

Pedro's Wine Bar Flight Tasting Wine State From Tejo

£16,99

Nana Cuvée Reserva (100ml)

Colour: Pale Lemon
Nose: Lemon, Biscuit, Mineral
Taste: Dry, fresh, mineral and aromatic.



2021



15/25 YEARS OLD



100 – 150 M



Second fermentation in bottle and 24 months ageing on fine lees, adding complexity and a creamy texture



Arinto & Fernão Pires



89 PTS (0-100) - Wine Enthusiast

Wine pairing: This wine pairs beautifully with grilled red meats, roasted lamb, rich pasta dishes, charcuterie and mature cheeses.

Alvarinho Reserva (100ml)

Colour: Pale Yellow, Greenish
Nose: Fresh citrus, tropical fruit, hints of apricot.
Taste: Crisp and textured, with good volume and vibrant acidity



2020



15 – 25 YEARS OLD



100 – 150 M



AGED IN STAINLESS STEEL WITH BATONAGE



100% ALVARINHO



Golden Award Sélections Mondiales des Vins Canada 2021

Wine Pairing: Mussels, cod, grilled fish and prawns.

Casal da Coelheira Reserva (100ml)

Colour: Bright yellow with greenish reflections
Nose: Citrus, green apple, light toasted/vanilla notes
Taste: Fresh, balanced and textured, with vibrant acidity and good volume



2024



15 – 25 YEARS OLD



100 – 150 M



Partial ageing in wood with Batonage



Chardonnay, Arinto

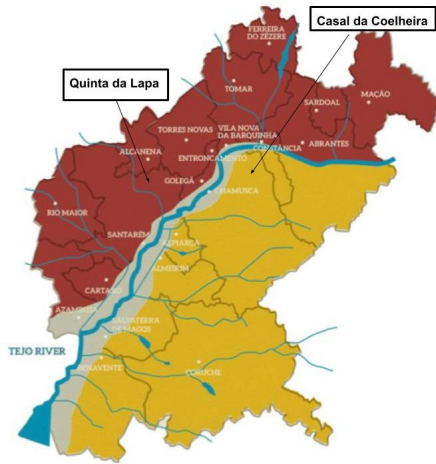


Golden Award in Tejo Wines 2025

Wine pairing: Seafood, grilled fish, shellfish and white meats

Pedro's Wine Bar Flight Tasting

Wine State From Tejo



The Tejo is one of Portugal's oldest wine regions, with viticulture dating back to Roman times. Formerly known as Ribatejo, it was renamed Tejo in 2009, reflecting the importance of the Tagus River, which has shaped the region's landscape, climate and vineyards. The region has a warm climate with hot days and cool nights, helping grapes ripen while retaining freshness and acidity. Its terroir is divided mainly into Campo, Charneca and Bairro, with diverse soils ranging from fertile alluvial soils near the river to sandy, clay-limestone and schist soils in the surrounding areas. These conditions contribute to wines that are generally fresh, balanced, fruity and expressive.

VINHOS DO
TEJO

Both Quinta da Lapa and Casal da Coelheira are established producers from the Tejo region, shaped by the influence of the Tagus River and the region's diverse terroirs. Quinta da Lapa, a historic estate with roots dating back to the 18th century, combines traditional Portuguese varieties with international grapes, focusing on elegant, fresh and expressive wines. Casal da Coelheira, a family-owned estate with a long winemaking tradition, places strong emphasis on the vineyard and sustainable practices, producing wines that reflect the freshness and character of the Tejo terroir. Together, the two producers offer a good representation of the diversity and quality of modern Tejo wines.