



Adega Vila Meã

"It is with great pride that I present to you this range of wines that exemplify the authentic terroir of Portugal. Each wine has been hand-picked with the utmost care and passion. Sourced from dedicated "quintas" that prioritize quality over quantity, these wines embody the love and dedication to the native grapes of Portugal. May each sip leave an indelible mark on your palate, creating cherished memories that linger long after the glass is empty."

- Chef Alfredo Galhães

Branco/Whites

CASA VELHA - 2021 - DOURO	14
Viosinho, Gouveio e Arinto	
Young wine with personality & citrus aromas. Ideal for poultry, fish, shellfish and fresh cheeses.	
PLANALTO - 2021 - DOURO	18
25%Viosinho, 20%Malvasia Fina, 20%Gouveio, 10%Rabigato, 10%Códega, 10%Arinto 5%Moscatel.	
Bright greenish color. Intense and complex aroma, with notes of fruits, light asparagus and a very present floral. Harmonizes very well with codfish, seafood and white cheeses.	
QUINTA DONA MATILDE - 2018 - DOURO	30,5
Arinto, Viosinho, Gouveio e Rabigato	
<i>"Fresh, clean and firm on the finish, it has a fine purity of fruit and a solid touch to accompany its freshness. Well done."</i> Robert Park, Wine Advocate, September 2020. Perfect for white meat and fish.	
RED VELVET DOURO	16
50% Viosinho, 25% Gouveio, 25% Moscatel Galego Branco	
Wine with a contemporary profile that harmonizes very well with seafood and yellow cheeses.	
QUINTELA - DOURO	16
60% Gouveio, 20% Viosinho e 20% Moscatel Galego	
Typical of the Douro, the balance of the grape varieties, makes a wine that goes very well with salads, cod and other fish and crustaceans.	
SONANTE - 2021 - DÃO	15
Ceréal Branco, Encruzado e Malvasia Fina	
Pale yellow. Perfumed aroma with tropical notes and wild flowers. On the palate it is quite fruity, with a lively acidity and a balanced finish. Perfect for salads, poultry, seafood and white cheeses.	
RESERVE WHITE TITAN ESTÁGIO EM BARRO - 2017 - DOURO	144
Vinhas Velhas Brancas	
A true titan in the world of whites, this remarkable wine undergoes a unique aging process in clay barrels, resulting in a beautiful golden hue and a captivating bouquet of tropical fruits and delicate florals. With flavors of ripe stone fruits and zesty citrus, its velvety texture and subtle minerality create a harmonious balance. Crafted with precision this is an exceptional choice to elevate your dining experience, whether enjoyed on its own or paired with seafood, poultry, or creamy cheeses.	





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VERDES

A true taste of Portugal. This unique wine is made “green wine” has a zesty acidity, slightly mineral notes, light bodied and slightly fizzy and can be enjoyed anytime of day. Ideal for appetizers, fish and seafood

TERRA DE AMARES North of Portugal 15
Loureiro

Tropical and green fruit flavors with citrus color are very easy to share and drink anytime. Pairs with fish, salads and especially shrimp.

AZEVEDO - 2022 - North of Portugal 16

70% Loureiro, 30% Alvarinho

Clear and bright with a youthful greenish hue. Expansive aroma of ripe mango, nectarine and ripe citrus hints. The profile of this wine makes it suitable for fish dishes and fresh salads, seafood and as an aperitif and in between meals.

ROSÉS

CASA VELHA - 2021 - DOURO 14

Tinta Roriz, Tinta Barroca, Touriga Franca e Touriga Nacional

Notes of wild fruit jam and floral notes. Fresh and well balanced in the mouth, tasty, firm and very gastronomic. Its lightness offers the perfect companion for salads, codfish, seafood and pasta dishes.

QUINTELA - 2022 - DOURO 16

60% Touriga Franca, 20% Tinta Barroca e 20% Tinta Roriz

Ruby colour and beautiful violets. On the nose it has floral notes and nuances of red fruits, all well married to the wood toast. Full bodied and complex in the mouth, with ripe fruit and soft tannins. Wide range of gastronomic pairings: cheeses, meats, salads and pastas.

SOSSEGO - 2021 - ALENTEJO 18

60% Aragonez, 30% Touriga Nacional e 10% Trincadeira

The grapes were harvested very early, ensuring natural acidity and freshness. Intense aroma of cherry and red fruits. Fresh and tasty, Sossego Rosé is ideal with salads and pastas.

QUINTA DO SÍBIO – 2018 - DOURO 49

Touriga Nacional

An aromatic Rosé full of expression, with slight hints of strawberry complexed with floral and red fruit notes. Perfect with seafood especially shrimp, poultry and white cheeses.

MATEUS - ORIGINAL - Rufete 14

Tinta Barroca; Touriga Franca

Mateus Rosé is an ideal for an aperitif, to accompany a refreshing moment of the day. Mateus Rosé also goes very well with light meals, various fish and shellfish, white meats, grilled dishes and salads. Its unique characteristics also make it ideal for serving with pasta and dishes of cuisine.





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Tinto/Reds

CURVA - 2020 - DOURO Tinta Barroca, Tinta Roriz, Touriga Franca e Touriga Nacional Vibrant in color, this red Douro wine immediately stands out for its aromas of black fruit with good acidity, against a background of subtle notes of black pepper and cloves. Harmonizes with red meats and charcuterie.	16
CASA VELHA - 2019 - DOURO Tinta Barroca, Tinta Roriz e Touriga Nacional Ruby color, with aromas of red and black fruits. In the mouth it is medium-bodied, structured and smooth, with elegant tannins that make the wine finish in a balanced way. Very good to accompany the tasting of red meats, blue cheeses and charcuterie.	14
ALTITUDE - 2020 - DOURO Touriga nacional, Touriga franca e Tinta roriz Intense aroma, dominated by ripe fruit, such as plum, blackberry, raspberry and strawberry, and by floral aromas of violet. Accompanies roast lamb dishes, white meats, various cod dishes and soft cheeses.	21
QUINTA DONA MATILDE - 2019 - DOURO Touriga Nacional, Touriga Franca e Tinta Amarela Very intense and fresh aroma with notes of menthol, eucalyptus and black fruits such as cassis. Ideal to accompany kid, rabbit, lamb and red meat dishes in general. Its soft tannins combine very well with fatter cheeses and charcuterie.	36,5
RED VELVET - DOURO 50% Touriga Franca, 25% Touriga Nacional e 25% Tinta Roriz Vinified with great care, it undergoes a long aging in oak barrels of 36 months and 12 months in bottle. Its personality works very well alongside well-seasoned meat dishes, sauces, blue cheeses and hams.	16
CASA AMERICO VINHAS CENTENÁRIAS – 2018 - DÃO Vinhas Velhas (edição limitada) From the first sip, this limited edition wine captivates. It is a superb Portuguese wine from the region of Serra da Estrela. It symbolizes the country's winemaking legacy, made from century-old vines and hand-picked from a single harvest at peak maturity and ripeness for an exceptionally balanced wine. This limited edition wine offers a memorable experience with its deep ruby color, aromas of luscious blackberries and cassis, and velvety texture. Meticulous craftsmanship and a commitment to quality elevate it to the status of true masterpiece, worthy of savoring every sip.	135
QUINTELA - 2021 - DOURO VALLEY 50% Tinta Roriz, 20% Touriga Franca e 30% Touriga Nacional. Fruity wine, aged in French oak barrels. Harmonizes with meats, aromatic and spicy cheeses.	16
MONTE DA CAL - 2019 - ALENTEJO 40% Aragonez, 20% Trincadeira, 20% Petit Verdot, 20% Alicante Bouschet. From the Alentejo mountains in the center of Portugal, the dry climate and soil gives this wine elegant, fresh character with notes of intense ripe red fruits and toasted nuances.	16





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Tinto/Reds (continued)

SOSSEGO - 2021 - ALENTEJO 75% Aragones, 15% Shyras e 10% Touriga Nacional "Sosego" translates to calm or tranquil, like the people from this region who take life at their own pace, enjoy this wine with red meats, white cheeses and bacalhau.	18
MONTE DA SERRA - DAO Jean, Tinta Roriz and Alfrocheiro Preto Ruby color. Aroma well marked with red fruit, the top notes have light tannins, soft mouth feel and intense fruity finish.	15
SONANTE - 2020 - DAO Jaen, Tinta Roriz e Touriga Nacional Perfumed aroma, with notes of red fruits and slight toast. Good fruit on palate with acidity and round tannins. Pairs well with red meat, cheeses, salamis and hams.	16

ESPUMANTES (SPARKLING WINE)

MONTANHA - BRUT - DOURO Malvasia Fina, Baga, Bical, Fernão Pires It has a range of food pairings, including desserts and chocolate. Indicated for cod dishes, all types of fish, as well as various meats.	25
CRUZ - BRUT - DOURO Viosinho, Códrega, Rabigato e Malvasia Fina Cruz Espumante is made from traditional grape varieties from the Douro region. With a pale citrus color and fine bubbles, it reveals a delicate floral aroma with citrus notes and a very fresh taste. Accompanies the most varied dishes and sweets, pies, cakes and other delicacies.	28
PIANO ROSÉ - BRUT - DOURO Touriga Franca, Tinta Barroca e Tinta Roriz Sparkling wine that strives to maintain a youthful and contemporary spirit. Light and refreshing in order to toast the moments of celebration. It goes well with fish, poultry, game meats, cheeses and desserts.	23

