



# QUINTA TOR DA

## 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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## 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!

QUINTA  
DA  
TÔR

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 DO P 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?** Choose from our categories: Classic, Brave, Oaky, Golden, and Diamond, each reflecting the wines within. All tastings feature 4 wines, accompanied by homemade bread and our olive oil, differing only in the quality of wines sampled.

Opt for Classic or Brave for beginners or lighter wines, Oak(y) for variety and intermediate palates, and Golden or Diamond for wine enthusiasts seeking complexity and premium wines. Kindly select the same wine tasting option per group

12€

### CLASSIC TASTING - 4 Classic Wines

Top-tier grapes, aged in stainless steel vats, form the foundation of our classic wines, offered as blends or single varietals.

14€

### BRAVE TASTING - 1 Brave + 3 classic Wines

Embrace our signature best-seller Brave Wines featuring our renowned and high-alcohol Syrah or our intense deep red blend from Lagos. Dare to indulge!

17€

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

A perfect intermediate choice for all palates. Begin light, end with complexity. Conclude your tasting with one Oak Barrel Reserve, offering a subtle, evolving wood flavour.

20€

### GOLDEN TASTING - 1 Golden + 1 Oak(y) + 1 Brave + 1 Classic

A progression from subtle to complex flavours, culminating in an award-winning wine aged in new oak barrels, delivering an intense toasty wood essence complemented by fruity notes. Prepare to be amazed!

32€

### DIAMOND TASTING - Your choice! Personalized tasting

Choose any 4 wines, featuring our finest and most prestigious Grand Reserves, including the acclaimed 'Best wine in Algarve 2023,' the epitome of our collection. Ideal for discerning palates in search of rich flavours

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

**GUIDED TOUR** - Schedules and languages available by the counter or with a guide (subject to availability) **Free with the wine tasting.** *Separate visit without tasting is 6€ per person.. Free for kids with less than 16 years old.*

\* Prices include VAT at the current rate. Limited to available stock



# MENU

## Tapas

Regional Tapa: cheese, smoked ham and chorizo (incl. bread) 🍷🍷🍷	6,5€
Cheese Board (incl. bread) 🍷🍷	6,5€
Olives	1,20€
Roasted chorizo – Black Pig (incl. bread) 🍷🍷	10€
Granny's Bread 🍷	0,90€
Al'Uz Olive oil tasting   Jam tasting	0,60€
Cheese or chorizo or smoked ham sandwich 🍷🍷🍷🍷	3,5€
Bag of Crisps	1,60€
Ice Cream 🍷🍷🍷	2,8€
Children suggestion: 1 juice + 1 sandwich + bag of crisps + ice cream	9,65€



## Other drinks

Sangria Rose (Red fruits) or White (tropical) 1,5L	17,50€
Sangria Red 1,5L	16,50€
Cocktail Amuado (sweet red wine, cinnamon and orange)	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 Wines

	Bottle	Glass	Tasting
🍷 White - Condelipa Moscatel Graúdo	13€	4,5€	3,5€
🍷 Rose Condelipa	13€	4,5€	3,5€
🍷 Quinta da Tôr Blend 🍷	13€	4,5€	3,5€
🍷 Aragonez (Tempranillo) 🍷	12€	4€	3€
🍷 Quinta da Tôr Cabernet Sauvignon 🍷	12€	4€	3€
🍷 Matos Brancos Touriga Nacional 🍷	12€	4€	3€
🍷 Matos Brancos Cabernet Sauvignon 🍷	12€	4€	3€

## Brave Wines

🍷 White - Matos Brancos Moscatel Graúdo DOP Lagos 🍷	15€	4,90€	4,3€
🍷 White - Siria, Arinto, Chardonnay 🍷	15€	4,90€	4,3€
🍷 Rose - Aragonez 🍷	15€	4,90€	4,3€
🍷 Quinta da Tôr Syrah 🍷	16€	6€	4,50€
🍷 Matos Brancos Blend 🍷	14€	4,80€	4,20€

## Oak(y) Wines

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

## Golden Wines 🍷

Grande Reserva Aligibre 2016- Syrah, Touriga Nacional, Cabernet Sauvignon	25,80€	7€	6€
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## Diamond Wines 🍷

Grand Reserve Aligibre Blend 2017 - Syrah, Touriga Nacional, Cabernet Sauvignon	40,90€	9,5€	
Grand Reserve Aligibre Syrah	40,90€	9,5€	
🍷 Late Harvest - Chardonnay (doce)	20€		1€

🍷 Quinta da Tôr 🍷 Matos Brancos

🍷 Gluten 🍷 Milk 🍷 Egg 🍷 Dry Fruits 🍷 Soy

🍷 White 🍷 Rose

**Minimum consumption of 15€ per person from 4 years old.**  
Consumption can be done by the other members of the group.  
**Applied only during summer season.**

# WHITES

## CLASSIC



### Condelipa

Moscatel

Graúdo 2023 • 13,5%

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

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



### White 2023

Síria, Arinto,

Chardonnay • 12%

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

🍷 Lounge wine



### Matos Brancos

Moscatel Graúdo 2022|2023

13% | 13,5%

🍷 Aroma reveals a profile with tropical mature fruits, notes of lychee, mango and pineapple, with plenty floral notes.

🍷 Fat fish like Salmon, grouper and sardines. Pasta and heavy seasoned dishes (oriental dishes).

## BRAVE

## DIAMOND

Tasting: I€

*Semi sweet*



### Late Harvest Chardonnay

2019 • 15,5%

🍷 Sweet. Ripe fruit, apricot raisin, pineapple, tangerine peel, pear and floral notes. Persistent and unctuous finish.

🍷 Foie gras, salty goat cheese, smoked ham



# ROSE

## CLASSIC



### Condelipa Rose 2023

Moscatel Roxo • 12%

- 🍷 Exotic fruits, pineapple and peach notes. Floral notes from rose.
- 🍷 Fish and seafood in well seasoned dishes, like ceviche or seafood rice.

## BRAVE



### Quinta da Tôr Rose 2023

Aragonez • 12%

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



### Matos Brancos Rose 2023

Touriga Nacional, Syrah, Cabernet Sauvignon • 14%

- 🍷 Fruity aromas, strawberry, raspberry, fresh mint. Long and fruit impulsive.
- 🍷 Fresh summer salads and indian food. Marries well with "Cataplana Algarvia".

# RED CLASSICS



*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/spaghetitis.



*Suave*

**Aragonez 2019 • 16,5%**

- ☞ Red fruits, jam and floral. Smooth, vigorous and consensual.
- ☞ White meats, smooth smoked ham, smoked salmon.



*Especiado*

**Cabernet Sauvignon 2021 • 16%**

- ☞ Ripe red fruits, fruity jams, spices. Character, volume with a velvety texture.
- ☞ Roasted chorizo, strong cheese (goat, Roquefort, brie). Beef and raclette



*Floral*

**Touriga Nacional 2022 • 13%**

- ☞ Floral notes, cherry, raspberry, strawberries. Smooth and persistent in the mouth.
- ☞ Grilled white meat, strong cheeses (Ilha, Roquefort, chevré...)

# CLASSIC REDS *Matos Brancos*



*Floral*

**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...).



*Aromatic Herbs*

**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



*The one...*

## 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



*Peculiar*

## 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 2018 • 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



*Silky*

## Grand Reserve Algibre 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



*Austere*

## Grand Reserve Algibre 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.

"The best wine in Algarve 2023"







By Wine Commission of Algarve



*Persistent*

## Grand Reserve Algibre 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.



# 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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Algarve

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## Shipping + Packaging Cost PER BOTTLE

For other countries please contact!	6 bottles	12 bottles	18 bottles
Germany	4,99 € /bottle	3,80 € /bottle	3,05 € /bottle
France	5,11 € /bottle	3,55 € /bottle	3,02 € /bottle
Netherlands Belgium, Italy, Luxemburg, Austria, Croatia, Slovakia, Slovenia, Hungary, Poland, Romenia, Czech Rep.	5,61€ /bottle	3,85 € /bottle	2,73 € /bottle
Rep. Of Ireland, Estonia, Greece, Latvia, Lithuania	5,48 € /bottle	3,63 € /bottle	2,73 € /bottle
Denmark, Sweeden, Finland	8,58 € /bottle	5,31 € /bottle	3,88€ /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	-----

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### 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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