WINE FOR CHRISTMAS

Christmas is around the corner!

The time of year when people get ready for and celebrate Christmas is finally here!

In Portugal, the Holiday season is celebrated as a time for family, of giving and sharing.

Christmas takes place on the evening of the 24th of December although, as a lot of it happens around midnight, it crosses over into the 25th.

The traditional Christmas meal in Portugal,



called 'Consoada', is celebrated with cod fish - Bacalhau - with boiled potatoes and vegetables.

In some regions of the country octopus, roasted turkey or lamb can also be served.

With its intense flavours, boiled cod fish pairs perfectly with a structured white wine, such as Andreza Altitude White D.O.C. Douro 2023 or an elegant red wine like the Quinta do Bronze D.O.C. Douro 2017.



Octopus goes very well with Lua Cheia Reserva White D.O.C. Douro 2022 and Lua Cheia Reserva Especial D.O.C. Douro 2019.



The rich flavours of turkey and lamb pair wonderfully with elegant and complex red wines. Try it with Andreza Grande Reserva Red D.O.C. Douro 2021.



At the end of the meal, you will find at the Chirstmas' table "Bolo Rei", "Filhós", "Sonhos" "Rabanadas", "Aletria" and "Arroz Doce", that go very well with Andreza Late Harvest D.O.C. Douro 2017 or Azul Portugal Porto Tawny 10 Years Old.



Celebrate Christmas with family, good food and great wine!

Merry Christmas and a Happy New Year | Feliz Natal e Bom Ano Novo!





Zona Industrial da Mota, Rua 10 Lote E40 Apartado 51 | 3834-907 Gafanha da Encarnação | Portugal

+351 234 329 530 (Call to the national fixed network) +351 234 329 531 | saven@saven.pt

f @savenportugal