




DESDE 1914
VENÂNCIO DA
COSTA LIMA



History

- Venâncio da Costa Lima is one of the oldest wineries in the Palmela area, integrated in the Setubal wine region.
- It was founded by Mr Venâncio da Costa Lima in 1914. Still a family business, this winery is now run by the fourth generation.
- Since 1914 the mission remains the same: to produce wines with a consistent quality that are true to the tradition of the Setubal region.
- The 2 flagships of the region are the Castelão grape for red wines, and the Moscatel de Setubal fortified wine (*a traditional sweet wine made with muscat grapes*)
- The wine specially launched to celebrate the company centenary (*a 30 years old Moscatel*) received a score of 93 from Parker's Wines Advocate
- We received 3 times in the last 10 years the highest score in the "Muscats du Monde" competition (*2011, 2017 and 2020*). www.muscats-du-monde.com

Our region: SETUBAL

- Diversity of terroirs with steep hills up to 500 meters, and proximity to the ocean
- 2 towns with long tradition in winemaking gave name to our wine designations: Setubal and Palmela
- A region with 3 appellations
 1. Setubal Protected Geographic Indication
 2. Palmela Designation of Protected Origin
 3. Moscatel de Setubal Designation of Protected Origin



Where we are:

in the village of Quinta do Anjo,
right next to Palmela
10 km from Setúbal



Our G.I. Setubal range

(Protected Geographic Indication Setubal)

Vinho Regional Península de Setubal in portuguese

Designation allowing flexibility in the choice of grape varieties



Vale Pereiro White

Grape Varieties: Fernão Pires and Moscatel Setúbal

Soils: Clay-limestone;

Climate: Maritime influence;

Vinification: Vinification with pneumatic pressing before fermentation (at controlled temperature);

Tasting Notes: Yellow citrine. Intense floral aroma with notes of tropical fruit, balanced and fresh flavor. A modern profile and young wine.

Cuisine: Fish or white meat dishes, shellfish and salads.

Carácter Premium White



Grape Variety: Fernão Pires and Verdelho

Vinification: Vinification with pneumatic pressing before fermentation (at controlled temperature)

Maturation: french oak 3 months

Tasting Notes: Great balance between fruity and vanilla notes. Full bodied and freshness.

Cuisine: Fish or white meat dishes, shellfish and cheese



Vale Pereiro Rosé

Grape Varieties: 100% Castelão

Vinification: Fermentation in stainless steel vats at controlled temperature

Tasting Notes: Light pink colour, intense berry aroma. Smooth and balanced on the palate with an elegant finish

Food: Aside from being an excellent aperitif, accompanies fish, shellfish, pasta and Asian dishes.



Vale Pereiro Red

Grape Varieties: Aragonês and Castelão

Soils: Clay-limestone;

Climate: Maritime influence;

Vinification: Classic vinification for red wines, at controlled temperature. Maturation in wood, thereby conferring greater structure and complexity;

Tasting Notes: Intense garnet color, aroma of red fruits and spices, balanced flavor and full bodied, elegant ending. A young and modern profile wine.

Cuisine: Meat dishes, pasta and cheese



Carácter Premium Red

Grape Variety: Touriga Nacional, Aragonez & Castelão

Vinification: Classic vinification at controlled temperature (25°C) with prolonged maceration for phenolic extraction

Maturation: french oak

Tasting Notes: Intense garnet colour, floral aroma and prune and vanilla notes. Full bodied, with good tanins and freshness.

Cuisine: Meat dishes, strong cheeses, cold/cured meats

Our D.O. Palmela range

(Designation of Protected Origin Palmela)

Denominação de Origem Controlada Palmela in portuguese

Designation requesting to use at least 2/3 of Castelão, the historical local grape variety, for red wines

4^a Geração (4th Generation)



Grape Variety: Castelão and Syrah

Vinificação: Classic, with temperature control, for maximum phenolic extraction

Ageing: 6 months in French oak

This wine celebrates the knowledge passed through 4 generations of a family dedicated to wine. Results from a careful selection of the best Castelão and Syrah grapes.

It has a garnet color, intense aroma with notes of blackberries, currants and spices and a balanced taste. Serve with cheese, red meat or pasta. Serve at 18°C.

VCL Palmela DOC



Grape Variety: 100% Castelão;

Vinification: Classic vinification at controlled temperature (25 °C) with prolonged maceration for phenolic extraction

Maturation: 6 months in French oak;

Tasting Notes: Intense garnet colour, aroma of ripe fruit, jam and spices, soft flavour with correct tannins present, and an elegant finish;

Cuisine: Meat dishes, soft cheeses



VCL Palmela Reserva

Grape Variety: 100% Castelão;

Vinification: Classic vinification at controlled temperature (25 °C) with prolonged maceration for phenolic extraction

Maturation: 8 months in French oak;

Tasting Notes: Intense garnet colour, complex nose with touches of ripe fruit, jam and spices, full-bodied flavour and a very balanced finish;

Cuisine: Cheese, red meat and game.

Foral de Palmela Reserva, D.O.




VENÂNCIO
COSTA LIMA

Grape Variety: 100% Castelão from old vineyards (45 years)

Vinification: Classic vinification at controlled temperature (25°C) with prolonged maceration for phenolic extraction

Maturation: 12 months in French new oak and 12 months in bottles.

Tasting Notes: Intense garnet colour, it has a very good aromatic concentration, riped blackberries and blubberies, and some spicy and balsamic notes . In the mouth balance is the keynote. Fresh full of character and good present tanins

Cuisine: Cheese, red meat and game. Strong spicy recipes

Our Moscatel de Setúbal D.O. range

Fortified wines made from muscat grapes,
adding distilled grape spirit.

*The addition of spirit stops the fermentation,
which allows some of the grape sugar to remain.*

*Moscatel de Setúbal fortified wines are sweet
and with a level of alcohol between 17 to 19%*

VCL Moscatel de Setúbal



Grape Variety: Setubal Moscatel (= Alexandria)

Vinification: Traditional winemaking method. Short fermentation period in contact with the skins, interrupted by the addition of quality grape alcohol. The wine macerates 5 to 6 months (full extraction of flavour and aroma), before resting into vats.

Maturation: 2 years in vats;

Tasting Notes: A refined and delicate nose with touches of honey and orange blossom, with an elegant flavour and a smooth and long finish

Consumption: Drink now or over several years;

Serving Temperature: 12°C as aperitif / 14°C for desserts;

Cuisine: with desserts or as an aperitif, or with cheese.

VCL Moscatel D.O. Reserva 2009



Grape Variety: Setubal Moscatel (= Alexandria)

Vinification: Traditional winemaking method. Involves a short fermentation period in contact with the skins, interrupted by the addition of quality grape alcohol. The wine macerates 5 to 6 months (full extraction of flavour and aroma), before resting into vats.

Maturation: 2 years in vats, and 5 years of barrel maturation in French oak wood casks.

Tasting Notes: Complex aromas of raisins, nuts and honey. A dense, soft, aromatic flavour with a long and sweet finish;

Consumption: Drink now or over several years;

Serving Temperature: 12 / 14°C;

Pairing: Alone/aperitive or with desserts, tropical fruit, strong cheeses or chocolats

Received the highest score at Muscat du Monde 2013

VCL Moscatel Roxo Vintage 2015



0.5 lt distinctive Bottle (great for gift)

Made exclusively from Moscatel Roxo, which is an extremely rare grape variety, grow only in our region and only recently saved from extinction.

Maturation during four years in French oak barrels.

This wine has dark amber color. Complex aroma with notes of raisins, jam and honey. Intense and persistent, sweet flavor, with good acidity and a long finish.

May be enjoyed as an aperitif at 10°C or with dessert or with chocolat, at 14°C

Received the highest score at Muscat du Monde 2017

Moscatel Setúbal 10 Years

Grape variety: Moscatel de Setúbal

Vinification: Goes through a short fermentation in contact with skins, interrupted by the addition of selected spirit. A maceration period is followed for 5 or 6 months, for full extraction of aromas and flavors. Liquid part is then transferred and skins are pressed.

Aging: 2 years in vats + 8 years in French oak barrels, until completing the minimum age of 10 years.

Organoleptic notes: Amber color. Complex aromas of raisins, nuts and honey. Dense mouth flavor, very aromatic, long and sweet after taste.
Paring: Serve at 12°C alone, or at 14°C with desserts and chocolate



Moscatel Setúbal Superior 30 Years



A unique wine that celebrates the centenary of Venancio da Costa Lima winery, coming in a 0.5 lt distinctive with nice rigid pack

This Moscatel de Setúbal aged in French oak barrels for 30 years.

Bright amber color, this wine has great intensity and aromatic complexity, which highlights balsamic notes, dried figs, apricot, tobacco and spices. In the mouth, a sensational acidity and a powerful body, where aromas of figs, dates and toasted dominates. Very long.

A unique experience!

To enjoy single or with cheese, or desserts made with eggs, nuts, or chocolate. Serve at 16°C.

Thanks for your attention

Let's stay in touch !

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