



Fiuza is a century old, family run company. Founded at the beginning of the 20th century, is now being led by the 3rd generation of the Fiuza family. The company pioneered the approach to the new oenology and currently produces and markets authentic wines that embody the Portuguese tradition while appealing to the modern wine consumer.

Fiuza is Tejo Region's leading wine producer in Portuguese market (Nielsen Market Track Report Off Trade/Still wine P11 2021) and it's also present in 20 export markets, with focus in Central Europe and American Continent.

We have a diversified portfolio with several levels of complexity and structure, providing the consumer with wines adapted to each moment of consumption. The image of Fiuza brand reflects the nautical theme, which impassioned the founder of the company.

Fiuza is always committed to provide the customer with the highest quality and authenticity, which is why we have ISO 22000: 2018 certification for the Food Safety Management System.

Find out more about us at www.fiuza.net.





Current winery was bought and restructured.



Pernot Ricard starts to represent Fiuza in Portugal. (1988-2012)

Fiuza exports for the first time.



Artistic intervention in the winery.

Fiuza starts enoturism activity.





Company was founded.



Fiuza brand wasbom.



PrimeDrinks, leader company in wines and spirits in Portugal, starts to represent Fiuza.



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ISO 22000 Food Safety Management Certification.



FIUZA







IKON



FIUZA PREMIUM

FIUZA



FIUZA VARIETALS

FIUZA



3 CASTAS







MARQUÊS DE ALVITO RESERVA

Marquês de Alvito has a deep purple color with aromas of black fruit jam, violets and spicy notes. The wood notes are quite evident as well as its great complexity on the palate, with ripe fruit and smoky coffee notes combined in a good balance.

MARQUÊS DE ALVITO RESERVA

VARIETIES:

Touriga Nacional, Syrah, Alicante Bouschet, Cabernet Sauvignon.

COLOR:

Deep purple.

NOSE:

Aroma of black fruit jam, violets and spicy notes. Evident wood notes.

PALATE:

Great complexity on the palate, with ripe fruit and smoky coffee notes. Good balance.

GASTRONOMY

This wine is excellent to pair with game dishes, well-seasoned meat dishes and strong cheeses.

TEMPERATURE:

16°Cto18°C(61°Fto 64°F).







FIUZA IKON

This wine represents all the potential and elegance of Touriga Nacional. It has a rich spicy palate with intense chocolate flavor and well balanced toasty oak tannins. Long and structured aftertaste.

FIUZA IKON RED

VARIETIES:

100% Touriga Nacional.

COLOR:

Deep ruby.

NOSE:

Seductive aroma of pepper and plums with floral notes.

PALATE:

Spicy palate, rich with intense chocolate flavor and well balanced toasty oak tannins. Long and structured aftertaste.

GASTRONOMY:

Recommended with roasted meats, game, barbeaued steaks and ripe cheeses.

TEMPERATURE:

16°Cto18°C(60.4°Fto 64.4°F).















FIUZA IKON WHITE

With a pale gold color, this wine has a green and tropical fruits with toasty vanilla aroma. It has a rich palate with fruit flavours and fresh, balanced acidity. This wine is exclusively produced in selected years.

FIUZA IKON WHITE

VARIETIES:

Alvarinho.

COLOR:

Pale gold.

NOSE:

Complex and unique aroma of green and tropical fruits with toasty vanilla notes.

ALATE:

Rich palate with fruit flavours and fresh, balanced acidity. Long and full body finish.

GASTRONOMY:

Excellent with fish, seafood and light meat dishes.

TEMPERATURE:

11°Cto13°C(52°Fto 55°F).





FIUZA PREMIUM FIUZA FIUZA RESERVA MLICANTE BOUSCHET RESERVA SAUVIENON BLENC PREMIUM PREMIUM



FIUZA RESERVA PREMIUM RED

A deep purple wine with seductive aroma of ripe plums and wild mulberries. Spicy palate with intense chocolate and mint flavor with toasty oak tannins. Long and elegant aftertaste.

FIUZA RESERVA PREMIUM RED

VARIETIES:

100% Alicante Bouschet.

PALATE:

Full bodied wine with spicy palate, intense chocolate and mint flavor and toasty oak tannins.

COLOR:

Deep, intense, purple color.

GASTRONOMY

 $Recommended \ with roasted \ meats, game \ and \ rich \ pasta \ sauces \ or \ barbecued$

steaks and ripe cheeses.

NOSE:

Impressive seductive blackberry and cassis fruits jam.

TEMPERATURE:

16°C to 18°C (60.4°F to 64.4°F).















FIUZA RESERVA PREMIUM WHITE

A crystal yellow wine with an intense and complex aroma of ripe citric fruits in combination with a mineral hint, involved in toasted notes.

The palate is complex and delicate with a firm character, good acidity and persistent aftertaste.

FIUZA RESERVA PREMIUM WHITE

VARIETIES:

100% Sauvignon Blanc.

Rich palate with fruit flavors and fresh, balanced acidity. Long finish.

COLOR:

Crystal yellow.

GASTRONOMY:

PALATE:

Excellent with all kind of fishes, seafood and light meat dishes.

NOSE:

Intense and complex citrus aroma with mineral toasty notes.

TEMPERATURE:

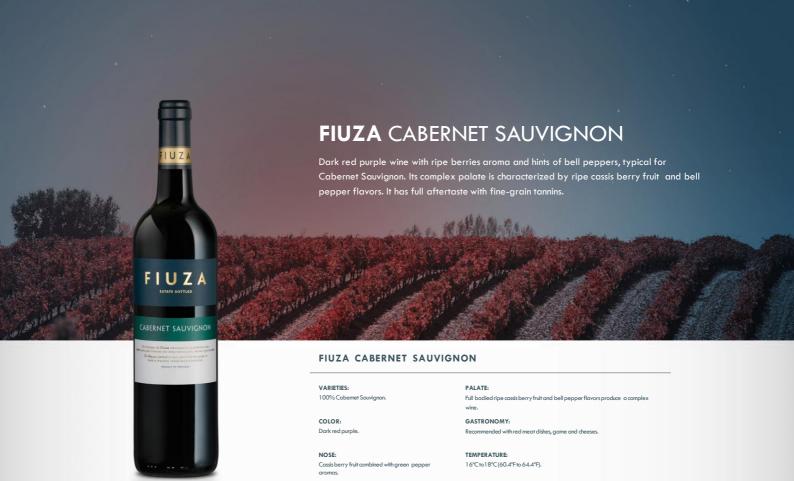
11°C to 13°C (52°F to 55°F).

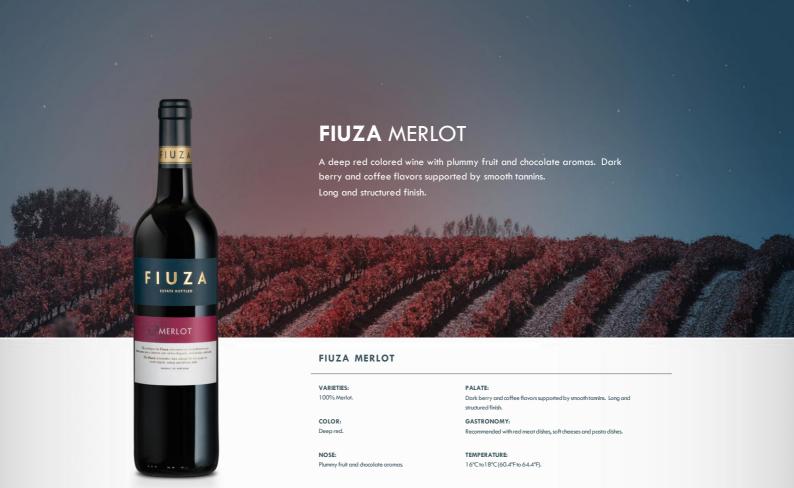


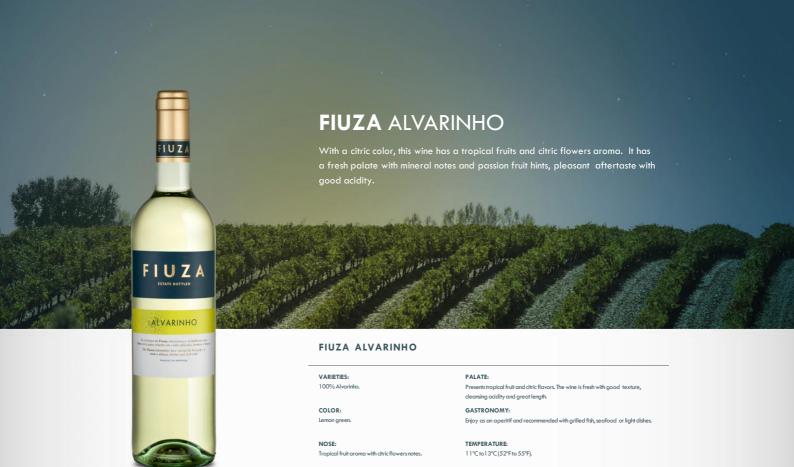
FIUZA VARIETALS













FIUZA SAUVIGNON BLANC

A citric colored wine, characterized by floral and tropical aromas.

Passion fruit and subtle herbaceousness. The wine is mouth filling with good texture and finishes well with cleansing acidity and great length.

FIUZA SAUVIGNON BLANC

VARIETIES:

100% Sauvignon Blanc.

COLOR:

Yellow citrus.

NOSE:

Slightly herbaceous and tropical fruit aromas.

PALATE:

Passion fruit and subtle herbaceousness. The wine is mouth filling with good texture.and finishes well with cleansing addity and great length.

GASTRONOMY:

 $\label{thm:eq:commended} \textit{Enjoy} \ \textit{as} \ \textit{an} \ \textit{aperitif} \ \textit{and} \ \textit{recommended} \ \textit{with} \ \textit{grilled} \ \textit{fish,} \ \textit{seafood} \ \textit{or} \ \ \textit{light} \ \textit{dishes.}$

TEMPERATURE:

11°Cto13°C(52°Fto 55°F).



FIUZA CHARDONNAY

With a yellow gold color, this wine has a tropical fruits aroma with a touch of vanilla. Palate is complex and smooth merged in floral and honey flavors, with long and well balanced aftertaste.

FIUZA CHARDONNAY

VARIETIES:

100% Chardonnay.

COLOR:

Yellow gold.

NOSE:

Fruity and tropical aromas with vanilla presence.

PALATE:

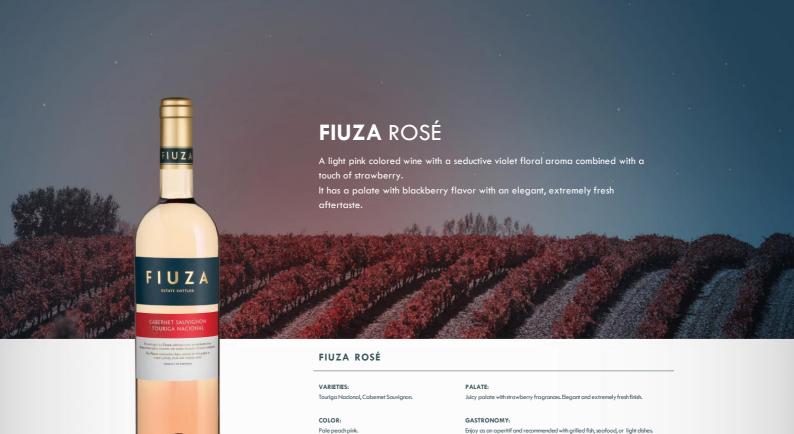
Complex and smoothly palate merged in floral and honey flavors. Long and well balanced finish

GASTRONOMY:

 $\label{thm:eq:commended} \textit{Enjoy} \ \textit{as} \ \textit{an} \ \textit{aperitif} \ \textit{and} \ \textit{recommended} \ \textit{with} \ \textit{grilled} \ \textit{fish,} \ \textit{seafood} \ \textit{or} \ \ \textit{light} \ \textit{dishes.}$

TEMPERATURE:

11°Cto13°C(52°Fto 55°F).



TEMPERATURE: 11°C to 13°C (52°F to 55°F).

NOSE:

strawberry.

Seductive floral aroma of violet combined with











Purple wine with spicy hints of blackberries, plums and violets. Rich palate with soft tannins and balanced structure, recommended with meat dishes, pasta, barbecue and ripe cheeses.

FIUZA 3 CASTAS RESERVA RED

VARIETIES:

Touriga Nacional, Alicante Bouschet, Sousão.

PALATE:

Rich palate with soft tannins and balanced structure.

COLOR:

Purple.

violets.

GASTRONOMY:

Recommended with meat dishes, pasta, barbecue and ripe cheeses. Perfect with black chocolate.

NOSE:

Spicy with hints of blackberries, plums and 16°C

TEMPERATURE:

16°Cto18°C(60.4°Fto64.4°F).













FIUZA 3 CASTAS NATURE SPARKLING

Fiuza 3 Castas Nature is a blend of Portuguese varietals with the most well known French grapes. With a greenish yellow, tropical and citric fruit aromas with floral hints. Perfect to enjoy as an appetizer and recommended for a picnic, cookout or light meal.

FIUZA 3 CASTAS NATURE SPARKLING

VARIETIES:

PALATE:

Arinto, Chardonnay, Fernão Pires.

Fresh and smooth palate ending with a long well balanced finish.

COLOR:

GASTRONOMY:

Pale yellow.

Enjoy as appetizer and recommended for a picnic, cookout, or light meal.

NOSE:

TEMPERATURE:

Fruity and floral aromas.

9°C to 11°C (48°F to 51°F).



FIUZA 3 CASTAS NATURE SPARKLING

Sparkling Rosé wine produced with Touriga Nacional and Cabernet Sauvignon. With seductive floral aroma of violets combined with strawberry, it is very elegant and fresh on the palate.

FIUZA 3 CASTAS NATURE SPARKLING

VARIETIES:

Touriga Nacional, Cabemet Sauvignon.

PALATE:

Fresh palate with red berry fragrances. Elegant with extremely fresh finish.

COLOR:

Pale peach pink.

GASTRONOMY:

Enjoy as appetizer. Recommended for a picnic, cookout or light meal.

NOSE:

Seductive floral aroma of violets combined $% \left(t\right) =\left(t\right) \left(t\right)$ with strawberry.

TEMPERATURE:

9°Cto11°C(48°Fto 51°F).





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