

BEST PAIRING with

CHINESE Stir-fried Preserved Vegetables with Green Peas and Bean Curd Sheets

PORTADA Winemakers Selection white 2019



Winemaker: Mr. JOSÉ NEIVA CORREIA
 PORTUGAL
 LISBOA wine region
 Blend of FERNÃO PIRES 75%: ARINTO 12,5% ;
 ALVARINHO 2,5%; CHARDONNAY 4,0%;
 RIESLING 2,5%; MOSCATEL 1%; VERDELHO
 2,5%
 To serve at 8 – 10°C
 VEGAN FRIENDLY
 SUSTAINABILITY CERTIFIED

CHINESE Wok-fried Beef Fillets with Beijing Onion

PORTADA Winemaker Selection red 2019



Winemaker: Mr. JOSÉ NEIVA CORREIA
 PORTUGAL
 LISBOA wine region
 Blend of SHIRAZ 40%, CALADOC 30%,
 ALICANTE BOUSCHET 20%, TINTA RORIZ 5%
 and CABERNET SAUVIGNON 5%
 To serve at 12 – 16°C
 VEGAN FRIENDLY
 SUSTAINABILITY CERTIFIED

CHINESE Stir-Fried String Beans with Ground Pork

PORTADA Winemaker Selection red 2020



Winemaker: Mr. JOSÉ NEIVA CORREIA
 PORTUGAL
 LISBOA wine region
 Blend of SHIRAZ 40%, CALADOC 30%,
 ALICANTE BOUSCHET 20%, TINTA RORIZ 5%
 and CABERNET SAUVIGNON 5%
 To serve at 12 – 16°C
 VEGAN FRIENDLY
 SUSTAINABILITY CERTIFIED



BEST PAIRING with

JAPANESE Grilled Minced Chicken Skewer (Yakitori Tsukune)

PORTADA Winemakers Selection rose 2020



Winemaker: Mr. JOSÉ NEIVA CORREIA
 PORTUGAL
 LISBOA wine region
 Blend of CASTELÃO 40%; CALADOC 40%;
 SHIRAZ 10%; TINTA RORIZ 10%
 To serve at 8 – 10°C
 VEGAN FRIENDLY
 SUSTAINABILITY CERTIFIED

JAPANESE Grilled Beef Tongue with Garlic (Kushiyaki)

PORTADA Winemakers Selection red 2020



Winemaker: Mr. JOSÉ NEIVA CORREIA
 PORTUGAL
 LISBOA wine region
 Blend of SHIRAZ 40%, CALADOC 30%,
 ALICANTE BOUSCHET 20%, TINTA RORIZ 5%
 and CABERNET SAUVIGNON 5%
 To serve at 12 – 16°C
 VEGAN FRIENDLY
 SUSTAINABILITY CERTIFIED

Hong Kong Style Baked Pork Chop Rice

PORTADA Winemakers Selection red 2020



Winemaker: Mr. JOSÉ NEIVA CORREIA
 PORTUGAL
 LISBOA wine region
 Blend of SHIRAZ 40%, CALADOC 30%,
 ALICANTE BOUSCHET 20%, TINTA RORIZ 5%
 and CABERNET SAUVIGNON 5%
 To serve at 12 – 16°C
 VEGAN FRIENDLY
 SUSTAINABILITY CERTIFIED

BEST PAIRING with

INDONESIAN Nasi Goreng
PORTADA Winemakers Selection red 2021



Winemaker: Mr. JOSÉ NEIVA CORREIA
 PORTUGAL
 LISBOA wine region
 Blend of SHIRAZ 40%, CALADOC 30%,
 ALICANTE BOUSCHET 20%, TINTA RORIZ 5%
 and CABERNET SAUVIGNON 5%
 To serve at 12 – 16°C
 VEGAN FRIENDLY
 SUSTAINABILITY CERTIFIED

INDIAN Vegetable Curry
PORTADA Medium Sweet red 2021



Winemaker: Mr. JOSÉ NEIVA CORREIA
 PORTUGAL
 LISBOA wine region
 Blend of SHIRAZ 40%, CALADOC 30%,
 ALICANTE BOUSCHET 20%, TINTA RORIZ 5%
 and CABERNET SAUVIGNON 5%
 To serve at 8 - 10°C
 VEGAN FRIENDLY
 SUSTAINABILITY CERTIFIED

CHINESE Crispy Stuffed Crab Claw
PORTADA Medium Sweet white 2023



Winemaker: Mr. JOSÉ NEIVA CORREIA
 PORTUGAL
 LISBOA wine region
 Blend of FERNÃO PIRES 72,5%, ARINTO 20%,
 ALVARINHO 2,5%, CHARDONNAY 2,5% and
 MOSCATEL 2,5%
 To serve at 8 – 10°C
 VEGAN FRIENDLY
 SUSTAINABILITY CERTIFIED

BEST PAIRING with

CHINESE Crispy Stuffed Crab Claw
PORTADA Winemakers Selection red 2022



Winemaker: Mr. JOSÉ NEIVA CORREIA
 PORTUGAL
 LISBOA wine region
 Blend of SHIRAZ 40%, CALADOC 30%,
 ALCANTE BOUSCHET 20%, TINTA RORIZ 5%
 and CABERNET SAUVIGNON 5%
 To serve at 12 – 16°C
 VEGAN FRIENDLY
 SUSTAINABILITY CERTIFIED

DFJ VINHOS it's a family wine producer born in 1998, in Portugal, only to export to the UK.
 Mr. José Neiva Correia it's the owner and the chief winemaker creating wines since 1974.
 Our goal "**CREATING THE WINES THAT PEOPLE LOVE TO SHARE!**" with a full respect for the sustainability.
 Today we export more than 99% of the 10 million bottles we produce to more than 50 countries.
 We have the certification of Sustainability.
 Since 2010 we won more than 6000 awards and trophies, being the 4th most awarded winery in the world in the period of 2020 – 2023.

