25L - 1,5€
Sparkling water (0,25L)	1L - 2,75€; 0,25L - 1,75€
Juices & Sodas: Compal (Mango, orange, peach), Coke, 7up,	
Orange Sumol (sparkling), Iced Tea (lemon/peach)	1,75€
Beer	2€
Coffee	1,2€

Classic Whites/Roses Wines

	Bottle	Glass	Tasting
White – Siria, Arinto, Chardonnay	13€	4,5€	3,5€
White – Caravela Moscatel Graúdo			
Rose Quinta da Tôr			
Rose Matos Brancos			

Classic Red Wines

	12€	4€	3€
Quinta da Tôr Blend			
Aragonez (Tempranillo)			
Quinta da Tôr Cabernet Sauvignon			
Matos Brancos Touriga Nacional			
Matos Brancos Cabernet Sauvignon			

Brave Wines

	15€	4,90€	4,3€
White – Matos Brancos Moscatel			
Graúdo DOP Lagos			
Quinta da Tôr Syrah	16€	6€	4,50€
Matos Brancos Blend	14€	4,80€	4,20€
Amuado – Vinho doce	13€	4,5€	4€

Oak(y) Wines

	18,80€	6,40€	5,40€
Reserva Blend			
Reserva Touriga Nacional			
Reserva Branco – Arinto, Siria, Chardonnay			
Matos Brancos Reserva – Alicante			
Bouschet			

Golden Wines

	25,80€	7€	6€
Grande Reserva Algibre 2016- Syrah,			
Touriga Nacional, Cabernet Sauvignon			

Diamond Wines

	32,80€	40,90€	25€
Grande Reserva Algibre Blend 2017 -			
Syrah, Touriga Nacional, Cabernet Sauvignon			
Grande Reserva Algibre Syrah			
Late Harvest – Chardonnay (sweet)			

Quinta da Tôr Matos Brancos

Prices include VAT. Minimum consumption of 15€ per person from 4 years old. Consumption can be done by the other members of the group.

WHITES

CLASSIC



White 2022

Síria, Arinto,
Chardonnay • 12,5%

Citric profile, tangerine, pear and peach. Dense, fresh with a persistent finish.

Lounge wine



Caravela

Moscatel
Graúdo 2021 • 13,5%

Exotic fruits, pineapple and peach notes. Floral notes from rose.

Fish and seafood in well seasoned dishes, like ceviche or seafood rice.



Matos Brancos Moscatel Graúdo 2022 • 13%

Aroma reveals a profile with tropical mature fruits, notes of litchia, mango and pineapple, with plenty floral notes. Fat fish like Salmon, grouper and sardines. Pasta and heavy seasoned dishes (Oriental dishes).

BRAVE

OAK(Y)



White Reserva 2019

Síria, Arinto, Chardonnay
12,5%

17 months (American Oak barrels)

Ripe citric fruit and floral notes. Dense and fresh, with vanilla notes and slight toast. Rich white wine, with character, fine and velvety texture.

Fish, poultry meat, mild cheeses (sheep, fresh cheese, manchego)

ROSES - CLASSIC



Quinta da Tôr Rose 2022

Aragonez • 12%

🍷 White pulp fruit, mint, green tea.
Dense, balanced with a persistent finish.

🍷 Lounge wine



Matos Brancos Rose 2022

Touriga Nacional, Syrah, Cabernet Sauvignon • 13,5%

🍷 Fruity aromas, strawberry, raspberry, fresh mint.
Long and fruit impulsive.

Fresh Summer Salads and Indian food. Also

🍷 Marries well with "Cataplana Algarvia".


CLASSIC REDS




Consensual

Blend 2018 • 14,5%

Syrah, Touriga Nacional,
Aragonez, Cabernet Sauvignon


 Ripe fruit, strawberry, blackberries and cherry. Very fruity. Silky and well matured tannins.


 Red meats, fish with low fat like sea bass and bream. Roasts in the oven and pasta/spaghettis.



Smooth

Aragonez 2019 • 14,5%


 Red fruits, jam and floral. Smooth, vigorous and consensual.


 White meats, smooth smoked ham, smoked salmon.



Spicy

Cabernet Sauvignon 2017 15%

 Ripe red fruits, fruity jams, spices. Character, volume with a velvety texture.

 Roasted chorizo, strong cheese (goat, Roquefort, brie). Beef and raclette

CLASSIC REDS *Matos Brancos*



Touriga Nacional 2021 • 14,5%

- Floral notes of violet, fresh fruits like raspberries and strawberries. Smooth and persistent in the mouth.
- Grilled red meat, strong cheeses (Ilha, Roquefort, chevré...).



Cabernet Sauvignon 2021 • 15%

- Floral aromas, jam fruits, black spices pepper. Soft and fine tannins. Long finish
- Red or game meats. Fat fishes and seafood. Cured and aromatic cheeses. Black pig charcuterie..

BRAVE



Syrah 2020 • 16,5%

- 🍷 Aromas of black fruits jam, blackberry and plum, aromatic herbs, cassis and dark chocolate. Very elegant and silky tannins. Very persistent.
- 🍷 Strong long cured cheese, red meats, sausages and black pig smoked ham



Amuado

Cabernet Sauvignon 2017 • 14,5%

- 🍷 Notes of dried fruits, English cake, strawberry jam and aromatic herbs. Smooth and absorbing.
- 🍷 Dried figs, dark chocolate, nuts cake, Dom Rodrigo, carob tart, roasted almonds. Or serve with an ice cube and lemon peel.



Matos Brancos Blend 2020

Alicante Bouschet, Touriga Nacional • 14,5%

- 🍷 Aroma of jams, ripe fruit, black tea, dark chocolate, spices and some floral. Matured fruit in the mouth, round and full.
- 🍷 Red meats, roasted meats like lamb goatling and partridge. Strong cheeses, black pig smoked sausages.




OAK(Y) REDS

Black Fruit



Reserve Blend 2016 • 16,5%




Syrah, Touriga Nacional,
Cabernet Sauvignon

-  17 months, French oak barrels
-  Jam, blackberries and red fruits, vanilla and spices. Dense, silky and balanced.
-  Red meats, strong cheeses, smoked ham and fat sausages.

Vanilla Floral






**Reserve Touriga Nacional
2016 • 14,5%**

-  6 months, French oak tonel & stainless steel vat
-  Cherry, vanilla, flower notes. Fruity, fresh, with volume.
-  Wild game meat, red meat, traditional Portuguese sausage, strong cured cheeses (serra da Estrela, ilha), pata-negra smoked ham.

Spiced Jam



**Reserve Alicante Bouschet
2020 • 14%**


-  12 months, new French oak barrels.
-  Confit fruits, plum and strawberry jam. Some floral notes and spices, like black pepper and orange blossom
-  Fat meat like black big or roasted lamb. Fat fishes, monkfish rice or "cataplana", wreckfish, grouper.


GOLDEN



Grand Reserve Aligibre Blend 2016 • 16%

Syrah, Touriga Nacional, Cab. Sauvignon

 17 months, new French oak barrels
 Notes of raspberry and woodland fruits, vanilla and spices. Dense and balanced.



 Meats cooked in the oven (young goat, lamb, wild boar), strong cured cheeses and black pig sausages.


DIAMOND



Grand Reserve Aligibre Blend 2017 • 16%



Syrah, Touriga Nacional, Cab. Sauvignon


 20 months, new French oak barrels
 Red fruits like raspberry and blueberry. Notes of spices, such as black Pepper and thyme. Forest Scents (mushrooms and hummus)

 Game meats (deer, wild boar and partridge). Cheeses and meats with long cures and strong aromas.



Grand Reserve Aligibre Syrah 2017 • 16,5%

 17 months, new French oak barrels
 Aroma of red fruits jam, black pepper, tabaco leaf and vanilla.
 Good volume and structure balanced with acidity.

 Wild game meat, traditional Portuguese sausage, strong cheeses with long cure period, red meat, "pata Negra" smoked ham.

HOW TO TASTE WINE?



Observe

Tilt the glass against a white background and observe the clarity, transparency, viscosity, shine and colour. Darker colours are an indication of age, viscosity is an indicator of alcohol percentage.



Smell

The smell and taste are a team, let them work together. Swirl the glass to free the aromas. The aroma results from the terroir (grape variety, edaphoclimatic conditions...), vinification process and aging. Once can distinguish the aromas:

- Varietal aroma: represents the expression of the grape(s) varieties.
- Secondary aroma: with the Influence of the vinification process, from the action of the yeast.
- Tertiary aroma – results from the stage and aging of the wine. Influenced by the duration of the aging, the wood and the toast.



Taste

Take a first sip and inhale while you keep the wine in the mouth; accentuates the flavours. Allow the wine to go through the mouth, in the taste buds, to capture all the flavours. Check the after taste.

Tactile sensations – body: sensation of opulence provoked by the wine in the mouth. Astringency: sensation of “brake” or dryness in the mouth, provoked by the tannins in the wine.

Thermal sensations – degree of alcohol, because alcohol gives a feeling of heat,

Persistency – the duration of the feeling of the wine

Balance – in a balanced wine none of the taste aspects stands out between the others, causing a complex and pleasant sensation.



Enólogo
Pedro Mendes



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Shipping + Packaging Cost PER BOTTLE

For other countries please contact!	6 bottles	12 bottles	18 bottles
Germany	4,66 € /bottle	3,55 € /bottle	2,86 € /bottle
France	4,77 € /bottle	3,55 € /bottle	2,83 € /bottle
Netherlands Belgium, Italy, Luxemburg, Austria, Croatia, Slovakia, Slovenia, Hungary, Poland, Romenia, Czech Rep.	5,23€ /bottle	3,58 € /bottle	2,73 € /bottle
Rep. Of Ireland, Estonia, Greece, Latvia, Lithuania	5,48 € /bottle	3,63 € /bottle	2,73 € /bottle
Denmark, Sweeden, Finland	7,98 € /bottle	4,93 € /bottle	3,61 € /bottle
USA	22,60 € /bottle	17,00 € /bottle	16,70 € /bottle
United Kingdom UK custom duties will apply upon delivery	11,05€ /bottle	7,79€ /bottle	-----

Please confirm with us availability to ship to your address. Be aware that for some countries custom duties & taxes may apply, which is not included.

SHIPPING COSTS *PER BOTTLE*:

If you buy 18 bottles to The Netherlands
it costs 2,73€ per bottle.

*For a safe transportation, we
use a special packaging for
delivery.*



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