

MIOLO
WINE GROUP

Export Portfolia



MIOLO
WINE GROUP

Export Portfolio



The history of the Miolo Winery began in 1897 when Giuseppe Miolo landed in Brazil, coming from Italy he settled in Lot 43, in the Vale dos Vinhedos, in Bento Gonçalves, where he planted the first vineyards.

After a century of work in viticulture in the Serra region, the third generation of the family in Brazil, founded the Miolo Winery in 1989. The first wine of the Miolo brand to be marketed was a Reserve Merlot 1990 vintage, made from the grapes from the Vale dos Vinhedos region, now a Denomination of Origin Vale dos Vinhedos (DOV). After years of investments, a lot of hard work and recognized quality, Miolo became the largest and most beloved wine group in Brazil. It is the largest exporter of Brazilian wines and is among the main producers of sparkling wines in the country.



The philosophy of the group is to explore the Brazilian terroir and show the world the potential of Brazilian regions for the production of quality wines and sparkling wines. For this, the group has four projects in four different Brazilian wine regions: Miolo Winery (Vale dos Vinhedos, RS), Seival Estate (Campanha Meridional, RS), Almadén Winery (Campanha Central, RS) and Terranova Winery (Vale do São Francisco, BA). In addition to this, it also has international joint venture agreements.

- 04** Wineries producing fine and sparkling wines in 4 different wine regions
- 12** Million liters of fine wines produced per year
- 950** Hectares of cultivated area of own vineyards planted
- 32** Countries to which the group's fine wines are exported

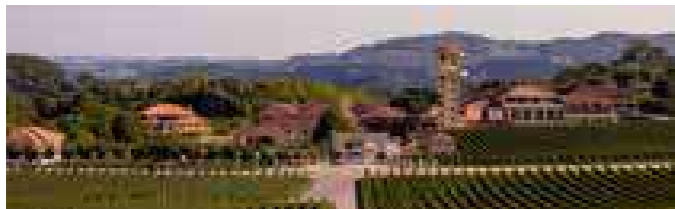
MIOLO WINERY



Vale dos Vinhedos, in Bento Gonçalves (RS), is home to the first unit of the Miolo Wine Group. The Miolo Winery owns 100 hectares of vineyards and produces sparkling wines such as Cuvée Tradition and Millésime as well as the Miolo Lote 43, Merlot Terroir and Cuvée Giuseppe wines.

Information about the Terroir:

100 Hectares of own vineyards | Annual production of 800 thousand liters | Mountain topography with clay to argillaceous sandy soil | Temperate, hot and humid climate.



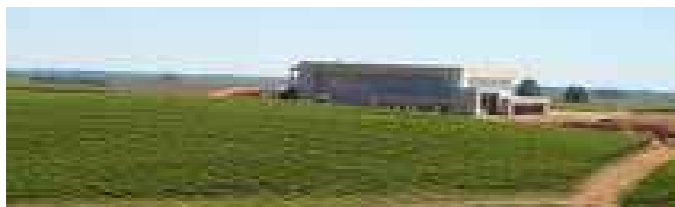
SEIVAL WINERY



The Seival Estate project is located in Candiota (RS), in the Campanha Meridional region, and is recognized as one of the most promising regions for growing grapes. At the Seival Estate they produce the Miolo Reserva, Miolo Seleção, Gamay, Quinta do Seival, Seival by Miolo wine lines, as well as the iconic Sesmarias.

Information about the Terroir:

200 Hectares of own vineyards | Annual production of 1.3 million liters | Flat topography with argillaceous sandy soil | Hot and subhumid climate.



TERRANOVA WINERY

Located in Bahia, in the region of the São Francisco Valley, Terranova is dedicated to the production of sparkling wines, young and fruity wines and whole grape juice. With a production area of 200 hectares, the winery produces the Terranova and Almadén line of sparkling wines.

Information about the Terroir:

200 Hectares of own vineyards | Annual production of 4 million liters | Flat topography with argillaceous sandy soil | Tropical and semiarid climate.



ALMADÉN WINERY

Located in Santana do Livramento, in the Region of Campanha Central (RS). As part of their project, wines that follow the trends of the New World are produced: ones that are young and fruity. The winery is equipped with the most complete winemaking technology.

Information about the Terroir:

450 Hectares of own vineyards | Annual production of 4 million liters | Hilly topography with argillaceous sandy soil | Hot and subhumid climate.



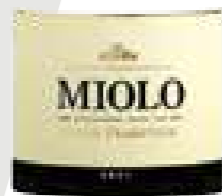
MIOLO WINE GROUP
SPARKLING WINES

**MIOLO
 MILLÉSIME**



METHOD Traditional
 REGION Vale dos Vinhedos - RS
 STYLES Brut | Brut Rosé

**MIOLO
 CUVÉE
 TRADITION**



METHOD Traditional
 REGION Vale dos Vinhedos - RS
 STYLES Brut | Brut Rosé | Demi-Sec

**SEIVAL
 ESPUMANTES**



METHOD Charmat
 REGION Vale do São Francisco - BA
 STYLES Brut | Brut Rosé

MIOLO WINE GROUP
WINES

**MIOLO
 TERROIRS
 COLLECTION**



REGION Vale dos Vinhedos - RS
 Miolo Lote 43 | Miolo Merlot Terroir
 Miolo Cuvée Giuseppe
 REGION Campanha Meridional - RS
 Seival Sesmarias | Quinta do Seival

**MIOLO
 SINGLE
 VINEYARD**



REGION Campanha Meridional - RS
 VARIETY Touriga Nacional | Pinot Noir
 REGION Vale do São Francisco - BA
 VARIETY Syrah
 REGION Campanha Central - RS
 VARIETY Riesling Johannisberg

**MIOLO
 FAMILY
 VINEYARDS**



REGION Campanha Meridional - RS
 VARIETIES
 Cabernet Sauvignon | Merlot | Tannat
 Pinot Noir | Chardonnay | Pinot Grigio

**MIOLO
 SELEÇÃO
 SEIVAL
 ALÍSIOS**



REGION Campanha Meridional - RS
 VARIETIES
 Cabernet Sauvignon & Merlot
 Touriga Nacional & Tempranillo
 Chardonnay & Viognier
 Pinot Grigio & Riesling
 Cabernet Sauvignon & Tempranillo Rosé



REGION Campanha Meridional - RS
 VARIETIES
 Tempranillo & Touriga
 Cabernet Sauvignon & Merlot
 Pinot Grigio & Riesling

SEIVAL



REGION Campanha Central - RS
 VARIETIES Cabernet Sauvignon | Merlot
 Tannat | Riesling | Sauvignon Blanc
 REGION Campanha Meridional - RS
 VARIETIES Tempranillo | Chardonnay
 REGION Vale do São Francisco - BA
 VARIETIES Shiraz

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MIOLO WINE GROUP TERROIRS COLLECTION

Best Grape selections, Complexity, Structure, Intensity.

The Terroirs Collection represents our aim to show the world the BEST OF BRAZIL. We select specific blocks from our best vineyards, crafting wines that highlight the unique and complex characteristics of Brazilian viticulture and winemaking.

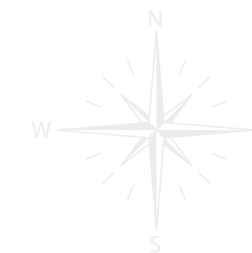
TERROIRS
do
Brasília



TERROIRS *do Brasil*

VALE DOS VINHEDOS

Rio Grande do Sul



Vale dos Vinhedos, in Bento Gonçalves (RS), is home to the first unit of the Miolo Wine Group. The Miolo family tradition of wine production dates back to 1897 when Italian immigrant Giuseppe Miolo arrived in Brazil in Bento Gonçalves. Giuseppe handed over his savings in exchange for a piece of land in Vale dos Vinhedos called Lot 43, it is no coincidence that this is the name of one of the icon wines of Miolo. Their passion for winemaking and the desire to take Brazilian wines to the world inspired the Miolo family to grow and become a Brazilian reference in quality wines.

The Miolo Winery, in Vale dos Vinhedos, has an area of 100 hectares of vineyards destined for the production of wines and sparkling wines. Because they represent the terroir of the Vale dos Vinhedos and because of their quality, these wines have received the Denomination of Origin Vale dos Vinhedos (DOVV).

*Products from
this Terroir:*



- *Miolo Millésime Sparkling Wine*
- *Cuvée Tradition Sparkling Wine*
- *Miolo Lote 43 Wine*
- *Miolo Merlot Terroir Wine*
- *Cuvée Giuseppe Wine*



TERROIR VALE DOS VINHEDOS (RS)

- 100 hectares of own vineyards planted;
- Annual production of 800 thousand liters;
 - Clay and sandy soil with mountain topography;
- Tempered, subhumid and hot climate.

MIOLO MILLÉSIME

Expressive sparkling wines that honors their origins and demonstrates all their elegance in every glass. With the Denomination of Origin Vale dos Vinhedos (DOVV), in Rio Grande do Sul, they are produced only during exceptional harvests, with grapes grown in the vineyards of the Miolo family. Miolo Millésime Brut was elected as being the best sparkling wine made using the Traditional Method in the Southern Hemisphere by Steven Spurrier.



MIOLO MILLÉSIME BRUT CHARDONNAY & PINOT NOIR

TERROIR Vale dos Vinhedos - RS
 SOIL Mountain topography with clay to argillaceous sandy soil
 CLIMATE Temperate, hot and humid
 HARVEST Manual and selective
 MATURATION 18 months in *Sur Lie*

SERVED AT 6°C to 8°C

FOOD PAIRING
 Ideal as an aperitif or with accompaniments ranging from the codfish cakes, shrimp croquette and meat croquette, fish moqueca, crab in the shell, shrimp stew and caíçara cuisine.

750 ml | 75 cl
 6 L | 600 cl

MIOLO MILLÉSIME BRUT ROSÉ PINOT NOIR

TERROIR Vale dos Vinhedos - RS
 SOIL Mountain topography with clay to argillaceous sandy soil
 CLIMATE Temperate, hot and humid
 HARVEST Manual and selective
 MATURATION 18 months in *Sur Lie*

SERVED AT 6°C to 8°C

FOOD PAIRING
 Ideal for all occasions, it perfectly accompanies grilled salmon, green salads based on citrus fruit sauces, shrimp, carpaccio, sushi and red fruits desserts.

750 ml | 75 cl

MIOLO LOTE 43

It is impossible to speak about Miolo Wine without speaking about Lote 43. Produced only during exceptional harvests, this emblematic red carries the family history in its name.



Miolo Lote 43 is a homage to the Italian Giuseppe Miolo, the patriarch of the family, who arrived in the south of Brazil in 1897 and bought his first plot of land, known as Lot 43, in the region today know as Vale dos Vinhedos. The wine is named after the plot of land that the immigrant bought when he arrived in the country.

The Miolo Lote 43 is produced with Merlot and Cabernet Sauvignon grapes, gathered in a harmonic blend that is selected by the family's winemaker, Adriano Miolo. Lote 43 also has the Denomination of Origin Vale dos Vinhedos (DOVV) seal.

VARIETY	Merlot & Cabernet Sauvignon
REGION	Denomination of Origin Vale dos Vinhedos (DOVV)
SOIL	Mountain topography with clay to argillaceous sandy soil
CLIMATE	Temperate, hot and humid
HARVEST	Manual and selective
VINIFICATION	Traditional vinification
MATURATION	Matures for 12 months in oak and then another 12 months in the bottle

SERVED AT	Ideal temperature between 16°C and 18°C
FOOD PAIRING	The refinement of French cuisine and the practicality of the Italian cuisine are the perfect partner for this wine. A wine, which due to its complex character of aromas and soft texture, demands equally sophisticated dishes. Roasted game meat, the gaucho barbecue, especially the rump medallions on a skewer and meats with a certain sweetness, ones that are very tender and juicy enhance this wine's luster.

"Ruby colored wine that is very intense and deep. Highly aromatic with intense notes of plum, tobacco, truffles, cocoa, cloves and subtle and elegant tertiary aromas. It has a high structure and good volume in the mouth. The rounded tannins, together with the correct level of acidity and excellently ripened fruit, provide a unique freshness and an unequal balance for the enjoyment thereof."

a note from the winemaker Adriano Miolo



TERROIR VALE DOS VINHEDOS (RS)
Miolo Wine Lote 43 also has the Denomination of Origin Vale dos Vinhedos (DOVV) seal. Produced in Bento Gonçalves (RS) at the Miolo Winery, the group's headquarters.

- 100 hectares of own vineyards planted
- Annual production of 800 thousand liters

750 ml | 75 cl
6 L | 600 cl

MIOLO MERLOT TERROIR

The Miolo Merlot Terroir is the result of the ideal combination of soil, climate and the influence of man.

This wine is made with the best Merlot grapes from the various vineyards of the Miolo family in the Vale dos Vinhedos region, chosen manually and selectively. It also has the Denomination of Origin Vale dos Vinhedos (DOV) seal, and the unique characteristics that only Terroir can confer to a wine.



Miolo Merlot Terroir represents the highest expression of a Merlot Grape with the signature of Miolo. Merlot is a grape that has adapted to the Atlantic Forest biome and is the emblematic grape variety of Vale dos Vinhedos, Bento Gonçalves / RS. The result of all this can be seen through the appreciation of this wine, made with the best grapes of the various Merlot vineyards of the Miolo family, in the Vale dos Vinhedos region.

The Miolo Merlot Terroir is the result of the ideal combination of soil, climate and the influence of man. According to these values, Miolo chose the Merlot as the emblematic variety of the red wines of the Vale dos Vinhedos, a place that offers the best conditions to obtain a Merlot of excellent quality.

VARIETY	Merlot
REGION	Denomination of Origin Vale dos Vinhedos (DOVV)
SOIL	Mountain topography with clay to argillaceous sandy soil
CLIMATE	Temperate, hot and humid
HARVEST	Manual and selective
VINIFICATION	Traditional vinification
MATURATION	Matures for 12 months in oak and then another 6 months in the bottle

SERVED AT Ideal temperature between 16°C and 18°C

FOOD PAIRING It combines very well with dishes of intense and complex aromas, for example, roasted duck tamarind, fungi risotto, farfalle with gorgonzola sauce. As a soft wine that is, it harmonizes in contrast with foods of a bitter and acidic tendency, such as hickory chicken with polenta and radicchio, ostrich with mustard sauce and a seafood stew. The ideal cheeses are mature hard-cheeses, Parmesan, Pecorino and Grana Padano.

“Wine with a very intense Ruby red coloring and violet hues. High aromatic intensity and an excellent cherry harmony with oak notes such as caramel, cocoa, coffee and vanilla. Structured elegant and velvety tannins, with great volume in the mouth. This wine presents a great balance between its olfactory and gustatory aspects.”

a note from the winemaker Adriano Miolo



TERROIR VALE DOS VINHEDOS (RS)

Miolo Merlot Terroir wine also has the Denomination of Origin Vale dos Vinhedos (DOVV) seal. Produced in Bento Gonçalves (RS) at the Miolo Winery, the group's headquarters.

- 100 Hectares of own vineyards planted
- Annual production of 800 thousand liters

750 ml | 75 cl

MIOLO CUVÉE GIUSEPPE

This line of wine is named after the founder of the Miolo family in Brazil, Giuseppe Miolo.

The term "Cuvée" comes from French and means "small blend", representing the essence of the creation of this wine with grapes being selected from the best vineyards of the Miolo family.

D.O. DENOMINATION OF ORIGIN
VALE DOS VINHEDOS



MIOLO CUVÉE GIUSEPPE

MERLOT & CABERNET SAUVIGNON

TERROIR	Vale dos Vinhedos - RS
SOIL	Mountain topography with clay to argillaceous sandy
CLIMATE	Temperate, hot and humid
HARVEST	Manual and selective
MATURATION	12 months in oak and then another 6 months in the bottle
SERVED AT	16°C to 18°C

FOOD PAIRING

Serve with roasted and grilled succulent meats, lamb or goat, wild boar or steak, roast suckling pork, pasta with tomato sauces, mushroom based sauces, truffles, risotto and mature cheese.

750 ml | 75 cl



D.O. DENOMINATION OF ORIGIN
VALE DOS VINHEDOS



MIOLO CUVÉE GIUSEPPE

CHARDONNAY

TERROIR	Vale dos Vinhedos - RS
SOIL	Mountain topography with clay to argillaceous sandy soil
CLIMATE	Temperate, hot and humid
HARVEST	Manual and selective
MATURATION	6 months in oak barrels
SERVED AT	10°C to 12°C

FOOD PAIRING

Ideal as an aperitif, it can accompany salads, white meats, pasta with red or white sauces, meat pizzas, soft cheeses and elaborate dishes of the Amazonian cuisine, caçara and other Brazilian coastal regions.

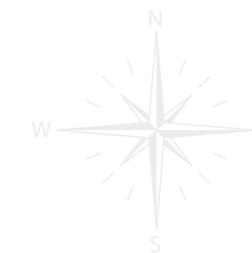
750 ml | 75 cl



TERROIRS *do Brasil*

CAMPANHA MERIDIONAL

Rio Grande do Sul



The Campanha Meridional is recognized as one of the most promising areas for growing grapes because it is on the 31st parallel south where some of the best wine regions in the world are found. The total area of vineyards grown in the region of Campanha Meridional is 200 hectares that produce approximately 1.3 million liters a year, among them are the Quinta do Seival and Sesmarias brands of wines, as well as the traditional lines of wines such as Miolo Reserva, Miolo Seleção and Miolo Gamay. It is a modern winery where state-of-the-art winemaking technology has been implemented.

*Products from
this Terroir:*

- Sesmarias Wine
- Quinta do Seival Wines



TERROIR CAMPANHA MERIDIONAL (RS)

- 200 hectares of own vineyards planted;
- Annual production of 1.3 million liters;
- Flat topography with argillaceous sandy soil;
- Hot and subhumid climate.

SEIVAL SESMARIAS

The creation of this magnificent wine is extremely accurate, paying attention to the smallest details. The grapes are carefully destemmed without crushing them and the reassembly is done with the rolling of the barrel itself. The wine does not undergo any collagen or filtration treatment.



From demarcated lands, the best of nature with the best of what we know how to do. "Sesmar is synonymous with splitting, dividing, demarcating and could also designate a territory that has been divided into 6 lots." Made with Cabernet Sauvignon, Merlot, Petit Verdot, Tannat, Tempranillo and Touriga Nacional grapes, Sesmarias is a very special brand for wine lovers.

Sesmarias is the first red wine made in Brazil being completely fermented in oak barrels, giving an elegance and unique taste to the wine. Its unique flavors and aromas make the experience of tasting Sesmarias even more interesting. An expressive, sophisticated and powerful wine.

VARIETY	Cabernet Sauvignon, Merlot, Petit Verdot, Tannat, Tempranillo and Touriga Nacional
REGION	Campanha Meridional - RS
SOIL	Flat topography with argillaceous sandy soil
CLIMATE	Hot and subhumid
HARVEST	Manual and selective
VINIFICATION	Complete vinification
MATURATION	Matures for 18 months in oak barrels and then another 12 months in the bottle

SERVED AT	Ideal temperature between 16°C and 18°C
FOOD PAIRING	The sophistication and refinement of the Sesmarias wine also demands great gastronomic accompaniment. As it is an elegant wine, long-lived, corpulent, with a refreshing acidity, harmonizes with delicacies based on prime meat and game meat, an excellent modern wine a partner to any kind of meal, even the so fashionable contemporary cuisine.

"Wine of high chromatic intensity, deep dark red mixed with an important nuance of violet tone. A sweeping fragrance, dominating the volatile floral mesh, with nuances of spices. Powerful, highly structured wine with great volume in the mouth with round, silky tannins."

a note from the winemaker Adriano Miolo



TERROIR CAMPANHA MERIDIONAL - RS

The Sesmarias wine comes from the Candiota (RS) region, it is recognized as one of the most promising areas for growing grapes because it is on the 31st parallel south.

- 200 hectares of own vineyards planted
- Annual production of 1.3 million liters

750 ml | 75 cl

QUINTA DO SEIVAL



Wine from a single vineyard, where the highest expression of the terroir is found.

The Quinta do Seival Castas Portuguesas is produced with 50% Touriga Nacional grape and 50% Tinta Roriz grape, both grown in the Campanha Meridional region at the Seival Winery. It is an elegant red that shows the excellence in the production of a wine with Portuguese grape varieties.



QUINTA DO SEIVAL CASTAS PORTUGUESAS TOURIGA NACIONAL and TINTA RORIZ

TERROIR Campanha Meridional - RS
SOIL Hilly topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and selective
MATURATION 12 months in oak and then another 6 months in the bottle

SERVED AT 16°C to 18°C

FOOD PAIRING
Great accompaniment to dishes such as green broth with chorizo, roasted suckling pork in a wood oven, Braga rice, also accompanies roasted red meats, lamb shank with herbs and mature cheeses.

750 ml | 75 cl



QUINTA DO SEIVAL CABERNET SAUVIGNON

TERROIR Campanha Meridional - RS
SOIL Flat topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and selective
MATURATION Matures for 12 months in oak and then another 6 months in the bottle

SERVED AT 16°C to 18°C

FOOD PAIRING
Because it is full bodied, it should be accompanied with rich foods such as juicy steak, tenderloin, lamb, baião de dois, goat offal, barreado, feijoada bean stew, meat pizzas and mature cheeses.

750 ml | 75 cl



QUINTA DO SEIVAL ALVARINHO

TERROIR Campanha Meridional - RS
SOIL Hilly topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and selective
MATURATION 6 months in oak barrels

SERVED AT 10°C to 12°C

FOOD PAIRING
It harmonizes with a pleasant and relaxing dialogue due to its aromatic impetuosity and gustative balance. But it also accompanies soft cheeses, pastas, pizzas, sea or river fish and white meats. Dare to drink it with Arapaima, peacock bass, catfish, or even with acarajé.

750 ml | 75 cl

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MIOLO WINE GROUP
SINGLE VINEYARD

Extracting the Best from a Typical Terroir.

The sublime uniqueness of the Miolo Single Vineyard line comes from the micro-lot soil that is selected for production, resulting in wines that represent the unique and different potential of each type of grape.

MIOLO
Single
V I N E Y A R D



MIOLO SINGLE VINEYARD



Wine from a single vineyard, where the highest expression of the terroir is found.

Single Vineyard is the result of the intense and judicious work of precision viticulture, mapping soils in search of the best typicity and maximum expression of the terroir in each label.



Miolo Single Vineyards Touriga Nacional was awarded as the best red wine of the Descorchados Guide in the year 2018.



MIOLO SINGLE VINEYARD TOURIGA NACIONAL

TERROIR Campanha Meridional- RS

Tapera Vineyard | Block 15 | Parcel B

SOIL Flat topography with argillaceous sandy soil

CLIMATE Hot and subhumid

HARVEST Manual

MATURATION 12 months in oak

SERVED AT 16°C to 18°C

FOOD PAIRING

Great accompaniment for dishes such as feijoada bean stew, potluck foods with structured sauces and well seasoned and mature cheeses.

750 ml | 75 cl



MIOLO SINGLE VINEYARD PINOT NOIR

TERROIR Campanha Meridional - RS

Ponte Vineyard | Block 7 | Parcel B

SOIL Flat topography with argillaceous sandy soil

CLIMATE Hot and subhumid

HARVEST Manual

MATURATION 9 months in oak

SERVED AT 14°C to 16°C

FOOD PAIRING

Accompanies white meats, pasta with tomato sauces and light cheeses.

750 ml | 75 cl



MIOLO SINGLE VINEYARD SYRAH

TERROIR Vale do São Francisco - BA

Mandacaru Vineyard | Block 14 | Parcel A

SOIL Flat topography with argillaceous sandy soil

CLIMATE Tropical and semiarid

HARVEST Manual and selective

MATURATION 12 months in oak

SERVED AT 16°C to 18°C

FOOD PAIRING

Ideal with red meats, Brazilian barbecue and Feijoada bean stew.

750 ml | 75 cl



MIOLO SINGLE VINEYARD RIESLING JOHANNISBERG

TERROIR Campanha Central - RS

Toca do Tigre Vineyard | Block 121 | Parcel A

SOIL Flat topography with sandy soil

CLIMATE Hot and subhumid

HARVEST Manual

MATURATION No maturation

SERVED AT 6°C to 8°C

FOOD PAIRING

Salads, fish, poultry, pizzas, pastas with light sauces and fresh cheeses such as Minas, ricotta and cottage.

750 ml | 75 cl

3

MIOLO WINE GROUP
CUVÉE TRADITION

Traditional Method, Value for Money, Freshness Complexity.

High quality traditional method sparkling wines
produced from grapes grown in the best regions with state of
the art technology & quality control.

MÉTHODE TRADITIONNELLE
MIOLO
— VITICULTEORES DESDE 1897 —
CUVÉE TRADITION



MIOLO CUVÉE TRADITION

Enjoy the Sophistication!

The Miolo Cuvée Tradition sparkling wines express quality and elegance in to each glass. The line offers options such as Brut, Brut Rosé and Demi-Sec sparkling wines, for those who want to enjoy the taste and celebrate! The production process of the Miolo Cuvée Tradition follows the Traditional Method.



MIOLO CUVÉE TRADITION DEMI-SEC

TERROIR	Vale dos Vinhedos - RS
SOIL	Mountain topography with clay to argillaceous sandy soil
CLIMATE	Temperate, hot and humid
HARVEST	Manual and selective
MATURATION	Traditional method 12 months

SERVED AT 6°C to 8°C

FOOD PAIRING

Ideal to accompany antipasti, snacks, sweet or savory soufflés, fruits and desserts as well as conventional sweets.

750 ml | 75 cl



MIOLO CUVÉE TRADITION BRUT

TERROIR	Vale dos Vinhedos - RS
SOIL	Mountain topography with clay to argillaceous sandy soil
CLIMATE	Temperate, hot and humid
HARVEST	Manual and selective
MATURATION	Traditional method 12 months

SERVED AT 6°C to 8°C

FOOD PAIRING

Excellent as an aperitif and for a commemorative toast. Green salads leaves and tomato (without vinegar), carpaccio, fish roe, seafood, codfish and acarajé cakes. The effervescence and acidity harmonize with greasy foods and those with a tendency for sweetness.

750 ml | 75 cl
1,5 L | 150 cl



MIOLO CUVÉE TRADITION BRUT ROSÉ

TERROIR	Vale dos Vinhedos - RS
SOIL	Mountain topography with clay to argillaceous sandy soil
CLIMATE	Temperate, hot and humid
HARVEST	Manual and selective
MATURATION	Traditional method 12 months

SERVED AT 6°C to 8°C

FOOD PAIRING

Excellent as an appetizer, it harmonizes well with light foods, leafy salads, seafood, fish, pasta and vegetarian pizzas.

750 ml | 75 cl
1,5 L | 150 cl

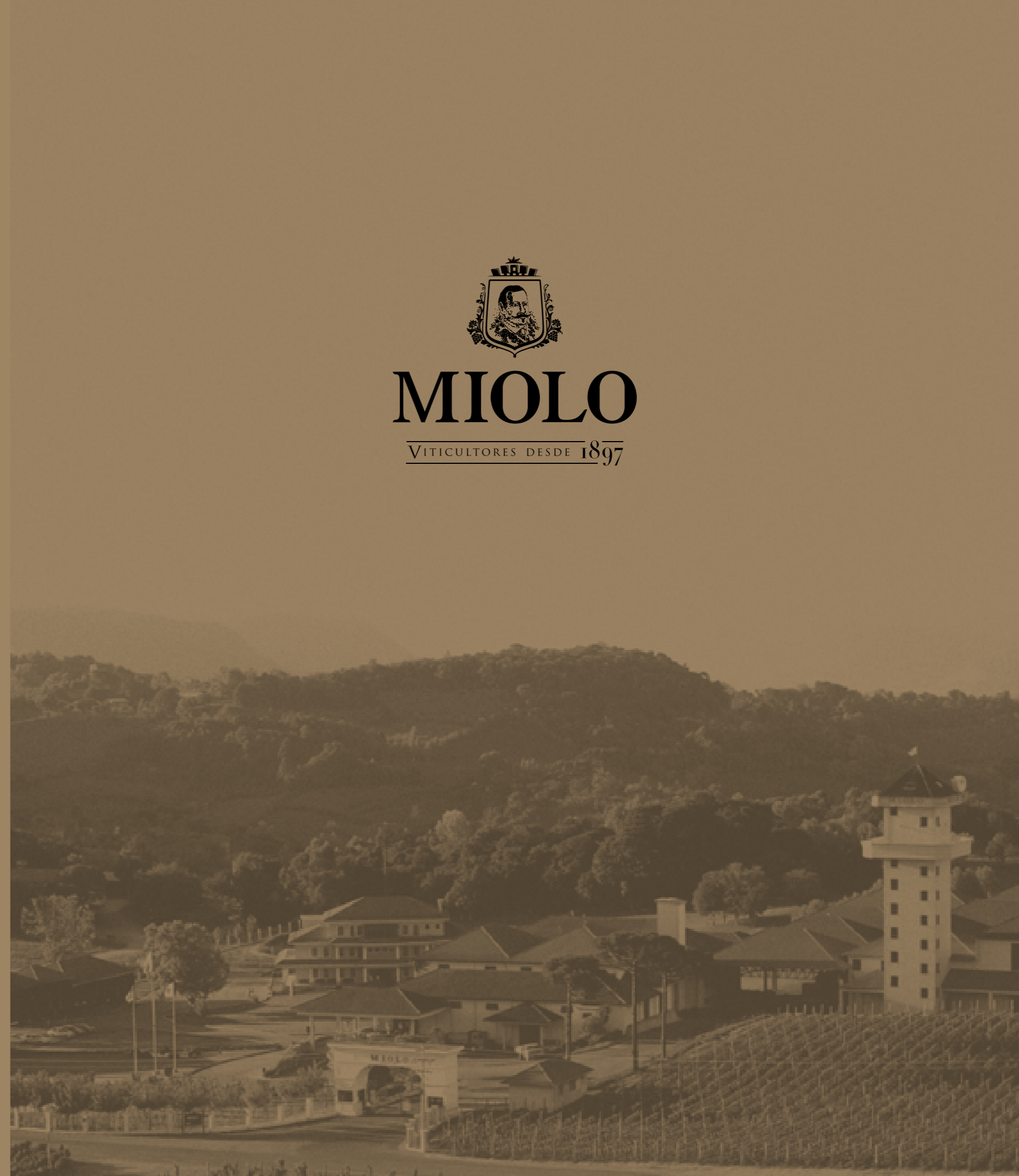


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MIOLO WINE GROUP FAMILY VINEYARDS

Varietal typicity, Balance, Structure.

The Family Vineyards range represents the vision of the MIOLO FAMILY to craft world class premium and contemporary wines. Made with all estate grown fruit we combine our strong viticultural tradition with state of the art technology to produce wines that highlight varietal typicity, balance and structure.





**MIOLO FAMILY VINEYARDS
CABERNET SAUVIGNON**

TERROIR Campanha Meridional - RS
SOIL Hilly topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic
MATURATION 6 months in barrels

SERVED AT 16°C to 18°C

FOOD PAIRING
Ideal to accompany carreteiro rice (made with dried meat), feijoada bean stew, chicken rice, pasta dishes, classic pizzas and matured cheeses.

750 ml | 75 cl

**MIOLO FAMILY VINEYARDS
MERLOT**

TERROIR Campanha Meridional - RS
SOIL Flat topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic
MATURATION 6 months in barrels

SERVED AT 16°C to 18°C

FOOD PAIRING
Ideal to accompany carreteiro rice (made with dried meat), feijoada bean stew, chicken rice, pasta dishes, classic pizzas and matured cheeses.

750 ml | 75 cl

**MIOLO FAMILY VINEYARDS
TANNAT**

TERROIR Campanha Meridional - RS
SOIL Flat topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic
MATURATION 12 months in stainless steel tanks

SERVED AT 16°C to 18°C

FOOD PAIRING
Ideal to accompany barbeque, carreteiro rice (made with dried meat), beef stew, feijoada bean stew, pasta with ragu, baião de dois (rice and beans cooked together), and matured cheeses.

750 ml | 75 cl

**MIOLO FAMILY VINEYARDS
PINOT NOIR**

TERROIR Campanha Meridional - RS
SOIL Flat topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic
MATURATION 6 months in barrels

SERVED AT 16°C

FOOD PAIRING
Ideal to accompany white meats in their seasoning and grilled meats, pasta with tomato sauces and lighter cheeses, chicken rice, capeletti, polenta and fortaia, tortéi and pizzas.

750 ml | 75 cl

**MIOLO FAMILY VINEYARDS
CHARDONNAY**

TERROIR Campanha Meridional - RS
SOIL Flat topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic
MATURATION 4 months in barrels

SERVED AT 10°C to 12°C

FOOD PAIRING
Ideal as an aperitif, or to accompany codfish cakes, acarajé, Italian food, capeletti, polenta and fortaia, grilled fillet, chicken, tortéi.

750 ml | 75 cl

**MIOLO FAMILY VINEYARDS
PINOT GRIGIO**

TERROIR Campanha Meridional - RS
SOIL Flat topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic
MATURATION 6 months in stainless steel tanks

SERVED AT 10°C to 12°C

FOOD PAIRING
Ideal as an aperitif, it can also accompany salads, fish, white meats, pastas, pizzas and soft cheese. Ideal to accompany Japanese food.

750 ml | 75 cl

5

MIOLO WINE GROUP
MIOLO SELEÇÃO

Aromatic, Fruity, Well-balanced, Soft.

The Miolo Seleção range represents the vision of the MIOLO FAMILY to craft world class premium and contemporary wines. Made with all estate grown fruit we combine our strong viticultural tradition with state of the art technology to produce wines that highlight varietal typicity, balance and structure.

VITICULTORES DESDE 1897
MIOLO
SELEÇÃO
*





MIOLO SELEÇÃO
CABERNET SAUVIGNON & MERLOT

TERROIR Campanha Meridional - RS
SOIL Flat topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic
MATURATION 12 months in oak barrels

SERVED AT 16°C a 18°C

FOOD PAIRING

It matches with structured, succulent and unctuous foods, such as Brazilian dishes, pork stew, barreado, vaca atolada (beef short ribs and cassava stew), but also accompanies meat pizzas, pasta with structured sauces and cheeses.

375 ml | 37,5 cl
750 ml | 75 cl



MIOLO SELEÇÃO
TOURIGA NACIONAL & TEMPRANILLO

TERROIR Campanha Meridional - RS
SOIL Flat topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic
MATURATION 12 months in oak barrels

SERVED AT 16°C a 18°C

FOOD PAIRING

It matches with structured, succulent and unctuous foods, such as Brazilian dishes, pork stew, barreado, vaca atolada (beef short ribs and cassava stew), but also accompanies meat pizzas, pasta with structured sauces and cheeses.

750 ml | 75 cl



MIOLO SELEÇÃO
CHARDONNAY & VIOGNIER

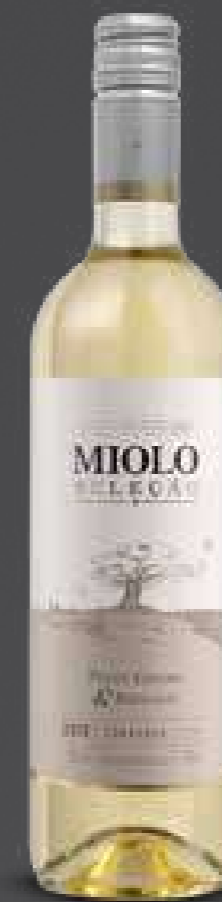
TERROIR Campanha Meridional - RS
SOIL Flat topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic

SERVED AT 8°C to 10°C

FOOD PAIRING

Its great acidity and freshness calls for light textured dishes with mild seasonings. Therefore, it is great to accompany salads, seafood, muscles, fish, white meats, pizzas and pastas.

375 ml | 37,5 cl
750 ml | 75 cl



MIOLO SELEÇÃO
PINOT GRIGIO & RIESLING

TERROIR Campanha Meridional - RS
SOIL Hilly topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic

SERVED AT 8°C to 10°C

FOOD PAIRING

Its great acidity and freshness calls for light textured dishes with mild seasonings. Therefore, it is great to accompany salads, seafood, muscles, fish, white meats, pizzas and pastas.

750 ml | 75 cl



MIOLO SELEÇÃO
CABERNET SAUVIGNON & TEMPRANILLO ROSÉ

TERROIR Campanha Meridional - RS
SOIL Hilly topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic

SERVED AT 8°C to 10°C

FOOD PAIRING

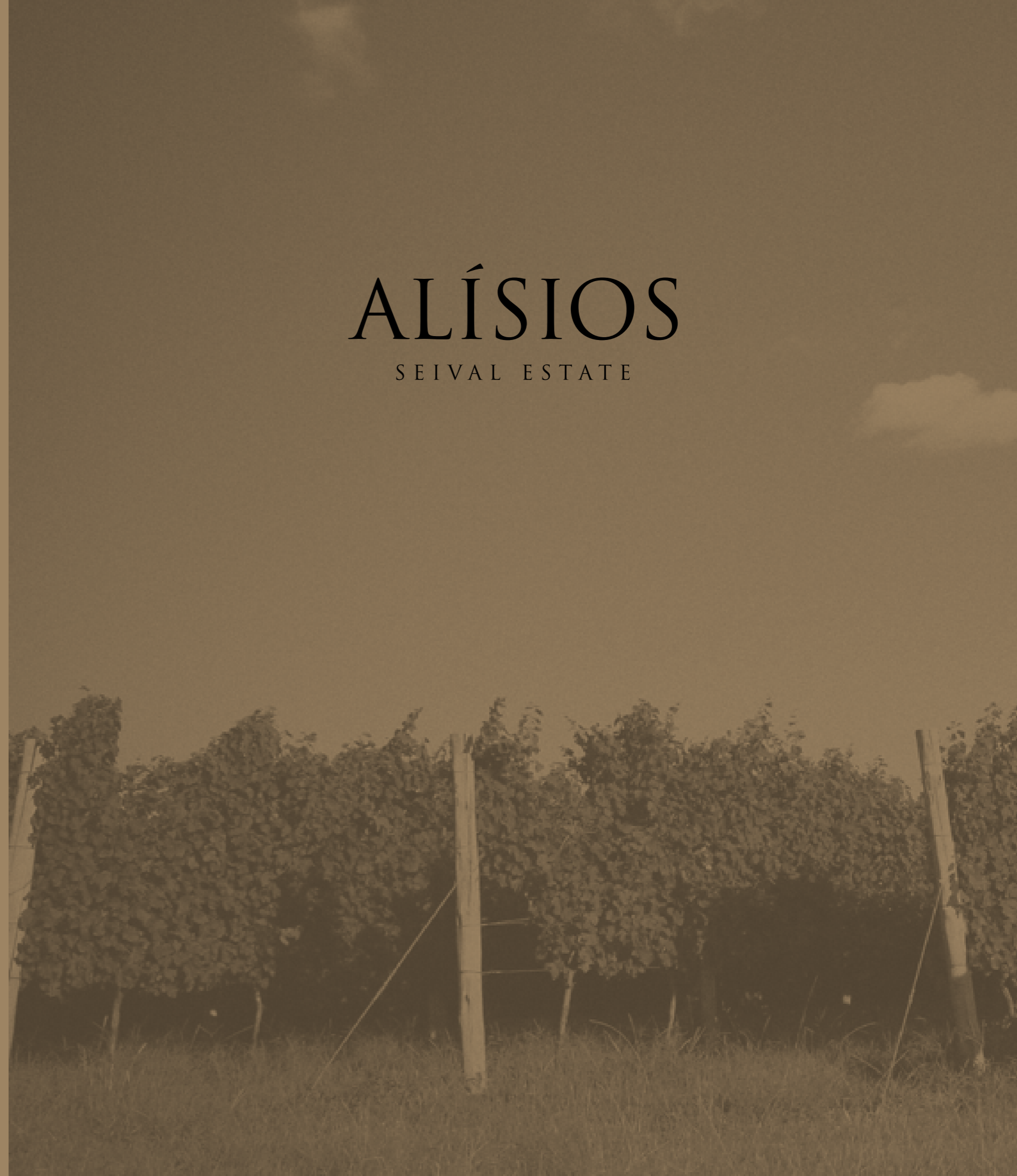
Ideal as an aperitif, accompanying salads, fish and seafood, white meat like chicken or turkey, vegetarian or meat pizzas, soft cheeses and mildly spiced sausages.

750 ml | 75 cl

6

MIOLO WINE GROUP
SEIVAL ESTATE
ALÍSIOS

ALÍSIOS
SEIVAL ESTATE



SEIVAL ESTATE ALÍSIOS

Aromatic, fruity, well-balanced and soft.

Named in honor of the alísios (trade winds) which blow cool, refreshing air from the atlantic ocean in the southeast to our vineyards in the Northeast. We invite you to discover this fresh new range of wines. This unique summer breeze results in a climate that is ideal for growing grapes that are aromatic, fruity, well-balanced and soft.



SEIVAL ESTATE ALÍSIOS TEMPRANILLO and TOURIGA

TERROIR Campanha Meridional - RS
SOIL Flat topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic
MATURATION 12 months in oak barrels

SERVED AT 16°C to 18°C

FOOD PAIRING

It harmonizes with structured, succulent and unctuous foods, such as Brazilian dishes, pork stew, barreado, vaca atolada (beef short ribs and cassava stew), but also accompanies meat pizzas, pasta with structured sauces and cheeses.

750 ml | 75 cl



SEIVAL ESTATE ALÍSIOS CABERNET SAUVIGNON and MERLOT

TERROIR Campanha Meridional - RS
SOIL Flat topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic
MATURATION 12 months in oak barrels

SERVED AT 16°C to 18°C

FOOD PAIRING

It matches with structured, succulent and unctuous foods, such as Brazilian dishes, pork stew, barreado, vaca atolada (beef short ribs and cassava stew), but also accompanies meat pizzas, pasta with structured sauces and cheeses.

750 ml | 75 cl



SEIVAL ESTATE ALÍSIOS PINOT GRIGIO and RIESLING

TERROIR Campanha Meridional - RS
SOIL Hilly topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic

SERVED AT 8°C to 10°C

FOOD PAIRING

It matches with a mild and relaxing dialogue due to its great acidity and freshness, which calls for light textured dishes with mild seasonings. Therefore, it is great to accompany salads, seafood, muscles, fish, white meats, pizzas and pastas.

750 ml | 75 cl



MIOLO WINE GROUP
SEIVAL

Uncomplicated, Fresh, Easy to drink.

The Seival range represents the vision of the MIOLO FAMILY to craft world class premium and contemporary wines. Made with all estate grown fruit we combine our strong viticultural tradition with state of the art technology to produce wines that highlight varietal typicity, balance and structure.

Seival





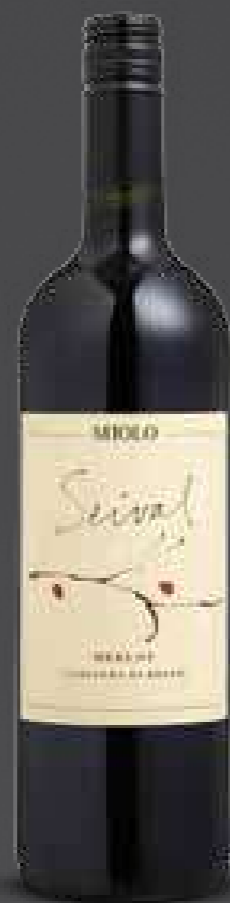
**SEIVAL WINE
CABERNET SAUVIGNON**

TERROIR Campanha Central - RS
SOIL Flat topography with sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic

SERVED AT 16°C to 18°C

FOOD PAIRING
Ideal to accompany medium-structure foods, savory snacks, lasagna, pasta with structured sauces, risottos, pizzas, roasted chicken or roasted or grilled red meats.

750 ml | 75 cl



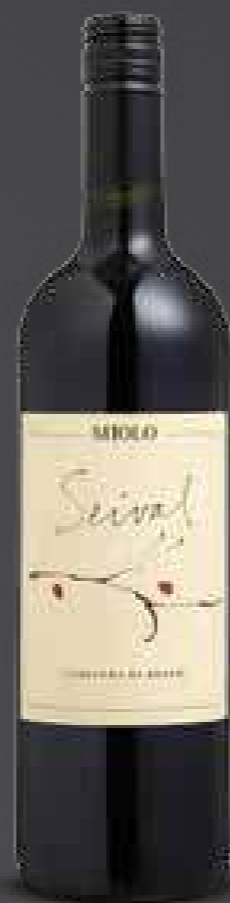
**SEIVAL WINE
MERLOT**

TERROIR Campanha Central - RS
SOIL Hilly topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic

SERVED AT 16°C to 18°C

FOOD PAIRING
Ideal to accompany medium-structure foods, savory snacks, lasagna, pasta with structured sauces, risottos, pizzas, roasted chicken or roasted or grilled red meats.

750 ml | 75 cl



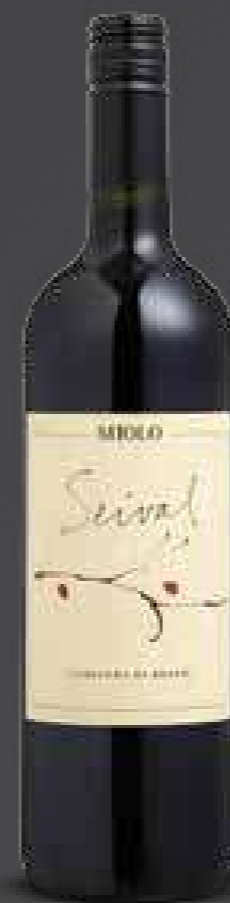
**SEIVAL WINE
SHIRAZ**

TERROIR Vale do São Francisco - BA
SOIL Argillaceous sandy soil with little organic matter
CLIMATE Tropical and semiarid
HARVEST Manual and mechanic

SERVED AT 16°C to 18°C

FOOD PAIRING
Ideal to accompany medium-structure foods, savory snacks, lasagna, pasta with structured sauces, risottos, pizzas, roasted chicken or roasted or grilled red meats.

750 ml | 75 cl



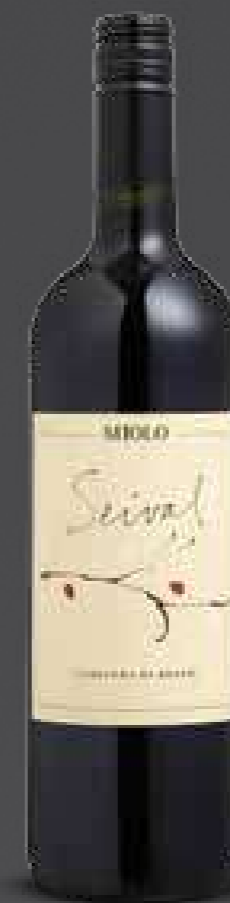
**SEIVAL WINE
TEMPRANILLO**

TERROIR Campanha Central - RS
SOIL Hilly topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Mechanical

SERVED AT 16°C

FOOD PAIRING
Ideal to harmonize with non-acid and less salty dishes, such as carreteiro rice (made with dried rice), beef stew, offal stew, feijoada bean stew, pasta with ragu, matured cheeses and classic pizzas.

750 ml | 75 cl



**SEIVAL WINE
TANNAT**

TERROIR Campanha Central - RS
SOIL Hilly topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic

SERVED AT 16°C to 18°C

FOOD PAIRING
Ideal to accompany medium-structure foods, savory snacks, lasagna, pasta with structured sauces, risottos, pizzas, roasted chicken or roasted or grilled red meats.

750 ml | 75 cl



**SEIVAL WINE
CHARDONNAY**

TERROIR Campanha Central - RS
SOIL Hilly topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic

SERVED AT 8°C to 10°C

FOOD PAIRING
Ideal as an aperitif, but can also accompany salads, fish, poultry, pizzas, pasta with light sauces and fresh cheeses such as ricotta, cottage, buffalo mozzarella and Minas.

750 ml | 75 cl



**SEIVAL WINE
RIESLING**

TERROIR Campanha Central - RS
SOIL Hilly topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic

SERVED AT 8°C to 10°C

FOOD PAIRING
Ideal as an aperitif, but can also accompany salads, fish, poultry, pizzas, pasta with light sauces and fresh cheeses such as ricotta, cottage, buffalo mozzarella and Minas.

750 ml | 75 cl



**SEIVAL WINE
SAUVIGNON BLANC**

TERROIR Campanha Central - RS
SOIL Hilly topography with argillaceous sandy soil
CLIMATE Hot and subhumid
HARVEST Manual and mechanic

SERVED AT 8°C to 10°C

FOOD PAIRING
Ideal as an aperitif, but can also accompany salads, fish, poultry, pizzas, pasta with light sauces and fresh cheeses such as ricotta, cottage, buffalo mozzarella and Minas.

750 ml | 75 cl



**SPARKLING WINE SEIVAL
BRUT**

TERROIR Campanha Meridional - RS
SOIL Hilly topography with argillaceous sandy soil
CLIMATE Temperate, hot and subhumid
HARVEST Manual and mechanic

SERVED AT 6°C to 8°C

FOOD PAIRING
Excellent as an aperitif and for a commemorative toast. Green salads leaves and tomato (without vinegar), carpaccio, seafood, codfish and acarajé cakes.

750 ml | 75 cl



**SPARKLING WINE SEIVAL
BRUT ROSÉ**

TERROIR Campanha Meridional - RS
SOIL Hilly topography with argillaceous sandy soil
CLIMATE Temperate, hot and subhumid
HARVEST Manual and mechanic

SERVED AT 6°C to 8°C

FOOD PAIRING
Excellent as an aperitif and for a commemorative toast. Harmonizes with leaf salads, seafood, fish, Japanese food and delicate sauces.

750 ml | 75 cl



**SEIVAL VINTAGE WINE
CABERNET SHIRAZ**

TERROIR Campanha/RS and Vale do São Francisco/BA
SOIL Flat topography with sandy soil
CLIMATE Hot, subhumid and semi-arid with irrigation
HARVEST Manual and mechanic

SERVED AT 16°C to 18°C

FOOD PAIRING
Ideal to accompany foods with a bitter and acid tendency, but also cheeses such as Gorgonzola and Roquefort.

750 ml | 75 cl



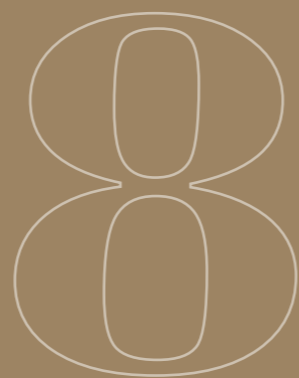
**SEIVAL VINTAGE WINE
CHENIN MUSCAT**

TERROIR Campanha/RS and Vale do São Francisco/BA
SOIL Flat topography with sandy soil
CLIMATE Hot, subhumid and semi-arid with irrigation
HARVEST Manual and mechanic

SERVED AT 6°C to 8°C

FOOD PAIRING
Ideal to accompany antipasti, snacks, sweet or savory soufflés, fruits and aromatic and blue cheeses.

750 ml | 75 cl



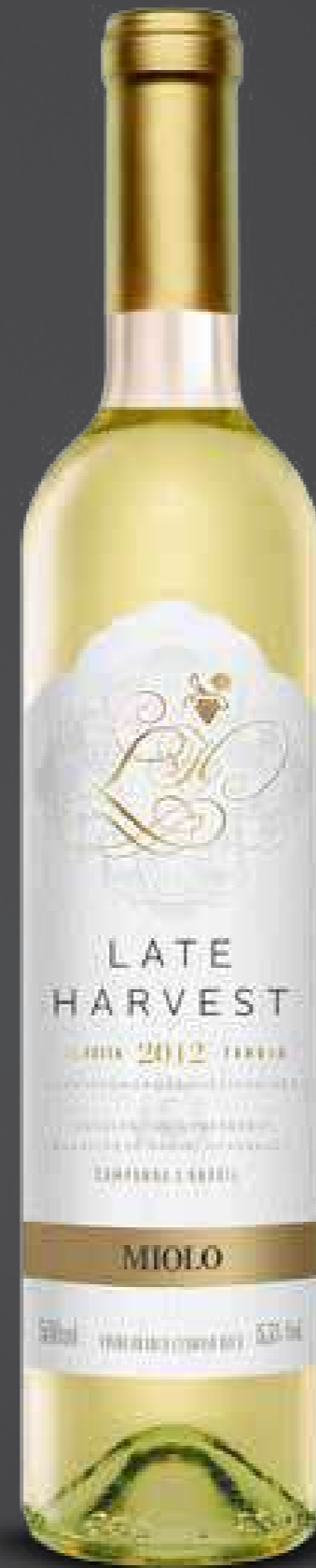
MIOLO WINE GROUP
LATE HARVEST



MIOLO LATE HARVEST

A powerful wine with exuberant aromas and incredible balance.

This dessert wine is made from over-ripened grapes from the Campanha / RS region, where the combination of soil, climate and grape varieties provides a powerful wine with exuberant aromas and incredible balance.



VARIETY	Viognier and Gewurztraminer
REGION	Campanha - RS
SOIL	Hilly topography with argillaceous sandy soil
CLIMATE	Temperate, hot and subhumid
HARVEST	Manual and late
VINIFICATION	Fermentation in barrels
MATURATION	Maturation for 60 months in French oak barrels
SERVED AT	Ideal temperature between 10°C and 12°C
FOOD PAIRING	It matches perfectly with Tiramisu, dulce de leche pudding, white chocolates, vanilla ice cream and soft or semi-hard cheeses.

“Golden yellow colored wine. Intense aroma, rich and complex, with a fruity touch, peaches in syrup, pacified white grapes, vanilla, caramel, almonds and honey. Sweet palate, very intense, with good balance between the sugar content and acids with a persistent aftertaste.”

a note from the winemaker Adriano



TERROIR CAMPANHA - RS

The Miolo Late Harvest wine comes from the Campanha (RS) region, it is recognized as one of the most promising areas for growing grapes because it is on the 31st parallel.

- 200 hectares of own vineyards planted
- Annual production of 1.3 million liters

500 ml | 50 cl

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MIOLO WINE GROUP
DISTILLED



MIOLO IMPERIAL BRANDY

This special distilled drink features fine and elegant aromas and a round and remarkable taste.

Created by selecting the best fine wine distillates, produced in the Vale do São Francisco region and aged for 10 years in oak barrels, this Imperial Brandy refers to tradition and quality.

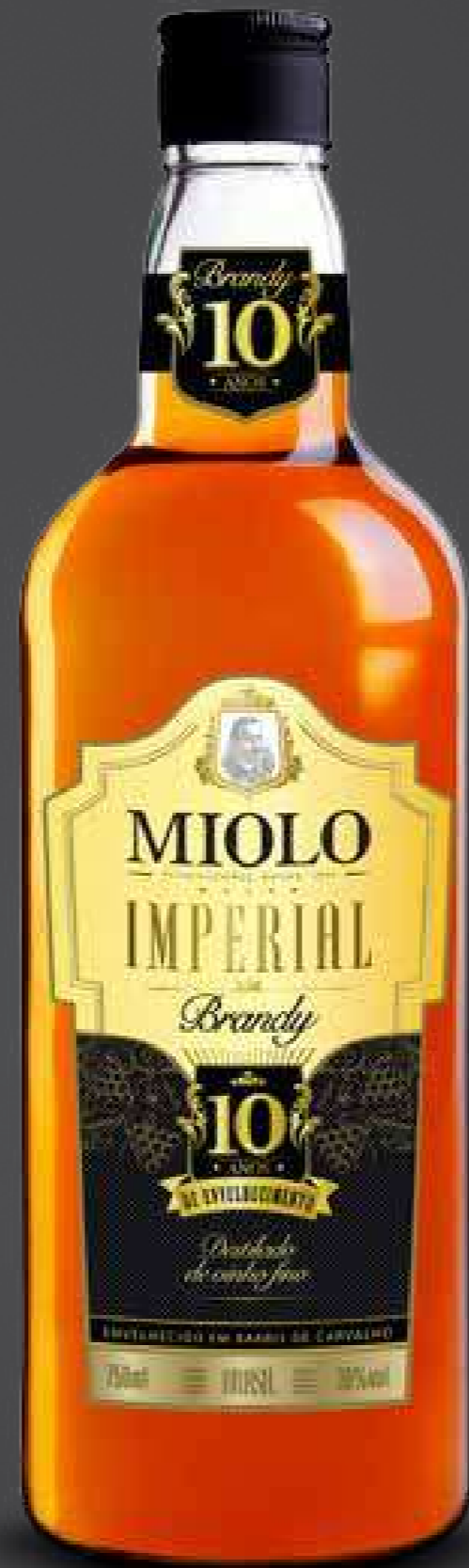
MIOLO IMPERIAL BRANDY

TERROIR	Vale do São Francisco - BA
VARIETY	Moscato
SOIL	Flat topography with argillaceous sandy soil
CLIMATE	Tropical and semiarid
HARVEST	Manual and mechanic
MATURATION	10 years using the sill system
SERVED AT	15°C to 18°C

FOOD PAIRING

It can be enjoyed as a pre or post digestive beverage, with dessert, with coffee and with a cigar or cigarillo, or even on its own. If you prefer it can be enjoyed with one or two ice cubes to refresh and release the aromas of the drink.

750 ml | 75 cl



MIOLO GRAPPA

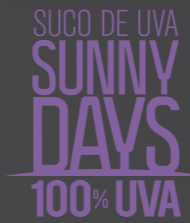
TERROIR	Vale dos Vinhedos - RS
VARIETY	Merlot
SOIL	Mountain topography with clay to argillaceous sandy soil
CLIMATE	Temperate, hot and humid
HARVEST	Manual and selective
SERVED AT	14°C to 16°C

FOOD PAIRING

It can also be enjoyed chilled, as an aperitif or digestive. Using your imagination you can drink it with an olive as stylish Dry Martini, or with an espresso and/or a cigar.

500 ml | 50 cl

GRAPE JUICE SUNNY DAYS



Refreshing, joyful and healthy. These words perfectly describe Miolo Sunny Days juices! It provides the best of nature in 100% of the fruit, without adding sugar, coloring or any kind of preservative.



BENEFITS

OF GRAPE JUICE FOR YOUR HEALTH



Resveratrol fights the production of toxins and free radicals and prevents the formation of plaques of fat in the blood vessels, lowering the levels of bad cholesterol (LDL) in the blood. Blood pressure also tends to stay under control with drinking juice daily.



The 20 antioxidants present in the skins of the grapes act in synergy to fight the free radicals that favor the emergence of diseases and premature aging.



They contribute to the reduction of the incidence of tumors, especially those in the lungs, intestines and colon.



They accelerate the metabolism by reducing uric acid (a substance produced by the body that causes fatigue).

Produced in Bahia, a region with tropical viticulture that allows the harvest of grapes throughout the year, therefore the juice is always in its best condition:

**Recently Made,
Always Fresh,
Pure and Young.**



GRAPE JUICE SUNNY DAYS

TERROIR Vale do São Francisco - BA
 VARIETIES Isabel and Magna
 SOIL Flat topography with argillaceous sandy soil
 CLIMATE Tropical and semiarid
 HARVEST Manual and selective

SERVED AT 8°C to 10°C

FOOD PAIRING
 Sunny Days 100% pure grape juice, is ideal to accompany all types of foods, especially healthy and light snacks. It is also excellent to be enjoyed on its own, as it is nutritious and tasty.

300 ml | 30 cl
 1 L | 100 cl

MAIN AWARDS

PRODUCT	AWARD	CONTEST	COUNTRY
MIOLO MILLÉSIME BRUT	Gold	Sommelier Wine Awards	United Kingdom
MIOLO MILLÉSIME BRUT	Gold	Effervescents du Monde	France
MIOLO MILLÉSIME BRUT	Gold	Concurso Intern. de Vinos y Espirituosos (CINVE)	United States
MIOLO MILLÉSIME BRUT	Silver	Mundus Vini	Germany
MIOLO MILLÉSIME BRUT	Silver	Vinalies Internationales	France
MIOLO MILLÉSIME BRUT	Bronze	San Francisco International Wine Competition	United States
MIOLO MERLOT TERROIR	Best Merlot in the World	London Master of Wines	United Kingdom
MIOLO MERLOT TERROIR	Silver	International Wine Challenge	United Kingdom
MIOLO MERLOT TERROIR	Silver	Vinalies Internationales	France
MIOLO CUVÉE GIUSEPPE MERLOT & CABERNET SAUVIGNON	Gold	Vinalies Internationales	France
MIOLO CUVÉE GIUSEPPE MERLOT & CABERNET SAUVIGNON	Gold	Concurso Intern. de Vinos y Espirituosos (CINVE)	United States
MIOLO CUVÉE GIUSEPPE MERLOT & CABERNET SAUVIGNON	Silver	Challenge International du Vin	France
MIOLO CUVÉE GIUSEPPE MERLOT & CABERNET SAUVIGNON	Silver	Miami International Wine Fair	United States
MIOLO CUVÉE GIUSEPPE MERLOT & CABERNET SAUVIGNON	Silver	Vinoforum	Slovakia
MIOLO CUVÉE GIUSEPPE MERLOT & CABERNET SAUVIGNON	Silver	Vinus	Argentina
MIOLO CUVÉE GIUSEPPE MERLOT & CABERNET SAUVIGNON	Silver	Sélections Mondiales des Vins	Canada
MIOLO CUVÉE GIUSEPPE MERLOT & CABERNET SAUVIGNON	Silver	Vinagora	Hungary
MIOLO CUVÉE GIUSEPPE MERLOT & CABERNET SAUVIGNON	Bronze	San Francisco International Wine Competition	United States
MIOLO CUVÉE GIUSEPPE MERLOT & CABERNET SAUVIGNON	Silver	Mundus Vini	Germany
MIOLO CUVÉE GIUSEPPE CHARDONNAY	Gold	Conc. Intl Vinos y Espirituosos (CINVE)	United States
MIOLO CUVÉE GIUSEPPE CHARDONNAY	Silver	Chardonnay du Monde	France
QUINTAL DO SEIVAL CASTAS PORTUGUESAS	Gold	Concours Mondial de Bruxelles	France
QUINTAL DO SEIVAL CASTAS PORTUGUESAS	Gold	Vinoforum	Slovakia
QUINTAL DO SEIVAL CASTAS PORTUGUESAS	Gold	Vinus	Argentina
QUINTAL DO SEIVAL CASTAS PORTUGUESAS	Silver	Vinalies Internationales	France
QUINTAL DO SEIVAL CASTAS PORTUGUESAS	Silver	Sélections Mondiales des Vins	Canada
QUINTAL DO SEIVAL CASTAS PORTUGUESAS	Silver	Mundus Vini	Germany
QUINTAL DO SEIVAL CASTAS PORTUGUESAS	Silver	Miami International Wine Fair	United States
QUINTAL DO SEIVAL CASTAS PORTUGUESAS	Bronze	International Wine and Spirit Competition	United Kingdom
QUINTAL DO SEIVAL CASTAS PORTUGUESAS	Bronze	Bibendum Wine	United Kingdom
QUINTAL DO SEIVAL CABERNET SAUVIGNON	Silver	Vinoforum	Slovenia
QUINTAL DO SEIVAL CABERNET SAUVIGNON	Silver	Sélections Mondiales des Vins	Canada
QUINTAL DO SEIVAL CABERNET SAUVIGNON	Bronze	Challenge International du Vin	France
QUINTAL DO SEIVAL CABERNET SAUVIGNON	Bronze	International Wine and Spirit Competition	United Kingdom
SINGLE VINEYARD TOURIGA NACIONAL	Best Red Wine	Descorchados Guide	Chile
CUVÉE TRADITION BRUT	Gold	La Mujer Elige	Argentina
CUVÉE TRADITION BRUT	Silver	Effervescents du Monde	France
CUVÉE TRADITION BRUT	Silver	Challenge International du Vin	France
CUVÉE TRADITION BRUT ROSÉ	Gold	Effervescents du Monde	France
CUVÉE TRADITION BRUT ROSÉ	Gold	La Mujer Elige	Argentina
FAMILY VINEYARDS CABERNET SAUVIGNON	Gold	Concours Mondial de Bruxelles	Belgium
FAMILY VINEYARDS CABERNET SAUVIGNON	Gold	Sélections Mondiales des Vins	Canada

MAIN AWARDS

PRODUCT	AWARD	CONTEST	COUNTRY
FAMILY VINEYARDS CABERNET SAUVIGNON	Gold	China Competition	China
FAMILY VINEYARDS CABERNET SAUVIGNON	Gold	Vino Ljubljana	Slovenia
FAMILY VINEYARDS CABERNET SAUVIGNON	Silver	Cidade do Porto	Portugal
FAMILY VINEYARDS CABERNET SAUVIGNON	Silver	Challenge du Vin	France
FAMILY VINEYARDS CABERNET SAUVIGNON	Silver	Vinandino	Argentina
FAMILY VINEYARDS CABERNET SAUVIGNON	Silver	Vinagora	Hungary
FAMILY VINEYARDS CABERNET SAUVIGNON	Silver	International Wine & Spirits Competition	England
FAMILY VINEYARDS CABERNET SAUVIGNON	Bronze	San Francisco Competition	United States
FAMILY VINEYARDS MERLOT	Silver	Vinandino	Argentina
FAMILY VINEYARDS MERLOT	Silver	Vinagora	Hungary
FAMILY VINEYARDS MERLOT	Bronze	Les Citadelles du Vin	France
FAMILY VINEYARDS MERLOT	Bronze	San Francisco International Wine Competition	United States
FAMILY VINEYARDS TANNAT	Gold	Tannat al Mundo	Uruguay
FAMILY VINEYARDS PINOT NOIR	Gold	Japan Women's Wine Awards	Japan
FAMILY VINEYARDS PINOT NOIR	Silver	Sommelier Wine Awards	United Kingdom
FAMILY VINEYARDS CHARDONNAY	Gold	Best Available wines in Japan	Japan
FAMILY VINEYARDS CHARDONNAY	Silver	Chardonnay du Monde	France
FAMILY VINEYARDS CHARDONNAY	Silver	Sélections Mondiales des Vins	Canada
FAMILY VINEYARDS CHARDONNAY	Silver	Vinoforum	Czech Republic
FAMILY VINEYARDS CHARDONNAY	Bronze	International Wine and Spirit Competition	England
FAMILY VINEYARDS CHARDONNAY	Bronze	San Francisco International Wine Competition	United States
MIOLO SELEÇÃO CABERNET SAUVIGNON / MERLOT	Gold	Concours Mondial de Bruxelles	Belgium
MIOLO SELEÇÃO TOURIGA NACIONAL / TEMPRANILLO	Gold	Concours Mondial de Bruxelles	Belgium
ALÍSIOS TEMPRANILLO & TOURIGA	Bronze	Decanter World Wine Awards	United Kingdom
ALÍSIOS TEMPRANILLO & TOURIGA	Comm.	International Wine Challenge	United Kingdom
ALÍSIOS PINOT GRIGIO & RIESLING	Bronze	Decanter World Wine Awards	United Kingdom
ALÍSIOS PINOT GRIGIO & RIESLING	Comm.	International Wine Challenge	United Kingdom
MIOLO LATE HARVEST	Silver	Vinoforum	Czech Republic
MIOLO LATE HARVEST	Bronze	International Wine and Spirit Competition	England
MIOLO LATE HARVEST	Bronze	La Mujer Elige	Argentina
MIOLO GRAPPA	Good Quality	International Spirits Awards	Germany

MIOLO

W I N E G R O U P

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