



PRESS PACK
MANZWINE



ROMAN BRIDGE

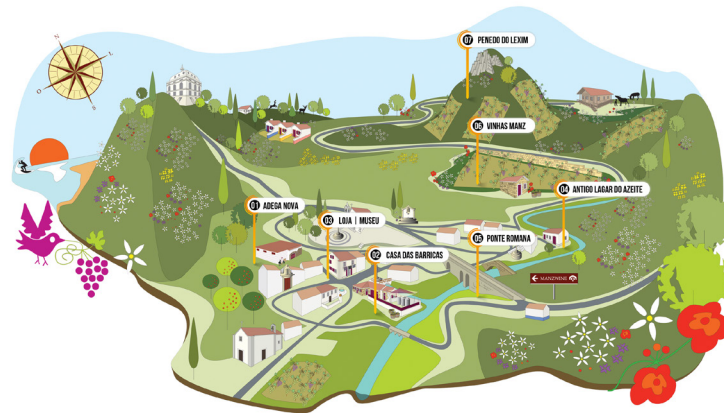
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LOCATION



ALL ROADS LEAD TO MANZWINE. TRAVELLING THROUGH THE ROADS OF MAFRA IS AN UNFORGETTABLE TOUR. NONETHELESS, IF YOU WISH, YOU CAN ALWAYS TAKE PUBLIC TRANSPORTS.

If coming from Lisbon on the IC19, head towards Sintra until the A16.
On the A16 head towards Mafra. Exit onto N9 still heading to Mafra.
Keep following this direction until you reach Cheleiros.

If you come from the North, you can use the A8 and then take exit 5 to A21, direction Mafra.
Take exit 3 towards Mafra (East)/Sintra. Follow the N9 to Cheleiros.

Lisboa > Sintra (Portela) – Via Sintra line
Departing stations in Lisbon:

- Oriente Station
- Rossio Station
- Entrecampos Station

Sintra > Cheleiros – In Sintra, take a Taxi/Uber and take the N9 direction Mafra/Pêro Pinheiro, until you reach Cheleiros.

MANZWINE LOCATION



ANDRÉ
MANZ

HISTORY

Unlike what we are often led to believe today, in order to create a new present it is not always necessary to erase the past.

These are the values upon which Manzwine's project stands: to recover, reconstruct and innovate.

It was the year 2005 when the Manz family arrived at the quiet village of Cheleiros, located in the municipality of Mafra.

Enchanted by the smile of people from another era, by the green land yet to be sown and the traces from the past, they decided to settle in and move their lives to this small village, just a stone's throw from the capital.

Living and mingling amongst the locals, especially with "professor" Domingos Jacinto, André soon noticed the prestigious viticultural past that this region once had.

Himself an oenophile, yet without any knowledge of production methods, André Manz couldn't resist learning more from the old Master. When the opportunity arose, he bought a small vineyard from a village widow. With the initial goal of producing wine only for himself and his inner circle, he decided to explore the small plot he acquired with the help

of some winemakers, in order to make the best possible use of the land.

It was then that he discovered an unknown wine varietal.

Puzzled by the innumerable names that everyone referred to - from Jean Paul, to João Paulo, and Jampali - the entrepreneur decided to consult the Wine and Vineyard Institute (Instituto da Vinha e do Vinho).

After some studies, the mystery that hovered over Cheleiros was solved: the Jampal grape, abandoned due to its high production costs and the excessive care that its pruning demanded, survived, after all, at the Manz family vineyard.

Encouraged to abandon such a variety for the above mentioned reasons, André did not back down from the challenge. He wanted to make good wine, rather than lots of it. And so it was.

And if it is true that in life we reap what we sow, the passion and dedication involved in the recovery of a practically extinct stock could not have been better rewarded.

The result surprised everyone and gave birth to a project, which was beyond André's initial goal: Manzwine.

JAMPAL

While initially only 200 stocks of Jampal survived at the one-hectare Manz vineyard, and winemakers deemed this bet as nothing but a headache, today our project is the living proof of the old saying "nothing ventured, nothing gained".

When the first mere 200 litres of white wine were given to André and his friends to taste, as well as to winemakers, the reactions couldn't have been more positive: with fruity and floral aromas and a fantastic buttery sensation and perfect acidity, the only wine in the world made exclusively from the Jampal variety was brought into existence.

Humorously deciding to honor his mother-in-law's acidity, André named the wine Dona Fátima. This has been, without a doubt, the great protagonist and the fuel for the production of a whole range of unique wines.

Currently restored, the Jampal variety also gave rise to Jampal Extreme and the Extra Brut Sparkling, two different variations equally produced with 100% Jampal grapes.

What started as mere chance turned out to be a source of great pride for us, as well as the propellant for honoring the mission of producing quality wines and recovering our country's tangible and intangible heritage.

Commercialized in Portugal and highly acclaimed by the foreign public, Jampal is undoubtedly the result of much hard work and passion.



JAMPAL GRAPE

CHELEIROS

With a rich past, a land rich in good stories and good wine, Cheleiros is a parish located in municipality of Mafra.

Its original records date back to 1195 - the year in which it became county seat by the order of King D.Sancho I. By mid-20th century while its prestige started to faint, its population got increasingly older. In fact, there was no longer anyone interested in discovering its immense archaic heritage.

Fallen into oblivion, this mysterious place not only bears traces that carry us to prehistoric, Roman and medieval times, it also has the enchanting power of connecting us with the origins of our heritage.

It was precisely when the Manz settled in this small village and decided to take a chance on the Jampal stock, that Cheleiros gained a new life.

With a notorious wine-growing past - alone due to the fact that virtually all

inhabitants have a wine press in their own house -, our aim is to put the village back on the map and promote its unique charms, rendering it the fame it deserves.



CHELEIROS
VILLAGE



HOLLY SPIRIT CHAPEL

THE ESPÍRITO SANTO CHAPEL

Engrained with a troubled history, the Chapel of Espírito Santo, located on Rua das Escolas, is nowadays used as a mortuary chapel.

If it is difficult to date the laying of the first stone for the construction of this hermitage, it is even more difficult to understand its historical and artistic frameworks since it has suffered several reconstruction attempts. This, in turn, makes it impossible to picture it in its original state.

With a single nave and Manueline-style layout, revealed by its triumphal arch topped by a conopial molding and finial crowned vertices, the Church that we know today is the result of a reconstruction campaign made in 1986, as the inhabitants of Cheleiros felt the obligation to resurrect it from the ruins that haunted it.

However, a told story doesn't touch us as much as a heartfelt one.



OLD WINE PRESS

THE HOLY SPIRIT LODGE

Possibly established still during the Middle Age period, this lodge was destined to shelter the poor, pilgrims and travelers.

THE OLD WINE PRESS

The recovery and revitalization of the region's history, traditions and customs was - and remains - the cornerstone of our project.

As such, this place recovered by us is now our Museum and Shop. A space dedicated to wine tourism, where visitors can travel back in time and walk the footsteps of Cheleiros' wine history.

THE PILLORY

Located in the main square Largo da Praça, and dating from the 16th century, this pillory was built after the reforms of the charter ordered by King Manuel I.

It was during the reconstruction works of the current Wine Press that the pillar of this artifact was found, recalling that Cheleiros was, back then, the county seat.

Up until then, only the whereabouts of the gallows ball that topped the pillory were known.

This can still be observed on the walls of one of the houses on the square.

THE WINE'S PLACE

In 2005 Manzwine acquired the Old Primary School of Cheleiros, thus initiating a period of restoration, reconstruction and adjustments of the space to welcome the huge barrels that would store the nectar produced by Manzwine.

Then in 2021, we started to rewrite a new chapter in the history of this very old school by transforming it into an elegant and relaxed Wine Bar!

Yet another living proof that in order to write anew, there is no need to erase the past.

THE NEW BRIDGE

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ROMAN BRIDGE

THE ARRABALDE CRUISE

Dating back to the first half of the 16th century, this cruise was ordained to be built by an important family of the region: the Ataídes.

Sitting on an uneven platform, it features an octagonal base, a column with a base of several decorated rings, a smooth shaft and a capital with a decorated abacus, surmounted by a cross that almost resembles the Celtic aesthetic.

THE OLD DISTILLERY

A tradition that has lost its flame. In the last century this space was dedicated to the distillation of brandy. One can still witness the stills of copper and other materials used in this activity, very traditional of this region.

THE FOUNTAIN

Intended to serve the royal road, this civil equipment holds a stone of arms with the representation of the national shield topped by a crown and a dragon, elements which only confirm the royal patronage that led to its construction.

THE ROMAN BRIDGE

Under the stream of Cheleiros, one of the most characteristic elements of the village rises: the Old Bridge of Cheleiros. Whilst some historians cling to the belief that the current bridge structure is contemporary to the one of the Convent of Mafra, the truth is that one of the first references to this communication route can be found in 1154, the year in which the village received a Charter letter ordained by the King D. Sancho I.

For this reason, it is also believed that this bridge dates back to Medieval times, an ancient roman structure having been used as its foundation.

Furthermore, the archaeological remains of this period that can be found in the surrounding area almost confirm the veracity of this hypothesis.

Classified since 1982 as a Property of Public Interest, the Old Bridge - or, if you prefer, the Roman Bridge of Cheleiros - is one of the most iconic elements of our dear village.



MAIN CHURCH

THE CRUISE AND THE MAIN CHURCH

It is in the churchyard of the church of Nossa Senhora do Reclamador, also called the Mother Church of Cheleiros, where one of the most imposing cruises in the village stands.

While it was previously believed that this area of the Church accommodated an important sepulchral space in medieval times, it was in the late forties that the cruise - originally installed on the road that connects Cheleiros to Carvalhal - was transported to the churchyard, where it can be seen today.

Its convoluted shaft reveals the Manueline aesthetic that strongly marks the village, making it another landmark of the political and administrative importance of our cherished base.

The parish church, on the other hand, endowed with a primitive Gothic construction, displays traces of different periods.

With its ogival arch, the alfiz portal rests on columns with decorated capitals. It also houses a Manueline baptismal font dating from the fourteenth century.

Remaining outside one can witness another period of time with the seventeenth century bell tower. Yet it is inside the temple that the marvels of the Manueline period can be contemplated along with the chappel sponsored by the Ataídes under the school of the famous architect Boitaca.

WINE TOURISM

As a project that was born from the rediscovery of an extinct wine stock, Manzwine could have just focused on the production and marketing of wine.

However, being a true adept of tradition, our producer couldn't be content by merely sowing the land. There was the need to become acquainted with the past and rebuild the ruins that, all around the village, insisted on coming to light.

This is how our wine tourism project was born, making not only our vinification processes and national products available to those who visit us, but also the characteristic charms of Cheleiros and the ones we could reclaim.

THE TRUE ESSENCE

If one can't judge a wine by the bottle, one can't appreciate a project without knowing its origins either. Thus we could never begin our experience without acknowledging the historical frame of our village and how the project started here.

For this reason, A Verdadeira Essência, The True Essence, begins with a brief visit to the Museum with the Old Press, showcasing how in fact, way

before us, this region already lived on vine and the work of its population.

Afterwards, we enter the magical universe of wine, with a visit to the Cellar. There, while unravelling about the influence of the terroir on the profile of our wines, we also explain the processes of harvesting, vinification and aging by visiting the Barrel Room.

Following the theoretical explanation, we move on to the practical part, where you can taste six of our wines paired with Mafra's regional bread and Manz' extra virgin olive oil. Along this sensorial journey with Dona Fátima, Manz Rosé, Platónico Tinto, Pomar do Espírito Santo, Contador de Estórias and Manz Douro, you will perfectly grasp the uniqueness of the Jampal variety, the diversity of our wines and the characteristics of the regions, in which they are produced.



MANZWINE
EXPERIENCES

WINETOURISM

TO GROW & TO LEARN

There is a major difference between enjoying a good wine and acknowledging the sensitive world it conceals.

This visit aims at raising awareness about this particular universe, while allowing the curious to customize their experience as much as possible. In this way, you can explore the subjects that interest you the most and deepen your knowledge with a visit that is tailored to your needs.

In addition to the theme of your choice, our guides will help you discover the charms of our project: from the Museum, to the Old Press, the Barrel Room and the Cellar.

Here you will learn about the history of this ancient village, as well as the history that we continue to write every day through our presence in Cheleiros.

Learning about wines without being able to taste them is certainly not an option: at the end of your visit, there is a tasting of six of our wines, paired

with Mafra's famous regional bread and Manz' Extra Virgin Olive Oil.

After tasting Dona Fátima, Manz Rosé, Pomar do Espírito Santo, Manz Douro, Contador de Estórias and one special Reserva wine, you will be enchanted by the diversity of our terroirs and flavours.

MANZWINE & TAPAS

Sometimes all you long for are tours and treats.

It is precisely because we know how increasingly difficult it is to find quality tours that explore the portuguese need to eat well and drink better, that we created this wine tourism experience.

After the historical framework of the village and our project, we will visit the Museum and the Old Press, in order to unravel the wine-growing past of this region.

Following a brief explanation of the harvesting, vinification and aging processes during the visit to the Cellar, we will move to the Barrel Room, in order to understand their influences on the wine flavours.



**MANZWINE &
TAPAS**

WINETOURISM

Finally, we will harmonize this incredible history with a gastronomic and wine experience, by offering you a wonderful selection of regional treats and wines - the best that Mafra has to offer - while you are sensorially transported to three distinct terroirs, from which our wines come from.

After all, learning with a full stomach has a different magic to it

IN HARVEST TIME

Harvest is the most awaited event of the year for those who work in the wine world. And since not everyone has the opportunity to experience pruning, spending a day in the sun while engaging and learning from those who know, is an unforgettable experience.



**MANZWINE
HARVEST**

VINEYARDS

What initially began in the picturesque village of Cheleiros has already spilled over to other regions of Portugal.

Our portfolio now includes vineyards in Alto Douro and in the Setúbal Peninsula, but most of production takes place in Cheleiros, accounting for the Lisbon Regional Wines.

Thanks to different types of Climatete, soil and grape, we offer a wide variety of wines that, while different from each other, remain equal in their peculiarity and elegance.

MANZWINE
VINEYARDS





PORTFOLIO

Produced exclusively from the Jampal variety and using only this grape, Dona Fátima White is the first wine that we ever produced.

With a fruity aroma and citrus color, it is characterized by an immersive and creamy unctuousity along with a mineral feeling, which gives it an unparalleled freshness and acidity.

Ideally paired with light meals and fish.

Variety: Jampal

Winemaker: Ricardo Noronha

Soil: Clay-Limestone

Climate: Atlantic

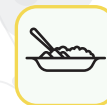
Color: Citrus

Aroma: Fruity and floral, combining aromatic nuances of a captivating complexity, it also bears soft notes of toast, vanilla and coconut

Palate: Good body and firm acidity, its unctuousity ensuring a very fresh, persistent and compelling set.

Vinification: After a complete destemming and a pre-fermentative maceration skin process, the nectar

ferments in small-volume stainless steel vats with rigorous temperature control. After this process, it ages for six months in French oak barrels undergoing the bâtonnage.





PORTFOLIO

DONA FÁTIMA RESERVA

With a full, broad and imposing aroma, it is a wine of intense flavours and a very well defined character.

Elegantly creamy, it lures with its freshness and firm acidity in conjunction with notes of tropical fruit and nuts.

We recommend pairing it with light dishes or fish, in general.

Variety: Jampal

Winemaker: Ricardo Noronha

Soil: Clay-Limestone

Climate: Atlantic

Color: Citrus

Aroma: Intensely fruity, it is characterized by notes of tropical and citrus fruits that graciously blend with soft notes of butter and nuts.

A captivating and immersive complexity.

Palate: Creamy body, where the firm and aromatic acidity creates a sensation of pleasant freshness, that is sealed together in a persistent and enveloping finish.

Vinification: After a complete destemming of the grape and a pre-fermentative skin maceration process, we carry out the fermentation in small-volume stainless steel vats, always carefully controlling its temperature. At the end of this phase, the nectar is aged for twelve months in French oak barrels, following the bâtonnage method.





PORTFOLIO

JAMPAL EXTREME

Aiming at studying the Jampal variety, this young and very smooth wine, without the influence of any barrel, is characterized by a firm and balanced acidity, where the purest aromas of the grape are innocently revealed in unique freshness.

It pairs well with light and fresh dishes, as well as with fish.

Variety: Jampal

Winemaker: Ricardo Noronha

Soil: Clay-Limestone

Climate: Atlantic

Color: Citric

Aroma: It reveals the peculiarity of Cheleiros' terroir, where the mineral and almost saline freshness are revealed together with floral, citrus and tropical essences.

Palate: Firm and balanced acidity with a very fresh mineral sensation.

Vinification: After the grapes are fully destemmed and pressed, cold decanting takes place followed by the fermentation in small volume stainless steel vats, under strictly monitored temperature.





PORTFOLIO

SPARKLING WINE EXTRA BRUT RESERVA

A differentiated sparkling wine, it is the only one in the world produced exclusively from the Jampal variety. Of limited and careful production, it is characterized by its fine bubble and its brilliant acidity that pairs perfectly with any meal.

Variety: Jampal

Winemaker: Ricardo Noronha

Soil: Clay-Limestone

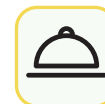
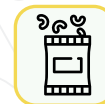
Climate: Atlantic

Color: Branco Cítrico

Aroma: As the wine grows on you, notes of honey and aromas of refined complexity begin to arise, combining well with the fruity and citrus aroma that distinguishes it

Palate: Balanced and elegant, it does not hide its firm and fresh acidity.

Vinification: After pressing the grapes in a pneumatic press, the fruit is delicately crushed, so that the noblest part of the must is collected. After static clarification, fermentation takes place with temperature control, ending with an eighteen-month sur lie stage, followed by a second bottle fermentation.





PORTFOLIO

PLATÓNICO WHITE

Ideally paired with light dishes, salads and fish, this fascinating wine is characterized for its freshness and balanced softness, in a blend that evokes the beaches on the portuguese west coast.

Varietys: Arinto e Fernão Pires

Winemaker: Ricardo Noronha

Soil: Clay-Limestone

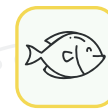
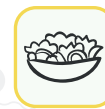
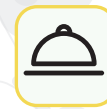
Climate: Atlantic

Color: Citric

Aroma: Under the influence of the North Atlantic, it denotes the characteristic minerality of white wines from the coast of Portugal. Intense and elegant, the prevailing note is of fresh fruit.

Palate: Fresh, balanced and smooth

Vinification: Fermentation with temperature control, in a small stainless steel vats after the complete destemming and pre-fermentative skin maceration.





PORTFOLIO

MANZ ROSÉ

With sweet colors and aromas, where the light pink and wild fruits prevail, our unique Rosé is produced in the most delicate way possible: the Castelão grapes are harvested manually and selected with great rigor.

Its natural freshness harmonizes beautifully not only with sushi, seafood and fish, but also with starters, pasta and salads

Variety: Castelão

Winemaker: Ricardo Noronha

Soil: Clay-Limestone

Climate: Atlantic

Color: Light Pink

Aroma: Complex and fruity, reminiscent of the tastiest berries: strawberry and raspberry.

Palate: With a firm and fresh finish, it has a soft and charming creaminess.

Vinification: Peculiar pre-fermentative skin maceration of the grape in a controlled temperature environment. After extraction, the must undergoes static clarification, followed by the fermentation process in stainless steel tanks under a temperature between 14° and 16°C. In the final phase, a period of four months of maturation in stainless steel vats occurs, in order to preserve and enhance its aromas.





PORTFOLIO

POMAR DO ESPÍRITO SANTO

Named after the place where it all began, this is a full-bodied red with a complex character, ideal to accompany soft cheese and meat dishes, especially roasts.

Variety: Touriga Nacional, Aragonez and Castelão

Winemaker: Ricardo Noronha

Soil: Clay-Limestone

Climate: Atlantic

Color: Ruby

Aroma: Delicate aromas of ripe fruit combine with other fragrant savours grant complexity to the wine.

Palate: With well present tannins and good acidity, one can also note the captivating harmony of structure, unctuousity and wine aromas.

Vinification: Complete destemming of the grape and fermentation for eight days in stainless steel. After this fermentation maceration takes place. At that point 30% of the wine age for twelve months in French and American oak barrels, with the remaining 70% aging in stainless steel vats. Finally, the nectar undergoes six months of bottle aging.





PORTFOLIO

POMAR DO ESPÍRITO SANTO RESERVA COLLECTOR

An intense, complex and elegant reserva wine that surprises with its very Portuguese aromas and flavours, ideally paired with cheese and roasted meat dishes.

Varieties: Aragonez, Touriga Nacional e Castelão

Winemaker: Ricardo Noronha

Soil: Clay-Limestone

Climate: Atlantic

Color: Ruby

Aroma: Delicate aromas of ripe fruit combine with fragrant savours, granting the wine its complexity.

Palate: With well present tannins and good acidity, one can also denote a captivating harmony of structure, unctuousity and aromas.

Vinification: After complete destemming, fermentation takes place for eight days in stainless steel, under controlled temperature, followed by maceration. Finally, it matures for twelve months in new French and American oak barrels and then ages in the bottle for another six months.





PORTFOLIO

PLATÓNICO RED RESERVA

Platónico Red embodies the dream of creating the perfect wine.

A balanced and complex blend, with pleasant floral and fruity notes that harmonize greatly with red meat, cheese and venison dishes.

Varieties: Aragonez, Touriga Nacional, Castelão and Syrah

Winemaker: Ricardo Noronha

Soil: Clay-Limestone

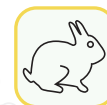
Climate: Atlantic

Color: Ruby

Aroma: Marked by ripe berries and floral notes, this is a wine with an intense aroma that gives away the presence of the Touriga Nacional variety.

Palate: The best of Portuguese stocks combined with Syrah has led to a balanced, complex and very pleasant wine.

Vinification: After careful manual selection of the grape at reception, partial destemming takes place. Classic tanning process, followed by a brief period of maceration, vinification, maturation and aging.





PORTFOLIO

PENEDO DO LEXIM

Elegance and simplicity distinguish this wine, whose name takes us back to the archaeological heritage of the first settlers of the Iberian Peninsula. A wine that is surprisingly easy to drink, its smoothness calls for meat dishes, especially roasts, and cheese.

Varieties: Aragonez e Touriga Nacional

Winemaker: Ricardo Noronha

Soil: Clay-Limestone

Climate: Atlantic

Color: Garnet

Aroma: Expressive and clean, it easily gives away Touriga Nacional, highlighting sweet notes of ripe blackcurrant.

Palate: An exceptionally pleasant and velvety wine, with an easy ambiance and passionate immersion.

Vinification: Manual selection of the grape and complete destemming, followed by a classic fermentation process of tanning and careful maceration. Fermentation takes place at controlled temperatures that vary between 20° and 24°C, with a natural stabilization afterwards. Finally, a slight filtration precedes bottling.





PORTFOLIO

MANZ LISBOA

Surprisingly pleasant, Manz Lisboa is characterized by the sophisticated elegance of the ripe berries and the soft caramel notes that unfold throughout the tasting.

These graceful aromas and flavours make this red extremely versatile, perfect for pairing with venison, cheese and red meat.

Varieties: Castelão e Touriga Nacional

Winemaker: Ricardo Noronha

Soil: Clay-Limestone

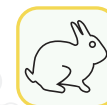
Climate: Atlantic

Color: Ruby

Aroma: Pleasant and soft, outstanding berry maturity and enriched with some caramel, it is a great wine to pair with red meat, cheese and venison dishes.

Palate: Silky and balanced, it is marked by the elegance of berries and the softness of caramel notes, which grant great adaptability.

Vinification: After manual selection of the grape and its complete destemming, a fermentation process takes place with classic tanning and a delicate maceration to extract color, aroma and structure. The fermentation process occurs in a controlled temperature environment, finally aging for eight months in American oak barrels.





PORTFOLIO

CONTADOR DE ESTÓRIAS

Manzwine is made up of many good stories and this wine is an illustrious example of that.

With a daring combination of grape varieties, this wine is characterized by its elegance and smoothness, which pair harmoniously with red meats, venison dishes and cheese

Varieties: Touriga Nacional, Syrah and Petit Verdot

Winemaker: Jaime Quendera

Soil: Sandy

Climate: Continental Mediterranean

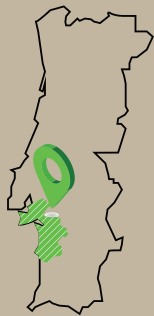
Color: Concentrated Garnet

Aroma: Notes of ripe black fruit, spices and some leather.

Palate: With good body, good acidity and clearly present tannins, this is a wine with a long and persistent finish. Quite elegant, it boasts the daring blend in its composition.

Vinification: Fermented in stainless steel vats and subject to prolonged skin maceration, 30% of the nectar age in French and American oak barrels, while the remaining 70% age in stainless steel for twelve months.





PORTFOLIO

CONTADOR DE ESTÓRIAS RESERVA

A fairly bodied and balanced reserva wine, where robust tannins stand out, indicating a good shelf life in bottle. The perfect choice to pair with red meats, soft cheese and venison dishes.

Varieties: Touriga Nacional, Syrah and Petit Verdot

Winemaker: Jaime Quendera

Soil: Sandy

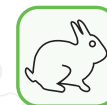
Climate: Continental Mediterranean

Color: Concentrated Garnet

Aroma: Complex balance between ripe black fruit, spices and leather.

Palate: With a good body, good acidity and clearly present tannins, this is a wine with a long and persistent finish. Quite elegant, it reveals the daring blend that composes it.

Vinification: Fermentation in stainless steel vats with three-week skin maceration, then aging in French and American oak barrels for twelve months and, finally, an added six months in bottle.





PORTFOLIO

MANZ DOURO

Both satiny and velvety, our Douro wine surprises with its pleasant aromas of fruits and spices, being the right pair for all types of cheese and meat dishes.

Varieties: Touriga Nacional and Tinta Roriz

Winemaker: Ricardo Noronha

Soil: Schist

Climate: Continental

Color: Intense Violet

Aroma: Elegant combination of floral aromas with ripe fruit, as well as startling wild rockrose.

Palate: Structured, dense and silky, it reveals fruity touches, where the fine tannins denote enormous aging potential.

Vinification: Complete destemming and fermentation of the grape varieties takes place separately in stainless

steel for eight days. After this process, the maturation and aging process occur for twenty months in a stainless steel tank.





PORTFOLIO

MANZ DOURO RESERVA

A luxurious and extremely silky wine that shows you the best that Douro has to offer. An elegant choice with high Reserva capacity, ideal for tasting with intense cheese, codfish and structured meats.

Varieties: Touriga Nacional and Tinta Roriz

Winemaker: Ricardo Noronha

Soil: Schist

Climate: Continental

Color: Intense Violet

Aroma: Perfect balance between floral notes, fruit and oak, with soft nuances of spices and wild berries.

Palate: Ample and pleasant finish with a surprisingly silky structure, where soft tannins and fruity aromas blend in harmony.

Vinification: Complete destemming followed by fermentation of the different grape varieties, occurring separately for eight days in stainless steel. Maturation and aging take place for twelve months in 1st use French oak barrels followed by a twenty-four month period in stainless steel vats.



FOREIGN MARKETS



Brazil - China - Singapore - Taiwan - United States - Russia - United Kingdom - Belgium - Germany - Netherlands - Japan - Ireland - New Zealand - Canada (Ontario) - Canada (Manitoba) - Colombia - Lithuania - Sweden - Switzerland - Austria - Czech Republic - Bulgaria - Ukraine - France - Denmark - Cape Verde



What began in Cheleiros, ten years ago, has expanded to the four corners of the world, and today we represent the best of what Portugal does in more than twenty four countries.

FOREIGN MARKETS



„I don't want to produce lots of
wine, but rather good wine!“

Audie Manz

Manzwine Director
Raul Silva
Telm: +351 914 990 931
WhatsApp: +351 964 208 130

MANZWINE
Shop | Winetourism
Telm: +351 912 794 946
www.manzwine.com