



Small producer,
big wines.



QUINTA DO
JAVALI

DOURO  PORTUGAL



About us

Sociedade Agrícola Quinta do Javali, Lda is a family business created upon the taste and pleasure that its owner Eng. Amorim Martins has for Port wine, with the objective of producing DOC Douro and Port wines —it is the smallest producer/bottler— and also high quality Douro olive oil.

It currently explores 18 ha spread over 5 properties located in Nagoselo do Douro and Ervedosa do Douro. Its vineyards and olive groves are in organic and biodynamic agriculture.

Our wines represent our passion and vision of what DOC Douro and Port wines should be — they are wines with enormous personality and character. We make wines that we like and are pleasant to drink. We use tradition to make unique wines. These are wines that express the *terroir* and the wine year. They are dry and unique wines that smell and taste like wine.

We are apologists for minimalism in oenology so we try to intervene as little as possible in the wine making process. Only then will we be able to have a genuine and authentic wine.



Wine must follow its own way of life and we just try to guide it... as a father does to his son. The secret of wine is in the vineyard and the good grapes and not in the technology used.



António Mendes
(Manager/Winemaker)

Quinta do Javali also has extra virgin Douro olive oil obtained from our century-old olive trees located on our properties. Olive oil is also produced in our facilities, for this, we have a mill. The whole process is natural, biological, biodynamic and with cold extraction.



QUINTA DOS LOBATOS — WHITE WINE

Lobatos

Light yellow color. Nose characterized by white and yellow pulp fruit, with a balanced ripeness. In the mouth, the fruity component reappears, associated with a “gastronomic” acidity.

Grape varieties

Viosinho, Arinto.

Vinification and aging

Manual harvest to 20kg boxes. Fermentation 100% in stainless steel. Aged 12 months with *bâtonnage*. The wine is not stabilized by cold and only has a light filtration.

Bottle: 75 cl

QUINTA DO JAVALI — WHITE WINE

Clos Bonifata

Wine created from the Biodynamic Viticulture Concept. Lemon color with greenish tones. Peculiar nose, marked by floral and granite notes. In the mouth, the acid freshness is in harmony with the minerality of the Clos Bonifata *terroir*.

Grape varieties

Viosinho, Arinto.

Vinification and aging

Manual harvest to 20kg boxes. Fermentation 100% in concrete vat. Aged 18 months with *bâtonnage*. The wine is not stabilized by cold and only has a light filtration.

Bottle: 75 cl



QUINTA DO JAVALI – WHITE WINE

PGE



Light yellow colour with a greenish tinges. An attractive, challenging nose, beginning with a fruity component dominated by citrus fruits, which continues with an expressive aroma of fennel. The palette of aromas continues to reveal itself with notes of aniseed, brioche, butter, and finally the excellent greedy notes of toasted barrel. In the mouth, the *bâtonnage* the wine underwent improves its excellent structure. This is a wine which will age well in the bottle. The notes of citrus fruits nicely complement the minerality of the *terroir*, where the noble, exceptional vines manage to combine ancestry with excellent quality.

Grape varieties

Viosinho, Arinto.

Vinification and aging

Manual harvest to 20kg boxes. Fermentation 50% in new French oak barrels, 30% in used French oak barrels and 20% in stainless steel. Aged 12 months with *bâtonnage*. The wine is not stabilized by cold and only has a light filtration.

Bottle: 75 cl and 150 cl

QUINTA DO JAVALI – WHITE WINE

Maria Luisa

Golden color resulting from the maceration process. Peculiar and challenging nose. It has a strong aromatic intensity, with notes of fruit of very mature yellow flesh (quince), amplified by the skin maceration. Highlights include notes of caramelized orange peel, crystallized honey, dried fruits and slight earthy and resinous suggestions. To support this aromatic richness fruit of a *terroir* of excellence, there are harmonious sweet notes of the barrel used of high quality. In the mouth, it is surprising the "acid nerve", which combines a remarkable acidic freshness with some admirable mature tannins, which migrated smoothly from the whole bunches, which began fermentation in a typical Douro "Lagar" (Yes, in a Lagar! !). Persistence in the mouth is very long, with a positively mineral attack.

Grape varieties

Viosinho, Arinto.

Vinification and aging

The grapes are not stemmed before being trodden by foot in winepress (lagar). Fermentation in winepress and finished fermentation in used French oak barrels. Aged 12 months with *bâtonnage*. The wine is not stabilized by cold and only has a light filtration.

Bottle: 75 cl and 150 cl



QUINTA DOS LOBATOS — RED WINE

Lobatos

Intense red color. The nose is characterized by notes of ripe red fruits, with a strong presence of strawberry jam and raspberry. It was subjected to a short aging in oak barrels only to give it some aromatic complexity, mainly some notes of spices. In the mouth, we highlight the fruity aromas, properly balanced by an elegant structure.

Grape varieties

Tinta Roriz, Touriga Franca and Tinta Barroca.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed before being trodden by foot in winepress (lagar). Spontaneous malolactic fermentation in stainless steel. Aged 6 months in used French oak barrels. The wine is not stabilized by cold and only has a slightly filtration.

Bottle: 75 cl



QUINTA DO JAVALI — RED WINE

Clos Fonte do Santo Cherry Capsule

Wine created from the Biodynamic Viticulture Concept. Light ruby color, such as the color of the red cherry. Exuberant and appealing nose. The aromas of red fruits dominate with a balanced maturation, without being exaggerated. Evidence for the notes of red cherry, gooseberry and raspberry. In the mouth, it is admirable the acid freshness in a red wine of the Douro, which positively reflects the influence of the location of these vines on a cooler terrain. The fruity notes, which are allied to the vibrant minerality, provide a proof marked by lightness.

Grape varieties

Mixed grapes from old vines.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed. Spontaneous fermentation and malolactic fermentation in old French oak barrels. Aged 12 months in old French oak barrels. The wine is not stabilized by cold and only has a slightly filtration.

Bottle: 75 cl



QUINTA DO JAVALI — RED WINE

Clos Fonte do Santo Red Capsule

Wine created from the Biodynamic Viticulture Concept. Ruby color, similar to red coloration. Nose with strong fruity expression. The aromatic notes of ripe red fruits, such as strawberries, blackberries and red plums, are notorious. The location of the vines that originate the Red Capsule is responsible for a slightly longer maturation, causing the sensorial perception of more matured red fruits, with some very balanced structure. The minerality conferred by the *terroir* of Fonte do Santo allows an elegant tasting.

Grape varieties

Mixed grapes from old vines.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed. Spontaneous fermentation and malolactic fermentation in old French oak barrels. Aged 12 months in old French oak barrels. The wine is not stabilized by cold and only has a slightly filtration.

Bottle: 75 cl



QUINTA DO JAVALI — RED WINE

Clos Fonte do Santo Blue Capsule

Wine created from the Biodynamic Viticulture Concept. Dark ruby color with violaceous halo. Nose that combines black stone fruit and bark notes. Evidence for the notes of black plums and very ripe black cherries. There are also suggestions of blackberries. The Blue Capsule results from a location more exposed to the sunset, which increases the polyphenolic richness of the grapes (tannins and anthocyanins), which thus “liberate” for the wine more color and a superior structure. In the mouth, the mature notes of the black fruit appear and once again the “mineral nerve”, typical of the *terroir* of Fonte do Santo.

Grape varieties

Mixed grapes from old vines.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed. Spontaneous fermentation and malolactic fermentation in new and old French oak barrels. Aged 12 months in new and old French oak barrels. The wine is not stabilized by cold and only has a slightly filtration.

Bottle: 75 cl



QUINTA DO JAVALI — RED WINE

Reserva



Deep red. Nose dominated by notes of ripe red fruit with some hints of strawberry jam and raspberry, combined with nuances of spice. So well integrated, there are notes of toasted barrels of high quality, giving a greedy character to wine, with aromas of vanilla and brioche. In the mouth, it confirms the fruity aromas in harmony with this structure but elegant.

Grape varieties

Tinta Roriz, Touriga Franca, Touriga Nacional and Tinto Cão.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed before being trodden by foot in winepress (lagar). Spontaneous malolactic fermentation in new French oak barrels (50%) and in stainless steel (50%). Aged 18 months in new and old French oak barrels. The wine is not stabilized by cold and only has a slightly filtration.

Bottle: 75 cl and 150 cl

QUINTA DO JAVALI — RED WINE

Old Vines

Dark red color and loaded. Nose characterized by notes of ripe black fruit, with hints of stone of black plums, dark chocolate and cocoa black, bark, and some leather, throughout evolution. Notes to barrels of high quality are fully integrated, never overpower the fruity nature of the wine. In the mouth, the structure is striking, with tannins well presented, elegant and harmonious, to contribute to a silky body.

Grape varieties

Mixed grapes from old vines.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed before being trodden by foot in winepress (lagar). Spontaneous malolactic fermentation in new French oak barrels and in stainless steel. Aged 20 months in new and old French oak barrels. The wine is not stabilized by cold and only has a slightly filtration.

Bottle: 75 cl and 150 cl



QUINTA DO JAVALI – RED WINE

Touriga Nacional



Deep red with violet reflexes. Very expressive nose, predominantly black ripe fruit notes, with some hints of floral aromas (violet). Highlight the toasty notes of the barrel that enhance the greedy appetite of wine, with greater emphasis on nuances of vanilla and coconut. The mouth press for the elegant structure, without being aggressive, guarantees a good persistence, in line with attractive notes of toasted oak barrels.

Grape varieties

100% Touriga Nacional.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed before being trodden by foot in winepress (lagar). Spontaneous malolactic fermentation in barrels. 12 months aging in new French oak barrels. The wine is not stabilized by cold and only has a slightly filtration.

Bottle: 75 cl and 150 cl

QUINTA DO JAVALI – RED WINE

Maria Luisa

Some wines leave us almost lost for words – and Maria Luísa is one of them!

The wine is a deep ruby color with hints of crimson on the rim. The nose is dizzying. For those who are not familiar with the old vines which produce Maria Luísa wines, imagine a rich range of ingredients releasing an endless profusion of aromas. This “aromatic symphony” begins with the strong scent of red berries, with a suggestion of plums, raspberries and strawberries. There follow typical spices of the ancestral Douro wines, such as rosemary and a touch of pink pepper. The complex aromas of the forest and even of wild flowers are an indication of the age of the wine, enriched with the diversity of grape varieties to be found in the *terroir* “Maria Luísa”. In the mouth, the wine is a true expression of everything an old wine has to offer. Consider the great depth the roots of an old vine reach, and you will be enchanted by the notion of tasting something unique, a treasure. It lingers in the mouth, leaving in our memory the echo of something very special. The tannins are well integrated, and combine structure and elegance in an incomparable symbiosis. The fruity component of the wine reappears, in a whirlwind of tastes which once again confirms the complexity which is so characteristic of an old wine. **Maria Luísa... meditation wine, to enjoy with compassion.**

Grape varieties

Mixed grapes from old vines.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed before being trodden by foot in winepress (lagar). Spontaneous malolactic fermentation in barrels. 12 months aging in new French oak barrels. The wine is not stabilized by cold and only has a slightly filtration.

Bottle: 75 cl and 150 cl



RIBAS LIRA — RED WINE

From Friends to Friends



Garnet red, brown halo. When the wine is young, the aroma is intense, with notes of black fruit and floral nuances reminiscent of violet. With the long stage in the best French oak barrels and the prolonged and deserved rest in the bottle, there are aromas of black cherry, plum jam, berries, wet earth, leather, with notes of black pepper, cedar, cigar box and cinnamon. The oxidative status of this category of wine gives it an enormous complexity, recognized by most demanding connoisseurs. The structure is magnificent, robust, suggesting a long persistence in the mouth. Significant ability to enhance the aging of this wine, surpassing the 10-15 years.

Grape varieties

Mixed grapes from old vines.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed before being trodden in winepresses. Spontaneous malolactic fermentation 100% in barrels. Aged 10 years in French oak barrels. The wine is not stabilized by cold and only has a light filtration.

Bottle: 75 cl and 150 cl

QUINTA DO JAVALI — PORT WINE

Tawny Port

Brown color, typical of the oxidative profile of this category of wines. The nose is marked by notes of dry and roasted fruits (walnut, hazelnut), exotic wood and fruit in syrup. On the palate, the structure is elegant and balanced, and the fresh acidity is notable.

Grape varieties

Tinta Roriz, Touriga Franca, Touriga Nacional, Tinto Cão and Tinta Barroca.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed before being trodden in winepresses. Aged at least 5 years in wood. The wine is not stabilized by cold and only has a light filtration.

Bottle: 75 cl



QUINTA DO JAVALI — PORT WINE

10 Year Old Tawny Port

Very brown color with mahogany tones. The nose is characterized by aromas of dried figs, pharmacy, with balsamic notes and already with hints of a slight "vinagrinho", as a result of aging in the Douro Valley. We should also emphasize the notes of cigar box and varnished woods. Very balanced mouth, with silky texture, captivating and refreshing at the level of acid component. The notes of figs and honey, combined with an elegant and persistent structure.

Grape varieties

Tinta Roriz, Touriga Franca, Touriga Nacional, Tinto Cão and Tinta Barroca.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed before being trodden in winepresses. Aged at least 10 years in wood. The wine is not stabilized by cold and only has a light filtration.

Bottle: 75 cl



QUINTA DO JAVALI — PORT WINE

20 Year Old Tawny Port



Well-defined golden color. The nose is characterized by the presence of dried fruits and fig jam, exotic woods and some orange peel. Palate marked by long aging in small barrels in the natural conditions of the Douro Region. The roasted notes stand out, properly balanced by dried fruit and honey and dried figs suggestions. The fresh acidity is a constant presence as a way to ensure the persistence of the taste.

Grape varieties

Tinta Roriz, Touriga Franca, Touriga Nacional, Tinto Cão and Tinta Barroca.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed before being trodden in winepresses. Aged at least 20 years in wood. The wine is not stabilized by cold and only has a light filtration.

Bottle: 75 cl

QUINTA DO JAVALI — PORT WINE

30 Year Old Tawny Port

Golden amber color, with dark greenish tinge. The nose is characterized by very complex aromas of dried fruit, honey and a slight "vinagrinho", typical of long aging methods. Very striking mouth with the flavors in line with the aromatic component and well balanced with proper acidity and a long persistence of the taste.

Grape varieties

Tinta Roriz, Touriga Franca, Touriga Nacional, Tinto Cão and Tinta Barroca.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed before being trodden in winepresses. Aged at least 30 years in wood. The wine is not stabilized by cold and only has a light filtration.

Bottle: 75 cl



QUINTA DO JAVALI – PORT WINE

Ruby Port



Ruby colour with medium intensity. The nose is characterized by strong aromas of red fruit. The fresh aroma is typical of this type of wine. The structure is elegant, with the same hints of red fruit, associated with nuances of red fruit liqueur.

Grape varieties

Tinta Roriz, Touriga Franca, Touriga Nacional, Tinto Cão and Tinta Barroca.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed before being trodden in winepresses. Aged 2 years in wood. The wine is not stabilized by cold and only has a light filtration.

Bottle: 75 cl

QUINTA DO JAVALI – PORT WINE

Special Reserve Port

Intense ruby color. The nose is dominated by notes of ripe red fruit aromas and hints of plums and sour figs. In the mouth, we can find again ripe fruit aromas, especially plums. The structure is engaging, with the dignified presence of a Reserve.

Grape varieties

Tinta Roriz, Touriga Franca, Tinto Cão, Touriga Nacional and Tinta Barroca.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed before being trodden in winepresses. Aged at least 2 years in wood. The wine is not stabilized by cold and only has a light filtration.

Bottle: 75 cl



LBV Port



Dark color with dark halo. The nose is dominated by notes of ripe black fruit, associated with black plum and fig jams, and with balsamic suggestions. In the mouth, notes of ripe black fruit are confirmed. The structure is striking, with a strong presence, very similar to the Vintage category of wines.

Grape varieties

Tinta Roriz, Touriga Franca, Touriga Nacional, Tinto Cão and Sousão.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are partially stripped before being trodden in winepresses. Aged at least 2 years in wood. The wine is not stabilized by cold and only has a light filtration.

Bottle: 75 cl

Vintage Port

Very loaded color with a dark violet halo. The nose is dominated by notes of ripe black fruit, with a strong component of black plums jam and dark chocolate. The structure is characterized by concentrated, rich ripe tannins. The mouth appears voluminous, austere and complex.

Grape varieties

Tinta Roriz, Touriga Franca, Tinto Cão and Sousão.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are partially stripped before being trodden in winepresses. Aged at least 1 year in wood. The wine is not stabilized by cold and only has a light filtration.

Bottle: 75 cl



QUINTA DO JAVALI – PORT WINE

Maria Luisa Vintage Port



Dark and deep color, with violet and intense areola. In the olfactory appreciation, there is a remarkable aromatic complexity, with fruity notes of black plum and blackberry.

In the mouth, it is confirmed that we are facing a “huge” Vintage Javali, with a very solid structure, supported by opulent and ripe tannins. Black fruit and dark chocolate reappear in a long and striking finish.

Grape varieties

Tinta Roriz, Touriga Franca, Tinto Cão and Sousão.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are partially stripped before being trodden in winepresses. Aged at least 1 year in wood. The wine is not stabilized by cold and only has a light filtration.

Bottle: 75 cl and 150 cl

Extra Virgin Olive Oil



QUINTA DO JAVALI – OLIVE OIL

Extra Virgin Olive Oil

Farm oil, extracted by cold pressing of olives harvested by watering, from olive trees of the characteristic varieties of the Douro existing in Quinta do Javali. After picking the olives are packed in boxes for the purpose, transported to the site of cleaning and selection, and then the olive oil is extracted. The entire process from picking up to extraction is done in less than 24h allowing to obtain a high quality olive oil. After the extraction the olive oil is stored in stainless steel containers until it's bottled.

Tasting notes

Fruity with green sensations, herb, olive leaf and green almond shell. In the mouth we find flavors of nuts and dried fruit with some spicy and bitter. Persistent.

Bottle: 50 cl



QUINTA DO JAVALI – OLIVE OIL

Maria Luisa Extra Virgin Olive Oil

Farm oil, produced in limited quantities, extracted by cold pressing of olives harvested by hand from the olive trees of the Verdeal, Madural, Cobrançosa and Bical olive varieties in Quinta do Javali. To achieve the highest quality of this oil the olives are picked very early when their antioxidant content is higher and the extraction, after careful selection of the olives, is done on the very day of picking them. The olive oil extracted is stored in stainless steel containers until it's bottled.

Tasting notes

Harmonious and complex olive oil with intense aroma of green peanut shell, green banana peel, walnuts and ripe tomato. In the dense palate with attributes of nuts and dried fruits, balanced bitter and persistent spice.

Bottle: 50 cl





QUINTA DO JAVALI

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