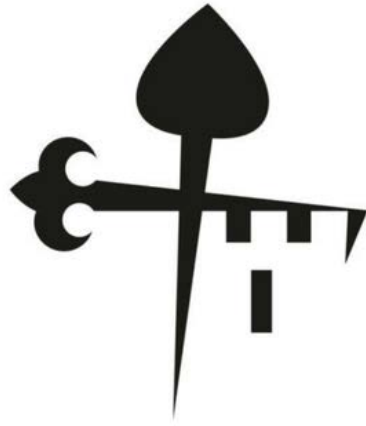




ADEGA COOPERATIVA DE PALMELA · EST. 1955

Adega de *Palmela*

PRODUCT CATALOGUE · SETÚBAL PENINSULA · PORTUGAL

Rua da Adega Cooperativa · 2950-401 Palmela · Portugal
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Table Wines

The Pedras Negras range — named after the vineyard area of origin — has been a benchmark in the Portuguese table wines market for over half a century, tracking the evolution of oenological practice without losing its identity.

TABLE WINE

Pedras Negras *Red*

Red Table Wine · Setúbal Peninsula

GRAPE VARIETY

Castelão

ALCOHOL

12.5% vol

SERVING TEMPERATURE

16°C

CAPACITIES

25cl · 37.5cl · 75cl · 1L · 5L · 10L

"Ruby colour, aromas of forest fruits and eucalyptus leaf. Vinous, full-bodied and acidic on the palate."

pH 3.71 · Total Ac. 5.03 g/l

Sugar 0.15 g/100ml · Kcal 76/100ml

FOOD PAIRING

All meat dishes and cod. For immediate consumption.

TABLE WINE

Pedras Negras *White*

White Table Wine · Setúbal Peninsula

GRAPE VARIETIES

Fernão Pires · Moscatel Graúdo

ALCOHOL

12% vol

SERVING TEMPERATURE

10°C

CAPACITIES

25cl · 37.5cl · 75cl · 1L · 5L · 10L

"Citrus yellow colour. Fruity aroma and flavour with good acidity and medium persistence. Bottled young to preserve aromatic intensity."

pH 3.45 · Total Ac. 5.17 g/l

Sugar 0.2 g/100ml · Kcal 73/100ml

FOOD PAIRING

Fish and seafood dishes. For immediate consumption.

Regional Wines

Wines of the Setúbal Peninsula IGP — the broader regional designation covering the coastal hills, sandy plains and Atlantic-influenced climate of this ancient winemaking territory south of Lisbon.

REGIONAL — SETÚBAL PENINSULA

Cá Calharás *White*

Regional White · Península de Setúbal

GRAPE VARIETIES

Fernão Pires · Verdelho · Arinto · Moscatel
Graúdo

ALCOHOL

12% vol

SERVING TEMPERATURE

8–10°C

LONGEVITY

~3 years

"Citrus yellow. Intensely fruity — tropical fruit and green apple — with fresh, well-structured acidity. Short pelicular maceration, fermented at low temperature."

pH 3.49 · Total Ac. 4.75 g/l

Sugar 0.51 g/100ml · Kcal 73/100ml

FOOD PAIRING

Grilled or oven-baked fish, seafood, salads. Also as an aperitif.

REGIONAL — SETÚBAL PENINSULA

Cá Calharás *Rosé*

Regional Rosé · Península de Setúbal

GRAPE VARIETIES

Castelão · Syrah · Aragonês

ALCOHOL

12% vol

SERVING TEMPERATURE

8–10°C

LONGEVITY

~3 years

"Pale pink, clear and bright. Red fruit aromas. Fruity, fresh palate with good structure, balance and persistence."

pH 3.37 · Total Ac. 4.24 g/l

Sugar 0.5 g/100ml · Kcal 73/100ml

FOOD PAIRING

Asian cuisine, Italian food, grilled fish and seafood.

REGIONAL PREMIUM RESERVE

Vale de Touros *Syrah Premium Reserve*

Regional Red Premium Reserve · Setúbal Peninsula

GRAPE VARIETY

Syrah (100%)

ALCOHOL

14.5% vol

OAK AGEING

4 months — French & American oak

LONGEVITY

10 years

"Intense garnet colour. Ripe berry and jam aromas with notes of wood. Soft flavour, good structure, velvety tannins. Long finish with vanilla, coffee and hints of chocolate."

pH 3.79 · Total Ac. 5.1 g/l

Sugar 0.52 g/100ml · Kcal 92/100ml

FOOD PAIRING

Grilled meats, game, cured sheep cheese. Serving: 16–18°C.



D.O.C. Palmela

Palmela D.O.C. — the pinnacle of the region's wines. The Castelão grape variety, native to this peninsula, is the backbone of these certified origin wines. Alongside international varieties introduced by Adega de Palmela in the 1990s, these wines express the full potential of a DOC known since Roman times.

DOC · GRAND RESERVE · SPECIAL EDITION

Adega de Palmela *Grand Reserve Red · 70 Years*

Red Palmela D.O.C. Grand Reserve · Special Edition

GRAPE VARIETIES

Castelão · Syrah · Aragonês · Touriga
Nacional · Petit Verdot

ALCOHOL

14% vol

OAK AGEING

12 months — French & American oak

LONGEVITY

~10 years

"Ruby with violaceous reflections. Red fruit aromas evolving into jam, spices, toast and vanilla. Mild in the mouth with velvety tannins and a pleasant aftertaste."

pH 3.45 · Total Ac. 6 g/l

Sugar 0.6 g/100ml · Kcal 86/100ml

FOOD PAIRING

Traditional Portuguese dishes, game, grilled meats, mature cheeses. 16–18°C.

DOC · SELECTED HARVEST

Adega de Palmela *Red Selected Harvest*

Red Palmela D.O.C. Selected Harvest

GRAPE VARIETIES

Castelão · Syrah · Alicante Bouschet

ALCOHOL

14% vol

OAK AGEING

8 months — French & American oak

LONGEVITY

~5 years

"Ruby with violet reflections. Fruity, complex aroma where toasted and vanilla flavours stand out. Velvety palate with well-incorporated tannins, good persistence."

pH 3.46 · Total Ac. 5.5 g/l

Sugar 0.5 g/100ml · Kcal 86/100ml

FOOD PAIRING

Traditional Portuguese cuisine, cheeses and cod. 16–18°C.

DOC · SELECTED HARVEST

Adega de Palmela *White Selected Harvest*

White Palmela D.O.C. Selected Harvest

GRAPE VARIETIES

Verdelho · Arinto · Chardonnay · Antão Vaz ·
Viosinho

ALCOHOL

12.5% vol

SERVING TEMPERATURE

8–10°C

LONGEVITY

~3 years

"Citrus yellow. Very intense fruity profile — tropical fruits and green apples. Fresh flavour and well-structured acidity."

pH 3.24 · Total Ac. 5.2 g/l

FOOD PAIRING

Sugar 0.2 g/100ml · Kcal 77/100ml

Fish, seafood, salads. 8–10°C.

DOC · GRAND RESERVE

Adega de Palmela *Grand Reserve Red*

Red Palmela D.O.C. Grand Reserve · Produced in Exceptional Years

GRAPE VARIETIES

Castelão · Syrah · Aragonês · Touriga
Nacional · Petit Verdot

ALCOHOL

14% vol

OAK AGEING

12 months — French & American oak

LONGEVITY

~10 years

"Ruby with violaceous reflections. Red fruits evolving into jam, spices, toast and vanilla. Soft in the mouth, velvety tannins, pleasant aftertaste."

pH 3.56 · Total Ac. 5.90 g/l

CAPACITIES

Sugar 0.4 g/100ml · Kcal 88/100ml

75cl · 1.5L · 3L | Traditional Portuguese cuisine, game, grilled meats, mature cheeses. 16–18°C.

DOC · PREMIUM RESERVE

Adega de Palmela *Premium Reserve Red*

Red Palmela D.O.C. Reserve

GRAPE VARIETIES

Castelão · Syrah · Touriga Nacional · Petit
Verdot

ALCOHOL

14% vol

OAK AGEING

8 months — French & American oak

LONGEVITY

~5 years

"Ruby with violaceous reflections. Red fruit aromas evolving to jam, toast and vanilla. Soft in the mouth, velvety tannins, pleasant aftertaste."

pH 3.5 · Total Ac. 5.4 g/l

CAPACITIES

Sugar 0.4 g/100ml · Kcal 79/100ml

75cl · 1.5L · 3L | Traditional Portuguese cuisine, game, grilled meats, cheeses and cod. 16–18°C.



DOC · PREMIUM RESERVE

Adegade Palmela *Premium Reserve White*

White Palmela D.O.C. Reserve · Moscatel Galego Roxo

GRAPE VARIETY

Moscatel Galego Roxo (100%)

ALCOHOL

12.5% vol

SERVING TEMPERATURE

8–10°C

LONGEVITY

~3 years

"Citrus yellow. Intense floral aroma — orange blossom and rose petals. Fresh and well-structured palate. Short maceration, low-temperature fermentation."

pH 3.32 · Total Ac. 4.9 g/l

Sugar 0.2 g/100ml · Kcal 76/100ml

FOOD PAIRING

Grilled fish, oven roasts, seafood. 8–10°C.



DOC · OLD VINES RESERVE

Vale de Touros *Old Vines Reserve*

Red Palmela D.O.C. Old Vines Reserve

GRAPE VARIETY

Castelão (100%) — Old Vines

ALCOHOL

14.5% vol

OAK AGEING

10 months — French & American oak

LONGEVITY

~10 years

"Deep, concentrated aroma — ripe red fruits, jam and spices. Full-bodied with tannins and an elegant, persistent aftertaste. Long pelicular maceration."

pH 3.72 · Total Ac. 4.82 g/l

Sugar 0.5 g/100ml · Kcal 91/100ml

CAPACITIES

75cl · 1.5L · 3L | Stewed meats, game, cheeses with intense aroma. 16–18°C.

DOC PALMELA

Villa Palma *Red*

Red Palmela D.O.C.

GRAPE VARIETIES

Castelão · Syrah · Alicante Bouschet

VINIFICATION

Temperature controlled tanks, prolonged
maceration

ALCOHOL

14% vol

LONGEVITY

~5 years

"Ruby with violaceous reflections. Red fruit aromas evolving to jam and spices. Soft in the mouth, velvety tannins, pleasant aftertaste."

pH 3.5 · Total Ac. 4.9 g/l

Sugar 0.4 g/100ml · Kcal 88/100ml

FOOD PAIRING

Traditional Portuguese cuisine, game, grilled meats, cheeses and cod. 16–18°C.

DOC PALMELA

Villa Palma *White*

White Palmela D.O.C.

GRAPE VARIETIES

Fernão Pires · Verdelho · Arinto · Moscatel
Graúdo

SERVING TEMPERATURE

8–10°C

ALCOHOL

13% vol

LONGEVITY

~3 years

"Citrus yellow. Fruity profile — tropical fruit and green apples. Fresh taste and well-structured acidity. Short maceration, low-temperature fermentation."

pH 3.4 · Total Ac. 6.1 g/l

Sugar 0.1 g/100ml

FOOD PAIRING

Grilled or oven-baked fish, seafood, salads. 8–10°C.

Fortified Wines — Moscatel de Setúbal

Moscatel de Setúbal has been a certified product since 1908 and is one of the most distinctive expressions of Portuguese viticulture. The Muscat of Alexandria vine thrives on the sandy, sun-drenched soils of the Setúbal Peninsula, producing wines of extraordinary aromatic complexity and longevity.

MOSCATEL ROXO DE SETÚBAL · SUPERIOR · DOC · 15 YEARS

Adega de Palmela *Moscatel Roxo 15 Anos Superior*

Moscatel Roxo de Setúbal Superior D.O.C. · Multiple Vintages

GRAPE VARIETY

Moscatel Roxo

ALCOHOL

20% vol

PELICULAR MACERATION

5 months minimum

CAPACITY

50cl

"Intense amber with coppery highlights. Dried fruits, dates, raisins, black tea and fine spices — great aromatic sophistication. Unctuous and elegant on the palate, perfect balance of sweetness and liveliness. The finish lingers with raisins and delicate spice."

pH 3.7 · Total Ac. 8.1 g/l

Sugar 19 g/100ml · Kcal 202/100ml

SERVING

10–16°C · Alone, with regional sweets or chocolate. Longevity: many years.

AWARD:

Gold Medal — The Global Wine Masters (Master level). Featured in Drinks Business Top 100 Master Winemakers 2025.

MOSCATEL DE SETÚBAL · DOC · 10 YEARS

Adega de Palmela *Moscatel de Setúbal 10 Anos*

Moscatel de Setúbal D.O.C. Superior · Multiple Vintages

GRAPE VARIETY

Muscat of Alexandria

ALCOHOL

18% vol

AGEING

10+ years in previously used oak barrels

CAPACITY

50cl

"Great aromatic complexity — dried fruits, walnuts, figs and honey."

pH 3.38 · Total Ac. 5.6 g/l

Sugar 19 g/100ml · Kcal 185/100ml

SERVING

10–16°C · Alone, with regional sweets or chocolate. Longevity: many years.



MOSCATEL DE SETÚBAL · DOC

Adega de Palmela *Moscatel de Setúbal D.O.C.*

Moscatel de Setúbal D.O. · Certified since 1908

GRAPE VARIETY

Muscat of Alexandria

ALCOHOL

17% vol

PELICULAR MACERATION

5 months minimum

CAPACITIES

75cl · 6cl · 5cl

"Amber with golden highlights. Aroma of orange peels, honey, dried fruit and tea. Fresh, well-balanced and persistent flavour."

pH 3.42 · Total Ac. 4.9 g/l

Sugar 15 g/100ml · Kcal 163/100ml

SERVING

As aperitif at 10°C or digestif at 16°C. Regional confections and dark chocolate.

FORTIFIED WINE · ABAFADO

Pedras Negras *Abafado*

Vinho Abafado · Setúbal Peninsula

GRAPE VARIETY

Fernão Pires

ALCOHOL

17% vol

MACERATION

5 months minimum pelicular

CAPACITY

75cl

"Amber with golden highlights. Aroma of honey, dried fruit and tea. Fresh, well-balanced taste with good persistence."

pH 3.45 · Total Ac. 4.2 g/l

Sugar 16 g/100ml · Kcal 155/100ml

SERVING

As aperitif at 10°C or digestif at 16°C. Regional confections and dark chocolate. Longevity: many years.

Spirits — Aguardentes & Bagaceiras

Distilled from the wines and grape pomace of Palmela, these spirits carry decades of quiet ageing in the winery's cellars — expressions of patience and craft from a house that has been vinifying the Setúbal Peninsula since 1955.

OLD WINE SPIRIT · XO

ADP *XO*

Aguardente Vínica Velha · 50+ Years Aged

ALCOHOL

41% vol

SERVING TEMPERATURE

18–20°C

AGEING

50+ years in Palmela cellars

CAPACITY

75cl

"Sharp, brilliant topaz. Bouquet from 50 years of ageing. Orange peel and nuts in a balsamic, supremely elegant background. Complex and characterful in the mouth. Very soft with a long finish."

Sugar 0.1 g/l · Kcal 231/100ml

SERVING

As a digestif. With coffee or a good cigar after a special meal.

OLD WINE SPIRIT

Villa Palma *Old Wine Spirit*

Aguardente Vínica Velha · 30 Years Aged

ALCOHOL

42% vol

SERVING TEMPERATURE

18–20°C

AGEING

30 years in Palmela cellars

CAPACITY

70cl

"Brilliant topaz. Orange peel and nuts in a balsamic, elegant background. Complex and characterful. Very soft with a long finish."

Sugar 0.1 g/l · Kcal 231/100ml

SERVING

As a digestif. With coffee or a cigar after a special meal.

AGUARDENTE BAGACEIRA MOSCATEL

Amus *Moscatel Bagaceira*

Aguardente Bagaceira Moscatel · Distilled in Copper Alembic

ALCOHOL

40% vol

PROCESS

6-month infusion of Moscatel grape masses in Wine Spirit, then distilled

SERVING TEMPERATURE

13–15°C

CAPACITY

50cl · Box of 6

"Clear, mild and velvety. Aromatic with notes of fig and raisins. Excellent at the end of a meal."

ORIGIN

Distilled from the grape pomace of Moscatel de Setúbal production. A unique expression of the region's defining grape.

AGED GRAPE MARC SPIRIT

Pedras Negras *Aged Grape Marc Spirit*

Aguardente Bagaceira Envelhecida · 10+ Years

ALCOHOL

40% vol

AGEING

10+ years in Portuguese oak

SERVING TEMPERATURE

18–20°C

CAPACITY

70cl

"Golden brown, clear with a smooth and velvety taste. Hints of oak. Excellent at the end of a meal."

ORIGIN

Distilled from fresh grape pomace in a copper still, aged over a decade in Portuguese oak canisters.

C O N T A C T & E X P O R T

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Founded 1955 · ISO 9001 Certified · IFS Food Certified · Palmela DOC · Setúbal Peninsula