

criado pelo tempo
Crafted by
time and passion
e pela paixão

**Crafted
Wine & Spirits
Portugal**



Discover 19 families that shares the passion and tradition to create the most exquisite wines and spirits.

Crafted – Wine&Spirits Portugal is an association of artisan producers of Portugal's best and finest wines and spirits.

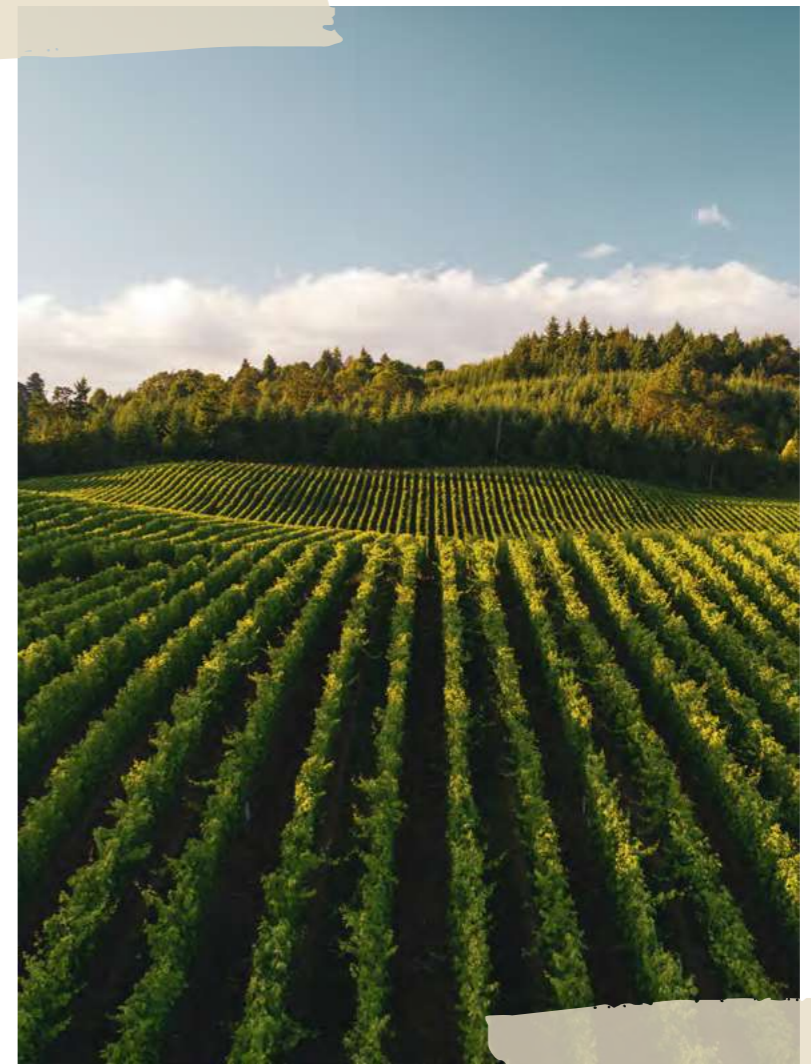


Crafted is present in 33 countries with over 80 business partners all over the globe



Crafted

vinhos
WINES





The concept is simple but powerful: 'Go...' is a call to explore, get to know and feel Portugal.

When you choose a Go wine... you're not just choosing a drink, you're accepting a challenge. The challenge of letting yourself be enveloped by traditions, of getting lost in the streets of Lisbon or the vineyards of the Douro, of discovering the essence of a country that is both land and destination. The signature 'land of Portugal' couldn't be more appropriate, reinforcing the idea that, with every sip, you're tasting a piece of Portuguese territory, its origin and the promise of a destination full of discoveries.

So Go... is not just wine; it's an invitation to experience Portugal in every detail, in every aroma, in every landscape.

Go, discover, fall in love. Portugal is waiting for you.



GO... VINHO VERDE
Vinho Verde | Douro

Grape varieties: Loureiro, Trajadura and Arinto.
Vinification: This wine is the result of a blend of different white varieties in Vinho Verde Region. The grapes are hand-picked and carefully vinified to remove all qualitative potential and preserve the primary aromas of these grape varieties. Afterwards the wine is kept in tanks, then stabilized and bottled.
Tasting notes: This wine, presents a citrus color, the aroma is a perfect harmony between the floral notes of Loureiro with the citrus fruit's hints of Trajadura and Arinto. With a little pétillant, the result is an elegant, crisp, light and vibrant wine.

Capacity: 75 cl
Alcohol:12,5%

Logistics Information:
Europallet with 100 cartons of 6 bottles
Bottle weight: 1.30
Box weight: 8.00
EAN: 560322210005
ITF: 15603222100002



GO... VINHO BRANCO
Vinho Branco | Douro

Grape varieties: Rabigato, Viosinho and Moscatel Galego Branco.
Vinification: Manual harvest. Alcoholic fermentation in steel vats with temperature control. Ageing of 6 months with slight tanning (bâtonnage)
Tasting notes: Favouring the origin of the grapes at altitude, this wine combines the expressive and irreverent natural freshness with the presence of fruity and floral notes. With an irreverent and mineral character, it finishes in a complex, intense, and lively way.

Capacity: 75 cl
Alcohol:13%

Logistics Information:
Europallet with 84 cartons of 6 bottles
Bottle weight: 1.22
Box weight: 8.50
EAN: 5600781951062
ITF: 15600781951069



GO... VINHO TINTO
Vinho tinto | Douro

Grape varieties: Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Barroca.
Vinification: Mechanical grape treading, alcoholic fermentation in 10-ton vats with temperature control and complete tanning.
Tasting notes: Ruby coloured wine, that presents a mature red fruits aroma. The mouthfeel reveals as smooth, fresh with a medium finish.

Capacity: 75 cl
Alcohol:13%

Logistics Information:
Europallet with 95 cartons of 6 bottles
Bottle weight: 1.21
Box weight: 8.10
EAN: 5602417105184
ITF: 15602417105181



GO... VINHO TINTO
Vinho Tinto | Lisboa

Grape varieties: Touriga Nacional, Castelão, Tinta Miúda and Alicante Bouschet.
Vinification: Vinified in steel vats, with temperature controlled at 25-27oC, tanning of 5 to 7 days in the sense of obtaining an elegant and fresh wine. After the winemaking process the wine is aged in used French oak barrels for 8 months.
Tasting notes: Red wine of a floral aroma with hints of small wild berries and notes of spice and vanilla. The mouthfeel is elegant and fresh with a fruity, buttery finish.

Capacity: 75 cl
Alcohol:13,5%

Logistics Information:
Europallet with 100 cartons of 6 bottles
Bottle weight: 1.16
Box weight: 7.00
EAN: 5602417105030
ITF: 15602417105037

GO...



GO... VINHO BRANCO
Vinho Branco | Lisboa

Grape varieties: Arinto and Fernão Pires.
Vinification: Slight tanning in pneumatic press. Vinified in open fermentation, with temperature controlled at 12-16°C.
Tasting notes: Citrus coloured, with a greenish tinge, floral aroma with hints of lemon zest. The mouthfeel is fresh, acidulous with a long and savoury finish.

Capacity: 75 cl
Alcohol:12.5%

Logistics Information:
Europallet with 100 cartons of 6 bottles
Bottle weight: 1.16
Box weight: 7.00
EAN: 5602417104514
ITF: 15602417104511



GO... VINHO TINTO
Vinho Tinto | Alentejo

Grape varieties: Moreto, Alfrocheiro, Trincadeira.
Vinification: Alcoholic fermentation in steel vats, with temperature control.
Tasting notes: Marked by a strong personality it presents a ruby colour, and an intense aroma of ripe fruit. The mouthfeel reveals as a full-bodied, solid, and balanced red wine, which is easily very pleasant to drink.

Capacity: 75 cl
Alcohol:13.5%

Logistics Information:
Europallet with 100 cartons of 6 bottles
Bottle weight: 1.16
Box weight: 6.96
EAN: 5602417102237
ITF: 15602417102234



GO... VINHO BRANCO
Vinho Branco | Alentejo

Grape varieties: Roupeiro, Arinto and Antão Vaz.
Vinification: Alcoholic fermentation in steel vats, with temperature control.
Tasting notes: It presents a citric colour, a fresh fruit aroma with slight touches of minerals. Good acidity in mouthfeel, long and persistent finish.

Capacity: 75 cl
Alcohol:13%

Logistics Information:
Europallet with 100 cartons of 6 bottles
Bottle weight: 1.16
Box weight: 6.96
EAN: 5602417102473
ITF: 15602417102470

best offers

XISTO PRETO



The Schist Mark. The Trace of Douro.

Just as the Black Schist marks the Douro landscape and challenges the vines to tear the rock and pierce the earth in search of life, these Douro wines tear the normality and praise the superior resistance and perseverance of the quality wines of the region.

They are wines born on the Alijó plateau, from native grape varieties, which faithfully express the terroir of the 'Altos' of the Douro.

Great wines, pure of the earth, children of the schist rock.



XISTO PRETO WHITE White | Douro

Grape varieties: Viosinho, Rabigato, Moscatel Galego Branco.
Vinification: Mechanical treading, alcoholic fermentation in small stainless steel vats, with temperature control temperature of 15°C for 21 days, with subsequent batonage in vats. Aged in stainless steel for 6 months.
Tasting notes: Complex and intense aroma of citrus fruits and forest notes. In the mouth it reveals a high volume, elegance and persistence.

Capacity: 75 cl
Alcohol: 12,5%

Logistics Information
Europallet with 95 cardboard boxes of 6 bottles.

Bottle weight: 1,4 Kg
Box weight: 8,5 Kg
EAN: 5600781952588
ITF: 15600781952585



XISTO PRETO ROSE Rose | Douro

Grape varieties: Touriga Nacional, Touriga Franca
Vinification: Manual harvest. Peculiar maceration and alcoholic fermentation in small stainless steel vats, with temperature of 16°C for 18 days. Resting on fine lees for 2 months. Aged for 6 months in stainless steel.
Tasting notes: Salmon coloured wine, elegant and seductive on the nose, where forest and fresh fruit notes stand out. Fresh and intense with a long finish.

Capacity: 75 cl
Alcohol: 12,5%

Logistics Information
Europallet with 95 cardboard boxes of 6 bottles.

Bottle weight: 1,4 Kg
Box weight: 8,5 Kg
EAN: 5600781952571
ITF: 15600781952578



XISTO PRETO RED Red | Douro

Grape varieties: Tinta Roriz, Touriga Nacional, Touriga Franca.
Vinification: Manual harvesting. Peculiar maceration and in small stainless steel vats, with temperature control of 24°C, for 8 days. Ageing in vats for 12 months.
Tasting notes: Bright ruby colour, red fruit and rock-rose aromas. Round and seductive tannins. Fresh, intense and prolonged finish.

Capacity: 75 cl
Alcohol: 13%

Logistics Information
Europallet with 95 cardboard boxes of 6 bottles.

Bottle weight: 1,4 Kg
Box weight: 8,5 Kg
EAN: 5600781952595
ITF: 15600781952585



XISTO PRETO RESERVA RED White | Douro

Grape varieties: Touriga Nacional, Touriga Franca, Tinta Roriz, e Tinta Barroca.
Vinification: Fermentation in small stainless steel vats, with temperature control temperature of 24°C for 10 days, after a peculiar 48-hour cold maceration. Ageing in cement vats for 12 months and partially in of 225 and 500 liters (25% of the Lot).
Tasting notes: Intense aroma of red fruit, rock-rose and spices. In the mouth is structured, complex and refreshing. Long and seductive finish.

Capacity: 75 cl
Alcohol: 13%

Logistics Information
Europallet with 95 cardboard boxes of 6 bottles.

Bottle weight: 1,4 Kg
Box weight: 8,5 Kg
EAN: 5600781952601
ITF: 15600781952601



BEIRAL VINEYARDS

Beiral Vineyards is the indispensable company for warmer days.

Its sparkling and semi-sparkling wines, young and fresh, are perfect at the table or in moments of leisure and celebration, focusing on excellent quality and a refined, clean image.

The sparkling wines, made using the Classic Method, are balanced with a bright appearance, delicate aroma and fruity flavor, with fine, persistent bubbles.

Semi-sparkling wines, a sublime pairing for a late afternoon on the terrace or by the pool, can also be the basis for delicious sangrias.

They are produced by the largest and most awarded producer in Bairrada, Adega de Cantanhede.



BEIRAL VINEYARDS ESPUMANTE WHITE
White Sparkling Wine | IVV

Grape varieties: Portuguese white
Vinification: Total destemming, soft pressing, natural static decanting. Alcoholic fermentation at 18°C. Sparkling using the classic method. Ageing for a minimum of 6 months in the cellar and 1 month after dégorgement.
Tasting notes: Clear citrus color. Young aroma with nuances of toasted and dried fruit. Fruity on the palate, fresh, with a crunchy mousse and good persistence. At leisure, with delicacies based on fish, grilled white meats and desserts.

Capacity: 75 cl
Alcohol: 12,5%

Logistics Information
 Europallet with 76 cardboard boxes of 6 bottles.
Bottle weight: 1,5 Kg
Box weight: 9,5 Kg
EAN: 5601271020039
ITF: 65601271020031



BEIRAL VINEYARDS FRIZANTE WHITE
Frizzante | IVV

Grape varieties:
Vinification: Total destemming, soft pneumatic pressing, natural static clarification. Alcoholic fermentation at 18°C.
Tasting notes: Defined citrus colour. Young fruity aroma, with nuances of citrus fruit. The palate is fruity, fresh and harmonious. Ideal for leisure time, goes well with light charcuterie, grilled or stewed white meats, roast fish and seafood.

Capacity: 75 cl
Alcohol: 11%

Logistics Information
 Europallet with 76 cardboard boxes of 6 bottles.
Bottle weight: 1,2 Kg
Box weight: 7,5Kg
EAN: 5601271020015
ITF: 65601271020017



BEIRAL VINEYARDS ESPUMANTE ROSE
Rose Sparkling Wine | IVV

Grape varieties: Portuguese reds
Vinification: Total destemming, soft pressing, natural static canting. Alcoholic fermentation at 18°C. Sparkling using the classic method. Ageing for a minimum of 6 months in the cellar and 1 month after dégorgement.
Tasting notes: Soft pink color. Intense aroma of fresh red fruits and jam. Fruity on the palate, moderate freshness, pleasant volume followed by an elegant mousse and remarkable persistence. Leisure time, various appetizers, fine pastries and natural fruit.

Capacity: 75 cl
Alcohol: 12,5%

Logistics Information
 Europallet with 76 cardboard boxes of 6 bottles.
Bottle weight: 1,5 Kg
Box weight: 9,5 Kg
EAN: 5601271020046
ITF: 65601271020048



BEIRAL VINEYARDS FRIZANTE ROSE
Frizzante | IVV

Grape varieties:
Vinification: Total destemming, gentle pneumatic pressing, natural static clarification. Alcoholic fermentation at 16°C.
Tasting notes: Deep ruby colour. Intense aroma of fresh fruits such as cassis, strawberry and redcurrant. The palate is fruity and soft, with a slight effervescence that gives it a crispness and elegance. Ideal for leisure time, goes well with light charcuterie, grilled or stewed white meats, roast fish and seafood.

Capacity: 75 cl
Alcohol: 11%

Logistics Information
 Europallet with 76 cardboard boxes of 6 bottles.
Bottle weight: 1,2 Kg
Box weight: 7,5 Kg
EAN: 5601271020022
ITF: 65601271020024



Sociedade Vinícola de Palmela (SVP), founded in 1964, began a new strategy in 2021, with Vasco Guerreiro joining the company, a businessman long linked to the sector.

In addition to the CEO, the shareholder structure includes the families of winemaker Filipe Cardoso (Quinta do Piloto) and the now deputy director-general, Luís Simões, from another historic family of winegrowers from Palmela (Horácio Simões). Winemaker is the responsibility of José Caninhas, with the support of Filipe Cardoso.

After revamping the company's image, the Sociedade Vinícola de Palmela has also invested in rebranding its brands - SVP, Serra Mãe and Terras do Sado - in order to reposition the entire portfolio in line with the company's strategy of producing wines of superior quality and that reflect the terroir of the Península de Setúbal region.



TERRAS DO SADO WHITE
White | Península de Setúbal

Grape varieties: Fernão Pires and Arinto.
Vinification: In stainless steel with temperature.
Tasting notes: Citrus-coloured, very fruity and fresh, balanced and persistent.

Capacity: 75 cl
Alcohol: 12,50%

Logistics Information
Europallet with cardboard boxes of 6 bottles.
EAN: 5602168003425
ITF: 65602168003427



TERRAS DO SADO SAUVIGNON BLANC WHITE
White | Península de Setúbal

Grape varieties: Sauvignon Blanc.
Vinification: In stainless steel with temperature control.
Tasting notes: Citrus color, with greenish reflections, aroma with tropical notes, spiced with a slight vegetal note, reminiscent of green asparagus. Vibrant and fresh acidity, mineral mineral notes and a slight vegetal characteristics of the Atlantic Terroir.

Capacity: 75 cl
Alcohol: 13,50%

Logistics Information
Europallet with cardboard boxes of 6 bottles.
EAN: 5602168003982
ITF: 65602168003984



TERRAS DO SADO ROSE
Rose | Península de Setúbal

Grape varieties: Castelão and Syrah.
Vinification: In stainless steel with temperature control.
Tasting notes: Open pink color, with aromas of red fruit and English candy. Direct, fresh and balanced profile.

Capacity: 75 cl
Alcohol: 12,50%

Logistics Information
Europallet with cardboard boxes of 6 bottles.
EAN: 5602168003456
ITF: 6560216800345803458



TERRAS DO SADO RED
Red | Península de Setúbal

Grape varieties: Castelão, Trincadeira, Aragonês, Alfocheiro and Cabernet Sauvignon.
Vinification: In stainless steel with temperature control.
Tasting notes: Ruby color and intense fruity profile, a mixture of red and black fruit, with a slight vegetal touch. Soft, silky and balanced profile.

Capacity: 75 cl
Alcohol: 13%

Logistics Information
Europallet with cardboard boxes of 6 bottles.
EAN: 5602168003425
ITF: 65602168003427



TERRAS DO SADO SYRAH RED
Red | Península de Setúbal

Grape varieties: Syrah.
Vinification: Fermentation in stainless steel tanks at an average temperature of 25°C.
Tasting notes: Very intense color, with dark ruby tones, aromas of ripe red fruits and violets. It is a soft, round and balanced.

Capacity: 75 cl
Alcohol: 12,50%

Logistics Information
Europallet with cardboard boxes of 6 bottles.
EAN: 5602168003975
ITF: 65602168003977



TERRAS DO SADO RESERVA RED
Red | Península de Setúbal

Grape varieties: Alicante, Cabernet e Castelão.
Vinification: Fermentation in cement tanks at an average temperature of 25°C.
Tasting notes: Very complex with notes of forest fruits, but with some spices also appearing, it also has some balsamic notes making it very complex. Intense garnet color, excellent structure, but with elegance, soft and well balanced.

Capacity: 75 cl
Alcohol: 14%

Logistics Information
Europallet with cardboard boxes of 6 bottles.
EAN: 5602168003951
ITF: 65602168003953



TERRAS DO SADO MOSCATEL DE SETÚBAL
White | Península de Setúbal

Grape varieties: Moscatel de Alexandria.
Vinification: Made in tanks, in which the must undergoes a slight fermentation, followed by the addition of quality brandy to block it.
Tasting notes: Amber-coloured wine, with golden reflections, quite intense on the nose, denoting typical on the nose, showing the typical aromatic of Muscat. It's a balanced wine, fresh with very good persistence.

Capacity: 75 cl
Alcohol: 18%

Logistics Information
Europallet with cardboard boxes of 6 bottles.
EAN: 5602168009519
ITF: 65602168009511



TERRAS DO SADO MOSCATEL W/12 CHOCOLATE GLASSES (BOMBOM)
Red | Península de Setúbal

Grape varieties: Moscatel de Alexandria.
Vinification: Made in tanks, in which the must undergoes a slight fermentation, followed by the addition of quality brandy to block it.
Tasting notes: Amber-colored wine, with golden reflections, quite intense on the nose, showing typical Muscat aromatics. It is a balanced, fresh wine with very good persistence.

Capacity: 75 cl
Alcohol: 18%

Logistics Information
Europallet with cardboard boxes of 6 bottles.
EAN: 5602168009557
ITF: 55602168009552





**TERRAS
DO SUÃO**
DOC ALENTEJO

The Alentejo of all time!

The Alentejo of all time!

Terras do Suão is one of the most emblematic brands of the Alentejo sub-region of Granja-Amareleja.

It is the purest expression of the tradition of this sub-region, hidden away on the left bank of the Guadiana river and with very specific soil and climate conditions for creating highly distinctive wines.

The brand, which also includes the Vento Suão range, is now managed by the Abegoaria group and developed by winemaker António Braga, with a renewed image that reflects the superior quality of these wines.

The many national and international awards it has won, including the famous 'World Champion' at the 1989 Ljubljana Competition, give it a prestige and notoriety recognised by many oenophiles here and abroad.



VENTO SUÃO WHITE
White | Alentejo

Grape varieties: Roupeiro e Antão Vaz.
Vinification: Gentle pressing, clarification in a vat under a controlled temperature, separating the coarsest particles and coarser sediments. Alcoholic fermentation under a controlled temperature of 15-17°C, with the addition of yeasts for a period of 7 days. Ageing in stainless steel vats on fine lees.

Tasting notes: Citrus yellow colour, fruity aroma with hints of pineapple in syrup and a fresh floral character. Accentuated freshness that makes it balanced on the palate and with a harmonious finish.

Capacity: 75 cl
Alcohol: 12,5%

Logistics Information

Europallet with 100 cardboard boxes of 6 bottles.

Bottle weight: 1,16 Kg

Box weight: 6,96 Kg

EAN: 602417106501

ITF: 15602417106508



VENTO SUÃO RED
Red | Alentejo

Grape varieties: Aragonês, Trincadeira e Moreto

Vinification: Alcoholic fermentation in stainless steel vats at a controlled temperature of 26-28°C. During this process, maceration and extraction operations are carried out, with the aim of achieving the desired level for this wine profile. Ageing in stainless steel vats on fine lees.

Tasting notes: Ruby-red colour, aroma of ripe red fruit, especially plum and strawberry jam. Mouth with good volume and a smooth presence. Finishes balanced and persistent.

Capacity: 75 cl
Alcohol: 13,5%

Logistics Information

Europallet with 100 cardboard boxes of 6 bottles.

Bottle weight: 1,16 Kg

Box weight: 6,96 Kg

EAN: 5602417106518

ITF: 15602417106515



TERRAS DO SUÃO RESERVA WHITE
White | Douro

Grape varieties: Roupeiro e Antão Vaz .
Vinification: Gentle pressing, clarification in a vat at a controlled temperature of 10°C to separate coarser particles and sediments. Alcoholic fermentation at a controlled temperature of 15-17°C, with the addition of selected yeasts, for 7 days. Ageing for 3 months in French oak.

Tasting notes: Citrus yellow colour, aromatic profile and good intensity and persistence with aromatic notes of ripe yellow-fleshed fruit, especially nectarine. The palate has volume and an unctuous texture. Balanced finish.

Capacity: 75 cl
Alcohol: 12,5%

Logistics Information

Europallet with 100 cardboard boxes of 6 bottles.

Bottle weight: 1,365 Kg

Box weight: 8,20 Kg

EAN: 5602417106525

ITF: 15602417106522



TERRAS DO SUÃO RESERVA RED
White | Douro

Grape varieties: Aragonês, Trincadeira e Alicante e Moreto .

Vinification: During this process, maceration and extraction operations are carried out in order to achieve the desired level for this wine profile. The wine is aged in French oak for a period of 3 months.

Tasting notes: Ruby red in colour, intense aromatically with notes of candied red fruit, plum and black cherry. A bushy balsamic note that adds complexity and gastronomic character. Smooth, fruity mouthfeel with a broad, balanced finish.

Capacity: 75 cl
Alcohol: 13,5%

Logistics Information

Europallet with 100 cardboard boxes of 6 bottles.

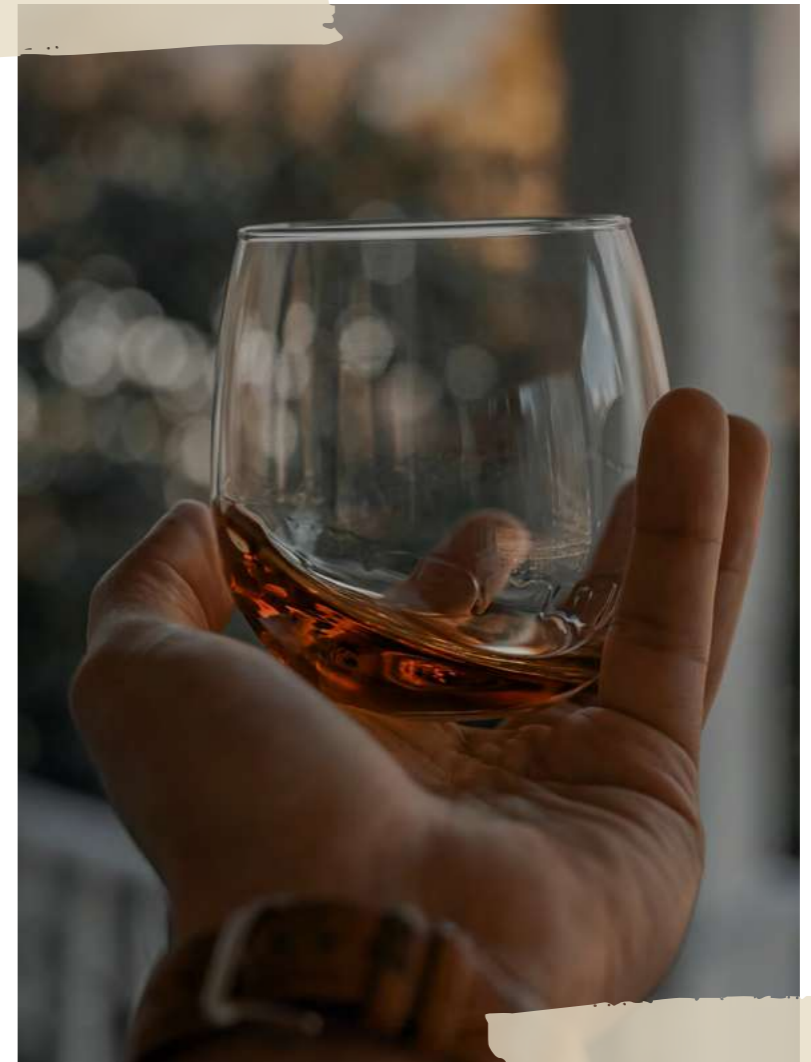
Bottle weight: 1,365 Kg

Box weight: 8,20 Kg

EAN: 5602417106532

ITF: 15602417106539

espirituosas
SPIRITS





Sharish Gin was born in April 2014, in Reguengos de Monsaraz. António Cuco - the creator and producer of what is today an emblematic and internationally recognised brand, went from gin connoisseur to a true 'alchemist of flavours'.

The inspiration for Sharish's recipes came from António Cuco's childhood smells. He added botanicals, citrus fruits and other ingredients, all from his homeland, to those memories. Until he reached the final formula.

The Sharish Gin distillery has the first, and only, Gin Interpretation Centre of the Iberian Peninsula.

"What sets Sharish Gin apart is the fact that we use mostly fresh and local produce, as well as the infusion/distillation method used with traditional Portuguese stills and a slow distillation process that favours quality," explains the master distiller.



SHARISH ORIGINAL GIN

Gin | Alentejo

Sharish Gin is a smooth drink with a unique unique aroma, where the predominant citrus flavors - from the orange peel - predominate. orange peel, the soft sweetness of Esmolfe of Esmolfe and vanilla, as well as the identifiable as well as the recognizable juniper. The touches of this gin come from cloves and coriander seeds, and, at the end of the tasting, the the slight spiciness of the Lemon verbena.

Capacity: 5 cl and 50 cl
Alcohol: 40%

Logistics Information
Europallet with 96 cardboard boxes of 6 bottles.
Bottle weight: 1,17 Kg
Box weight: 7,00 Kg
EAN: 5600267173063
ITF: 5600267173063



SHARISH BLUE GIN

Gin | Alentejo

Produced in the Alentejo with 100% Portuguese fruit, it has citrus and fruity notes of strawberry and raspberry. notes of strawberry and raspberry. and extremely pleasant. Perfect for a late afternoon/evening in good company. Botanicals - Juniper, coriander seed, licorice, angelica root, Alentejo angelica root, Alentejo lemon peel, ginger, cardamom, cinnamon, strawberry and raspberry.

Capacity: 5 cl and 50 cl
Alcohol: 40%

Logistics Information
Europallet with 96 cardboard boxes of 6 bottles.
Bottle weight: 0,9 Kg
Box weight: 5,7 Kg
EAN: 5600267173032
ITF: 56002671730322



SHARISH PERA ROCHA GIN

Gin | Alentejo

This limited edition celebrates the most Portuguese pear - Pera Rocha - while maintaining the base of Sharish Gin Original. It is made with alcohol, water, juniper, coriander seeds coriander seeds, Rocha pear (PDO), orange peel and Alentejo orange peel and Alentejo lemon peel, thyme, mandarin leaves, pine needles, lavender pine needles, lavender, elderflower, cloves, iris, geranium, angelica root and laurel seed.

Capacity: 50 cl
Alcohol: 40%

Logistics Information
Europallet with 96 cardboard boxes of 6 bottles.
Bottle weight: 1,17 Kg
Box weight: 7,00 Kg
EAN: 5600267173018
ITF: 56002671730186



SHARISH LAURINIUS GIN

Gin | Alentejo

Limited Edition of 3883 bottles, with ageing for 1 year in Aguardente Vinica da Lourinhã, one of the only of the only 3 demarcated regions of demarcated regions in the world (like similar to Cognac and Armagnac). A version of the Sharish Original, in which the Bravo de Esmolfe with Pêra-Rocha do Oeste, added an extra botanical, the laurel leaf, in homage to Lourinhã.

Capacity: 50 cl
Alcohol: 40%

Logistics Information
Europallet with 96 cardboard boxes of 6 bottles.
Bottle weight: 0,9 Kg
Box weight: 7,00 Kg
EAN: 56002671730542
ITF: 56002671730445



SHARISH DISTILLER'S CUT GIN

Gin | Alentejo

Dry gin with citrus notes of kaffir lime and bergamot. Slight floral notes and a profile. Excellent profile for use either as a gin and tonic or in classic gin-based cocktails.

Capacity: 50 cl

Alcohol: 40%

Logistics Information

Europallet with 96 cardboard boxes of 6 bottles.

Bottle weight: 0,9 Kg

Box weight: 7,00 Kg

EAN: 5600267173148

ITF: 56002671731251



POEJO LIQUEUR

Gin | Alentejo

Poejo do Sharish aims to recover the authenticity of Alentejo liqueur, preserving the natural flavor and color of the plants used. As it is 100% natural it may vary in color, but we guarantee the unmistakable Alentejo. Drink well chilled or with a ice. Ingredients: ethyl alcohol, fresh pennyroyal (plant), sugar and water.

Capacity: 5 cl and 50 cl

Alcohol: 20%

Logistics Information

Europallet with 96 cardboard boxes of 6 bottles.

Bottle weight: 1,15 Kg

Box weight: 7,00 Kg

EAN: 5600267173124

ITF: 56002671731237



Created



A young-looking gin with a fresh, citrusy aftertaste. It conveys the message that luck is made, hence the name Gin 13. **The design of the bottle also bets on this symbolism associated with the 'number of bad luck', with the use of the black cat, clover and skulls.**

Gin 13 is a recipe by António Cuco. The 13th ingredient in this gin is hops, used in craft beers. With 13 botanicals: juniper, coriander seed, lemon, mandarin, cardamom, ginger, almond, angelica root, liquorice, lemon grass, jasmine flower, black tea and hops.



GIN 13 FRESH RASPBERRIES

Gin | Alentejo

With 13 botanicals: juniper; coriander seed; lemon seed; lemon; tangerine; cardamom; ginger; almond; angelica root; licorice; prince herb; jasmine flower; black tea and fresh raspberries. Distilled in traditional Portuguese stills: base grain alcohol distilled in naked flame 4 times, then distilled again with all the botanicals in the still except the lemon and lemongrass, which are placed in the botanical basket.

Capacity: 70 cl

Alcohol: 40%

Logistics Information

Europallet with 126 cardboard boxes of 6 bottles.

Bottle weight: 1,15 Kg

Box weight: 6,90 Kg

EAN: 5600280078154

ITF: 156000280078151



GIN 13 ORIGINAL

Gin | Alentejo

The 13th ingredient in this gin is hops, used in craft beers. With 13 botanicals: juniper, coriander coriander seed, lemon, tangerine, cardamom, ginger, almond, angelica root, licorice, prince grass, jasmine flower, black tea and hops. Distilled in traditional Portuguese stills: cereal-based alcohol distilled in flame 4 times, then distilled again with all the botanicals in the still, with the exception of lemon and lemongrass, which are placed in the basket.

Capacity: 70 cl

Alcohol: 40%

Logistics Information

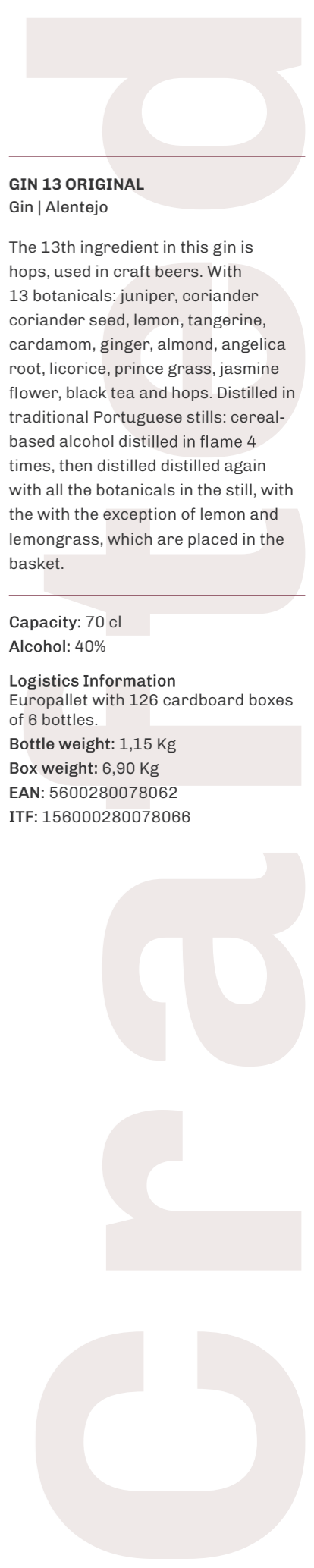
Europallet with 126 cardboard boxes of 6 bottles.

Bottle weight: 1,15 Kg

Box weight: 6,90 Kg

EAN: 5600280078062

ITF: 156000280078066





A gin created by António Cuco with the aim of being a gin with an excellent price/quality ratio.

With citrus and spicy characteristics, it is produced following a London Dry distillation method, combined with a bottle that allows minimizing production costs.

The recipe includes various botanicals such as liquorice, cardamom, coriander seed, fresh rosemary, fresh eucalyptus, mandarin peel, lavender flower, fresh lime, jasmine flower, lemon grass, fresh ginger and ginseng, among others.



BLUWER INVISÍVEL GIN Gin | Alentejo

Bluwer Invisible Gin collects some of its fresh botanicals. These botanicals include juniper, black tea, angelica root, licorice, cardamom, coriander seed, fresh rosemary, fresh eucalyptus, mandarin peel, lavender flower, fresh lime, jasmine flower, prince grass, fresh ginger and ginseng. All the ingredients used to make Bluwer Invisible Gin are 100% natural and the process is 100% handmade.

Capacity: 70 cl
Alcohol: 37,5%

Logistics Information
Europallet with 95 cardboard boxes of 6 bottles.

Bottle weight: 1,42 Kg
Box weight: 8,52 Kg
EAN: 5600267173704
ITF: 56002671737017



Singeverga is the only Portuguese monastic liqueur, being produced using entirely artisanal methods, by the monks of this Benedictine monastery, located in Roriz, in the municipality of Santo Tirso.

In 1935, after many experiments and refinements, one of the monks came up with the 'recipe' for a liqueur, which they named after the monastery and the place where it stands – Singeverga. Since then, the 'secret formula' is passed from monk to monk.

Father Bernardino Costa, Dom Abbot of the Abbey of S. Bento de Singeverga, since 2013, explains that **“this is a liqueur that requires time, perseverance and meticulous work in its preparation. It undergoes two macerations, with 12 spices and aromatic plants, this process takes about two weeks until reaching a liqueur with body and volume, where the characteristic topaz color stands out, due essentially to saffron”**.



MOSTEIRO DE SINGEVERGA LICOR C/GIFT BOX

Licor | Singeverga (Roriz)

Singeverga Liqueur is a natural liqueur, prepared entirely by hand through the direct and meticulous distillation of 12 spices and aromatic plants. It undergoes two macerations over a period of about two weeks, resulting in a liqueur with body and volume, where the characteristic topaz color stands out, due essentially to the saffron. It then rests in oak barrels, which are used for several years, giving it complexity and structure, but also elegance and smoothness.

Capacity: 10cl, 50cl and 70cl cl
Alcohol: 30%

Logistics Information
Europaete with cardboard boxes of 6 bottles.

EAN: 5603683000753

William Hinton® RUM

William Hinton created his Rum factory and distillery in Madeira in 1845, where he produced the best Rum from fresh, carefully selected sugarcane juice.

His knowledge spanned several generations, but the factory ceased production in the 1980s. Until, in 2006, one of the heirs founded Engenho Novo da Madeira and rebuilt the old, original still.

This rum, with a Geographical Indication (IG) and obtained exclusively by alcoholic fermentation and distillation of sugarcane juice, is classified as Agricole Rum, with unique qualities and characteristics.

Agricole Rum differs from most rums in that it is made from fermenting fresh cane juice and not molasses, a by-product of sugar production.

More recently, William Hinton added MOOT, the first genuinely Madeira Island vermouth, to its portfolio.



WILLIAM HINTON RUM Rum | Madeira

Hilton Madeira rum stands out by its careful process of distillation and filtration process. Characterized by its smooth aroma, deep and deliciously complex. Flavour, aroma and appearance colorless, with herbaceous characteristics and clean taste.

Capacity: 70 cl
Alcohol: 40%

Logistics Information
Europallet with 88 cardboard boxes of 6 bottles.

Bottle weight: 1,20 kg
Box weight: 6,40 kg
EAN: 5600280078000
ITF: 1560002800780007



WILLIAM HINTON RUM 9 MONTHS Rum | Madeira

William Hinton rum has been aged for 9 months in oak casks which give it its distinctive straw color, with hints of ageing and more fruity notes. Its unique characteristics make it the ideal ingredient for distinctive cocktails. cocktails.

Capacity: 70 cl
Alcohol: 40%

Logistics Information
Europallet with 88 cardboard boxes of 6 bottles.

Bottle weight: 1,20 kg
Box weight: 6,40 kg
EAN: 5600280078246
ITF: 156000280078243



WILLIAM HINTON RUM 3 YEARS Rum | Madeira

William Hinton 3 Year Old Rum is base of William Hinton Original Rum but because it is aged in French French oak barrels for 3 years with a unique and unmistakable unmistakable. The product is golden in color, with an oaky aroma and notes of notes. Smooth on the palate, with a taste of oak, brandy and a touch of dried fruit.

Capacity: 70 cl
Alcohol: 40%

Logistics Information
Europallet with 72 cardboard boxes of 6 bottles.

Bottle weight: 1,20 kg
Box weight: 7,20 kg
EAN: 5600280078017
ITF: 15600280078014



WILLIAM HINTON RUM NATURAL FERMENTATION Rum | Madeira

Its production method makes it a unique rum, and its production is exclusive and limited. A white, crystalline rum. On the palate it shows all its natural flavor, with the freshness herbaceous notes. Very present sugar cane flavor with a long, spicy finish. finish.

Capacity: 70 cl
Alcohol: 70%

Logistics Information
Europallet with 64 cardboard boxes of 6 bottles.

Bottle weight: 1,45 kg
Box weight: 8,80 kg
EAN: 5600280078307
ITF: 15600280078304

William Hinton® RUM



WILLIAM HINTON RUM 6 YEARS Rum | Madeira

William Hinton rum was carefully aged for a minimum of 6 years in French French oak barrels. The final is the result of a second aging for a further year in barrels of different origins, including Madeira wine. The result is a distinctive and complex.

Capacity: 70 cl
Alcohol: 40%

Logistics Information
Europallet with 64 cardboard boxes of 6 bottles.
Bottle weight: 1,45 kg
Box weight: 8,80 kg
EAN: 5600280078260
ITF: 156000280078267

William Hinton® RUM



WILLIAM HINTON RUM SINGLE CASK WHISKY Rum | Madeira

Carefully aged in French French oak barrels, it was subjected to a blend with a 25-year-old rum and the latter was also subjected to a aging process for another 3 years. Finally, the product resulting from this exclusive combination of rums of different ages was subjected to a final ageing process lasting 9 months in whiskey casks (Bourbon).

Capacity: 70 cl
Alcohol: 42%

Logistics Information
Europallet with 88 cardboard boxes of 3 bottles.
Bottle weight: 1,9 kg
Box weight: 5,70 kg
EAN: 5600280078185
ITF: 35600280078186



WILLIAM HINTON RUM SINGLE CASK MADEIRA WINE Rum | Madeira

Limited edition resulting from a blend of William Hinton 6 year old rum (75%) aged in Madeira wine barrels and 25 year old rum (25%), subsequently subjected to a new ageing process in barrels for a further 3 years.

Capacity: 70 cl
Alcohol: 42%

Logistics Information
Europallet with 88 cardboard boxes of 3 bottles.
Bottle weight: 1,9 kg
Box weight: 5,70 kg
EAN: 5600280078208
ITF: 35600280078209



WILLIAM HINTON RUM SINGLE CASK SHERRY Rum | Madeira

Carefully aged in French oak barrels, it was blended with a 25-year-old rum, and the latter was further subjected to a new ageing process for another 3 years. Finally, the product resulting from this unique combination of rums of different ages was subjected to a final stage lasting 9 months in Spanish fortified wine (Sherry) hulls.

Capacity: 70 cl
Alcohol: 42%

Logistics Information
Europallet with 88 cardboard boxes of 3 bottles.
Bottle weight: 1,9 kg
Box weight: 5,70 kg
EAN: 5600280078161



WILLIAM HINTON RUM SINGLE CASK BRANDY Rum | Madeira

Carefully aged in French oak barrels, it was blended with a 25-year-old rum, and the latter was further subjected to a new ageing process for another 3 years. Finally, the product resulting from this unique combination of rums of different ages was subjected to a final stage lasting 9 months in Brandy's hulls.

Capacity: 70 cl
Alcohol: 42%

Logistics Information
Europallet with 88 cardboard boxes of 3 bottles.
Bottle weight: 1,9 kg
Box weight: 5,70 kg
EAN: 5600280078192



WILLIAM HINTON RUM SINGLE CASK PORTO WINE Rum | Madeira

Limited edition resulting from a blend of William Hinton 6 year old rum (75%) aged in Port wine barrels and 25 year old rum (25%), which then underwent a new aging process in barrels for a further 3 years.

Capacity: 70 cl
Alcohol: 42%

Logistics Information
Europallet with 100 cardboard boxes of 3 bottles.
Bottle weight: 1,9 kg
Box weight: 5,70 kg
EAN: 5600280078178
ITF: 35600280078179



WILLIAM HINTON RUM 600 YEARS Rum | Madeira

Its production method makes it a unique rum, and its production is exclusive and limited. A white, crystalline rum. On the palate it shows all its natural flavor, with the freshness herbaceous notes. Very present sugar cane flavor with a long, spicy finish.

Capacity: 70 cl
Alcohol: 70%

Logistics Information
Europallet with 64 cardboard boxes of 6 bottles.
Bottle weight: 1,45 kg
Box weight: 8,80 kg
EAN: 5600280078413

William Hinton®
RUM



WILLIAM HINTON VERMUTE MOOT
Rum | Madeira

To the typical aromas of an aged Madeira wine, we add fennel, an aromatic herb native to the island of Madeira, and some spices. The result is the first genuinely Madeiran vermouth, refreshing and versatile, perfect for all occasions. Serve with ice and lemon.

Capacity: 70 cl
Alcohol: 14,5%

Logistics Information
Europallet with 72 cardboard boxes of 6 bottles.

Bottle weight: 1,4 kg
Box weight: 8,5 kg
EAN: 5600280078314
ITF: 15600280078311

Created



Poncha is one of Madeira's most traditional drinks. It is based on Madeira rum, sugar, lemon and honey.

The story goes that poncha dates back to the 19th century, evolving from the 'pãch' brought from India by English travelers, made with rice brandy. Another version suggests that the drink was already used during the time of the navigators. At the time, the lemon was preserved in brandy and sugar. A combination used to prevent scurvy.

As a way of protecting the traditional drink, the Regional Government of Madeira passed a law in 2014 confirming the Protected Geographical Indication (PGI) "Poncha da Madeira", regulating production and marketing.

Engenho Novo da Madeira (ENM) was founded in 2006 by one of William Hinton's heirs, rebuilding the old original still.



**PONCHA DA MADEIRA LICOR
PASSION FRUIT**
Licor | Madeira

This liqueur is the result of the traditional regional poncha, which skill and knowledge saw ingredients added to it until a product a product with the flavor, taste and smell of passion fruit. It is a faithful replica of the best-known passion fruit ponchas on the local market. market in the area and where the fruit base is all from selected agricultural regions.

Capacity: 70 cl
Alcohol: 16%

Logistics Information
Europallet with 52 cardboard boxes
of 12 bottles.

Bottle weight: 1,10 kg
Box weight: 12,9 kg
EAN: 5604772500529
ITF: 15604772500526



PONCHA DA MADEIRA LICOR TRADICIONAL
Licor | Madeira

Poncha is a typical Madeiran drink, which appeared on the island of Madeira in the mid-18th century, at the hands of the English. Throughout the 19th century, poncha was a popular drink among Madeiran families. Today, the tradition of poncha is still very much alive among Madeirans and the instruments used to prepare these drinks have not changed much in essence.

Capacity: 70 cl
Alcohol: 16%

Logistics Information
Europallet with 52 cardboard boxes
of 12 bottles.

Bottle weight: 1,10 kg
Box weight: 12,9 kg
EAN: 5604772500543
ITF: 15604772500540



AGUARDENTE DE CANA
Rum | Madeira

Colorless product with herbaceous characteristics and clean taste.

Capacity: 100 cl
Alcohol: 40%

Logistics Information
Europallet with 40 cardboard boxes
of 6 bottles.

Bottle weight: 1,4 kg
Box weight: 17,10 kg
EAN: 5600280078000
ITF: 1560002800780007



Louriana XO (extra-old) is a wine spirit produced in the Demarcated Region of Lourinhã, the only Demarcated Region in Portugal and one of only three in Europe exclusively producing wine spirits.

The XO classification requires a minimum of five years' ageing, but Louriana is aged for 12 years in French and Portuguese oak casks.

Louriana is also prepared under a strict method, distilled from carefully selected, low-alcohol wines of the Alicante and Seminario varieties, immediately after alcoholic fermentation has finished, without the addition of sulphur dioxide or any other chemical. Distillation takes place in a copper column in 18 (Armagnac type).



LOURIANA XO AGUARDENTE VELHA DOC
Aguardente | Lourinhã

Topaz color color with hints of green, intense and fruity aroma, with notes of vanilla, wood, coffee and nuts. The palate is soft, sweet, slightly smoky and persistent. smoky and persistent.

Capacity: 40 cl
Alcohol: 70%

Logistics Information
Europallet with 40 cardboard boxes of 3 bottles.

Bottle weight: 1,50 kg
Box weight: 4,5 kg
EAN: 5602701000522
ITF: 15602701000529



LOURIANA XO AGUARDENTE VELHA DOC PACK
Aguardente | Lourinhã

Topaz color color with hints of green, intense and fruity aroma, with notes of vanilla, wood, coffee and nuts. The palate is soft, sweet, slightly smoky and persistent. smoky and persistent.

Capacity: 5 cl
Alcohol: 40%

Logistics Information
Europallet with cardboard boxes of 8 bottles.

Bottle weight: 0,83 kg
Box weight: 12,7 kg
EAN: 5602701000057
ITF: 15602701000536

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Aguardente de Medronho MAD is based on medronhos (arbutus) from 168 hectares of organic medronhais in the Alqueva region (Alentejo).

The arbutus is harvested between mid-October and January and placed in special stainless steel tanks, fermenting for around two and a half months.

The entire production process of MAD follows traditional processes, but the distillation takes place in a unique distillery in Portugal, created exclusively for the Museu do Medronho.

Once the brandy has been distilled, it goes back to the tanks, the alcohol content is adjusted - to 42% - and it is bottled.

Around 10% of this brandy is used as the basis for Melosa - Medronho and Honey Liqueur, which follows the traditional recipe and also includes water, lemon and cinnamon.



MAD AGUARDENTE DE MEDRONHO
Aguardente de Medronho | Alentejo

Medronho brandy is made with the centuries-old, artisanal taste of selecting and fermentation of the fruit, combined with innovative distillation distillation. A typically Portuguese and an ancient tradition of Portuguese origin.

Capacity: 50 cl
Alcohol: 42%

Logistics Information
Europallet with 84 cardboard boxes of 6 bottles.

Bottle weight: 0,96 kg
Box weight: 6,00 kg
EAN: 5600280078116
ITF: 15600280078113



MAD MELOSA MEDRONHO AND HONEY LIQUEUR
Licor | Alentejo

Handmade liqueur drink made from medronho brandy and honey. In distillation of medronho, the melosa is perhaps one of the oldest and most known.

Capacity: 50 cl
Alcohol: 15%

Logistics Information
Europallet with cardboard boxes of 6 bottles.

Bottle weight: 0,96 kg
Box weight: 6,00 kg
EAN: 5600280078123
ITF: 15600280078120



branded



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Av. Marechal Gomes da Costa, 23 - 2º Andar • 1800-255 Lisboa
tel. (+351) 214 724 800 • fax. (+351) 214 724 820
geral@craftedws.pt
craftedws.pt

