



FIUZA

ESTATE BOTTLED



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Fiuzza 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 Fiuzza 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.

Fiuzza 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 Fiuzza brand reflects the nautical theme, which impassioned the founder of the company.

Fiuzza 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.



Pernod Ricard starts to represent Fiuzza in Portugal. (1988-2012)
Fiuzza exports for the first time.



Artistic intervention in the winery.
Fiuzza starts enoturism activity.



Company was founded.



Fiuzza brand was born.



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



Fiuzza is the leading Tejo Region brand in portuguese market (Nielsen Market Track Report Off Trade/Still wine P11 2021)

ISO 22000 Food Safety Management Certification.

PORTFOLIO



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MARQUÉS
DE ALVITO



FIUZA
IKON



FIUZA
PREMIUM

FIUZA

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FIUZA
VARIETALS

FIUZA

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FIUZA
3 CASTAS



OUR WINES

MARQUÊS DE ALVITO





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°C to 18°C (61°F to 64°F).

94 POINTS
WINE ENTHUSIAST
2017 VINTAGE

FIUZA IKON





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, barbecued steaks and ripe cheeses.

TEMPERATURE:

16°C to 18°C (60.4°F to 64.4°F).

93 POINTS
WINE ENTHUSIAST
2021 VINTAGE

93 POINTS
WINE ENTHUSIAST
2019 VINTAGE

92 POINTS
WINE ENTHUSIAST
2018 VINTAGE

94 POINTS
WINE ENTHUSIAST
2017 VINTAGE

93 POINTS
WINE ENTHUSIAST
2016 VINTAGE

93 POINTS
WINE ENTHUSIAST
2015 VINTAGE



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.

PALATE:

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°C to 13°C (52°F to 55°F).

90 POINTS
WINE ENTHUSIAST
2020 VIN L'AGE

91 POINTS
WINE ENTHUSIAST
2011 VIN L'AGE

FIUZA 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.

COLOR:

Deep, intense, purple color.

NOSE:

Impressive seductive blackberry and cassis fruits jam.

PALATE:

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

GASTRONOMY:

Recommended with roasted meats, game and rich pasta sauces or barbecued steaks and ripe cheeses.

TEMPERATURE:

16°C to 18°C (60.4°F to 64.4°F).

92 POINTS
WINE ENTHUSIAST
2020 VIN TAGE

92 POINTS
WINE ENTHUSIAST
2019 VIN TAGE

92 POINTS
WINE ENTHUSIAST
2018 VIN TAGE

91 POINTS
WINE ENTHUSIAST
2017 VIN TAGE

92 POINTS
WINE ENTHUSIAST
2016 VIN TAGE

91 POINTS
WINE ENTHUSIAST
2015 VIN TAGE



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.

COLOR:

Crystal yellow.

NOSE:

Intense and complex citrus aroma with mineral toasty notes.

PALATE:

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

GASTRONOMY:

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

TEMPERATURE:

11°C to 13°C (52°F to 55°F).

91 POINTS
WINE ENTHUSIAST
2021 VINTAGE

FIUZA

VARIETALS





FIUZA TOURIGA NACIONAL

A deep red colored wine with aroma of ripe plums, chocolate and floral hints. Smooth palate supported by fine-grained tannins.

Long and persistent aftertaste.

FIUZA TOURIGA NACIONAL

VARIETIES:

100% Touriga Nacional.

COLOR:

Deep red.

NOSE:

Ripe plum fruit, chocolate and floral hints.

PALATE:

Full body, smooth palate supported by fine-grained tannins. Long and persistent aftertaste.

GASTRONOMY:

Recommended with red meat dishes, game and cheeses.

TEMPERATURE:

16°C to 18°C (60.4°F to 64.4°F).



FIUZA CABERNET SAUVIGNON

Dark red purple wine with ripe berries aroma and hints of bell peppers, typical for Cabernet Sauvignon. Its complex palate is characterized by ripe cassis berry fruit and bell pepper flavors. It has full aftertaste with fine-grain tannins.

FIUZA CABERNET SAUVIGNON

VARIETIES:

100% Cabernet Sauvignon.

COLOR:

Dark red purple.

NOSE:

Cassis berry fruit combined with green pepper aromas.

PALATE:

Full bodied ripe cassis berry fruit and bell pepper flavors produce a complex wine.

GASTRONOMY:

Recommended with red meat dishes, game and cheeses.

TEMPERATURE:

16°C to 18°C (60.4°F to 64.4°F).



FIUZA MERLOT

A deep red colored wine with plummy fruit and chocolate aromas. Dark berry and coffee flavors supported by smooth tannins. Long and structured finish.

FIUZA MERLOT

VARIETIES:
100% Merlot.

COLOR:
Deep red.

NOSE:
Plummy fruit and chocolate aromas.

PALATE:
Dark berry and coffee flavors supported by smooth tannins. Long and structured finish.

GASTRONOMY:
Recommended with red meat dishes, soft cheeses and pasta dishes.

TEMPERATURE:
16°C to 18°C (60.4°F to 64.4°F).



FIUZA ALVARINHO

With a citric color, this wine has a tropical fruits and citric flowers aroma. It has a fresh palate with mineral notes and passion fruit hints, pleasant aftertaste with good acidity.

FIUZA ALVARINHO

VARIETIES:
100% Alvarinho.

COLOR:
Lemon green.

NOSE:
Tropical fruit aroma with citric flowers notes.

PALATE:
Presents tropical fruit and citric flavors. The wine is fresh with good texture, cleansing acidity and great length.

GASTRONOMY:
Enjoy as an aperitif and recommended with grilled fish, seafood or light dishes.

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



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 acidity and great length.

GASTRONOMY:
Enjoy as an aperitif and recommended with grilled fish, seafood or light dishes.

TEMPERATURE:
11°C to 13°C (52°F to 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:
Enjoy as an aperitif and recommended with grilled fish, seafood or light dishes.

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



FIUZA ROSÉ

A light pink colored wine with a seductive violet floral aroma combined with a touch of strawberry.

It has a palate with blackberry flavor with an elegant, extremely fresh aftertaste.

FIUZA ROSÉ

VARIETIES:

Touriga Nacional, Cabernet Sauvignon.

COLOR:

Pale peach pink.

NOSE:

Seductive floral aroma of violet combined with strawberry.

PALATE:

Juicy palate with strawberry fragrances. Elegant and extremely fresh finish.

GASTRONOMY:

Enjoy as an aperitif and recommended with grilled fish, seafood, or light dishes.

TEMPERATURE:

11°C to 13°C (52°F to 55°F).

87 POINTS
WINE ENTHUSIAST
2016 VINTAGE

FIUZA 3 CASTAS





FIUZA 3 CASTAS RESERVA RED

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, Souzão.

COLOR:

Purple.

NOSE:

Spicy with hints of blackberries, plums and violets.

PALATE:

Rich palate with soft tannins and balanced structure.

GASTRONOMY:

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

TEMPERATURE:

16°C to 18°C (60.4°F to 64.4°F).

91 POINTS
WINE ENTHUSIAST
2021 VINTAGE

90 POINTS
WINE ENTHUSIAST
2018 VINTAGE



FIUZA 3 CASTAS RESERVA WHITE

A crystal yellow wine with an intense aroma of mineral and fruity, with hints of wood. The palate is fresh with lime peel and exotic fruit hints. Deep and persistent.

FIUZA 3 CASTAS RESERVA WHITE

VARIETIES:

Alvarinho, Moscatel-Graúdo, Arinto.

COLOR:

Crystal yellow.

NOSE:

Mineral and fruity with hints of wood.

PALATE:

Fresh palate with lime peel and exotic fruit hints. Deep and persistent.

GASTRONOMY:

Enjoy as aperitif and with grilled fish, white meat, green salads and seafood. Perfect with oysters and light tapas.

TEMPERATURE:

11°C to 13°C (52°F to 55°F).



FIUZA 3 CASTAS RED

A blend of Touriga Nacional, Syrah and Cabernet Sauvignon is a deep red wine that offers aromas of spices and berries with an elegant freshness.

Fruity palate with smooth tannins, long and elegant.

FIUZA 3 CASTAS RED

VARIETIES:

Touriga Nacional, Syrah, Cabernet Sauvignon.

COLOR:

Deep red.

NOSE:

Attractive spicy ripe red berry and cherry fruit aromas, with a nice freshness.

PALATE:

Fruity and smooth palate with soft tannins and good structure.

GASTRONOMY:

Recommended with roast meat, soft cheese and pasta dishes.

TEMPERATURE:

16°C to 18°C (60.4°F to 64.4°F).



FIUZA 3 CASTAS WHITE.

A blend of Chardonnay, Arinto and Fernão Pires, with floral and tropical fruit aromas. Fresh and smooth palate ending with a long well balanced aftertaste

FIUZA 3 CASTAS WHITE

VARIETIES:

Arinto, Chardonnay, Fernão Pires.

COLOR:

Pale straw yellow.

NOSE:

Fruity and floral aromas.

PALATE:

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

GASTRONOMY:

Enjoy as an aperitif or with grilled fish, seafood and light dishes.

TEMPERATURE:

11°C to 13°C (52°F to 55°F).



FIUZA 3 CASTAS NATURE SPARKLING

Fiuzza 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:

Arinto, Chardonnay, Fernão Pires.

PALATE:

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

COLOR:

Pale yellow.

GASTRONOMY:

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

NOSE:

Fruity and floral aromas.

TEMPERATURE:

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, Cabernet Sauvignon.

COLOR:

Pale peach pink.

NOSE:

Seductive floral aroma of violets combined with strawberry.

PALATE:

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

GASTRONOMY:

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

TEMPERATURE:

9°C to 11°C (48°F to 51°F).

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