



**PORTUGUESE
WINE & SPIRITS**
葡萄牙葡萄酒和烈酒

2022

IMPOR

SHANGHAI 上海

SALSUS 索鲁斯


LUA CHEIA
EM VINHAS
VELHAS

VINHO VERDE/ 干白葡萄酒 (绿酒) / WHITE

YEAR/年份:

2020

REGION/产区:

VINHO VERDE DOC /绿酒法定产区

VARIETIES/葡萄品种:

LOUREIRO, TRAJADURA, ARINTO

罗雷拉, 塔佳迪拉, 阿林图

ALCOHOL/酒精度:

9.5%

SERV. TEMP/温度:

10° C

AROMA/香味:

PRONOUNCED YOUTHFUL AND FRESH EXPLOSION OF CITRUS
FRUIT AND MINERALS

年轻, 清新的柑橘类水果香味和矿物香味

PALATE/口味:

YOUNG AND VIBRANT. AS ON THE NOSE, A SPRITZ OF
CITRUS FRUIT, MINERAL, SHALE, CRISP ACIDITY AND A CLEAN
REFRESHING FINISH

年轻, 充满活力. 品尝时, 有一股柑橘类的水果, 并伴有矿物, 贝岩的
味道充斥着整个鼻腔。

非常新鲜, 明显的酸味和干净清爽的回味

PAIRING/搭配食物:

PAIRS WELL WITH SHELLFISH, FRUIT SALADS OR AS AN
APÉRITIF

适合搭配贝壳类, 水果沙拉或开胃酒

AWARDS/得分:

• VINTAGE 2016 年份

86 POINTS - ROBERTPARKER.COM, REVIEWS BY MARK
SQUIRES, APRIL 2017

• VINTAGE 2015 年份

88 POINTS - ROBERTPARKER.COM, REVIEWS BY MARK
SQUIRES, APRIL 2016



IMPOR
SHANGHAI 上海

MARIA BONITA

美丽的玛丽亚

LUA CHEIA
EM VINHAS
VELHAS

VINHO VERDE/ 干白葡萄酒 (绿酒) / WHITE

YEAR/年份:

2020

REGION/产区:

VINHO VERDE DOC /绿酒法定产区

VARIETIES/葡萄品种:

LOUREIRO

罗雷拉

ALCOHOL/酒精度:

11%

SERV. TEMP/温度:

10° C

AROMA/香味:

AROMATIC INTENSITY, WITH CITRIC NOTES OF WHITE FRUIT

来自白果的强烈的柠檬香味

PALATE/口味:

WELL STRUCTURED AND BALANCED WITH THE ACIDITY,
REFINED AND FRESH WITH BALANCED ACIDITY. LONG
LINGERING FINISH

结构良好，酸度平衡，清新雅致

PAIRING/搭配食物:

PAIRS WELL WITH FISH AND WHITE MEAT

鱼和白肉

AWARDS/得分:

• VINTAGE 2019 年份

88 POINTS/BEST BUY - WINE ENTHUSIAST, JUNE/JULY 2020

• VINTAGE 2018 年份

16 POINTS- JANCISROBINSON.COM, REVIEW BY JULIA
HARDING, OCTOBER 2019

88 POINTS - ROBERTPARKER.COM, REVIEW BY MARK SQUIRES,
AUGUST 2019

87 POINTS/BEST BUY - WINE ENTHUSIAST, JULY 2019



IMPOR

SHANGHAI 上海

MARIA BONITA NOSTALGIA

美丽的玛丽亚-诺思金干白葡萄酒

VINHO VERDE/ 干白葡萄酒 (绿酒) / WHITE

YEAR/年份:

2019

REGION/产区:

VINHO VERDE DOC /绿酒法定产区

VARIETIES/葡萄品种:

ALVARINHO

阿瓦里诺

ALCOHOL/酒精度:

13%

SERV. TEMP/温度:

10° C

AGEING/陈年:

20% OF THE WINE FERMENTED IS USED BARREL, 80%
FERMENTED IN STAINLESS STEEL TANKS

20%的葡萄酒在旧橡木桶内发酵，80%的在不锈钢罐中发酵

AROMA/香味:

VERY PRONOUNCED AROMA, DOMINATED BY GRAPEFRUIT
AND NOTES OF MINERAL

非常明显的葡萄柚和矿物质的味道

PALATE/口味:

WELL STRUCTURED BUT SURPRISINGLY FRESH WHITE WINE
DUE TO HIGH QUALITY ACIDITY. EXTREMELY LONG AND
LINGERING FINISH

结构良好，因高品质的酸度，使人惊艳的一款新鲜干白葡萄酒

PAIRING/搭配食物:

PAIRS WELL WITH MEDITERRANEAN CUISINE, BASED ON FISH
AND SEAFOOD

搭配地中海美食，鱼类和海鲜


LUA CHEIA
EM VINHAS
VELHAS



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SHANGHAI 上海

NOSTALGIA

诺思金

VINHO VERDE/ 干白葡萄酒 (绿酒) / WHITE

YEAR/年份:

2017

REGION/产区:

VINHO VERDE DOC /绿酒法定产区

VARIETIES/葡萄品种:

ALVARINHO (OLD VINES)

阿瓦里诺 (老藤)

ALCOHOL/酒精度:

12,5%

SERV. TEMP/温度:

10°-12° C

AROMA/香味:

AROMATIC INTENSITY, WITH CITRIC NOTES OF WHITE FRUIT

非常显著的香味，以葡萄柚和矿物的香味为主

PALATE/口味:

WELL-STRUCTURED AND SURPRISINGLY FRESH DUE TO ITS HIGH-QUALITY ACIDITY. EXTREMELY LONG AND LINGERING FINISH

结构均衡，但由于高品质的酸度，会感受到令人惊叹的新鲜白葡萄酒口感。特别悠长的余味

PAIRING/搭配食物:

PAIRS WELL WITH MEDITERRANEAN CUISINE, BASED ON FISH AND SEAFOOD

搭配地中海食物，主要是鱼和海鲜

AWARDS/得分:

• VINTAGE 2017 年份

91 POINTS - WINE ENTHUSIAST, MAY 2019

89 POINTS - ROBERTPARKER.COM, REVIEW BY MARK SQUIRES, DECEMBER 2018

16.5 POINTS - JANCISROBINSON.COM, REVIEW BY JULIA HARDING, DECEMBER 2018

• VINTAGE 2016 年份

89 POINTS - ROBERTPARKER.COM, REVIEW BY MARK SQUIRES, DECEMBER 2017

89 POINTS - WINE ENTHUSIAST, DECEMBER 2017

16.5 POINTS - JANCISROBINSON.COM, REVIEW BY JULIA HARDING, NOVEMBER 2017

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VELHAS



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MARIA PAPOILA SAUVIGNON BLANC 波黎亚长相思干白葡萄酒



VINHO BRANCO/干白葡萄酒/ WHITE

YEAR/年份:

2018

REGION/产区:

MINHO DOC /米尼奥子产区

VARIETIES/葡萄品种:

SAUVIGNON BLANC

100%长相思

ALCOHOL/酒精度:

11,5%

SERV. TEMP/温度:

10° - 12° C

AROMA/香味:

ELEGANT AND INTENSE AROMA

优雅浓郁的香气

PALATE/口味:

ON THE PALATE, MINERALITY WITH A TROPICAL ENDING. IT IS A WINE WITH BALANCED ACIDITY AND A PERSISTENT FINISH

口感上, 矿物味夹带热带风味收尾。酸度很平衡, 持久

PAIRING/搭配食物:

EXCELLENT AS AN APERITIF AND IDEAL WITH MEDITERRANEAN FOOD, FISH AND SEAFOOD

可以作为开胃酒, 也可以搭配地中海食物, 海鲜和鱼类

AWARDS/得分:

• VINTAGE 2018 年份

91 POINTS - WINE ENTHUSIAST, MAY 2019

16.5 POINTS - JANCISROBINSON.COM, REVIEW BY JULIA HARDING, OCTOBER 2019

87 POINTS - ROBERTPARKER.COM, REVIEW BY MARK SQUIRES, AUGUST 2019

SILVER MEDAL - CONCOURS MONDIAL DE BRUXELLES 2019



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ALBUM RESERVA

阿兰布珍藏

VINHO TINTO / RED / 干红葡萄酒

YEAR/年份:

2018

REGION/产区:

ALENTEJO VR/ 阿兰特茹产区

VARIETIES/葡萄品种:

SYRAH, PETIT VERDOT, ARAGONEZ, ALICANTE BOUSCHET

西拉, 味尔多, 丹魄, 紫北塞

ALCOHOL/酒精度:

14%

SERV. TEMP/温度:

16° - 18° C

AGEING/陈酿:

AGED IN NEW FRENCH OAK FOR 10 MONTHS

在新法桶内陈酿10个月

AROMA/香味:

INTENSE AND COMPLEX AROMAS. NOTES OF RIPE FRUIT,
FLORAL AND SPICES

浓郁复杂的香气, 成熟水果, 花香和香料的味

PALATE/口味:

RICH, FULL BODIED, WELL-STRUCTURED WINE. LONG AND
PERSISTENT FINISH

饱满, 结构平衡的一款酒, 持久性很好

PAIRING/搭配食物:

PAIRS WELL WITH GRILLED MEATS AND STEWS

烤肉和炖肉

AWARDS/得分:

• VINTAGE 2015 年份

91 POINTS/EDITORS' CHOICE - WINE ENTHUSIAST, APRIL 2019

16.5 POINTS - JANCISROBINSON.COM, REVIEW BY JULIA

HARDING, DECEMBER 2018



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!NSURGENTE

探索干红葡萄酒

LUA CHEIA
EM VINHAS
VELHAS

VINHO TINTO / RED / 干红葡萄酒

YEAR/年份:

2016

REGION/产区:

DOC DÃO / 杜奥产区

VARIETIES/葡萄品种:

TOURIGA NACIONAL, ALFROCHEIRO

国家杜丽佳, 奥弗露塞罗

ALCOHOL/酒精度:

14%

SERV. TEMP/温度:

16° - 18° C

AROMA/香味:

VERY INTENSE AND COMPLEX AROMA. RIPE RED FRUIT AND BALSAMIC NOTES REMEMBERING PINEWOOD AND EUCALYPTUS

非常浓烈而复杂的香气, 成熟的红色水果, 香油的味道, 松木和桉树的香味。

PALATE/口味:

VERY ELEGANT AND STRUCTURED. LONG FINISH WITH LINGERING NOTES OF RIPE FRUIT AND FRESH, BALSAMIC HINTS

非常雅致, 结构性好。回味悠长伴有成熟水果, 新鲜, 和一点香油的口感

PAIRING/搭配食物:

MEDITERRANEAN CUISINE, PASTA, AND MILD SOFT CHEESE
地中海食物, 意大利面, 软奶酪

AWARDS/得分:

• VINTAGE 2016 年份

90 POINTS - WINE ENTHUSIAST, APRIL 2019

88 POINTS - ROBERTPARKER.COM, REVIEW BY MARK SQUIRES, FEBRUARY 2019

16.5 POINTS - JANCISROBINSON.COM REVIEW BY JULIA HARDING, DECEMBER 2018



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!NSURGENTE PREMIUM

分歧者之探索优选干红葡萄酒

VINHO TINTO / RED / 干红葡萄酒

YEAR/年份:

2017

REGION/产区:

DOC DÃO / 杜奥产区

VARIETIES/葡萄品种:

TOURIGA NACIONAL, ALFROCHEIRO

国家杜丽佳, 奥弗露塞罗

ALCOHOL/酒精度:

14%

SERV. TEMP/温度:

16° - 18° C

AGEING/陈酿:

ONE THIRD OF THE WINE WAS AGED IN NEW FRENCH OAK BARRELS

1/3的酒在新法国橡木桶内陈年

AROMA/香味:

VERY INTENSE AND COMPLEX AROMA. RIPE RED FRUIT AND BALSAMIC NOTES REMEMBERING PINEWOOD AND EUCALYPTUS

非常浓烈而复杂的香气, 成熟的红色水果, 香油的味道, 松木和桉树的香味。

PALATE/口味:

VERY ELEGANT AND STRUCTURED. LONG FINISH WITH LINGERING NOTES OF RIPE FRUIT AND FRESH, BALSAMIC HINTS

非常雅致, 结构性好。回味悠长伴有成熟水果, 新鲜, 和一点香油的口感

PAIRING/搭配食物:

MEDITERRANEAN CUISINE, PASTA, AND MILD SOFT CHEESE
地中海食物, 意大利面, 软奶酪

AWARDS/得分:

• VINTAGE 2017 年份

16.5 POINTS - JANCISROBINSON.COM REVIEW BY JULIA HARDING, AUGUST 2020

91 POINTS - WINE ENTHUSIAST, JUNE/JULY 2020


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COLLEJA

库雷嘉

VINHO TINTO / RED / 干红葡萄酒

YEAR/年份:

2019

REGION/产区:

DOURO DOC / 杜罗河法定产区

VARIETIES/葡萄品种:

TOURIGA NACIONAL, TOURIGA FRANCA, TINTA RORIZ

国家杜丽佳, 法国杜丽佳, 丹魄

ALCOHOL/酒精度:

13,5%

SERV. TEMP/温度:

16° - 18° C

AROMA/香味:

PRONOUNCED BLACKBERRY AND BLUEBERRY AROMAS
COMBINED WITH SUBTLE FLORAL NOTES AND A TOUCH OF
VANILLA

浓郁的黑莓和红李子水果香味混合着花香和香草奶油味

PALATE/口味:

SILKY SMOOTH. GOOD STRUCTURE AND BALANCE, FRESH
ACIDITY AND WELL-INTEGRATED TANNINS. FRUITY FINISH

丝光柔滑, 结构均衡, 新鲜酸度, 单宁平衡良好。持久的水果回味

PAIRING/搭配食物:

PAIRS WELL WITH ROASTED MEATS, SAUSAGE AND STEWS

搭配烤肉, 香肠和炖煮的食物

AWARDS/得分:

• VINTAGE 2015 年份

GOLD MEDAL - INTERNATIONAL WINE CHALLENGE 2018

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SHANGHAI 上海

LUA CHEIA

露塞尔老藤

VINHO BRANCO/干白葡萄酒/ WHITE

YEAR/年份:

2019

REGION/产区:

DOURO DOC / 杜罗河法定产区

VARIETIES/葡萄品种:

OLD VINES

老藤

ALCOHOL/酒精度:

13%

SERV. TEMP/温度:

10° - 12° C

AROMA/香味:

AROMATIC, DOMINATED BY MINERALITY WITH NOTES OF HIGH QUALITY WOOD

芳香浓郁, 以矿物和高品质木材的香气为主

PALATE/口味:

WELL-BALANCED, INTENSE AND FRESH. LONG FINISH

平衡良好, 浓郁清新, 回味悠长

PAIRING/搭配食物:

IDEAL WITH FISH AND WHITE MEAT

搭配鱼肉和白肉

AWARDS/得分:

• VINTAGE 2019 年份

16 POINTS - JANCISROBINSON.COM, REVIEW BY JULIA HARDING, AUGUST 2020

87 POINTS - WINE ENTHUSIAST, JUNE/JULY 2020

88 POINTS - ROBERTPARKER.COM, REVIEW BY MARK SQUIRES, JUNE 2020


LUA CHEIA
EM VINHAS
VELHAS



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LUA CHEIA

露塞尔老藤

VINHO ROSÉ / 桃红葡萄酒 / ROSÉ

YEAR/年份:

2019

REGION/产区:

DOURO DOC / 杜罗河法定产区

VARIETIES/葡萄品种:

OLD VINES

老藤

ALCOHOL/酒精度:

12%

SERV. TEMP/温度:

10° - 12° C

AROMA/香味:

EXCELLENT AROMATIC INTENSITY, DOMINATED BY CASSIS AND RASPBERRIES

香气浓郁，以黑醋栗和覆盆子为主

PALATE/口味:

YOUNG, FRESH AND WELL-BALANCED, PERSISTENT FINISH

年轻，清新，平衡良好，持久性长

PAIRING/搭配食物:

IDEAL WITH SEAFOOD, ORIENTAL CUISINE, WHITE MEATS AND PASTA

搭配海鲜，东方美食，白肉和意大利面

AWARDS/得分:

• VINTAGE 2019 年份

16 POINTS - JANCISROBINSON.COM, REVIEW BY JULIA HARDING, AUGUST 2020

87 POINTS - WINE ENTHUSIAST, APRIL 2020

87 POINTS - REVIEW BY MARK SQUIRES, ROBERTPARKER.COM, FEBRUARY 2020

LUA CHEIA
EM VINHAS
VELHAS



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LUA CHEIA

露塞尔老藤

VINHO TINTO / 干红葡萄酒 / RED

YEAR/年份:

2017

REGION/产区:

DOURO DOC / 杜罗河法定产区

VARIETIES/葡萄品种:

OLD VINES

老藤

ALCOHOL/酒精度:

13,5%

SERV. TEMP/温度:

16° - 18° C

AROMA/香味:

VERY AROMATIC WITH NOTES OF BLUEBERRIES AND BLACKBERRIES

带有蓝莓和黑莓的香气

PALATE/口味:

FULL-BODIED AND CONCENTRATED BUT VERY FRESH WITH RIPE AND ROUND TANNINS. AS ON THE NOSE, VERY SCENTED WITH THE SAME NOTES OF BLUEBERRIES AND BLACKBERRIES

酒体饱满，浓郁但非常新鲜，单宁成熟圆润。

有蓝莓和黑莓的果香味。

PAIRING/搭配食物:

PAIRS WELL WITH GAME, ROAST MEATS AND MILD SOFT CHEESE

野味，炖肉和软奶酪

AWARDS/得分:

• VINTAGE 2017 年份

90 POINTS/BEST BUY - WINE ENTHUSIAST, MAY 2017

89 POINTS/BEST BUY - WINE ENTHUSIAST, APRIL 2019

16.5 POINTS- JANCISROBINSON.COM, REVIEW BY JULIA HARDING, DECEMBER 2018


LUA CHEIA
EM VINHAS
VELHAS



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LUA CHEIA RESERVA ESPECIAL

露塞尔老藤精选珍藏

VINHO TINTO / 干红葡萄酒 / RED

YEAR/年份:

2016

REGION/产区:

DOURO DOC / 杜罗河法定产区

VARIETIES/葡萄品种:

OLD VINES

老藤

ALCOHOL/酒精度:

13,5%

SERV. TEMP/温度:

16° - 18° C

AGEING/陈酿:

THE WINE AGED IN NEW FRENCH BARRIQUES FOR 12 MONTHS

在法国新橡木桶内陈年12个月

AROMA/香味:

VERY INTENSE AND POWERFUL YET ELEGANT AROMAS, DOMINATED BY NOTES OF BERGAMOT OIL, AND BALANCED OUT WITH AROMAS OF WILD FOREST BERRIES (BLUEBERRY AND MULBERRY) WITH WELL-INTEGRATED HIGH QUALITY OAK
强烈而有力但不失优雅的香气，以佛手柑油为主，野生森林浆果（蓝莓和桑椹）的香味与优质橡木的完美融合

PALATE/口味:

ELEGANT AND VOLUPTUOUS, YET FRESH AND WELL-BALANCED WITH NOTES OF WILD FOREST BERRIES. LONG FINISH

优雅迷人，清新平衡，带有野生森林浆果的味道，余味悠长

PAIRING/搭配食物:

IDEAL WITH GRILLED MEATS OR STEWS, HARD CHEESES
适合搭配烤肉，炖肉，硬奶酪

AWARDS/得分:

• VINTAGE 2016 年份

SILVER MEDAL - KOREA WINE CHALLENGE 2019

92 POINTS - WINE ENTHUSIAST, MAY 2019

89 POINTS - REVIEW BY MARK SQUIRES, ROBERTPARKER.COM, APRIL 2019

SILVER MEDAL - CONCOURS MONDIAL DE BRUXELLES 2019

LUA CHEIA
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VELHAS



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SHANGHAI 上海

POSEIDON

波赛顿

VINHO TINTO / 干红葡萄酒 / RED

YEAR/年份:

2014

REGION/产区:

DOURO DOC / 杜罗河法定产区

VARIETIES/葡萄品种:

PORTUGUESE BLEND OF OLD VINES

葡萄牙老藤混酿

ALCOHOL/酒精度:

13,5%

SERV. TEMP/温度:

16° - 18° C

AGEING/陈酿:

TOTAL OAK AGEING FOR 12 MONTHS IN FRENCH OAK BARRELS AND 3 MONTHS IN THE ATLANTIC NORTH OPEN SEA

12个月法国橡木桶，3个月在北大西洋公海上

AROMA/香味:

VERY INTENSE AND POWERFUL YET ELEGANT AROMAS, DOMINATED BY NOTES OF BERGAMOT OIL, AND BALANCED OUT WITH AROMAS OF WILD FOREST BERRIES (BLUEBERRY AND MULBERRY) WITH WELL-INTEGRATED HIGH QUALITY OAK
非常强烈，有力量而又雅致的香气，以香柠檬油为主，与野生浆果（蓝莓和桑树）的香气平衡，配有高密度的高品质橡木味道

PALATE/口味:

ELEGANT AND VOLUPTUOUS, YET FRESH AND WELL-BALANCED WITH NOTES OF WILD FOREST BERRIES
优雅，妖艳，但又新鲜，很好的平衡了野生浆果的味道

PAIRING/搭配食物:

IDEAL WITH GRILLED MEATS OR STEWS, HARD CHEESES
搭配烤肉或者炖菜，硬奶酪

AWARDS/得分:

• VINTAGE 2014 年份

16.5+ POINTS- JANCISROBINSON.COM, REVIEW BY JULIA HARDING, AUGUST 2020

90 POINTS - REVIEW BY MARK SQUIRES, ROBERTPARKER.COM, APRIL 2019

93 POINTS/CELLAR SELECTION - WINE ENTHUSIAST, APRIL 2019


LUA CHEIA
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VELHAS

LIMITED EDITION OF
3000 NUMBERED
BOTTLES
限量3000瓶



IMPOR
SHANGHAI 上海

QUINTA DO BRONZE

古青铜庄园

VINHO TINTO / 干红葡萄酒 / RED

YEAR/年份:

2015

REGION/产区:

DOURO DOC / 杜罗河法定产区

VARIETIES/葡萄品种:

TOURIGA FRANCA, SOUSÃO, TOURIGA NACIONAL, TINTO CÃO

法国杜丽佳, 庶子, 国家杜丽佳, 婷塔高

ALCOHOL/酒精度:

14,5%

SERV. TEMP/温度:

16° - 18° C

AGEING/陈酿:

THE WINE AGED IN BARRIQUES FOR 24 MONTHS AND IN BOTTLE FOR 12 MONTHS

在木桶内陈年24个月, 瓶中陈年12个月

AROMA/香味:

VERY INTENSE AND ELEGANT

浓郁而优雅

PALATE/口味:

IN THE MOUTH IT IS STRUCTURED AND BALANCED, FRESH AND VIBRANT. EXCELLENT ACIDITY. BEAUTIFUL FRUITY NOTES COMBINED WITH THE EXCELLENCE OF THE BARREL. VERY LONG FINISH

在口腔里能感受到结构平衡, 清新, 充满活力, 酸度完美。美丽的果香和木桶的卓越结合。回口悠长。

PAIRING/搭配食物:

PAIRS WELL WITH ELEGANT CUISINE AND INTENSE CHEESES

优雅的菜肴, 口味浓郁的奶酪

AWARDS/得分:

• VINTAGE 2015 年份

94 POINTS/CELLAR SELECTION - WINE ENTHUSIAST, NOVEMBER 2019

92 POINTS - ROBERTPARKER.COM, REVIEW BY MARK SQUIRES, OCTOBER 2019


LUA CHEIA
EM VINHAS
VELHAS



IMPOR 
SHANGHAI 上海

QUINTA DO BRONZE VINHA DO PLAGÃO

古青铜庄园帕兰高单一园葡萄酒



VINHO TINTO / 干红葡萄酒 / RED

YEAR/年份:

2016

REGION/产区:

DOURO DOC / 杜罗河法定产区

VARIETIES/葡萄品种:

TOURIGA NACIONAL, TOURIGA FRANCA, TINTO CÃO, SOUSÃO

国家杜丽佳, 法国杜丽佳, 婷塔高, 庶子

ALCOHOL/酒精度:

14,5%

SERV. TEMP/温度:

16° - 18° C

AGEING/陈酿:

THE WINE AGED IN BARRIQUES FOR 24 MONTHS AND IN BOTTLE FOR 12 MONTHS

在木桶内陈年24个月, 瓶中陈年12个月

AROMA/香味:

VERY INTENSE AND ELEGANT AROMA

浓郁雅致的香气

PALATE/口味:

ON THE PALATE, IT IS STRUCTURED AND BALANCED, FRESH AND VIBRANT. EXCELLENT ACIDITY. BEAUTIFUL FRUITY NOTES COMBINED WITH THE EXCELLENCE OF THE BARREL. LONG FINISH

口感上有结构性和平衡性, 清新, 充满活力。完美的酸度。果香浓郁, 完美的和桶结合。余味悠长

PAIRING/搭配食物:

PAIRS WELL WITH INTENSE AND TRADITIONAL CUISINE AND STRONG CHEESES

适合搭配浓郁的传统菜肴和奶酪

AWARDS/得分:

• VINTAGE 2016 年份

94 POINTS - WINE ENTHUSIAST, JUNE/JULY 2021

94分-葡萄酒爱好者杂志, 6月/7月刊2021

93+ POINTS - REVIEW BY MARK SQUIRES, ROBERTPARKER.COM, MARCH 2021

93+分-2021年3月份罗伯特帕克网站



QUINTA DO PÔPA TOURIGA NACIONAL

鹤帕国家杜丽佳



VINHO TINTO / 干红葡萄酒 / RED

YEAR/年份:

2014

REGION/产区:

DOURO DOC / 杜罗河法定产区

VARIETIES/葡萄品种:

TOURIGA NACIONAL

国家杜丽佳

ALCOHOL/酒精度:

14,5%

SERV. TEMP/温度:

16° - 18° C

AGEING/陈酿:

AGEING IN USED FRENCH OAK BARRELS (2ND YEAR) WITH A CAPACITY OF 500 LITERS

在容量为500升的旧法国橡木桶（第二年）中陈年

AROMA/香味:

MARKED BY THE FLORAL SIDE USUALLY REVEALED IN THE TOURIGA NACIONAL: A MIXTURE OF VIOLET NOTES WITH BERGAMOT RESIN, WELL INTEGRATED AND WRAPPED IN A WARM ENVIRONMENT AND DISCREET WOOD, WHICH ATTRIBUTE TO THE WINE ITS AROMATIC COMPLEXITY.

国家杜丽佳葡萄品种特有的花香，紫罗兰与佛手柑树脂的混合。温暖的气候环境和木材包裹的香气带来了更多的复杂性。

PALATE/口味:

FRESH ENTRY AND WITH A CENTER OF MOUTH BALANCED BETWEEN THE VOLUME AND THE STRUCTURE; IT IS A WARM WINE AND OF FIRM TANNINS, LINKED TO A CLEAR ACIDITY FROM THE BEGINNING TO THE AFTERTASTE.

新鲜的入口，口腔中密度和结构的平衡；是一款很温暖的葡萄酒，单宁稳定，从开始到回味都有清爽的酸度。

PAIRING/搭配食物:

ROAST BEEF OR TURKEY.

烤牛肉或火鸡



QUINTA DO PÔPA VINHAS VELHAS

鹄帕老藤

VINHO TINTO / 干红葡萄酒 / RED

YEAR/年份:

2014

REGION/产区:

DOURO DOC / 杜罗河法定产区

VARIETIES/葡萄品种:

OLD VINES

老藤

ALCOHOL/酒精度:

13,5%

SERV. TEMP/温度:

16° - 18° C

AGEING/陈酿:

12 MONTHS OF AGING IN FRENCH OAK BARRELS.

法国橡木桶陈年12个月

AROMA/香味:

CONCENTRATION ON THE RIPE BLACK FRUIT (LIKE CHERRY AND PLUM) AND A LIGHT TOUCH OF FOREST FLOWERS AND WILD FRUIT (LIKE RASPBERRY AND BLUEBERRY).

成熟的黑色水果（樱桃，李子）和少量的森林野花和野生浆果（覆盆子，蓝莓）

PALATE/口味:

CONSISTENCY AND EXPRESSIVENESS OF TANNIN AND ACIDITY, FROM THE ENTRY TO THE END OF THE MOUTH; CENTER OF MOUTH CONCENTRATED AND WITH GOOD STRUCTURE; ITS END IS MARKED BY THE PRESENCE OF SMOOTH AND ROUND TANNIN, GIVING IT LONGEVITY..

单宁和酸度的一致性和表现力，从入口到收尾，集中度强，结构良好。末端能感受到光滑圆润的单宁，回口悠长。

PAIRING/搭配食物:

RED MEAT, WILD BOAR STEW, SALTED FILET STEAK AND OTHER DELICACIES.

红肉，炖野猪，腌肉排和其他美食



HOT LIPS

鹊帕庄园 烈焰红唇

VINHO TINTO / 干红葡萄酒 / RED

YEAR/年份:

2012

REGION/产区:

DOURO DOC / 杜罗河法定产区

VARIETIES/葡萄品种:

BLEND OF 12,5 % TINTA BARROCA 12,5 % TOURIGA FRANCA AND 25% TINTA RORIZ; 25% TOURIGA NACIONAL; 25% VINHAS VELHAS 12.% 婷塔巴胡卡, 12.5% 法国杜丽佳, 25% 罗丽红, 25% 国家杜丽佳, 25% 老藤

ALCOHOL/酒精度:

14%

SERV. TEMP/温度:

16° - 18° C

AGEING/陈酿:

FROM THE BLEND, TINTA RORIZ, TOURIGA FRANCA AND VINHAS VELHAS AGED IN A NEW BARREL OF 2ND AND 3RD YEAR DURING 6 MONTHS

混酿中的罗丽红, 法国杜丽佳和老藤在第二, 三年, 在新橡木桶中陈年6个月。

HOT LIPS IS A WARM WINE THAT SHOWS INTENSITY IN THE REDFRUIT, WHICH MAKES IT ALL SO IRRESISTIBLE. THE PALATE HAS A SMOOTH ENTRY WITH SLEEK AND ELEGANT TANNIN. IT IS A YOUNG WINE WITH A TENDENCY FOR A LOT OF FRESHNESS. ITS FRUITY HARMONY MAKES IT AN ATTRACTIVE WINE ON THE NOSE AND GREEDY MOUTH. HOT LIPS IS DARINGLY PAIRED WITH TRADITIONAL DISHES, ONES WITHOUT INTENSE SPICY FLAVOURS.

烈焰红唇是一款温暖的葡萄酒, 表现出红色水果的热烈, 难以抗拒。入口流畅, 单宁优雅。这是一款年轻的葡萄酒, 新鲜度高。果味和谐, 使它成为一款诱人的葡萄酒。大胆地与传统菜肴搭配, 没有强烈的辛辣味。

A UNIQUE STORY OF PASSION, WELL-ROUNDED IN SHAPE AND BODY.



IN THE FLESH

鹄帕庄园 地狱之门



VINHO TINTO / 干红葡萄酒 / RED

YEAR/年份:

2012

REGION/产区:

DOURO DOC / 杜罗河法定产区

VARIETIES/葡萄品种:

BLEND OF 30% TOURIGA NACIONAL, 30% TINTA RORIZ, 20% VINHAS VELHAS, 10% TOURIGA FRANCA AND 10% TINTO CÃO.

30%国家杜丽佳, 30%罗丽红, 20%老藤, 10%国家杜丽佳和10%婷塔高

ALCOHOL/酒精度:

13,5%

SERV. TEMP/温度:

16° - 18° C

AGEING/陈酿:

FROM THE BLEND, ONLY TOURIGA NACIONAL AND TINTA RORIZ AGED IN A BARREL OF 2ND AND 3RD YEAR DURING 9 MONTHS.

混酿中只有国家杜丽佳和罗丽红在第二, 三年, 在橡木桶中陈年9个月。

IN THE FLESH IS A SERIOUS CASE, MORE GROWN-UP THAN THE CRONY HOT LIPS.

ON THE NOSE, IT SHOWS RIPE FRUIT AND SOME COMPLEXITY. THE WINE MATURED IN BARRELS WHICH HAS LEFT TRACES ON ITS BODY AND A FINAL AROMA OF SPICES. THERE IS INTENSE TANNIN ON THE MOUTH, WHICH AS A RESULT, IS BALANCED WITH CONCENTRATION AND GRACE.

IN THE FLESH WAS WRITTEN SO THAT THE WINE COULD MATURE WELL IN THE BOTTLE AND NEVER LOSE ITS SMELL AMONG MEAT DISHES.

HERE'S THE FINAL PROOF THAT "OH MY GOD!" IS A SCREAM WITH NO MERCY.



THE GRAPE ESCAPE

鹄帕庄园 迷之诱惑

VINHO TINTO / 干红葡萄酒 / RED



YEAR/年份:

2012

REGION/产区:

DOURO DOC / 杜罗河法定产区

VARIETIES/葡萄品种:

BLEND OF 40% VINHAS VELHAS, 22,5% TOURIGA NACIONAL,
12,5% TINTA RORIZ E 25% TINTO CÃO

40%老藤, 22.5%国家杜丽佳, 12.5%罗丽红, 25%婷塔高

ALCOHOL/酒精度:

13,5%

SERV. TEMP/温度:

16° - 18° C

AGEING/陈酿:

AGED DURING 9 MONTHS IN NEW BARREL AND BARREL OF 2ND
AND 3RD YEAR.

在第二, 三年, 在新橡木桶内陈年9个月

*REGARDING THE NOSE, THE AROMAS WANDER, TOGETHER,
CLOSE IN THE WOODS; A SYMPTOM OF EVOLUTION IS PLACED
IN BARRELS. THE PALATE SHOWS GOOD TANNINS AND SOME
ACIDITY. THE GRAPE ESCAPE IS A VERY STRUCTURED WINE, BUT
ALSO FRESH, WHERE THE FRUIT APPEARS BY SURPRISE,
HEATING THE MOUTH. THE GRAPE ESCAPE IS THE ART OF
STEALING THE SENSES, CHARACTERISTIC OF THE OLD DOURO.*

UNSUSPECTING ACCOMPLICES: SAUSAGES, SMOKED
DELICACIES, GOAT'S AND SHEEP'S CHEESE.

IF YOU ARE CAUGHT WITH YOUR MOUTH AROUND THIS
BOTTLE, IT IS LIKELY THAT YOU WILL SERVE A LIFE SENTENCE.
THUS, MORE TIME TO TASTE.



MONTE DA BAÍA

巴伊亚干白葡萄酒

CASA
ERMELINDA
FREITAS

VINHO BRANCO/干白葡萄酒/ WHITE

YEAR/年份:

2019

REGION/产区:

VINHO REGIONAL PENINSULA DE SETUBAL/瑟图巴尔半岛

VARIETIES/葡萄品种:

FERNÃO PIRES (M^o GOMES), ARINTO (PEDERNÃ).

费尔诺皮埃斯、阿林图

ALCOHOL/酒精度:

12,5%

SERV. TEMP/温度:

12° C

AROMA/香味:

FRUITY, REMEMBERING TROPICAL AND CITRIC FRUITS

水果味, 热带水果和柠檬水果味

PALATE/口味:

GOOD ACIDITY AND FRESH. PLEASANT AND FRESH
AFTERTASTE.

非常好的酸度和新鲜度. 愉悦, 清新

PAIRING/搭配食物:

FISH, SALADS AND SHELLFISH

鱼, 沙拉, 贝壳类



IMPOR

SHANGHAI 上海

MONTE DA BAÍA

巴伊亚干红葡萄酒

CASA
ERMELINDA
FREITAS

VINHO TINTO / 干红葡萄酒 / RED



YEAR/年份:

2020

REGION/产区:

VINHO REGIONAL PENINSULA DE SETUBAL/瑟图巴尔半岛

VARIETIES/葡萄品种:

TOURIGA NACIONAL, SYRAH, CASTELÃO (PERIQUITA)

国家杜丽佳, 西拉, 卡斯特劳.

ALCOHOL/酒精度:

13,5%

SERV. TEMP/温度:

16° - 18° C

AGEING/陈酿:

AGED FOR 4 MONTHS IN AMERICAN AND FRENCH OAK
(HALF BARRELS)

在美桶, 法桶 (一半一半) 陈年4个月

AROMA/香味:

RIPE RED BERRIES AROMAS

成熟的红莓味

PALATE/口味:

CONCENTRATED, RICH IN GOOD QUALITY TANNINS.
COMPLEX, HINTS OF RIPE RED FRUITS, MINGLED WITH WOOD
WHICH GIVES THE WINE A SUBTLE VANILLA NOTE. A LONG
AND PLEASANT FINISH

集中,高品质的, 饱满的单宁, 具有复杂度, 一丝成熟红果的味道,
混合着橡木带来的香草味持久而愉悦的回口

PAIRING/搭配食物:

GAME AND RED MEAT WELL COOKED AND STRONG CHEESES

野味和红肉, 浓郁的奶酪



IMPOR 
SHANGHAI 上海

MONTE DA BAÍA RESERVA

巴伊亚珍藏干红

VINHO TINTO / 干红葡萄酒 / RED

YEAR/年份:

2018

REGION/产区:

VINHO REGIONAL PENINSULA DE SETUBAL/瑟图巴尔半岛

VARIETIES/葡萄品种:

TOURIGA NACIONAL, SYRAH, CASTELÃO (PERIQUITA)

国家杜丽佳, 西拉, 卡斯特劳

ALCOHOL/酒精度:

14,5%

SERV. TEMP/温度:

16° - 18° C

AGEING/陈酿:

AGED FOR 12 MONTHS IN AMERICAN AND FRENCH OAK
(HALF BARRELS)

在美桶, 法桶 (一半一半) 陈酿12个月

AROMA/香味:

VANILLA AND COCONUTS AROMA

香草和椰子

PALATE/口味:

CONCENTRATED, RICH IN GOOD QUALITY TANNINS, VERY
COMPLEX, WITH A "BOUQUET" OF RIPE RED BERRIES,
MINGLED WITH WOOD WHICH GIVES THE WINE A SUBTLE
VANILLA NOTE. A LONG AND PLEASANT FINISH

集中, 高品质的, 饱满的单宁, 具有复杂度, 成熟红色浆果的香味,
混合着橡木带来的香草味。持久而愉悦的回口。

PAIRING/搭配食物:

GAME AND RED MEAT WELL COOKED AND STRONG CHEESES

野味和红肉, 浓郁的奶酪

AWARDS/得分:

• VINTAGE 2017 年份

91 POINTS - WINE ENTHUSIAST, MAY 2020



DONA HELENA MOSCATEL

海莱娜夫人麝香利口酒

VINHO LICOROSO - D.O.C.

MOSCATEL DE SETUBAL

加强型甜葡萄酒-瑟图巴尔法定产区



REGION/产区:

D.O.C. - MOSCATEL DE SETUBAL / 瑟图巴尔法定产区

VARIETIES/葡萄品种:

MOSCATEL

麝香葡萄

ALCOHOL/酒精度:

17,5%

AGEING/陈酿:

AGED FOR 5 YEARS IN AMERICAN OAK (HALF BARRELS)

在美桶, 法桶 (一半一半) 陈酿5年

AROMA/香味:

INTENSE, FLORAL, ORANGE PEEL AND HONEY.

浓郁, 花香, 橘皮, 蜂蜜

PALATE/口味:

GOOD ACIDITY AND STRUCTURE, WITH SWEET AND LINGERING FINISH

非常好的酸度和结构, 回味甜美持久

PAIRING/搭配食物:

GAME AND RED MEAT WELL COOKED AND STRONG CHEESES

作为开胃酒, 搭配糖果



PEGOS CLAROS RESERVA

佩古斯珍藏

VINHO TINTO / 干红葡萄酒 / RED

YEAR/年份:

2015

REGION/产区:

DOC PALMELA 帕米拉法定产区

VARIETIES/葡萄品种:

CASTELÃO (PERIQUITA) - 60 YEARS OLD VINES

卡斯特劳 - 60年老藤

ALCOHOL/酒精度:

13,5%

SERV. TEMP/温度:

16° - 18° C

AGEING/陈酿:

AGED 12 MONTHS IN FRENCH AND AMERICAN OAK
BARRELS. (HALF BARRELS)

在美桶和法桶里陈酿12个月

AROMA/香味:

COMPLEX AROMA OF BLACK PLUMS AND RED CURRANT,
WITH SOME TOBACCO AND VANILLA

黑色李子和红醋栗的复杂香气，并伴有香草和烟草的味道

PALATE/口味:

FULL AND LONG PALATE WITH SOFT TANNINS BALANCED
WITH A NICE ACIDITY

饱满持久的口感，柔顺的单宁，完美的酸度平衡

PAIRING/搭配食物:

PAIRS WELL WITH GRILLED MEAT AND ROASTED FISH AND
MEAT

烤肉和烤鱼

CONSUMING/适饮期:

DRINK NOW OR OVER THE NEXT 20 YEARS

可以现在饮用或者再过20年后

AWARDS/得分:

• VINTAGE 2015 年份

90 POINTS - WINE ENTHUSIAST, APRIL 2020

SILVER MEDAL - INTERNATIONAL WINE CHALLENGE 2020 -
TRANCHE 1

90 POINTS - REVIEW BY MARK SQUIRES, ROBERTPARKER.COM,
AUGUST 2019



IMPOR 
SHANGHAI 上海

PEGOS CLAROS GRANDE ESCOLHA

佩古斯窖藏精选



VINHO TINTO / 干红葡萄酒 / RED

YEAR/年份:

2013

REGION/产区:

DOC PALMELA 帕米拉法定产区

VARIETIES/葡萄品种:

CASTELÃO (OLD VINES)

卡斯特劳 (老藤)

ALCOHOL/酒精度:

14%

SERV. TEMP/温度:

16° - 18° C

AGEING/陈酿:

AGED 12 MONTHS IN FRENCH AND AMERICAN OAK BARRELS

在法国和美国橡木桶内陈酿12个月

AROMA/香味:

A VERY COMPLEX AROMA OF RIPE FRUITS, TOBACCO AND SPICES

成熟水果, 香草, 辛辣的复杂香气

PALATE/口味:

FULL AND LONG PALATE WITH SOFT TANINS BALANCED WITH A NICE ACIDITY

饱满持久的口感, 柔和的单宁完美地平衡了酸度

PAIRING/搭配食物:

PAIRS WELL WITH SMOKED AND CURED MEATS, RED MEATS, SOFT AND CURED CHEESES

搭配烟熏肉, 腊肉, 红肉, 软奶酪

CONSUMING/适饮期:

DRINK NOW OR OVER THE NEXT 20 YEARS

可以现在饮用或者再过20年后

AWARDS/得分:

• VINTAGE 2015 年份

91 POINTS - WINE ENTHUSIAST, MAY 2019

93 POINTS - ROBERTPARKER.COM, REVIEW BY MARK SQUIRES, DECEMBER 2018

17+ POINTS - JANCISROBINSON.COM REVIEW BY JULIA HARDING, DECEMBER 2018



IMPOR

SHANGHAI 上海

PEGOS CLAROS "PRIMO"

佩古斯“甄选”

VINHO TINTO / 干红葡萄酒 / RED

YEAR/年份:

2015

REGION/产区:

DOC PALMELA 帕米拉法定产区

VARIETIES/葡萄品种:

CASTELÃO (OLD VINES), TINTINHA

卡斯特劳 (老藤), 小北塞)

ALCOHOL/酒精度:

14%

SERV. TEMP/温度:

16° - 18° C

AGEING/陈酿:

AGED FOR 12 MONTHS ON THE SAME BARRELS WHERE IT
WAS FERMENTED

在发酵的同一个桶内陈年12个月

AROMA/香味:

VERY ELEGANT AROMA OF BLACK PLUMS AND RIPE RED
FRUITS, MINT, MOKA AND TABACO

非常优雅的黑色李子和成熟红色水果的香气, 薄荷,
摩卡和烟草的味道

PALATE/口味:

FULL BODIED, WITH NICE ACIDITY AND VIBRANT TANNINS
VERY LONG AND PERSISTENT FINISH

酒体饱满, 完美的酸度, 单宁活力四射, 余味悠长

PAIRING/搭配食物:

PAIRS WELL WITH GRILLED MEAT, STEWS AND HARD CHEESE

烤肉, 炖菜和硬奶酪

AWARDS/得分:

• VINTAGE 2015 年份

92 POINTS - WINE ENTHUSIAST, NOVEMBER 2019

91 POINTS - ROBERTPARKER.COM, REVIEW BY MARK
SQUIRES, DECEMBER 2018

17 POINTS - JANCISROBINSON.COM REVIEW BY JULIA
HARDING, DECEMBER 2018



TYTO ALBA

猫头鹰

VINHO TINTO / 干红葡萄酒 / RED

YEAR/年份:

2016

REGION/产区:

TEJO DOC /特茹法定产区

VARIETIES/葡萄品种:

T. NACIONAL, T. FRANCA, ALICANTE BOUSCHET

国家杜丽佳, 法国杜丽佳, 紫北塞

ALCOHOL/酒精度:

14%

SERV. TEMP/温度:

16° - 18° C

AGEING/陈酿:

AGED IN FRENCH AND AMERICAN OAK BARRELS FOR 12 MONTHS, FOLLOWED BY 1 YEAR IN BOTTLE

在法国和美国橡木桶内陈酿了12个月, 瓶中陈酿1年

AROMA/香味:

HARMONIOUS AROMATIC COMBINATION OF WOODLAND AND EUCALYPTUS, CASSIS, PLUM, VIOLET AND SPICES

林地, 桉树, 黑醋栗, 李子, 紫罗兰和香料的芳香完美组合

PALATE/口味:

SMOOTH AND WELL-INTEGRATED WITH A LONG FINISH

柔和, 结构良好, 余味悠长

PAIRING/搭配食物:

IDEAL AS AN ACCOMPANIMENT TO WHITE AND RED MEAT DISHES

搭配白肉和红肉

AWARDS/得分:

• VINTAGE 2016 年份

93 POINTS/EDITORS' CHOICE - WINE ENTHUSIAST, MAY 2020

88 POINTS - ROBERTPARKER.COM, REVIEW BY MARK SQUIRES, APRIL 2020

GOLD MEDAL/95 POINTS - INTERNATIONAL WINE CHALLENGE 2020 - TRANCHE 1

16 POINTS - JANCISROBINSON.COM, REVIEW BY JULIA HARDING, AUGUST 2020



Companhia das Lezírias



IMPOR

SHANGHAI 上海

COMP. DAS LEZÍRIAS LATE HARVEST

莱兹里亚斯晚收甜白葡萄酒



Companhia das Lezírias

COLHEITA TARDIA /晚收 / LATE HARVEST

YEAR/年份:

2013

REGION/产区:

TEJO DOC /特茹法定产区

VARIETIES/葡萄品种:

ARINTO

阿林图

ALCOHOL/酒精度:

11%

SERV. TEMP/温度:

10° C

AROMA/香味:

BIG AROMATIC COMPLEXITY, RELEVANT HONEY NOTES
COMBINED WITH ORANGE SKIN AND FIGS.

强烈的复杂香味, 蜂蜜伴随着橘子皮和无花果香气

PALATE/口味:

SHOWS A BIG VOLUME AND ELEGANT SWEETNESS. LONG
FINISHING WITH GREAT COMPLEXITY.

展现巨大的, 优雅的甜美感. 回味悠长, 充满复杂感

PAIRING/搭配食物:

DRINK AS AN APÉRITIF OR PAIR WITH CHEESE

作为开胃酒或者搭配奶酪



IMPOR

SHANGHAI 上海

AZUL PORTUGAL ESPUMANTE BRUTO

蓝色葡萄牙起泡葡萄酒（干型）



ESPUMANTE/ 起泡酒/ SPARKLING WINE

YEAR/年份:

2018

REGION/产区:

D.O.C. - BAIRRADA /百拉达法定产区

VARIETIES/葡萄品种:

BICAL, ARINTO (PEDERNÃ)

比卡尔, 阿林图

ALCOHOL/酒精度:

12,5%

SERV. TEMP/温度:

12° C

AROMA/香味:

INTENSE AND ELEGANT AROMA WITH NOTES OF APRICOT AND PLUM

带有杏子和李子的浓郁而又雅致的香气

PALATE/口味:

ELEGANT AND COMPLEX IN MOUTH, FULL OF FRESHNESS AND COMPLEXITY, WITH TOASTY NOTES ON THE LONG FINISH. CLEAR AND PERSISTENT FOAM WITH FINE BUBBLE

口腔里充满了复杂和优雅, 新鲜感和复杂性, 烤面包的香味, 余味悠长. 清透, 持续性的气泡

PAIRING/搭配食物:

DRINK AS AN APERITIF OR PAIR WITH FISH AND SEAFISH

作为开胃酒或者搭配鱼类和鱼



AMARGUINHA

艾玛利亚苦杏仁利口酒

BITTER ALMOND LIQUEUR

ALCOHOL/酒精度:

20%

ORIGIN/葡萄牙原产地:

PORTUGAL (ALGARVE)

阿尔加维

TRADITIONAL ALGARVE DRINK, OBTAINED FROM AN OLD RECIPE FOR BITTER ALMOND LIQUEUR.

CAN BE ENJOYED AS APPETIZER, DIGESTIVE OR COCKTAIL. AMARGUINHA'S PRODUCTION BEGINS WITH THE RIGOROUS SELECTION OF ITS COMPONENTS AND FINISHES IN A PERIOD OF MATURATION CARRIED OUT ON OAK AND AMAZONIAN HULLS, WHICH GIVE IT A STABILIZATION AND RICHNESS OF INCOMPARABLE AROMAS.

一款传统的葡萄牙阿尔加维饮品，从一个古老的苦杏仁利口酒的配方中获得。可以作为开胃酒，消化酒或者鸡尾酒。艾玛利亚的生产从其成分的严格挑选开始，到在橡木桶和亚马逊河果壳进行一段时间的熟化，赋予了这款酒稳定，丰富，无与伦比的芳香。



IMPOR

SHANGHAI 上海

LICOR BEIRÃO

贝朗利口酒

THE LIQUEUR OF PORTUGAL



ALCOHOL/酒精度:

22%

ORIGIN/葡萄牙原产地:

PORTUGAL

葡萄牙

TASTING NOTES/口感:

AROMATIC PLANTS, SEEDS AND SPICES MANUALLY SELECTED. DOUBLE DISTILLATION IN COPPER STILL. AROMA DELICATE BUT ABSORBENT, WITH FENNEL. COLOUR YELLOW AMBER. NOSE ROSEMARY AND ORANGE NOTES AND A VARIETY OF SPICES WHERE CINNAMON AND CARDAMOM STANDS OUT

13种人工挑选的芳香植物，种子和香料。铜蒸馏器中的二次蒸馏。香气细腻，有茴香味。黄琥珀色。有迷迭香，橘子和各种香料的香味，其中肉桂和豆蔻的味道尤为突出。

HISTORY/历史:

THE QUINTA DO MEIRAL, LOCATED AT THE CENTRAL REGION OF PORTUGAL, IS LICOR BEIRÃO'S HEADQUARTERS AND THE RESIDENCE OF THE REDONDO'S FAMILY, WHO OWNS THE BRAND FOR OVER 70 YEARS.

LOCATED ON THE SLOPES OF LOUSÃ'S MOUNTAIN, IN ITS TWELVE ACRES ARE PLANTED SOME OF THE HERBS USED IN THE PRODUCTION OF THIS LIQUEUR. IT'S HERE, AT MEIRAL, THAT JOSÉ REDONDO DAILY PRODUCES THE SECRET RECIPE, INHERITED BY HIS FATHER AND LEARNED WITH HIS MOTHER, TO MAKE THE LIQUEUR THAT, AFTER BOTTLING, IS SENT ALL OVER THE WORLD. LICOR BEIRÃO IS BORN AS A RESULT OF THIS FAMILY'S PASSION AND GOING ON ITS THIRD GENERATION. IT'S PRODUCED DAILY AND IS THE NUMBER ONE SELLING SPIRIT DRINK IN PORTUGAL.

MEIRAL庄园位于葡萄牙的中心产区，是贝朗利口酒的总部，也是REDONDO家族的住所，此品牌已成立超过70多年。

庄园位于LOUSÃ山的斜坡上，在它的12英亩的土地上种植了用于生产利口酒的草药。就在这里，JOSÉ REDONDO每天生产者他父亲继承下来的神秘配方，并跟从自己的母亲，装瓶后，发往世界各地。

贝朗利口酒因这个家族的热情而诞生，并延续到第三代。每天在被酿造中，也是葡萄牙销量第一的烈酒



IMPOR

SHANGHAI 上海

AZUL PORTUGAL RUBY PORT

蓝色葡萄牙红宝石波特

PORTO RUBY/ 红宝石波特/ RUBY PORT



REGION/产区:

PORTO DOC /波特法定产区

VARIETIES/葡萄品种:

T. NACIONAL, T. FRANCA, TINTA RORIZ, TINTA BARROCA

国家杜丽佳, 法国杜丽佳, 丹魄, 婷塔巴胡卡

ALCOHOL/酒精度:

19,5%

SERV. TEMP/温度:

12° C

AGEING/陈酿:

AGED 2,5 TO 3 YEARS IN VATS AND OAK CASKS OF 630 LITERS

在大桶和630升橡木桶内陈年2.5-3年

AROMA/香味:

INTENSE PORT WINE WITH RIPE RED FRUIT AROMAS

成熟的红色水果香气

PALATE/口味:

RICH AND FULL-BODIED ON THE PALATE WITH A PLEASANT
FINISH

丰富饱满的口感和愉悦的回口

PAIRING/搭配食物:

IT PAIRS WELL WITH SOFT CHEESES, CHOCOLATE DESSERTS AND
FRUIT PIES

食物: 软奶酪, 巧克力甜品和水果派



AZUL PORTUGAL TAWNY PORT

蓝色葡萄牙茶波特

PORTO TAWNY/ 茶波特酒/ TAWNY PORT

REGION/产区:

PORTO DOC /波特法定产区

VARIETIES/葡萄品种:

T. NACIONAL, T. FRANCA, TINTA RORIZ, TINTA BARROCA

国家杜丽佳, 法国杜丽佳, 丹魄, 婷塔巴胡卡

ALCOHOL/酒精度:

19,5%

SERV. TEMP/温度:

12° C

AGEING/陈酿:

AGED 2,5 TO 3 YEARS IN VATS AND OAK CASKS OF 630 LITERS

在大桶和630升橡木桶内陈年2.5-3年

AROMA/香味:

VERY ELEGANT AND SMOOTH WITH NOTES OF DRIED FRUITS

柔和优雅的干果香气

PALATE/口味:

DRIED FRUITS AROMAS FROM THE OAK AGEING. PLEASANT
FINISH

橡木桶陈酿带来的干果香气。愉悦的回口

PAIRING/搭配食物:

PAIRS WELL WITH APPLE OR ALMOND PIE, DRIED FRUITS WITH
NUTS AND CHEESES. IT IS GREAT AS AN APERITIF
WHEN SERVED SLIGHTLY CHILLED

苹果或杏仁派, 干果搭配坚果和奶酪。轻微冰镇作为开胃酒

AWARDS/得分:

GOLD MEDAL - VINALIES INTERNATIONALES 2011


AZUL PORTUGAL
OPIMINI D'ESTIV



IMPOR
SHANGHAI 上海

AZUL PORTUGAL TAWNY PORT 10 YEARS

蓝色葡萄牙10年茶波特酒



PORTO TAWNY/ 茶波特酒/ TAWNY PORT

REGION/产区:

PORTO DOC /波特法定产区

VARIETIES/葡萄品种:

T. NACIONAL, T. FRANCA, TINTA RORIZ, TINTA BARROCA

国家杜丽佳, 法国杜丽佳, 丹魄, 婷塔巴胡卡

ALCOHOL/酒精度:

19,5%

SERV. TEMP/温度:

12° C

AGEING/陈酿:

AGED IN OAK FOR AN AVERAGE OF 10 YEARS

平均在橡木桶内陈酿10年

AROMA/香味:

CONCENTRATED AND ELEGANT PORT WITH AROMAS
DISPLAYING NOTES OF RAISINS, TOFFEE, COFFEE AND
ALMONDS

集中, 雅致的波特伴随葡萄干, 太妃糖, 咖啡和杏仁的香气

PALATE/口味:

ON THE PALATE IT IS VERY BALANCED WITH A LONG FINISH

平衡良好, 回味悠长

PAIRING/搭配食物:

PAIRS WELL WITH CHEESE AND CHOCOLATE-BASED OR FRUIT-
BASED DESSERTS

搭配奶酪和巧克力或水果为主的甜品

AWARDS/得分:

SILVER MEDAL - VINALIES INTERNATIONALES PARIS 2013



QUINTA DO PÔPA PORT VINTAGE 2016

鹄帕庄园2016年份波特

PORTO VINTAGE/ 年份波特/ VINTAGE PORT

YEAR/年份:

2016

REGION/产区:

PORTO DOC /波特法定产区

VARIETIES/葡萄品种:

T. NACIONAL, T. FRANCA, TINTA BARROCA

国家杜丽佳, 法国杜丽佳, 婷塔巴胡卡

ALCOHOL/酒精度:

20%

SERV. TEMP/温度:

12° C

"PACKED WITH BOLD TANNINS AS WELL AS RICH FRUIT, THIS IS A CONCENTRATED WINE THAT IS COMING INTO BALANCE. THE STRUCTURE OF THE WINE AND ITS FOURSQUARE CHARACTER ARE BOTH INDICATORS OF A LONG-TERM FUTURE. DRINK FROM 2027"

BY ROGER VOSS, WINE ENTHUSIAST.

这是一款富含单宁和丰富水果的葡萄酒，一款集中度高且趋于平衡的酒。酒的结构表明了其具有的陈年能力，建议从2027年开始饮用—罗杰沃斯，葡萄酒爱好者杂志



CR&F RESERVA

格里弗陈年白兰地

CR&F
1 8 9 5

AGUARDENTE VELHA/XO 白兰地/XO BRANDY

ALCOHOL/酒精度:

40%

SERV. TEMP/温度:

20° C

RICH AND COMPLEX, THE MOST ICONIC BRANDY OF THE HOUSE INVITES YOU TO ENJOY A SECOND GLASS.

口感丰富而复杂，一款最适合一杯接着一杯饮用的白兰地

AGEING/陈酿:

AGUARDENTE VELHA RESERVA AGEING IN OLD OAK CASKS

陈年白兰地在旧橡木桶内陈酿

COLOUR/颜色:

DARK TOPAZ FROM BARREL AGEING

桶陈酿带来的暗黄玉色

AROMA/香味:

BALANCE BETWEEN THE VARIOUS COMPLEX NOTES OF NOBLE WOOD

高端木材多种复杂口感的平衡，丰富而

PALATE/口味:

A RICH COMPLEXITY. CITRUS, TOASTED CUSTARD, DARK CHOCOLATE, NUTS, CARAMEL, MUSTARD

高端木材和柑橘，蛋挞，黑巧克力，坚果，焦糖，芥末酱的完美平衡，丰富而复杂

IDENTITY/特点:

THE MOST ICONIC BRANDY OF THE CR&F HOUSE.

AGED OVER THE YEARS IN OAK CASKS, IT IS THE PERFECT COMBINATION OF THE BEST WINE BRANDIES, REAFFIRMING THE FLAVOUR AND EXPERIENCE OF OVER A CENTURY OF TRADITION.

格里弗家族最具代表性的一款白兰地。在橡木桶内陈年多年，它是最后的白兰地的完美组合，再次论证了超过一个世纪传统工艺酿造出来的经验和风味。



CR&F RESERVA EXTRA 格里弗老窖陈年白兰地

CR&F
1 8 9 5

AGUARDENTE VELHA/XO 白兰地/XO BRANDY

ALCOHOL/酒精度:
40%
SERV. TEMP/温度:
20° C

SMOOTHNESS AND SOFTNESS FOR UNIQUE OCCASIONS.
一款柔和的, 适合特别场合饮用的白兰地

AGEING/陈酿:
AGEING IN OLD OAK CASKS FOR 30+ YEARS.
在旧橡木桶内陈酿至少30年以上

TASTIG NOTES/口感:
THE PROLONGED WOOD MATURATION GIVES IT A CRYSTALLINE APPEARANCE, WITH A DARK TOPAZ COLOUR AND AN INTENSE YET SIMULTANEOUSLY SMOOTH AND PERSISTENT AROMA, LIGHT OAKY NOTES
长时间在橡木桶内的成熟带来了晶莹剔透的颜色, 深色的黄玉色泽和强烈而又持久的香气轻微的橡木桶, 坚果和水果味

IDENTITY/特点:
EVERY BOTTLE IS NUMBERED AND A LIMITED EDITION BATCH IS LAUNCHED EVERY YEAR.
THE BRAND'S VERY DISTINCTIVE ELEMENTS - THE ROPE AND THE WAX SEAL - ARE ALWAYS PRESENT.
AN ELEGANT SILK-SCREEN PRINT THAT TELLS YOU A STORY IN EVERY GLASS. A WOODEN STOPPER, ALWAYS ENGRAVED WITH OUR GREATEST LEGACY - THE ICONIC CR&F LOGO THAT ALWAYS REMINDS US OF THE YEAR 1895.

每一瓶都有自己的专属编号, 每一年推出一批限量版该品牌拥有自己非常独特的元素-每一瓶都会呈现绕绳和蜡封精致的丝印打印给您陈述每一瓶玻璃瓶的故事每一个木塞都刻有我们最伟大的物质遗产-格里弗的标志, 始终让我们回忆起1895年



IMPOR
SHANGHAI 上海

PONTE DA BARCA

绿色海岸陈酿白兰地



AGUARDENTE VELHA/XO 白兰地/XO BRANDY

REGION/产区:

VINHO VERDE DOC /绿酒法定产区

ALCOHOL/酒精度:

39%

SERV. TEMP/温度:

20° C

AGEING/陈酿:

15 YEARS IN FRENCH OAK

法国橡木桶内15年陈酿

TASTIG NOTES/口感:

TOPAZ COLOR HAS A COMPLEX, INTENSE AND LIGHT AROMA OF WOOD, SOFT AND SLIGHT TASTE OF WOOD. FLAGSHIP, HARMONY BETWEEN ART AND KNOWLEDGE, AGING IN OAK CASKS.

黄水晶色，复杂，浓厚，清淡的橡木香气和口感。

龙头产品，艺术和知识之间的和谐，在橡木桶中成熟

"EXCELLENT COMPANY, ALONE OR WITH NUTS, CHOCOLATES OR THE PERFECT JUNCTION WITH A CIGAR-LOVERS TO."

非常优秀的公司，可以单独饮用，或者配上坚果，巧克力，又或者配上雪茄。





INFO@IMPOR.PT
(+86) 21 5158 0150
WECHAT: IMPOR_PT



BELINDA
BELINDA@IMPOR.PT
WECHAT: BELINDAHZ



ANTÓNIO
ANTONIO@IMPOR.PT
WECHAT: AJUBERO