

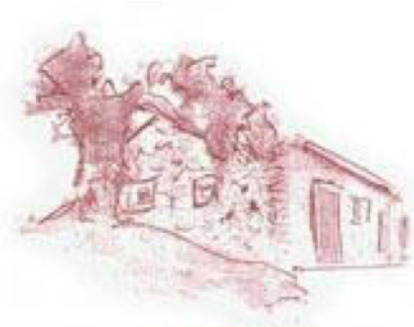


HELWIG C. EHLERS - HELWIGUS QUINTA VELHA

APARTADO 5136

8006 - 701 ST BARABA DE NEXE

Phone + Fax: 289 999 100 - E-Mail: hce@helwigus.com - <http://www.helwigus.com>



Catalog 2023



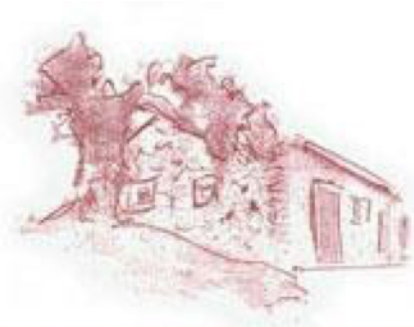


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Red Wine Reserva 2021



Grape Varieties: Touriga Nacional (60%), Syrah (40%)

Color: Strong ruby red with dark purple highlights

Fragrance: Spicy notes of vanilla and cardamom on the nose, accompanied by ripe black cherries, rounded off by juicy aromas of berries.

Bouquet: Velvety tannins on the palate, accompanied by sweet-spicy aromas of black cherry compote. Persistent, soft tannins on the finish, a wine to store and enjoy.

Origin: Vinho Regional Algarve, Sta. Barbara de Nexe

Soil: Yellow mussel lime soil

Manufacturing: Bottled by the producer - Helwig Ehlers No. 3431

Analysis:

Alcohol:	15,5 % Vol.
Acidity:	5,83 g/l
Residual Sugar:	0,6 g/l

Storage: 3 to 6 years

Vinification: Hand-picked grapes. 24 hours of maceration. Maceration time 24 days. Temperature controlled fermentation with natural organic yeast. 100% aged in classic 225L barrique.

Temperature: 18 - 19 °C

Packaging: 6 x 0,75 l bottles, natural cork

Package Size: 34 x 23 x 16 cm

Weight: 8 kg

Item Number: T21TnS15,5R



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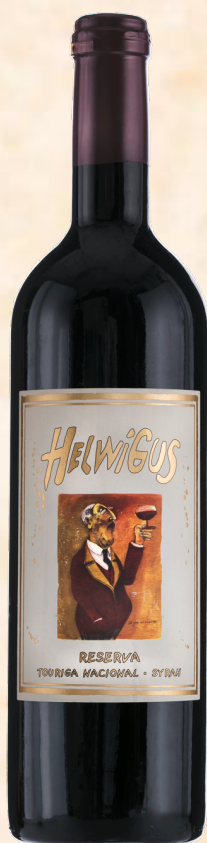
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Red Wine Reserva 2020



Grape Varieties:	Touriga Nacional (60%), Syrah (40%)		
Color:	Strong ruby red with dark purple highlights		
Fragrance:	Spicy notes of cardamom and cinnamon on the nose, accented by ripe black cherry, rounded out by velvety dark berry fruit flavors.		
Bouquet:	On the palate, juicy tannins accompanied by aromas of sweet and spicy stewed plums. The finish is consistent, soft tannins, a wine to enjoy.		
Origin:	Vinho Regional Algarve, Sta. Barbara de Nexe		
Soil:	Yellow mussel lime soil		
Manufacturing:	Bottled by the producer - Helwig Ehlers No. 3431		
Analysis:	Alcohol:	14,5 %	Vol.
	Acidity:	6,4	g/l
	Residual Sugar:	0,6	g/l
Storage:	2 to 4 years		
Vinification:	Hand-picked grapes. 24 hours of maceration. Maceration time 24 days. Temperature controlled fermentation with natural organic yeast. 100% aged in classic 225L barrique.		
Temperature:	18 - 19 °C		
Packaging:	6 x 0,75 l bottles, natural cork		
Package Size:	34 x 23 x 16 cm		
Weight:	8 kg		
Item Number:	T20TnS14,5R		

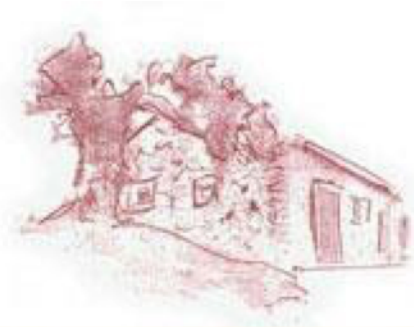


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Red Wine VRA 2020



Grape Varieties:	Trincadeira (60%), Syrah (40%)	
Color:	Sparkling ruby red with violet highlights	
Fragrance:	On the nose fragrance of red wild berries, paired and ripe Amarena cherry.	
Bouquet:	On the palate fresh flavors of stewed plums with cinnamon. Immensely juicy with sweet tannins and long juicy finish.	
Origin:	Vinho Regional Algarve, Sta. Barbara de Nexe	
Soil:	Yellow mussel lime soil	
Manufacturing:	Bottled by the producer - Helwig Ehlers No. 3431	
Analysis:	Alcohol:	14,0% Vol.
	Acidity:	6,1 g/L
	Residual Sugar:	0,6 g/L
Storage:	2 to 4 years	
Vinification:	Hand-picked grapes. 24 hours of maceration. Maceration period 24 days. Temperature controlled fermentation with natural organic yeast. 100% aged in classic 225L barrique.	
Temperature:	18 - 19 °C	
Packaging:	6 x 0,75 l bottles, Screw Cap / BVS	
Package Size:	34 x 23 x 16 cm	
Weight:	8 kg	
Item Number:	T20TrS14	

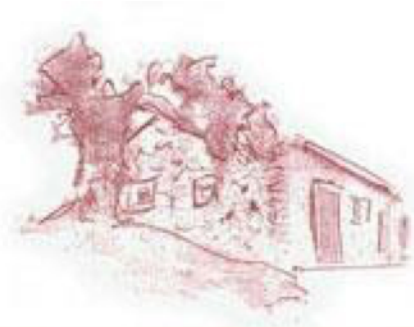


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Red Wine Reserva 2019



Grape Varieties: Touriga Nacional (65%) and Syrah (35%)

Color: Dark red with blue purple reflections

Bouquet: Spicy notes of tobacco and cardamom on the nose, accompanied by fully ripe amarena cherry, rounded off by velvety aromas of cassis. Dry tannins on the palate accompanied by aromas of sweet and spicy currant confit. In the finish, consistent tannins and notes of fine cocoa, finally a wine with great potential.

Origin: Vinho Regional Algarve, Sta. Barbara de Nexe

Soil: Yellow mussel lime soil

Manufacturing: Bottled by the producer - Helwig Ehlers No. 3431

Analysis:

Alcohol:	15,5 % Vol.
Acidity:	5,83 g/l
Residual Sugar:	0,6 g/l

Storage: 2 to 4 years

Vinification: Handpicked grapes. 24 days maceration. Temperature controlled fermentation. 100% matured in barrique (oak barrels)

Temperature: 18 - 19 °C

Packaging: 6 x 0,75 l bottles, Screw Cap / BVS

Package Size: 34 x 23 x 16 cm

Weight: 8 kg

Item Number: T19TnS15,5R



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Red Wine Reserva 2018



Grape Varieties: Touriga Nacional (65%) and Syrah (35%)

Color: Dark red with blue purple reflections

Bouquet: Spicy notes of tobacco and cardamom on the nose, accompanied by fully ripe amarena cherry, rounded off by velvety aromas of cassis. Dry tannins on the palate accompanied by aromas of sweet and spicy currant confit. In the finish, consistent tannins and notes of fine cocoa, finally a wine with great potential.

Origin: Vinho Regional Algarve, Sta. Barbara de Nexe

Soil: Yellow mussel lime soil

Manufacturing: Bottled by the producer - Helwig Ehlers No. 3431

Analysis:

Alcohol:	15,5 % Vol.
Acidity:	5,83 g/l
Residual Sugar:	0,6 g/l

Storage: 2 to 4 years

Vinification: Handpicked grapes. 24 days maceration. Temperature controlled fermentation. 100% matured in barrique (oak barrels)

Temperature: 18 - 19 °C

Packaging: 6 x 0,75 l bottles, Screw Cap / BVS

Package Size: 34 x 23 x 16 cm

Weight: 8 kg

Item Number: T18TnS15,5R



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Red Wine VRA 2019



Grape Varieties: Trincadeira (65%), Syrah (45%)

Color: Sparkling ruby red with violet reflections

Bouquet: On the nose, fruity notes of concentrated amarena cherry and a hint of clove. Juicy aromas of ripe plums and cherries on the palate. Extremely juicy with sweet tanines and a long, chocolate-based finish.

Origin: Vinho Regional Algarve, Sta. Barbara de Nexe

Manufacturing: Bottled by the producer - Helwig Ehlers No. 3431

Analysis:

Alcohol:	15,5% Vol.
Acidity:	5,9 g/L
Residual Sugar:	0,6 g/L

Storage: 2 to 4 years

Vinification:

- Hand-picked grapes
- 24 days maceration
- Temperature-controlled fermentation with organic yeast
- 100% matured in 225L French oak

Temperature: 18 - 19 °C

Packaging: 6 x 0,75 l bottles, Screw Cap / BVS

Package Size: 34 x 23 x 16 cm

Weight: 8 kg

Item Number: T19TrS15,5



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Red Wine VRA 2018



Grape Varieties:	Touriga Nacional, Syrah (40%)		
Color:	Dark ruby red with purple reflections		
Fragrance:	On the nose notes of ripe black fruits such as cassis and plum, rounded off by spicy notes such as cardamom and coriander		
Bouquet:	On the palate, complex, floral aromas of violet blossom and plum compote. On the finish dry tanine and notes of black cocoa, a wine with storage potential		
Origin:	Vinho Regional Algarve, Sta. Barbara de Nexe		
Manufacturing:	Bottled by the producer - Helwig Ehlers No. 3431		
Analysis:	Alcohol:	14,5% Vol.	
	Acidity:	6,0 g/L	
	Residual Sugar:	0,6 g/L	
Storage:	2 to 8 years		
Vinification:	Hand-picked grapes		
	24 hours maceration		
	Duration of maceration: 24 days		
	Temperature-controlled fermentation with organic yeast		
	100% matured in 225L French oak		
Temperature:	18 - 19 °C		
Packaging:	6 x 0,75 l bottles, Screw Cap / BVS		
Package Size:	34 x 23 x 16 cm		
Weight:	8 kg		
Item Number:	T18TnS14,5		



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Red Wine Reserva 2017



Grape Varieties: Touriga Nacional (60%) and Syrah (40%)

Color: Dark ruby red with purple reflections

Bouquet: In the nose a spicy scent of cocoa paired with black cherry fragrance. Peppery on the palate with aromas of plums and ripe cherries and extremely juicy with sweet tannins and a chocolate finish.

Origin: Vinho Regional Algarve, Sta. Barbara de Nexe

Soil: Yellow mussel lime soil

Manufacturing: Bottled by the producer - Helwig Ehlers No. 3431

Analysis:

Alcohol:	14 % Vol.
Acidity:	5,4 g/l
Residual Sugar:	1,9 g/l

Storage: 2 to 4 years

Vinification: Handpicked grapes. 24 days maceration. Temperature controlled fermentation. 100% matured in barrique (oak barrels)

Temperature: 18 - 19 °C

Packaging: 6 x 0,75 l bottles, natural cork

Package Size: 34 x 23 x 16 cm

Weight: 8 kg

Item Number: T17TnS14R

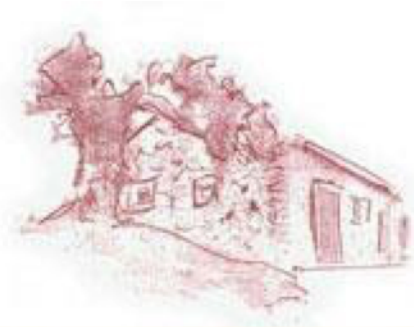


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Red Wine VRA 2017



Grape Varieties: Aragonez (40%), Touriga Nacional (40%) and Castelao (20%)

Color: Bright cherry red with dark, purple reflections

Fragrance: On the nose, a scent of redcurrants and fresh tobacco

Bouquet: On the palate fresh fruity aromas of red berries with velvety tannins integrated. Very juicy with invigorating acidity and sweet finish.

Origin: Vinho Regional Algarve, Sta. Barbara de Nexe

Manufacturing: Bottled by the producer - Helwig Ehlers No. 3431

Analysis:

Alcohol:	13,5% Vol.
Acidity:	5,1 g/L
Residual Sugar:	0,6 g/L

Storage: 2 to 4 years

Vinification: Hand-picked grapes. 8 - 12 days maceration. Temperature-controlled fermentation with organic yeast. Cultivation low in SO₂. 100% matured in French oak.

Temperature: 18 - 19 °C

Packaging: 6 x 0,75 l bottles, Screw Cap / BVS

Package Size: 34 x 23 x 16 cm

Weight: 8 kg

Item Number: T17ArTnCa13,5

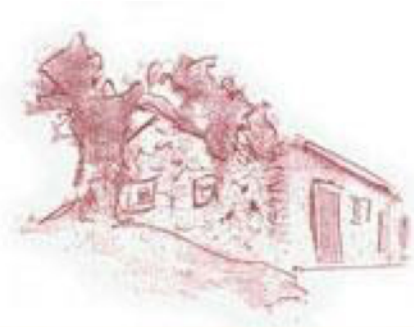


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Red Wine VRA 2017



Grape Varieties:	Trincadeira (55%) und Syrah (45%)	
Color:	Dark cherry red with black violet reflections	
Fragrance:	Scent of ripe blackberries and red pepper with a hint of rosemary	
Bouquet:	On the palate dense and complex with notes of red elderberry, ripe tannins with note of cocoa. Warm and spicy finish.	
Origin:	Vinho Regional Algarve, Sta. Barbara de Nexe	
Manufacturing:	Bottled by the producer - Helwig Ehlers No. 3431	
Analysis:	Alcohol:	15% Vol.
	Acidity:	5,8 g/L
	Residual Sugar:	0,6 g/L
Storage:	2 to 6 years	
Vinification:	Hand-picked grapes. 8 - 12 days maceration. Temperature-controlled fermentation with organic yeast. Cultivation low in SO ₂ . 100% matured in French barrique.	
Temperature:	18 - 19 °C	
Packaging:	6 x 0,75 l bottles, Screw Cap / BVS	
Package Size:	34 x 23 x 16	
Weight:	8 kg	
Item Number:	T17TrS15	



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White Wine DOC 2022



Grape Varieties: Arinto, Tamarez

Color: Light yellow with beige reflections

Bouquet: Elegant summer wine with floral scents of apple blossom and ripe pears, accompanied by a delicate note of yeast. Citric notes on the palate. Equally creamy with invigorating acidity and a mineral finish.

Origin: Vinho Regional Algarve, Sta. Barbara de Nexe

Soil: Yellow mussel lime soil

Manufacturing: Bottled by the producer - Helwig Ehlers No. 3431

Analysis:

Alcohol:	11,5% Vol.
Acidity:	6,79 g/l
Residual Sugar:	0,6 g/l

Storage: 1 to 2 years

Vinification: Grapes harvested by hand. Gentle processing, pre-clarification by cold sedimentation, temperature-controlled fermentation with organic quality wild yeast in stainless steel tanks.

Temperature: 10° C

Packaging: 6 x 0,75 l bottles, Screw Cap / BVS

Package Size: 34 x 23 x 16 cm

Weight: 8 kg

Item Number: B22ATa11,5

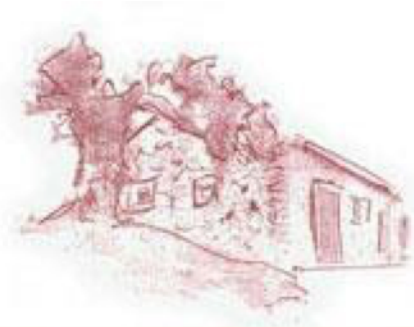


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White Wine DOC 2021



Grape Varieties: Arinto, Tamarez

Color: Light yellow with beige reflections

Bouquet: Elegant summer wine with floral aromas of jasmine blossom and apple blossom. Fresh acidity on the palate with distinct minerality with aromas of cox orange and yellow grapefruit. Equally creamy with invigorating acidity and mineral finish.

Origin: Vinho Regional Algarve, Sta. Barbara de Nexe

Soil: Yellow mussel lime soil

Manufacturing: Bottled by the producer - Helwig Ehlers No. 3431

Analysis:

Alcohol:	12,5% Vol.
Acidity:	6,9 g/l
Residual Sugar:	0,6 g/l

Storage: 1 to 2 years

Vinification: Grapes harvested by hand. Gentle processing, pre-clarification by cold sedimentation, temperature-controlled fermentation with organic quality wild yeast in stainless steel tanks.

Temperature: 10° C

Packaging: 6 x 0,75 l bottles, Screw Cap / BVS

Package Size: 34 x 23 x 16 cm

Weight: 8 kg

Item Number: B21ATa12,5



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White Wine DOC 2020



Grape Varieties: Arinto, Tamarez

Color: Light yellow with beige reflections

Bouquet: Elegant summer wine with spicy notes of star fruit and kumkat. Chunky mineral notes on the palate with aromas of star fruit and yellow grapefruit. Equally creamy with invigorating acidity and a mineral finish.

Origin: Vinho Regional Algarve, Sta. Barbara de Nexe

Manufacturing: Bottled by the producer - Helwig Ehlers No. 3431

Analysis:

Alcohol:	13,5% Vol.
Acidity:	6,54 g/l
Residual Sugar:	1,9 g/l

Storage: 1 to 2 years

Vinification: Handpicked grapes and gentle processing. Temperature-controlled fermentation with wild yeast in organic quality in a stainless-steel tank.

Temperature: 10° C

Packaging: 6 x 0,75 l bottles, Screw Cap / BVS

Package Size: 34 x 23 x 16 cm

Weight: 8 kg

Item Number: B20ATa13,5



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White Wine DOC 2019



Grape Varieties: Arinto, Tamarez

Color: Light yellow with beige reflections

Bouquet: Elegant summer wine with spicy notes of star fruit and kumkat. Chunky mineral notes on the palate with aromas of star fruit and yellow grapefruit. Equally creamy with invigorating acidity and a mineral finish.

Origin: Vinho Regional Algarve, Sta. Barbara de Nexe

Manufacturing: Bottled by the producer - Helwig Ehlers No. 3431

Analysis:

Alcohol:	13,5% Vol.
Acidity:	6,54 g/l
Residual Sugar:	1,9 g/l

Storage: 1 to 2 years

Vinification: Handpicked grapes and gentle processing. Temperature-controlled fermentation with wild yeast in organic quality in a stainless-steel tank.

Temperature: 10° C

Packaging: 6 x 0,75 l bottles, Screw Cap / BVS

Package Size: 34 x 23 x 16 cm

Weight: 8 kg

Item Number: B19ATa13,5

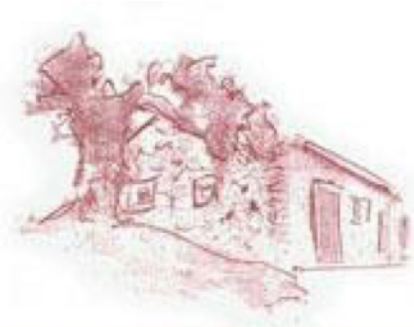


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Rosé Wine VRA 2022



Grape Varieties: 50 % Aragonez, 50 % Castelao

Color: Tender salmon pink

Soil: Yellow and white mussel lime soil

Bouquet: Delicate scent of red currant. Extremely juicy and elegant on the palate with crisp aromas of cranberries and spicy pomegranate. Extremely juicy with fresh acidity on the finish and a mineral finish.

Origin: Vinho Regional Algarve

Manufacturing: Bottled by the producer - Helwig Ehlers No. 3431

Analysis:

Alcohol:	11,0% Vol.
Acidity:	7,82 g/l
Residual Sugar:	0,6 g/l

Storage: 1 to 2 years

Vinification: Grapes harvested by hand. Gentle processing, temperature-controlled fermentation with organic yeast in stainless steel tanks.

Temperature: 10 °C

Packaging: 6 x 0,75 l bottles, Screw Cap / BVS

Package Size: 34 x 23 x 16 cm

Weight: 8 kg

Item Number: R22ArCa11

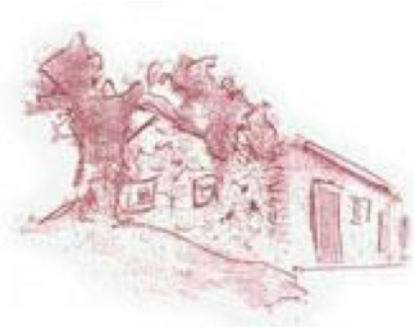


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Rosé Wine VRA 2021



Grape Varieties: Aragonez

Color: Bright, salmon pink

Soil: Fresh scent of citrus blossom and underlined by red currant.

Bouquet: Immensely juicy on the palate with crisp flavors of cranberries, and spicy pomegranate. Immensely juicy with fresh acidity on the finish and mineral finish.

Origin: Vinho Regional Algarve

Manufacturing: Bottled by the producer - Helwig Ehlers No. 3431

Analysis:

Alcohol:	12,0% Vol.
Acidity:	6,6 g/l
Residual Sugar:	0,6 g/l

Storage: 1 to 2 years

Vinification: Grapes harvested by hand. Gentle processing, temperature-controlled fermentation with organic yeast in stainless steel tanks.

Temperature: 10 °C

Packaging: 6 x 0,75 l bottles, Screw Cap / BVS

Package Size: 34 x 23 x 16 cm

Weight: 8 kg

Item Number: R21Ar12



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Rosé Wine VRA 2020



Grape Varieties: Aragonez

Color: Bright, strong rosé with pink highlights

Soil: Yellow mussel lime soil

Bouquet: Fresh scent of cherry blossom and red currant. Extremely juicy on the palate with crisp aromas of cranberries and a hint of flint. Extremely juicy with a harmonious acidity in the finish and a mineral ending.

Origin: Vinho Regional Algarve

Manufacturing: Bottled by the producer - Helwig Ehlers No. 3431

Analysis:

Alcohol:	13,5% Vol.
Acidity:	6,0 g/l
Residual Sugar:	0,6 g/l

Storage: 1 to 2 years

Vinification: Hand-picked grapes. Gentle processing, temperature controlled fermentation with organic yeast in a stainless-steel tank.

Temperature: 10 °C

Packaging: 6 x 0,75 l bottles, Screw Cap / BVS

Package Size: 34 x 23 x 16 cm

Weight: 8 kg

Item Number: R20Ar12,5



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Rosé Wine VRA 2019



Grape Varieties:	Aragonez		
Color:	Bright, strong rosé with pink highlights		
Soil:	Yellow mussel lime soil		
Bouquet:	Fresh scent of cherry blossom and red currant. Extremely juicy on the palate with crisp aromas of cranberries and a hint of flint. Extremely juicy with a harmonious acidity in the finish and a mineral ending.		
Origin:	Vinho Regional Algarve		
Manufacturing:	Bottled by the producer - Helwig Ehlers No. 3431		
Analysis:	Alcohol:	13,5% Vol.	
	Acidity:	6,0 g/l	
	Residual Sugar:	0,6 g/l	
Storage:	1 to 2 years		
Vinification:	Hand-picked grapes. Gentle processing, temperature controlled fermentation with organic yeast in a stainless steel tank.		
Temperature:	10 °C		
Packaging:	6 x 0,75 l bottles Screw Cap / BVS		
Package Size:	34 x 23 x 16 cm		
Weight:	8 kg		
Item Number:	R19Ar12,5		