



Azueira

ADEGA COOPERATIVA

A qualidade que o tempo aperfeiçoaa.

EN
PORTUGAL



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ADEGA DE AZUEIRA

The Adega Cooperativa de Azueira, CRL is a Portuguese company founded in 1959 that is on the market since 1969 and is currently composed by 1,976 members, 400 of which are active, able to deliver per year 14,000,000 Kg of red and white grapes, with an excellent level of quality.

Following the reconversion of vineyards made in recent years, mostly located in the municipalities of Mafra and Torres Vedras, the Adega Cooperativa de Azueira, CRL has increased its production of certified wines with IGP Lisbon, underlining this way the bet in the quality of their wines.



Commercially active, nationally and internationally, this Winery has its headquarters in Azueira, Municipality of Mafra - Portugal and its branch in Africa, namely in Luanda - Angola.

In order to go more and more away, the Azueira cellar offers a range of wines with own production, at the same time focus on developing brands to think of each market where it operates. The fact of having a range of wines with own design gives all customers and partners the ability to personalize their own products, according to their needs and requirements.

Always with eyes on the future, Adega Cooperativa de Azueira, CRL reiterates its interest in finding partners with the profile of importers / distributors to establish new partnerships.

LISBOA

A glorious past that fills the present of meaning.

Lisbon is much more than the Capital of Portugal. It is one of the best cities in the world to which appeals to the most different tastes and directions. Here, the story intersects with the future, always in the company of the Tejo river and the traditions that spreads to everywhere. Lisbon at the same time, is cosmopolitan and mysterious, modern and old-fashioned. These are the contrasts that give her so much charm.



MAFRA

A great symbol that is the legacy of a region.

It is not possible to dissociate Mafra from its iconic convent, the most emblematic monument of this town, built by the Magnanimous D. João V in the XVIII century, being the greatest work of Portuguese Baroque. Since the year 2000, Mafra has developed in a marked way, much due to the better access to Lisbon, being only 25 minutes away.



ERICEIRA

The mirror of a filled region of life and tradition.

Located 35km from Lisbon, Ericeira is an unavoidable tourist attraction. Surfing greatly contributed to this status, as it is the only surfing reserve in Europe and the third in the world.

In addition, it benefits from its proximity to the capital, offering an exceptional gastronomy and beaches of an undeniable beauty.



ADEGA DE AZUEIRA REGION



GPS 38°59'54.04"N // 9°16'33.30"W

PORTO → AZUEIRA // 285Km // 2H34min → to A1 and A8

LISBOA → AZUEIRA // 35Km // 29min → to A8

FARO → LISBOA → AZUEIRA // 308Km // 2H54min → to A2

CVR LISBOA



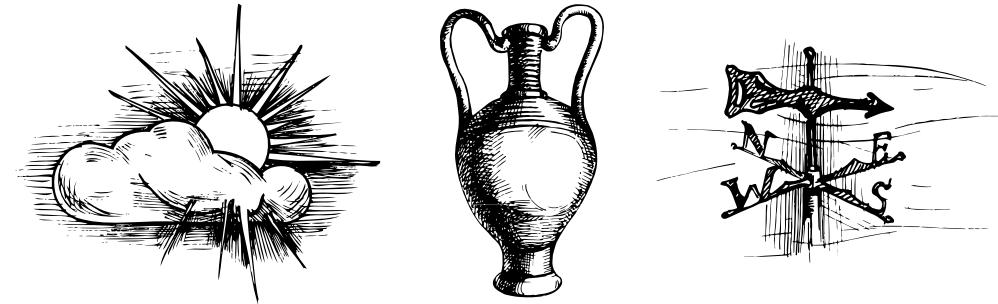
ADEGA DE AZUEIRA TOPO GRAFHY

Born in the Lisbon area where the proximity to the Atlantic coast and the long hours of sunshine together with the topography predominantly per half hillside, have a direct impact on the quality of the wines produced by Adega Cooperativa de Azueira, CRL.

Its originally jurassic and cretaceous soils gives origin to clay-limestone composition always recommended for the production of wines with good sugar content.



ADEGA DE AZUEIRA CLIMATE



It is notorious a moist microclimate in november and december and relatively dry between june and september, so conducive to the development of the vineyard, giving origin to quite alive and aromatic wines.





ADEGA DE AZUEIRA GRAPE VARIETIES & VINEYARDS



The main vineyards are framed by the Serra do Socorro, Serra da Malveira, Serra da Vila, Picanceira and Encarnação, located in the municipalities of Mafra and Torres Vedras.

The RED WINES include mainly the following grape varieties:

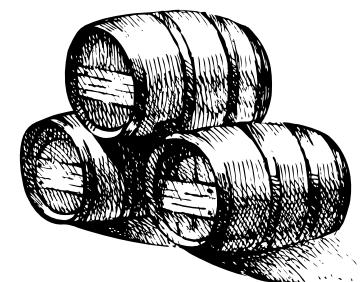
- Castelão
- Syrah
- Aragonês - Tinta Roriz
- Touriga Nacional
- Alicante Bouschet
- Caladoc

The WHITE WINES include mainly the following grape varieties:

- Fernão Pires
- Malvasia-Rei
- Seara Nova
- Arinto
- Chardonnay



ADEGA DE AZUEIRA PRODUCTION



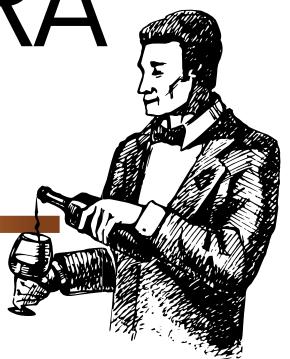
The Adega Cooperativa de Azueira, CRL has a storage capacity of 22 million liters, which currently covers almost all his needs in this area.

As far as the production is concerned, it has been in the order of 10 million liters per year. Best quality wines have been gaining increasing importance, as meaning 60% of total production.

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ADEGA DE AZUEIRA GOAL



The Adega Cooperativa de Azueira, CRL has the objective of improving production from a qualitative and quantitative point of view, to win more competitive advantage and to conquest more and more domestic and international market.

At the same time, it has made investments with the objective of increasing the volume of sales of bottled wine, based on the binomial quality/price. To all this, there is also the investment made in the constitution of new vineyards.



ADEGA DE AZUEIRA WINE

PÁTEO DAS CANTIGAS
REGIONAL WINE LISBON

AZ
REGIONAL WINE LISBON

CARRASCAL
REGIONAL WINE LISBON

PORTA DA TAPADA
REGIONAL WINE LISBON

JASMIM
REGIONAL WINE LISBON

ALÉM DO RIO
REGIONAL WINE LISBON

ALDEIA SALOIA
RED WINE • WHITE WINE

MONTE GODEL
RED WINE • WHITE WINE

RELVAS
RED WINE • WHITE WINE

ENCOSTA DA ALDEIA
RED WINE

FOLHA LARGA
RED WINE





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PÁTEO DAS CANTIGAS

REGIONAL WINE LISBON • red

GRAPE VARIETIES

Touriga Nacional & Alicante Bouschet.

ALCOHOL

13% vol.

TASTING NOTES

Strong, very aromatic and powerful, make this blend of Touriga Nacional & Alicante Bouschet the perfect fusion. The taste and aromas of cocoa and compote of wild fruits provoke an explosion of sensations, ending with a balanced acidity that prolongs the pleasure of tasting this wine.

SERVING SUGGESTION

For this wine with a strong personality, the accompaniment must always have a strong cuisine, hunting, roasts, spices and strong cheeses, fit in perfectly with this splendidous blend.

We recommend that you serve at a temperature of 16º-18º C.

BOTTLE

0,75 L



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PÁTEO DAS CANTIGAS

REGIONAL WINE LISBON • white

GRAPE VARIETIES

Fernão Pires & Chardonnay.

ALCOHOL

13% vol.

TASTING NOTES

An intense aroma, with the perfect balance between the ripe fruit of Chardonnay and the freshness of Fernão Pires. Balanced and persistent, make this wine the perfect choice for longer days.

SERVING SUGGESTION

Due to its intense characteristics, this is a perfect wine to accompany baked fish, soft cheese, and is also perfect for tasting on its own!

Serve at a temperature of 8ºC.

BOTTLE

0,75 L





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AZ

REGIONAL WINE LISBON • red

GRAPE VARIETIES

Syrah, Castelão, Alicante Bouschet and Touriga Nacional

ALCOHOL

13,5% vol.

TASTING NOTES

Garnet color wine and delicate aroma with notes of red fruits and figs, surrounded by soft tannins, with a slight acidity that gives elegance and persistence together. In the mouth it is soft, round and easy to drink.

SERVING SUGGESTION

Ideal with red meat or hunting meats, also being a great addition to intense flavor cheese. We recommend that you serve at a temperature of 16°-18° C.

BOTTLE

0,75 L

REGIONAL WINE LISBON • white

GRAPE VARIETIES

Fernão Pires and Malvasia-Rei

ALCOHOL

12,5% vol.

TASTING NOTES

Good intensity of flavor with notes of apple and tropical fruits, delicate and elegant which makes this wine, delicious and refreshing.

SERVING SUGGESTION

The perfect white for any occasion. Accompanies perfectly fish dishes and seafood. Serve at a temperature of 6° to 8°C.

BOTTLE

0,75 L

REGIONAL WINE LISBON • rose

GRAPE VARIETIES

Caladoc

ALCOHOL

12,5% vol.

TASTING NOTES

Light color and intensely fruity, is presented with strawberries and raspberries notes that make this delicious wine in the proof, elegant and refreshing.

SERVING SUGGESTION

Great appetizer, ideal to accompany sushi, fish dishes and seafood. It goes very well with salads, pasta, white meat and Asian foods. It should be served from 8° to 10°C.

BOTTLE

0,75 L



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AZ

REGIONAL WINE LISBON



RED WINE



WHITE WINE



ROSE WINE



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CARRASCAL

REGIONAL WINE LISBON • red

GRAPE VARIETIES

Aragonês, Castelão and Syrah.

ALCOHOL

13,5% vol.

TASTING NOTES

With eyes set on tradition and what good was done 100 years ago, conceived to produce an elegant and very aromatic wine with notes of ripe fruit and blackberries. The aging in oak barrels gives it a perfect balance and an end of the mouth smooth and soft.

SERVING SUGGESTION

Served at a temperature of 16°-18°C, being excellent in itself, it accompanies in a blameless way the most varied dishes of his region, since the rabbit hunter, lamb roasted in the oven, cod with corn bread and ending with a board of dry cheese or one cheese with pumpkin jam.

BOTTLE
0,75 L



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PORTA DA TAPADA

REGIONAL WINE LISBON • red



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PORTA DA TAPADA

REGIONAL WINE LISBON • red

GRAPE VARIETIES

Castelão, Aragonês and Alicante Bouschet.

ALCOHOL

13% vol.

TASTING NOTES

Ruby color wine, with fresh aromas of red fruits and berries, surrounded by soft tannins, with a slight acidity that gives elegance and persistence together. At the end we are presented with a balanced taste, smooth and easy to drink.

SERVING SUGGESTION

Excellent at all times and a good accompaniment for meats, spicy foods and cheese.
It should be served at a temperature of 16° to 18°C

BOTTLE

0,375 L
0,75 L

BIB

3 L
5 L





JASMIM

REGIONAL WINE LISBON • red

GRAPE VARIETIES

Castelão, Tinta Roriz, Syrah and Caladoc.

ALCOHOL

14% vol.

TASTING NOTES

Garnet color, has enticing aromas, good body, intense and velvety taste. Find flavors of blackberries, prunes and figs, surrounded by ripe tannins. The palate is soft, with body and structure.

SERVING SUGGESTION

It is recommended to accompany grilled meats and hunting birds, excellent in the accompanying pasta, vegetarian dishes or cheese-based.

We recommend that you serve at a temperature of 16°-18° C.

BOTTLE

0,75 L



ALÉM DO RIO

REGIONAL WINE LISBON
light white

GRAPE VARIETIES

Malvasia, Seara Nova, Arinto and Fernão Pires.

ALCOHOL

9,5% vol.

TASTING NOTES

A light wine that delights us with its tropical aroma, easy to drink and with good persistence that allows us to refresh on a beautiful summer day!

SERVING SUGGESTION

In the restaurant, wherever you are, this light white will be the perfect company in combination with grilled fish and various seafood.

Recommended consumption temperature: 6° to 8°C.

BOTTLE

0,75 L





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ALDEIA SALOIA RED WINE

ALCOHOL
13% vol.

TASTING NOTES

Born in one of the largest wine regions of Portugal, is characterized by its softness, vivid color with fresh aromas of red fruits, which are accompanied by a body and a balanced taste.

SERVING SUGGESTION

Accompanies barbecue, pasta, vegetarian food or cheese. It should be served at a temperature of 16°-18°C.

BOTTLE	BIB
0,75 L	5 L
1L	10 L
	20L



ALDEIA SALOIA WHITE WINE

ALCOHOL
11,5% vol.

TASTING NOTES

Lisbon is a region where the fresh Atlantic breezes and long hours of sunshine combine to produce this refreshing and tasty white wine.

SERVING SUGGESTION

It goes well with fish dishes, seafood, white meats and cheeses. Recommended consumption temperature: 8 ° C.

BOTTLE	BIB
0,75 L	5 L
1L	





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MONTE GODEL

RED WINE

ALCOHOL
13% vol.

TASTING NOTES

Fruit of the most genuine traditions of wine, the "Monte Godel" characterizes what is best made into wine in our region. We present an elegant and aromatic red wine with an end of young and persistent mouth.

SERVING SUGGESTION

Accompanies barbecue, pasta, vegetarian food or cheese. It should be served at a temperature of 16°-18°C.

PACKAGE // TETRA PAK
1L



MONTE GODEL

WHITE WINE

ALCOHOL
11,5% vol.

TASTING NOTES

Fruit of the most genuine traditions of wine, the "Monte Godel" characterizes what is best made into wine in our region.

We present a very lively and fruity white wine with a final fresh and delicious mouth.

SERVING SUGGESTION

It goes well with fish dishes, seafood, white meats and cheeses.

Recommended consumption temperature: 7°- 8°C.

PACKAGE // TETRA PAK
1L



RELVAS
RED WINE

ALCOHOL
13% vol.

BOTTLE
0,75 L

RELVAS
WHITE WINE

ALCOHOL
11% vol.

BOTTLE
0,75 L

ENCOSTA DA ALDEIA
RED WINE

ALCOHOL
13% vol.

BOTTLE
0,75 L

FOLHA LARGA
RED WINE

ALCOHOL
13% vol.

BOTTLE
0,75 L



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WINE TASTING

Necessary conditions

To make a good wine tasting, no exceptional conditions are required. Just a smell-free space, with good light (not fluorescent), a good glass (transparent, colorless and without drawings) and a notepad (or proof sheet).



Look at the wine, taking advantage of the light reasonably, against a white surface. Pay particular attention to color, clarity and effervescence.



Shake the glass in a circular motion to allow the aromas to be released. When you stop, check for tears running down the sides of the glass. They may indicate about the alcohol and sugar content of the wine.



Repeat the previous step, bring your nose closer and inhale deeply. Try to find in the set of scents, those that are familiar to you.



Place in the mouth and roll gently, so as to reach the taste buds evenly. Set the flavor to it. Inhale through the mouth, making the air cross the wine and breathe out through the nose, to define the so-called mouth aroma. To the set of sensations detected in the mouth and nose, it is called palate.



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