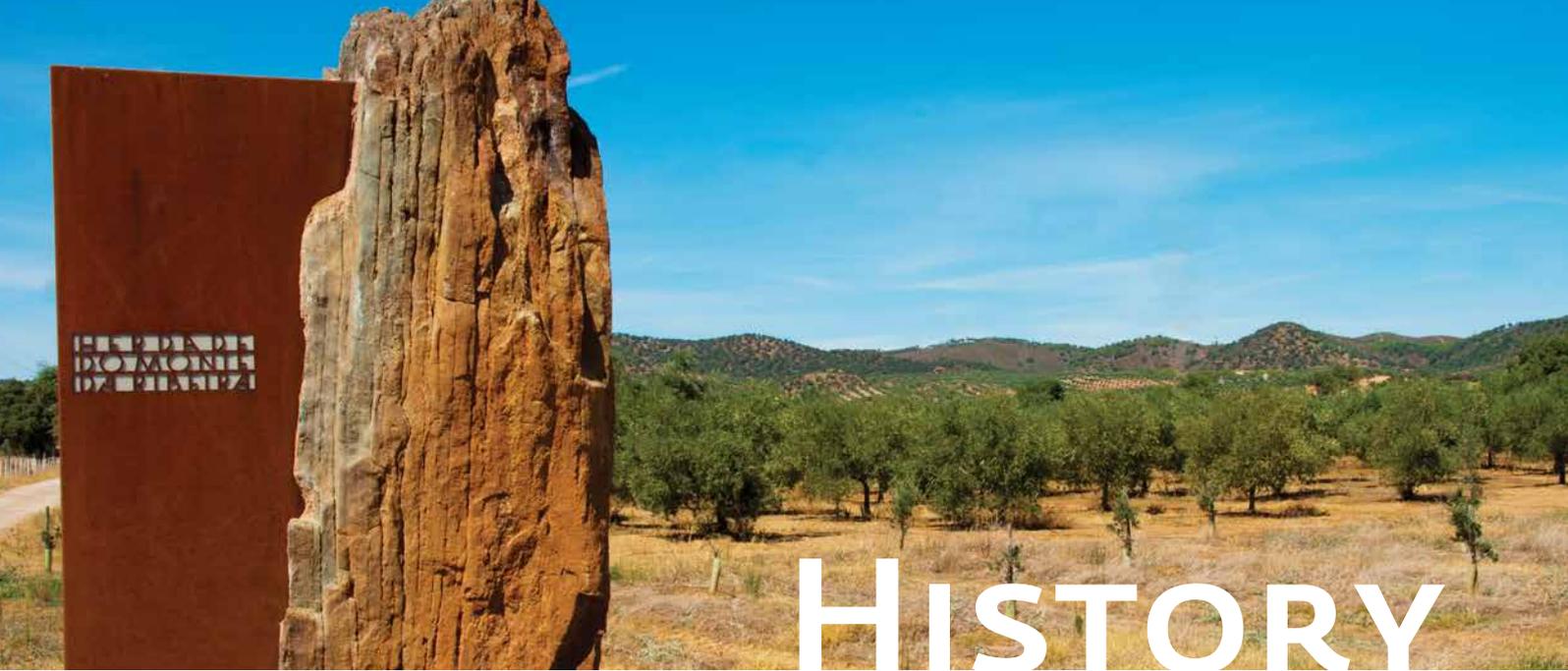


INDIANA

CASA AGRICOLA  
H·M·R  
HERDIA DE  
DOMONIE  
DZARBETRA

MOO

IBF



# HISTORY

Portugal has a long winemaking history and tradition, with Port its most famous wine worldwide. Portugal's table wines however, are only now being discovered abroad.

In the last 15 years Portuguese vineyards and wineries have undergone great changes in an effort to modernize and adopt the latest winemaking techniques and technologies. This tremendous investment is now bearing fruit.

Alentejo is a region in southern Portugal, famed for its hot, dry climate and renowned as a birthplace of premium wines. Herdade Monte da Ribeira, and the neighbouring terrains acquired through the years, comprises a territory of over 1000ha. These are mostly forested areas where one will find holm oaks, cork oaks and strawberry trees. The area is also the habitat of species such as hares, deer and wild boars, which can here be seen in the wild.

Due to the region's intense dryness in the summer, several dams and ponds have been built to sustain irrigation systems for vineyards and olive groves.



# HERDADE DO MONTE DA RIBEIRA ELECTED WINE PRODUCER OF THE YEAR

AWARD GIVEN BY REVISTA DE VINHOS



## 2015 WINE PRODUCER OF THE YEAR

Herdade do Monte da Ribeira (HMR) is the 2015 Wine Producer of the Year. The award was given by Revista de Vinhos last Friday in Anadia, at an event considered the "Oscars of Wine". The foundation of this important recognition is the work in recent years in the production of very high quality wines, among which the wines from the Pousio and Marmelar range are highlighted. The award was given ex-aequo with Quinta Vale D. Maria estate, from the Douro.



OS MELHORES  
DO ANO 2015  
REVISTA DE  
VINHOS



## WINE EXCELLENCE

Marmelar tinto 2012 by HMR was also distinguished in this important event with a 2015 Excellence Award, and considered one of the 30 best Portuguese wines by Revista de Vinhos. Produced from the grape varieties Alicante, Bouschet, Touriga Nacional and Petit Verdot, Marmelar ages in 300-litre French oak barrels and has an alcohol content of 14%. The result is a luxuriant perfume, where the aroma of wild berries flourishes, with a smooth, yet full taste.



## HERDADE DO MONTE DA RIBEIRA

Herdade do Monte da Ribeira - located next to the village of Marmelar, in the municipality of Vidigueira - was purchased by Victor Carmona e Costa in 1987. Since his death in 2009, it has belonged to the Foundation bearing his name, which remains in the family. It became renowned in the 1990s for the production of Pousio and Quatro Caminhos. From 2010, with the arrival of winemaker Luís Duarte and manager António Nora, Casa Agrícola HMR improved its quality and diversified the markets. It currently produces three brands: Varal, Pousio (Colheita, Escolha and Reserva) and Marmelar. A solid, consistent and competitive selection of wines.



# POUSIO

RED 2015

## CLASSIFICATION

Vinho Regional Alentejano

## TASTING NOTES

With the Syrah, Trincadeira and Aragonês varieties, this deep rubycoloured wine boasts an aroma of ripe fruit resembling black prune and sloe jam. Soft black fruit in the background and delicately mineral. Very intense in the mouth, marked but rounded and flavoursome tannins, medium-bodied, it demonstrates personality and determination. Ripe notes in the final flavour.

## GRAPE VARIETIES

Syrah, Trincadeira, Aragonéz

## WINE SPECIFICATION

Alcohol by volume 13,8% (v/v)

pH 3,65

Total acidity 5,5g/l

Residual sugar 1,0g/l

## AGEING

Stainless steel vats

## SERVICE TEMPERATURE

16°C - 17°C

## BOTTLE

Bordalesa Prestígio

## CLOSURE

Natural cork stopper 45 x 25

## BAR CODE

560 3269 00001 6

## AVIN

2656420876497

## WINEMAKERS

Luís Duarte

Nuno Elias



# POUSIO

WHITE 2016

## CLASSIFICATION

Vinho Regional Alentejano

## TASTING NOTES

Roupeiro, Antão Vaz and Verdelho varieties have resulted in a bright, light yellow wine with greenish citrus tinges. It has an intense bouquet combining delicate hints of citrus flowers and white pulp fruits reminiscent of loquats and sour apples. Equally important is the balance in the mouth, with a very lemony and vibrant finish.

## GRAPE VARIETIES

Antão Vaz, Roupeiro, Verdelho

## WINE SPECIFICATION

Alcohol by volume 13% (v/v)

pH 3,42

Total acidity 5,5g/l

Residual sugar 0,3g/l

## AGEING

Stainless steel vats

## SERVICE TEMPERATURE

7°C - 8°C

## BOTTLE

Bordalesa Prestígio

## CLOSURE

Natural cork stopper

## BAR CODE

560 3269 00006 1

## AVIN

5309312082120

## WINEMAKERS

Luís Duarte

Nuno Elias





# POUSIO

ROSÉ 2016

## CLASSIFICATION

Vinho Regional Alentejano

## TASTING NOTES

Made from the Trincadeira, Aragonês and Syrah varieties, this wine was made in the Provençal style with grapes straight from the press. This resulted in a beautiful open salmon colour and a bright appearance. It boasts a soft but intense, delicate bouquet, with very fresh fruit that lasts in the mouth and hints of cherry, strawberries and raspberries. Firm, fresh and full-bodied in the mouth. Dry and without bitterness. Very elegant, but at the same time full of flavour, delightful.

## GRAPE VARIETIES

Aragonez, Syrah, Trincadeira

## WINE SPECIFICATION

Alcohol by volume 12,5% (v/v)

pH 3.34

Total acidity 6,2g/l

Residual sugar 2,7g/l

## AGEING

Stainless steel vats

## SERVICE TEMPERATURE

7°C - 8°C

## BOTTLE

Bordalesa Prestígio

## CLOSURE

Natural cork stopper

## BAR CODE

560 3269 00005 4

## AVIN

69927530221538

## WINEMAKERS

Luís Duarte

Nuno Elias



# POUSIO ESCOLHA

RED 2014

## CLASSIFICATION

Vinho Regional Alentejano

## TASTING NOTES

Made from Alicante, Cabernet and Touriga Nacional varieties, this is a very attractive wine, ruby coloured with an intense bouquet and flavours, among which fruits such as ripe blackberries and spices predominate. All against a background of ageing in wood where dark chocolate and mild smoke reign. In the mouth it is very polished, with well integrated tannins. A full-bodied, juicy wine that is very pleasurable to drink.

## GRAPE VARIETIES

Alicante Bouchet, Cabernet  
Sauvignon, Touriga Nacional

## WINE SPECIFICATION

Alcohol by volume 14,5% (v/v)

pH 3,57

Total acidity 6,1g/l

Residual sugar 1,4g/l

## AGEING

French oak barrels (second and third use)

## SERVICE TEMPERATURE

17°C - 18°C

## BOTTLE

Bordalesa Sedução

## CLOSURE

Natural cork stopper

## BAR CODE

560 3269 00004 7

## AVIN

5646227760195

## WINEMAKERS

Luís Duarte

Nuno Elias





# POUSIO ESCOLHA

WHITE 2015

## CLASSIFICATION

Vinho Regional Alentejano

## TASTING NOTES

Featuring the Antão Vaz, Arinto and Alvarinho varieties, this is a bright light yellow wine with a very strong aromatic presence based on citrus fruits (orange and tangerine) and very pure and notable hints of sweet flowers. Hints of lavender honey complete the bouquet. A very elegant and refined wine, with a long, very seductive freshness in the mouth.

## GRAPE VARIETIES

Antão Vaz, Arinto, Alvarinho

## WINE SPECIFICATION

Alcohol by volume 13% (v/v)

pH 3.25

Total acidity 5,4g/l

Residual sugar 0,5g/l

## AGEING

Stainless steel vats

## SERVICE TEMPERATURE

9°C - 10°C

## BOTTLE

Bordalesa Sedução

## CLOSURE

Natural cork stopper

## BAR CODE

560 3269 00028 3

## AVIN

8663884050565

## WINEMAKERS

Luís Duarte

Nuno Elias



# POUSIO RESERVA

RED 2014

## CLASSIFICATION

Vinho Regional Alentejano

## TASTING NOTES

Made with Alicante Bouschet, Touriga Nacional and Petit Syrah varieties, this garnet-coloured wine was aged in new 300-litre French oak barrels. It reveals a complex but expressive bouquet featuring fruit reminiscent of black and red berries, without over-ripeness, against a very agreeable background of coffee and dark chocolate. A pleasant impact in the mouth, flavoursome, textured tannins and a finish with fruits and spices. In the mouth, it is also marked by the freshness and intensity of the palate. Ready to drink, it may adorn a table to accompany a nice oven-baked dish.

## GRAPE VARIETIES

Alicante Bouchet, Touriga Nacional,  
Petit Syrah

## WINE SPECIFICATION

Alcohol by volume 14,5% (v/v)

pH 3,52

Total acidity 6,2g/l

Residual sugar 1,4g/l

## AGEING

12 months on French oak barrels

## SERVICE TEMPERATURE

16°C

## BOTTLE

Borgonha Prestígio

## CLOSURE

Natural cork stopper 45 x 25

## BAR CODE

560 3269 00030 6

## AVIN

294475260032

## WINEMAKERS

Luís Duarte

Nuno Elias





# POUSIO RESERVA

WHITE 2015

## CLASSIFICATION

Vinho Regional Alentejano

## TASTING NOTES

With Arinto, Alvarinho and Verdelho varieties, this wine fermented in wood and matured on fine lees has a bright straw yellow colour. It boasts a complex, intense and rich bouquet, with hints of vegetables combined with wood, ripe citrus fruit and light vanilla. Full in the mouth, rounded and harmonious again with autumnal hints from the barrel, dried fruit, ripe citrus fruit and a long and very persistent finish.

## GRAPE VARIETIES

Arinto, Verdelho, Alvarinho

## WINE SPECIFICATION

Alcohol by volume 13,5% (v/v)

pH 3.25

Total acidity 5,5g/l

Residual sugar 0,8g/l

## AGEING

3 months on French oak barrels

## SERVICE TEMPERATURE

10°C a 12°C

## BOTTLE

Borgonha Prestígio

## CLOSURE

Natural cork stopper 45 x 25

## BAR CODE

560 3269 00029 0

## AVIN

1503967426665

## WINEMAKERS

Luís Duarte

Nuno Elias





# MARMELAR

RED 2014

## CLASSIFICATION

Vinho Regional Alentejano

## GRAPE VARIETIES

Alicante Bouschet, Petit Syrah,  
Petit Verdot

## WINE SPECIFICATION

Alcohol by volume 14,5% (v/v)

pH 3,45

Total acidity 6,3 g/l

Residual sugar 1 g/l

## AGEING

French 300lts oak barrels

## SERVICE TEMPERATURE

17°C - 18°C

## BOTTLE

Vénus Pesante

## CLOSURE

Extra Cork 49 x 25

## BAR CODE

560 3269 00031 3

## AVIN

6313040023958

## WINEMAKERS

Luís Duarte

Nuno Elias



# POUSIO PREMIUM

EXTRA VIRGIN OLIVE OIL

**CLASSIFICATION**  
Extra Virgin Olive Oil

**REGION**  
Alentejo Interior - Portugal

**YEAR**  
2015

**VARIETY**  
Arbequina, Cobrançosa, Picual

**ACIDITY**  
0.16%

## CHARACTERISTICS

Extra Virgin Olive Oil of superior quality from fresh olives by mechanical processes only and cold extraction.

The flavor profile reveals green apple notes, olive leaf and nuts. Medium green fruity on the palate, where the spicy and smooth bitterness, arise extraordinarily well. The sweet almond gives it great elegance and long aftertaste. We are facing a complex and harmonious oil with excellent balance nose / mouth.





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