

a great selection of Douro Valley wines is just around the corner!





CAMARIM Douro White 2016

Appellation Douro DOC, Portugal

Varietal Composition

20% Cerceal, 20% Malvasia Fina, 20% Gouveio, 20% Moscatel Galego Branco, 20% Viosinho.

Winemaking

Hand-picked fruit from Douro Valley Vineyards, fermentation in stainless steel tanks at controlled temperature.

Tasting Notes

It is well structured, balanced and has a rich complexity. This wine is an ideal pairing for fish in general and seafood. Preferably served between 10° and 11°C.

Technical Data

pH 3.21 TA 5,5 g/l RS 2,2 g/l Alc. 12,5%

Logistic Data

750ml EAN Code 5600905500053

6 x 750ml EAN Code 15600905500050 Euro pallet 100 cases

CAMARIM Douro Red 2014

Appellation Douro DOC, Portugal

Varietal Composition 50% Tinta Roriz, 30% Touriga Nacional, 20% Tinta Barroca.

Winemaking

Hand-picked fruit from Douro Valley Vineyards, fermentation in stainless steel tanks at controlled temperature. The wine was aged for 3 months in French oak.

Tasting Notes

Excellent body, good structure, imposing the palate. This wine is an ideal pairing for meats, pastas and cheeses. Preferably served between 16° and 18°C.

Technical Data

pH 3.74 TA 5,0 g/l TS 2,8 g/l Alc. 13,5%

Logistic Data

750ml EAN CODE 5600905500220 6 x 750ml EAN CODE 15600905500227 Euro pallet 100 cases



CAMARIM

Douro Reserve Red 2014

Appellation Douro DOC, Portugal

Varietal Composition

50% Touriga Nacional, 30% Tinta Barroca, 20% Tinta Roriz.

Winemaking

The grapes are handpicked, foot trodden in traditional granite tanks and vinified traditionally. The wine was aged for 8 months in French oak.

Tasting Notes

Very concentrated with intense mature red fruit aroma. On the palate it is full and tasty with good structure and rounded, elegant tannins, with a long finished. Preferably served between 16° and 18°C.

Technical Data

pH 3.74 TA 5,0 g/l RS 2,8 g/l Alc. 13,5%

Logistic Data

750ml EAN CODE 5600905500251 6 x 750ml EAN CODE

15600905500258

Euro pallet 100 cases



CAMARIM Douro Old Vines Red 2013

Appellation Douro DOC, Portugal

Varietal Composition

40% Touriga Nacional, 15% Touriga Franca, 15% Tinta Roriz, 10% Tinto Cão, 10% Tinta Amarela, 10% Sousão.

Winemaking

The old vines, with its diverse and mixed varieties, some of which rare and unknown constitute a Douro Valley treasure. Pre-selected hand-picked grapes carried to cellar and trodden by foot in traditional granite tanks. The wine was aged for 12 months in French oak.

Tasting Notes

This wine shows complex aromas with well-integrated fruit, oak and mineral notes. Preferably served between 16° and 18°C.

Technical Data

pH 3.76 TA 4,7 g/l TS 0,7 g/l Alc. 14%

Logistic Data

750ml EAN CODE 5600905500275 6 x 750ml EAN CODE 15600905500272 Euro pallet 88 cases

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