

PORT WINES, RUMS



Port wines

From the family winery Coimbra de Mattos located in wine region DOC Vinho do Porto in the Douro Valley (Northern Portugal).

The vine is organically cultivated on small vineyards and wines are produced by traditional methods. Red port wines are made of local varieties Tinta Amarela, Tinta Roriz and Touriga Franca, white port wines of Malvasia Fina, Gouveio (Verdelho), Rabigato and Síria.

Port wine by the glass 0.05l / in a chocolate cup 0.03l

Porto Valriz Ruby – red 55,-/68,-
19 % , sugar content 3.4°

Ruby-red colour, with pleasant aroma of ripe fruit and raisins.
Fruity flavour with a hint of vanilla.
Aging: 3 years in chestnut wood.

Porto Valriz Tawny – red 55,-/68,-
19.6 % , sugar content 3.4°

Golden-red colour, aroma of spices, vanilla and curry.
Taste of aging in casks. Vanilla and dried fruit notes.
Aging: 5 years in chestnut wood.

Porto Valriz Branco – white 58,-/70,-
19.1 % , sugar content 3.5°

Straw-golden colour, aroma of vanilla and dried fruit.
Velvety flavour of hazelnuts and almonds.
Aging: 3 years in chestnut wood.

Porto Valriz Branco Leve Seco – white dry 58,-/70,-
17.9 % , sugar content 0.9°

Gold-yellow colour, pleasant aroma of dried and tropical fruit.
Fresh taste with exotic fruit notes.
Aging: 2 years in chestnut wood.

Valriz 10 Years – red 88,-/98,-
19.6 % , sugar content 3.9°

Red to light-golden colour. Rich bouquet with aromas of dried fruit, almonds, hazelnuts, spices and vanilla. Balanced, full body with flavour of spices and dried fruit.
Aging: 10 years in chestnut wood.

Exclusive world rums

Kakadu Elixir 0.04 l 75,-

Blend of 3 to 5 years old rums, mature bananas macerated in rum and caramel. Delicate banana aroma and flavour. Origin: Panama.

Dos Maderas PX 5+5 Y.O. 0.04 l 125,-

Triple aged exclusive blend from Barbados & Guayana: rums are aged for 5 years in oak barrels in the Caribbean, transported to Andalusia and aged for 3 + 2 years in barrels after luxury 20-year-old sherry.

Plantation XO 20th Anniversary 0.04 l 145,-

Unique premium blend from Barbados. Rums are aged in Caribbean for 8-15 years, mixed and transported to France for 2-10 years aging in barrels of the world's finest cognac Ferrand. From nose to mouth, it expresses a rich palate of chocolate, ripe banana, vanilla, coconut, with fresh and delicious mango notes and remarkably long finish.

Both port wine and rum can be prepared with a large cup of hot chocolate.

*We recommend rums and red port wines with 72% bitter (+60,-)
and white port wines with milk or white chocolate (+70,-).*