



HELWIG C. EHLERS - HELWIGUS QUINTA VELHA

APARTADO 5136

8006 - 701 ST BARBARA DE NEXE

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



Catalog 2021





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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 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 (H x B x T)

Weight: 8 kg

Item Number: T19TrS15,5



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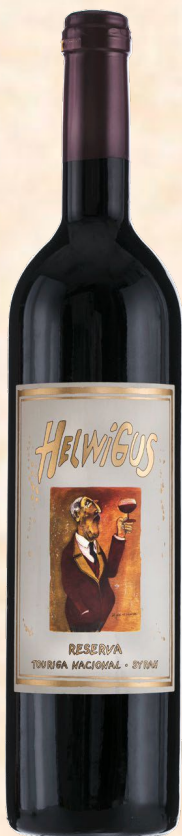
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Red Wine Reserva 2018



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 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 tannin 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 (H x B x T)	
Weight:	8 kg	
Item Number:	T18TnS14,5	



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Red Wine VRA 2018



Grape Varieties:	Trincadeira (60%), Syrah (40%)	
Color:	Sparkling ruby red with violet reflections	
Scent:	On the nose notes of ripe red fruits such as black cherry and red chives, paired with light cinnamon flavors	
Fragrance:	On the palate, complex, floral aromas of violet blossom and plum compote. On the finish dry tannin 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 (H x B x T)	
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 (H x B x T)

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 cm (H x B x T)	
Weight:	8 kg	
Item Number:	T17TrS15	



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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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White Wine VRA 2018 Branco de Tintas



Grape Varieties: Castelão

Color: Light beige with yellow reflections

Soil: Yellow mussel lime soil

Bouquet: Fresh scent of citrus blossom and ice candy. Crunchy and fresh on the palate with aromas of Carambola, lime. Very juicy with invigorating acidity and on the finish with mineral finale.

Origin: Vinho Regional Algarve, Sta. Barbara de Nexe

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

Analysis:

Alcohol:	12% Vol.
Acidity:	5,4 g/l
Residual Sugar:	0,6 g/l

Storage: 1 to 2 years

Vinification: Hand-picked grapes. Gentle processing with whole grape pressing, 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: B18Ca12



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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:	12% 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



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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: R19Ar13,5



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Rosé Wine VRA 2018



Grape Varieties:	Aragonez	
Color:	Bright, strong rosé with pink highlights	
Soil:	Yellow mussel lime soil	
Bouquet:	Fresh scent of cherry blossom and Pitaya. Very juicy on the palate with aromas of cranberries, pitaya and a touch of flint. Very juicy with invigorating acidity on the finish and a mineral aftertaste.	
Origin:	Vinho Regional Algarve	
Manufacturing:	Bottled by the producer - Helwig Ehlers No. 3431	
Analysis:	Alcohol:	12,5% Vol.
	Acidity:	5,2 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:	R18Ar12,5	