



ABOUT MIGUELS

Associated with a long family tradition, since 1926, with properties in the regions of Douro and Port, Dão and Bairrada, they produce high quality wines benefiting from an experienced family team. Miguels wines, conventional and organic, are carefully selected. Their mission is to create inspired wines which reveal complex nuances. The Vine and symbolism: The shape of the vine and its strength represents its integrity, well supported in its roots. "Like the vine, we are part of the nature and we depend on our spirit. When we are connected with nature we feel the present moment with joy and fulfillment. We preserve our energy and we follow our spirit path."

MIGUELS

FORTIFIED

MIGUELS TAWNY PORT



MIGUELS RUBY PORT



MIGUELS WHITE PORT



MIGUELS LATE BOTTLED VINTAGE



MIGUELS 10YR TAWNY PORT



MIGUELS 10YR WHITE PORT



STILL WINE

MIGUELS VINHO VERDE



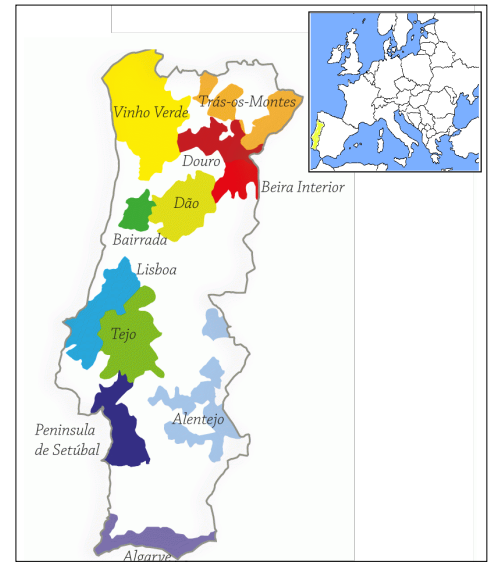
MIGUELS ROSÉ



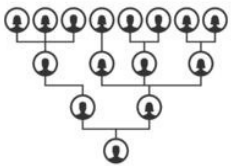
MIGUELS DOURO TINTO



MIGUELS DAO TINTO



KEY SELLING POINTS



MULTI-
GENERATIONAL



OUR BEST SELLERS



TRADITIONAL
GRAPES



DIRECT IMPORT



EXCELLENT PRICE
TO QUALITY RATIO

VARIETAL/REGION/BARCODE	ALCOHOL	VINIFICATION	TECHNICAL	APPEARANCE	AROMA	PALATE	PAIRING
VINHO VERDE			5601292162084				
VINHO VERDE, PORTUGAL	9.0%	Yeast is temperature controlled to reflect the fruity character	TA 7.2 RS 13.0	Citrus green	Intense, fruity, very fresh	Slightly sweet and fresh with an invigorating soritz	aperitif, white meats and fish, light cheeses
							
Blend of Loureiro and Padernã							
ROSE			5601292162091				
PORTUGAL	10.5%	Brief skin contact to extract pink color	TA 6.7 RS 13	pale pink	fruity notes of strawberry and raspberry	fresh and invigorating	light dishes, white meats and fish
							
Blend of Touriga Franca, Touriga Nacional, Tinta Barroca and Tinta Roriz							
DOURO TINTO			5601292162473				
DOURO, PORTUGAL	12.5%	Total destemming, fermentation at a constant temperature	TA 5.2 RS 2.8	Ruby red color	Light dry vegetal and tar	Great freshness and a good structure	first courses, meats and medium-aged cheeses
							
Blend of Touriga Nacional, Touriga Franca, Tinta Barroca and Tinta Roriz							
DÃO TINTO			5601292162053				
DOÃ, PORTUGAL	12.5%	Total destemming, fermented in old granitic lagars, oak aged	TA 5.6 RS 1.5	Intense ruby color	Floral and balsamic	Elegant, delicate with a fresh finish	first courses, meats and medium-aged cheeses
							
Blend of Touriga Nacional and Alfrocheiro							
TAWNY PORT			5601292162114				
PORTO, PORTUGAL	19.5%	Partial de-stemming, brandy added to interrupt fermentation, 3yr oak aged	TA 3.47 RS 100.2	Golden colored	red berry compote, wood, vanilla	nutty flavors, well balanced, sweet	Serve as a dessert, hard cheeses, nuts, dried fruits
							
Blend of Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Tinto Cão							
RUBY PORT			5601292162138				
PORTO, PORTUGAL	19.5%	Partial de-stemming, brandy added to interrupt fermentation, 3yr oak aged	TA 3.8 RS 96	Ruby red color	intense, ripe red fruit	full-bodied, rich, well balanced with sweet and tannin	Serve as a dessert, hard cheeses, nuts, dried fruits
							
Blend of Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Tinto Cão							
WHITE PORT			5601292162176				
PORTO, PORTUGAL	19.5%	Pellicular maceration, brandy added to interrupt fermentation	TA 3.23 RS 100.6	Golden color	Citrus and oak	apricot, citrus, nuts, sweet and well balanced	Serve as a dessert, hard cheeses, nuts, dried fruits
							
Blend of Malvasia Fina, Rabigato and Códega							
LATE BOTTLED VINTAGE PORT			5601292162268				
PORTO, PORTUGAL	20.0%	Partial de-stemming, brandy added to interrupt fermentation, 5yr oak aged	TA 4.05 RS 102	deep ruby red color	fresh, fruity, notes of licorice	well-balanced, concentrated with strong, rounded tannins and a long finish	game and red meats, aged cheeses
							
Blend of Touriga Nacional, Touriga Franca, Tinta Roriz							
10YR TAWNY PORT			5601292162107				
PORTO, PORTUGAL	20.0%	Partial de-stemming, brandy added to interrupt fermentation, avg 10yr oak aged	TA 4.08 RS 113	Golden colored	rich, complex, notes of dried fruit	velvety mouth feel, full bodied, fresh with a long finish.	game and red meats, aged cheeses
							
Blend of Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Tinto Cão							
10YR WHITE PORT			5601292162480				
PORTO, PORTUGAL	20.0%	Pellicular maceration, brandy added to interrupt fermentation, aged in oak an average of 10 years	TA 4.3 RS 69	Golden colored	vanilla and spices (nutmeg)	vanilla, nutmeg, good acidity, long finish - elegant	Serve as a dessert, hard cheeses, nuts, dried fruits
							
Blend of Malvasia Fina, Rabigato and Códega							