

W I N E S   W I T H   H I S T O R Y

— S I N C E 1955 —



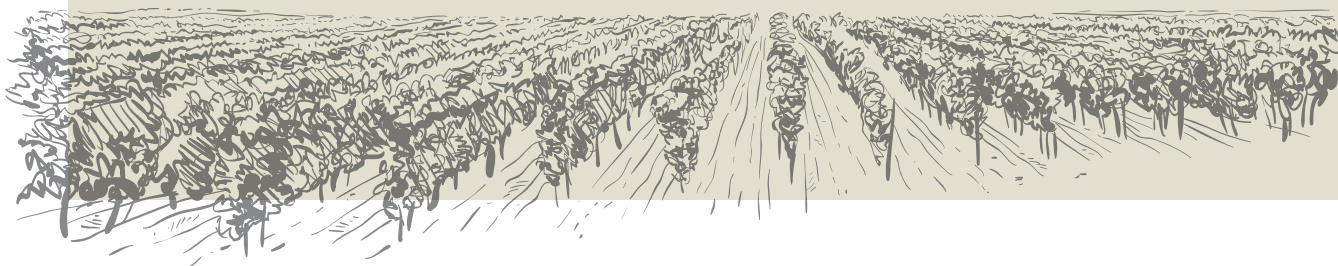




Founded in 1955 Adega de Palmela began its activity in 1958 with just 50 members and with a production that didn't exceed 1,5 million liters. Nowadays, after six decades, has around 300 members that together combine an area of 1000 hectares. Today's production exceeds 8 million liters (70% red wine, 25% white wine and 5% Moscatel of Setúbal).

Adega de Palmela is integrated in the demarcated region of the Setúbal Peninsula just 40 kms south of Lisbon, and it's one of the main centers of development of the region where it is inserted, which is markedly agricultural and where the vine and wine have for historical reasons a rather large weight.

Adega de Palmela produces the brands: Pedras Negras (white, red, rosé and licorous wine, young and old grape marc spirit), Vale dos Barris (Regional Peninsula Setúbal white, red and rosé), Adega de Palmela (white, red and Reserve D.O.C., Moscatel fortified wine, Sparkling brut and Medium Dry), Villa Palma (white and red Selected Harvest and old wine spirit), Amus (spirit Moscatel).





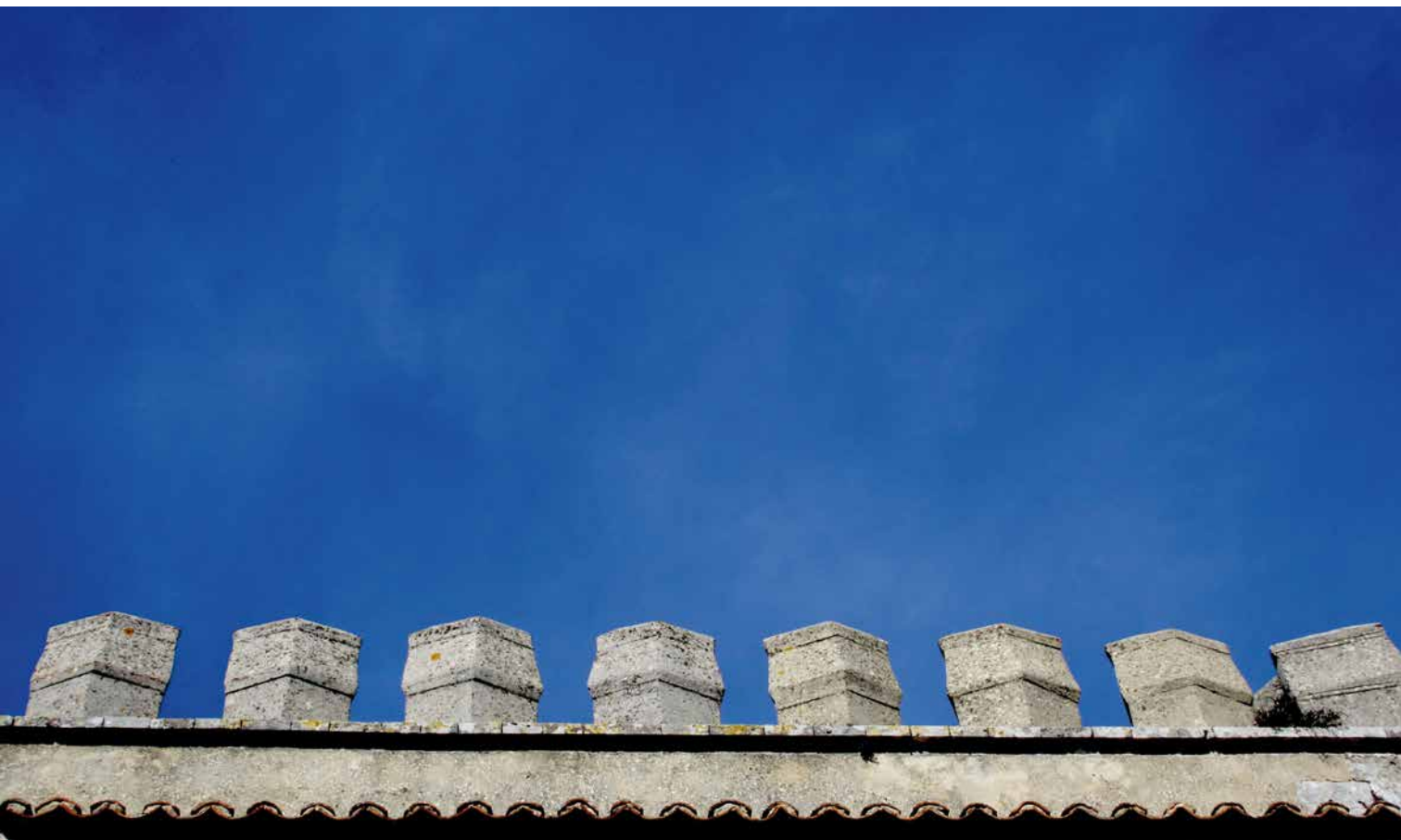


THE TRAJECTORY



## A BRAND , A VILLAGE .

Throughout its history, Adega de Palmela has become one of the main centers of development of the region, where the wine sector has strong weight, and referenced some brands in the market, of wines or spirits taking the name Palmela to the whole country and abroad.





THE TERROIR





The Terroir where the vineyards of Adega de Palmela are implanted reveals an exclusive profile characterized by sandy plains and marked by the proximity of the Atlantic Ocean, the Tejo and Sado Rivers and the Arrábida Mountain. These factors generate a particularly favorable microclimate for the production of the grape varieties Castelão, Fernão Pires and Moscatel, typical of the region.





# C E R T I F I C A T E   O F   R E C O G N I T I O N





In 2017, the Ministry of Agriculture, Forestry and Rural Development awarded Adega de Palmela with the certificate of recognition as a producer's organization in the wine sector for the product of wine. Adega de Palmela was the first winery in the region of Setúbal Península to be recognized as a producer's organization. This honorable result was shared with its 300 associates and more than 40 employees. After all, thanks to them, their passion, dedication and knowledge, the Winery has the capacity to offer the consumer, year after year, what is best produced in the region in the wine sector.









THE PRODUCTS





# Villa Palma



The Villa Palma wine is a tribute to the beautiful village of Palmela also known by many as “Mother Land of Wine.” The Palmela Castle, located in the Setúbal Peninsula, is implemented in a sumptuous hill in Arrábida near the Sado River and not far from the Tejo River. However due to its strategic and economic importance, the ancient village of Palmela was Romanized by a Magistrate from Lusitania called Cornélio Palma, one of the key influencers of wine and vineyard culture in the region.



## VILLA PALMA

**PALMELA D.O.C.**

**SELECTED HARVEST**

RED

Produced from the grape varieties Castelão, Syrah, Aragonês and Cabernet Sauvignon.

Goes well with all traditional Portuguese cuisine dishes, game or grilled meats, cheeses and cod. Aroma of red fruits and spices. In the mouth, it is soft and has velvety tannins.

## VILLA PALMA

**PALMELA D.O.C.**

**SELECTED HARVEST**

WHITE

Produced from the grape varieties Verdelho, Fernão Pires, Arinto and Chardonnay. Goes well with all fish dishes and seafood.

Fruity profile, quite intense with notes of tropical fruit.



## VILLA PALMA

**PALMELA D.O.C.**

RED

Produced from the grape varieties Castelão, Syrah and Aragonês.

Goes well with hunt or grilled meats, and cod. Ruby colour, aroma of red fruits evolving to a few notes of jam and spices. In the mouth, it is soft with a pleasant aftertaste.



## VILLA PALMA

**PALMELA D.O.C.**

ROSÉ

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Produced from the grape varieties Castelão, Syrah and Aragonês.

Goes well with fish and seafood dishes, white meat, oriental and pasta dishes, as well as gratin vegetables and tortillas. Aroma of red fruits and jam with a fruity flavor and fresh.

## VILLA PALMA

**PALMELA D.O.C.**

WHITE

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Produced from the grape varieties Fernão Pires, Verdelho, Arinto and Moscatel. Goes well with all grilled or oven baked fish dishes, seafood and salads. Citrus yellow colour and a fruity profile, with notes of tropical fruit and green apples combined with its fresh taste.



## VILLA PALMA

**OLD WINE SPIRIT**

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Presents aromas of orange and nuts, in a balsamic background of extreme elegance and perfection. In the mouth it reveals complexity and a lot of character. Very soft with long finish. Should be served as digestive with coffee or enjoyed along with a good cigar.





## VALE DOS BARRIS

### REGIONAL WINE SETÚBAL PENINSULA

RED SELECTED HARVEST SYRAH

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Produced from the grape variety Syrah. Goes well with all grilled meat, hunt dishes and cured sheep cheese. Aroma of ripe berries, jam, complexed with notes of new wood. The soft flavor, ends with a prolonged aftertaste with hints of vanilla, coffee and a few notes of chocolate.

## VALE DOS BARRIS

### REGIONAL WINE SETÚBAL PENINSULA

RED CASTELÃO

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Produced from the grape variety Castelão. Goes well with all grilled meat, hunt dishes and cured sheep cheese. Aroma of ripe berries, jam, with hints of vanilla, coffee and a few notes of wood and chocolate.



## VALE DOS BARRIS

### REGIONAL WINE SETÚBAL PENINSULA

MOSCATEL

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Produced from the grape variety Moscatel. Goes well with grilled fish dishes or oven roasts and grilled or cooked seafood. Intense floral aroma with a few notes of orange blossom and rose petals.



## VALE DOS BARRIS

### REGIONAL WINE SETÚBAL PENINSULA

PINK

Produced from the grape varieties Castelão, Syrah and Aragonês.

Goes well with fish and seafood dishes as well as oriental and pasta dishes.

Aroma of red fruits and jam with a fruity flavor and fresh.

## ADEGA DE PALMELA

### PALMELA D.O.C.

RED

Produced from the grape varieties Castelão, Syrah and Aragonês. Goes well with all traditional Portuguese cuisine dishes, hunt, grilled meats, cheeses and cod. Ruby colour with violaceous reflections, aroma of red fruits and spices.



## ADEGA DE PALMELA

### PALMELA D.O.C.

WHITE

Produced from the grape varieties Fernão Pires, Verdelho, Arinto and Moscatel.

Goes well with all grilled or oven baked fish dishes, seafood and salads. Fruity profile, quite intense with notes of tropical fruit and green apples combined with its fresh taste.



## ADEGA DE PALMELA

### PALMELA D.O.C RESERVE

RED

Produced from the grape varieties Castelão, Syrah, Aragonês and Cabernet Sauvignon. Goes well with all traditional Portuguese cuisine dishes, hunt or grilled meats, cheeses and cod. Aroma of red fruits evolving to a few notes of jam and spices, toast and vanilla. In the mouth, it is soft and has velvety tannins with a pleasant aftertaste.

## ADEGA DE PALMELA

### PALMELA D.O.C RESERVE

WHITE

Produced from the grape varieties Chardonnay and Arinto.  
Excellent with fish stews, white meat and some cheeses.  
Fruity profile, quite intense with notes of pineapple and apricot.





## ADEGA DE PALMELA

**PALMELA D.O.C.**

SPARKLING MOSCATEL BRUT

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Produced from the grape variety Moscatel.

Goes well with fish dishes and seafood. It combines white flowers, orange blossom and honey fragrances. With a creamy feel inside the mouth, it provides a very pleasant sweetness along with a good delicate and fresh acidity. With a thin but longstanding bubble, it shows itself with balance, elegance and personality.

## ADEGA DE PALMELA

**PALMELA D.O.C.**

SPARKLING MOSCATEL MEDIUM DRY

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Produced from the grape variety Moscatel.

Excellent for special occasions, or to accompany desserts. It combines white flowers, orange blossom and honey fragrances. With a creamy feel inside the mouth, it provides a very pleasant sweetness along with a good delicate and fresh acidity.



## ADEGA DE PALMELA

**MOSCATEL DE SETÚBAL**

D.O.C.

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Fortified wine produced from the grape variety Moscatel.

As an appetizer or to accompany regional and conventual confections and black chocolate.

Aroma of orange peels, honey, dried fruit and tea, presents a fresh flavor and well balanced taste.





## ADEGA DE PALMELA

MOSCATEL DE SETÚBAL D.O.C

10 YEARS

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Fortified wine produced from the grape variety Moscatel. This Moscatel, of superior quality, aged peacefully in our wine cellar in oak barrels already used in aging spirits. Great aromatic complexity presenting notes of dried fruits, walnuts, figs and honey. Should be served alone, or with regional sweets and chocolate.

## PEDRAS NEGRAS

ABAFADO

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Licorous wine produced from the grape variety Fernão Pires. It can be served as an appetizer with regional sweets and dark chocolate. Aroma of honey, dried fruit and tea.



## PEDRAS NEGRAS

GRAPE MARC SPIRIT

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Clear, mild flavour and velvety. Excellent at the end of a meal.



## **PEDRAS NEGRAS**

### **GRAPE MARC SPIRIT**

AGED

Golden brown, clear with a smooth and velvety taste, with hints of oak.

Excellent at the end of a meal.

## **AMUS**

### **SPIRIT MOSCATEL**

Amus wine is obtained from the distillation of masses of Moscatel grapes.

Clear, mild flavour and velvety, aromatic and with notes of fig and raisins.

Excellent at the end of a meal.





In order to promote and make known its wines, Adega de Palmela  
provides guided tours to the winery ending the visit  
with a wine tasting.

Visits must be previously scheduled.

VISIT THE WINERY STORE:

Monday to Friday from 8 to 12:30 am and 2 to 5 pm

Saturday from 9 am to 1 pm

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FACEBOOK.COM/ACPALMELA

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Rua da Adega Cooperativa, 2950-401 Palmela  
Phone: (+351) 212 337 020 | Fax: (+351) 212 337 028  
E-mail: geral@acpalmela.pt  
GPS: 38°34'43.92"N 8°52'22.55"W