



BADOKA

PRODUCT OF PORTUGAL



Colheitas

Reservas

Single Vineyards

Ports

Reserve Ports



BADALO
WINES

DOURO DOC WHITE

Winemaking and Ageing

Grapes harvested at the ideal balance of ripeness in order to preserve freshness and fruit. They were quickly transported to the winery where they were destemmed and crushed. Fermentation took place in stainless steel vats at 11/13°C for 4 weeks. Ageing in stainless steel vats until bottling.

Grape Varieties

A mixture of grape varieties, the main ones being Rabigato, Viosinho and Gouveio.

Visual Appearance

Clear and citrus-colored.

Olfactory characteristics

Aroma of white fruit, citrus fruit, mineral, all without exaggeration and in perfect balance.

Taste

Soft, beautiful acidity, greedy and very silky.



BADALO
WINES

DOURO DOC ROSE

Winemaking and Ageing

Grapes picked early to preserve freshness. They were quickly transported to the winery where they were destemmed and crushed, given a special cold maceration for 3 hours and fermented in stainless steel vats at 11-13°C for 3 weeks. Ageing in stainless steel vats until bottling.

Grape Varieties

Touriga Franca, Touriga Nacional and Tinta Roriz.

Visual Appearance

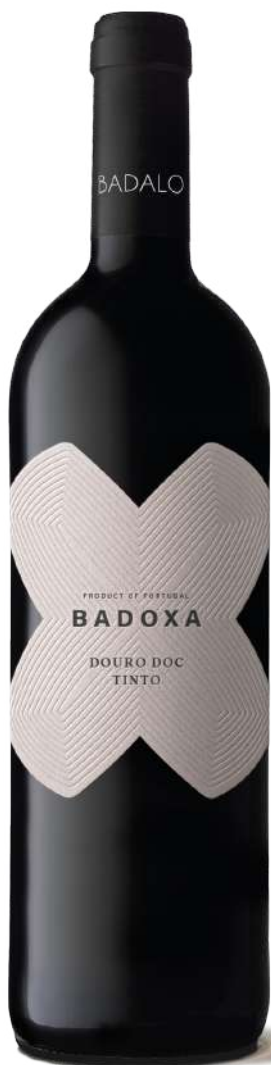
Clear and salmon-colored with a slight orange tinge.

Olfactory characteristics

Complex aroma with good notes of red and wild berries and some floral notes.

Taste

Fresh, soft, beautiful acidity and very silky.



BADALO
WINES

DOURO DOC RED

Winemaking and Ageing

Grapes were harvested at the point of ripeness, which made it possible to obtain rich musts while preserving freshness and fruit. In the cellar, they were destemmed, crushed and fermented in vats, with pump-over, at temperatures of 22-24°C for 10 days. Aged for 3 months in barrels, then stored in stainless steel vats for good harmonization and natural stabilization.

Grape Varieties

Touriga Franca, Touriga Nacional and Tinta Roriz.

Visual Appearance

Clear and very intense ruby color.

Olfactory characteristics

Complex aroma with good notes of red fruits, forest fruits, floral, balsamic and vanilla.

Taste

Full, good tannins, nice acidity and a long finish.



BADALO
WINES



DOURO DOC RESERVE WHITE

Winemaking and Ageing

On reception, the grapes are destemmed and crushed, followed by a 24-hour pre-fermentation skin maceration at a controlled temperature. The teardrop must is then cold decanted into stainless steel vats. After 24 hours, fermentation begins at 11-13°C to preserve the aromas. After alcoholic fermentation, the wine is aged for 4 months in new French oak barrels with fine lees.

Grape Varieties

Rabigato, Viosinho and Gouveio.

Visual Appearance

Color with yellowish tones from barrel aging.

Olfactory characteristics

Complex aroma with good notes of wood, white fruit and buttery notes.

Taste

On the palate, it's a full wine with lovely acidity.



BADALO
WINES

DOURO DOC RESERVE RED

Winemaking and Ageing

Grapes picked in perfect balance between sugar, acidity and color. Transported quickly to the winery where they were destemmed, crushed and fermented at 21-24°C, with tanning and pump-over for 9 days. Aged in new French oak barrels for 12 months.

Grape Varieties

Touriga Franca, Touriga Nacional and Tinta Roriz.

Visual Appearance

Clear and intense ruby color.

Olfactory characteristics

Aroma with ripe red fruit and floral notes. Good notes of quality barrels, all very well integrated and in very good balance.

Taste

Full, very balanced and with a pleasant finish.



BADALO
WINES



VINHO REGIONAL DURIENSE SAUVIGNON BLANC

Winemaking and Ageing

Grapes harvested at the ideal balance of ripeness in order to preserve freshness and fruit. They were quickly transported to the winery where they were destemmed and crushed. Fermentation took place in stainless steel vats at 11/13°C for 4 weeks. Ageing in stainless steel vats until bottling.

Grape Varieties

100% Sauvignon Blanc

Visual Appearance

Clear and citrus-colored.

Olfactory characteristics

Fresh, intense aromas with citrus and tropical notes, fresh herbs and mineral nuances.

Taste

Rich and vibrant flavor, with balanced acidity and freshness. Long and elegant finish.



BADALO
WINES

DOURO DOC TOURIGA NACIONAL

Winemaking and Ageing

Grapes picked in perfect balance between sugar, acidity and color. Transported quickly to the winery where they were destemmed, crushed and fermented at 21-24°C, with tanning and pump-over for 9 days. Aged in new French oak barrels for 12 months.

Grape Varieties

100% Touriga Nacional

Visual Appearance

Clear and intense ruby color.

Olfactory characteristics

Intense aromas of ripe black fruits, flowers and spices, with hints of chocolate, tobacco and vanilla.

Taste

Full-bodied flavor, elegant tannins and balanced acidity. Long and persistent finish.



PORT WINE RUBY

Winemaking and Ageing

The grapes are hand-harvested at the optimum point, destemmed, crushed and subjected to careful maceration to extract color, tannins and aromas. Fermentation takes place in stainless steel vats at 28-30°C, with constant pumping over, until the desired Baumé degree is reached. At this point, brandy is added, resulting in a fortified wine.

Grape Varieties

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

Visual Appearance

Deep ruby-red color.

Olfactory characteristics

Vibrant nose, full of young, fruity aromas.

Taste

The palate is firm, smooth and balanced, revealing great freshness and vigor.



PORT WINE TAWNY

Winemaking and Ageing

The grapes are picked by hand at the ideal point, destemmed, crushed and macerated with pumping over. Fermentation takes place in stainless steel vats at 28-30°C until the desired Baumé degree is reached, at which point brandy is added, resulting in a fortified wine.

Grape Varieties

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

Visual Appearance

Bright auburn color.

Olfactory characteristics

Fruity nose, with aromas of dried fruit and marked notes of wood.

Taste

The palate is silky and velvety, round and with an intense presence of fruit. A wine of great balance and excellent character.



PORT WINE WHITE

Winemaking and Ageing

Winemaking includes a light maceration to extract color and aromas, followed by pressing before fermentation. This takes place slowly in open top stainless steel vats at 16-18°C, ensuring a fresh and aromatic style. Fermentation is interrupted with the addition of brandy, resulting in a fortified wine.

Grape Varieties

Viosinho, Rabigato and Gouveio.

Visual Appearance

Light straw color.

Olfactory characteristics

A delicate and very aromatic nose, dominated by the youthfulness of fresh fruit and the fragrance of floral notes.

Taste

On the palate it is slightly dry but with a refined smoothness and balance. The finish is fresh, enveloping and long-lasting.



BADALO
WINES



PORT WINE PINK

Winemaking and Ageing

Reception of the grapes with total destemming and spontaneous fermentation without skin contact, in stainless steel vats at a controlled temperature, with the addition of 77% brandy. Ageing in stainless steel vats.

Grape Varieties

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

Visual Appearance

Bright, salmon-colored wine.

Olfactory characteristics

Aroma of red and tropical fruits.

Taste

It is light on the palate and remarkably fresh.



BADALO
WINES



PORT WINE RESERVE RUBY

Winemaking and Ageing

The grapes are completely destemmed, crushed and fermented at 25-30°C with tanning for 2 to 3 days. Fermentation is stopped with grape spirit until the wine reaches 19% alcohol. This is followed by 6 months' storage in stainless steel and ageing in used oak casks, with filtration before bottling.

Grape Varieties

Traditional Douro.

Visual Appearance

Clear and intense ruby color.

Olfactory characteristics

Complex aroma with aromas of red fruits and chocolate.

Taste

Rich wine with good structure and persistence.



PORT WINE RESERVE TAWNY

Winemaking and Ageing

The grapes are completely destemmed, crushed and fermented at 25-30°C with tanning for 2 to 3 days. Fermentation is stopped with grape spirit until the wine reaches 19% alcohol. This is followed by 6 months' storage in stainless steel and ageing for around 8 years in used oak casks, with filtration before bottling.

Grape Varieties

Traditional Douro.

Visual Appearance

Clear, auburn red color.

Olfactory characteristics

Complex aroma with aromas of dried fruit and coffee.

Taste

Rich wine with good structure and persistence.



PORT WINE RESERVE WHITE

Winemaking and Ageing

The grapes are completely destemmed, crushed and fermented at 27-30°C with tanning for 2 to 3 days. Fermentation is stopped with brandy until the wine reaches 19% alcohol. After 6 months in stainless steel, the wine is aged in old oak casks. The blend is the result of mixing wines from various vintages, with an average age of 7 years.

Grape Varieties

Traditional Douro.

Visual Appearance

Clear, auburn color.

Olfactory characteristics

Complex wine with fruity, honeyed aromas. Aromas of cask ageing, like dried fruit, spices and coffee.

Taste

Rich wine with good structure and persistence.

BADALO
WINES



B A D O X A

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PRODUCT OF PORTUGAL
DESTALO
VINHO VERDE | D.O.C.

Brand Presentation

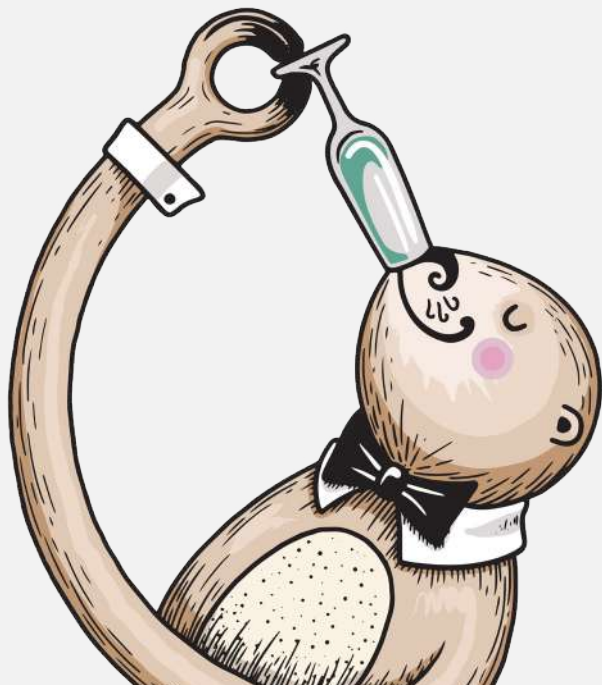
Destalo Vinho Verde



These Vinho Verde wines are proudly Amarantine.

With each wine, a mascot that personifies the region where, on its shores, fauna from other times lived. We honor the memories of the city and its people, dignifying Amarante.





These Vinho Verde wines are personified by the most unusual animals that inhabit them, **honoring the turn of the times and recalling the times of yesteryear when the biodiversity of the fauna allowed us to spot the region's increasingly endangered animals.**

In a way, to bring them back to life and to the river that was always theirs. **For the right to memory.**

“ **EXISTIR NÃO É PENSAR, É SER LEMBRADO.***
TEIXEIRA DE PASCOAES

* TO EXIST IS NOT TO THINK, IT IS TO BE REMEMBERED

From the Vinho Verde Region



“Vinho Verde” derives from the youthfulness of its texture and taste, as well as from the lush, dense green foliage of the Vinho Verde region.

With their unique climate and terroir, these light and fresh wines stand out for their low alcohol content, due to the influence of the ocean, the sea winds, the mild climate, the high rainfall and the granite soil.



WHITE Vinho Verde

Light, fresh and with a lively body.

A young, fresh and mineral wine with a light color, light body and nuances of green apple and lemon, with a citrus finish.



ALVARINHO Vinho Verde

**Complex structure and
long-lasting freshness**

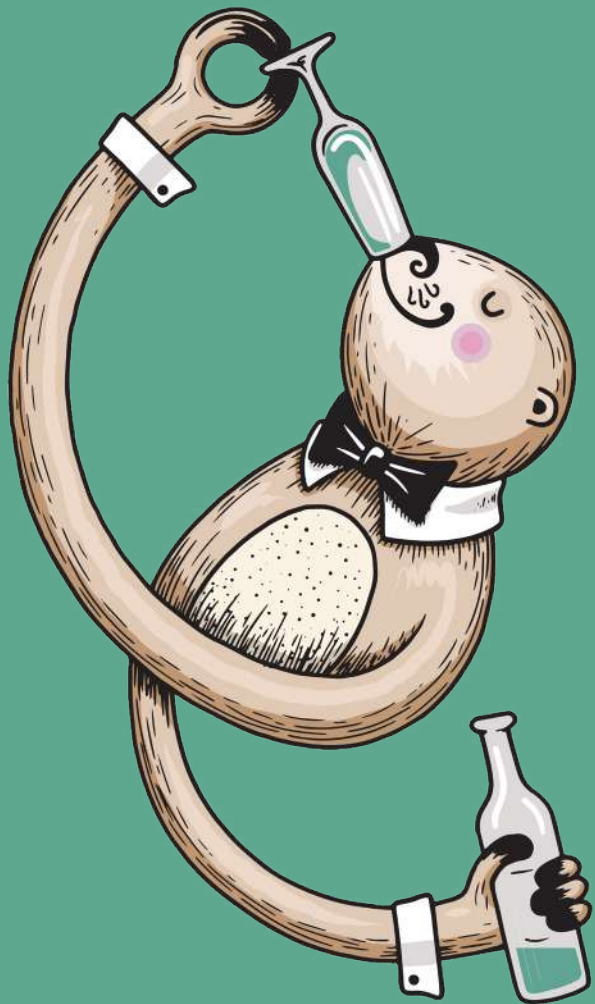
Freshness, aromatic elegance, complex and balanced structure. This bright, citrus-colored Alvarinho has lemony nuances and a rich, intense aroma of tropical fruits.



LOUREIRO Vinho Verde

Refreshing, delicate and elegant

Citrus yellow in color, this Loureiro wine stands out for its unique characteristics: refreshing, delicate and elegant. Its good acidity is evident in a fruity aroma with citrus and floral notes.



The Otter.

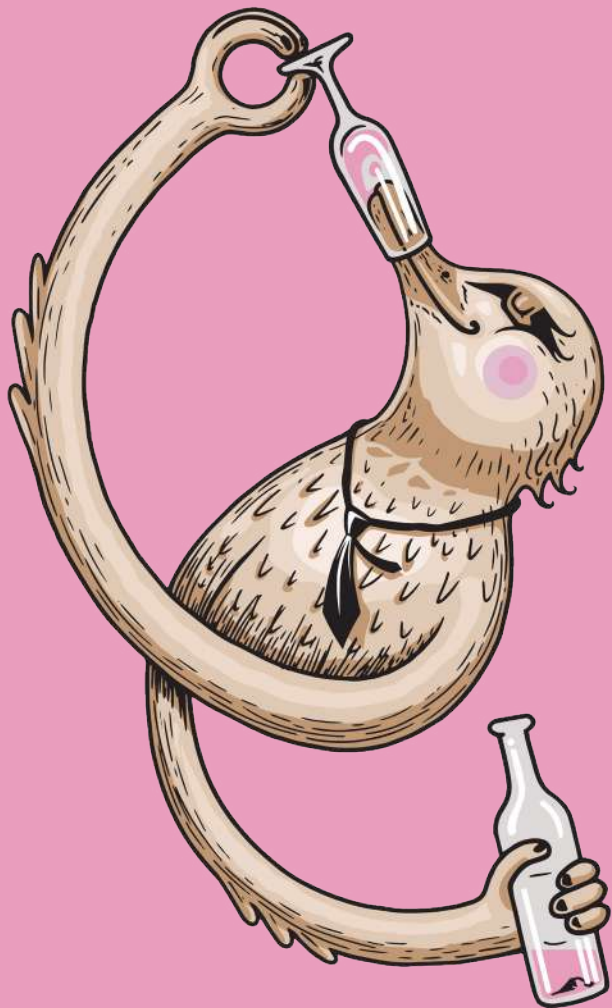
Hybridized in its habitat, between the valleys and mountains of the region, on the banks of the Tâmega that bathes the city of Amarantina, the Tâmega otter personifies the surrounding nature that gives the wines a lightness, freshness and unique palate.



ROSE Vinho Verde

Sweet and delicate.

With a delicate body and smooth palate, Vinho Verde Rosé is a tenuously sweet wine with a floral smell, colorful notes of red fruits and an acidic, enveloping finish.



The Duck.

The gracefulness of its movements comes close to the lightness and delicacy of the Rosé, a citrus, honeyed experience of extreme freshness, just like the freshwater rivers that bathe the city of Amarante.



RED

Vinho Verde

Rustic and robust.

Made with a strong body, a dark hue and a bold, agitated texture, the red is a more robust and intense wine, with a taste of wild berries and citrus nuances.



The Turtle.

Next to the Tâmega riverbed, hidden among the banks of streams, willows and ash trees, it is the conservative and reserved mascot - a description that does justice to Vinho Verde Tinto for the strong of palate, the wine snobs and the bold of textures.



SPARKLING Vinho Verde

Freshness and elegance.

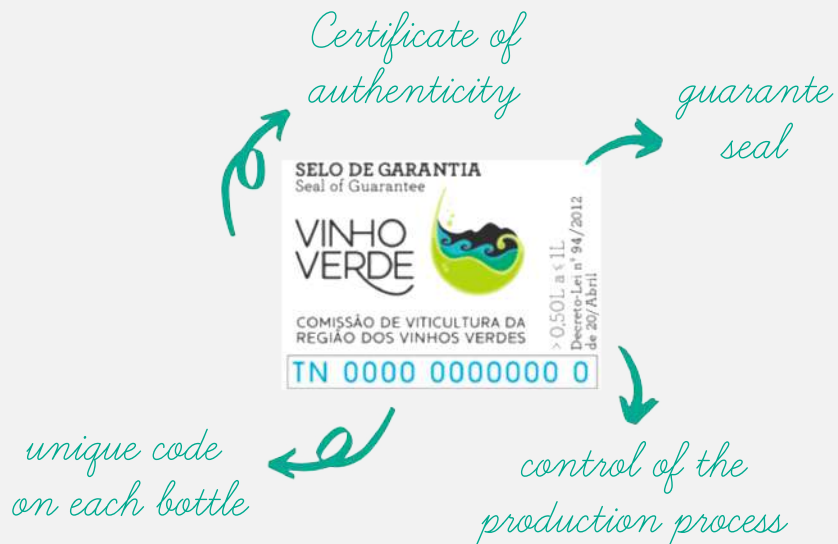
Its freshness and acidic elegance in harmony with its floral fragrance, citrus notes and white-fleshed fruits bring a fine and persistent taste. This sparkling wine with its crystalline appearance and citrus color is delicate, balanced and unique.



The Trout.

The trout, a river fish par excellence, delights in the crystal-clear, pure and fresh waters of the Amarante mountains. Its effusiveness in going against currents and its easy identification make it as unique as the Vinho Verde Sparkling Wine. With fine, delicate and persistent bubbles, it is an elegant and fine sparkling wine, with lively acidity, dry and tasty.

Somos Vinhos Verdes certificados.

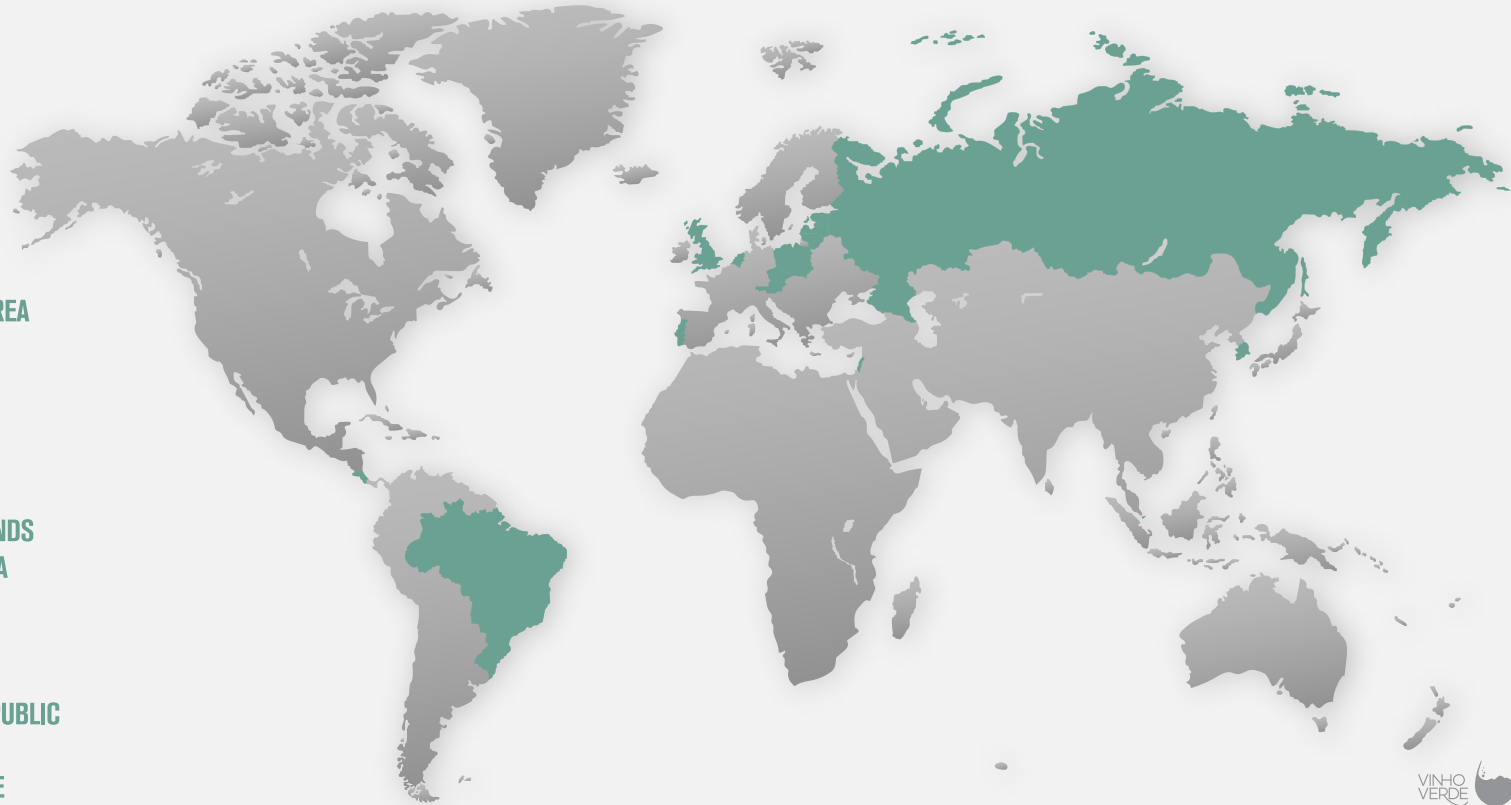


Our wines are certified by the Comissão de Viticultura da Região dos Vinhos Verdes.

The Commission certifies the originality and genuineness of each bottle of wine by issuing a Seal of Guarantee per bottle after verifying our viticultural production methods that guarantee the authenticity of our Vinho Verde wines.

DESTALO IN THE WORLD

PORTUGAL
SOUTH KOREA
RUSSIA
POLAND
LITHUANIA
LATVIA
ESTONIA
NETHERLANDS
COSTA RICA
AUSTRIA
UK
ISRAEL
CZECH REPUBLIC
BRAZIL
SINGAPORE



BADALO
WINES

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