

PRODUCT CATALOG



Mioranza

Since 1964

*As rare as it is, or older, only one wine is truly excellent,
the one you drink sweetly with your
oldest and quietest friend.*

Mário Quintana,
brazilian poet.



1884

*the tradition
is in the essence*

In a turbulent moment in Italy's history, the first immigrants of Mioranza family depart from Sospirolo, Belluno Province, north of the country, towards Brazil. Along with so many other Italians, they were bringing in their luggage the hope to prosper in the new continent and provide a better life for their families.

The first seeds of vines brought from their hometown were planted by Pietro Mioranza on the land in the former colony he received to cultivate. Within a few years, the family started to produce grapes and, from the fruits, wines to the market.

In the first decade of the XX century, Giovanni and Alvise, Pietro's sons, motivated by their father's passion, founded the canteen that started a legacy of entrepreneurship that is still cultivated by their descendants. During the colonization process, the European varieties of grapes had difficulties to grow, leading to a preference for the vines based on American varieties. This way, the family specialized in the production of table wines. With Giovanni's death in 1921 and Alvise in 1931, Pietro's grandson, Girolamo, in 1960, started to sell wines produced in a small area of 3 hectares of the old family house. His sons Antonio, José, Gabriel and Maximiliano produced and distributed wines made mainly with Bordo and Isabel red grapes and white Niagara.

In 1999, the four brothers began investing in their own Vitis Vineferous vineyards to ensure excellence in the productions of fine wines such as their iconic Cabernet Sauvignon and later, Chardonnay, Merlot, Ancellota and Moscato. Wines and sparkling wines renowned for their quality, a result of the know-how tradition with rigorous industrial processes and the careful eye of an experienced winemaker.

Today, 50 years of tradition passed from generation to generation is combined with the most modern winemaking techniques in Brazil. An essence that is echoed in the history of the viticulture in Brazil.



WINE

*an unique experience
for the senses*

Vinicola Mioranza produces and distributes wine throughout Brazil and exports to countries in Latin America, North America, Europe and Asia. In it's portfolio, there are several products to please all palates.

It's traditional table wines are in the best selling ranking of Brazil. A kind of wine that stands out for fitting the Brazilian cultural standards that prefers young wines, clear and bright, with rustic aromas an intense taste. Easy to drink due to its lightness and fruity flavor, Mioranza table wines are increasingly getting to the international market and are already present in four continents.

Expression of the unique terroir of the Altos Montes Region, the fine wines are made of varieties harvested and selected manually. Full-bodied, with striking tannins, complex aromas and structured palate, these wines are produced to meet the highest standards of the experts of the art and the quality involved in its production process.

The drink of unforgettable moments has a prominent place in Mioranza Winery. Betting on the wine potential and minerality extracted from the rocky soil of Serra Gaucha, sparkling and semi-sparkling wines conquer for it's balanced acidity that results in a balanced and refreshing taste. Rio Bravo sparkling wines consolidate a history of investing in knowledge, creativity and pursuit of excellence.

Dry, sweet, semi sparkling or sparkling, table or fine wine. Choose the Mioranza label you prefer and remember that in the wine world, tastin is the best way to discover what you like. Try something new, gather friends and have fun.

*The only thing you must be sure: wine is a drink to share, join and celebrate.
Experiences and feelings translated by Mioranza Winery trajectory.*





TERROIR

the wine soul

Brazil is a country continental dimensions and as such, has great diversity climate, soil and vegetation. In its geography there is neither the Mediterranean climate enjoyed by much of Europe, nor the almost desert aridity of Argentina and some areas of Chile. However, the humid climate predominates, which, on one hand harms some grape varieties which may lose concentration and alcohol content, on the other hand favors grape varieties and wines more fresh, aromatic and delicate, which please the Brazilian consumer profile.

In the extreme south of Brazil, it is located Rio Grande do Sul, Brazilian state that bears the title of largest producer of grape and wine in the country. This title, however, is granted by the contribution of the wine estates located in Serra Gaucha, region responsible for 85% of the national production.

This small portion of Brazil where you will find the Altos Montes Region, has one of the best climates for grape production, with periods of long sunny weather, light and dry heat during the summer and harsh winters with intense cold and heavy rain. It is called Altos Montes because it is 850 meters high within a state characterized by plains and small undulations.

The identity of Mioranza wines is the result of this terroir, added to the tradition of family work, investment in modern industrial processes and the passion of winemakers in the constant search for the best wines.





RIOBRAVO

Bubbles of sparkling wine are an invitation to celebrate. The beverage of the celebrations is featured in Mioranza Winery portfolio. The Rio Bravo sparkling wine is an ode to the pilgrimage of the first Italian immigrants from Serra Gaucha who bravely challenged the strong currents of the Rio das Antas from 1875 until they reached Altos Montes, the Mioranza Terroir.

A toast to the pioneers who developed the viticulture in southern Brazil!



RIOBRAVO



750ml

WHITE SPARKLING WINE BRUT

Made with the charmat method with grapes from the Altos Montes, Region of Rio Grande do Sul. A blend of 40% Chardonnay, 40% Riesling Italic and 20% Pinot Noir, characterized by the aromas of white flowers and citrus fruits such as pineapple, green apple, and pear. It has a yellow straw color with greenish reflection and fine, delicate, and persistent perlage. Its taste is soft, with pleasant freshness, good creaminess, and balanced acidity.



11,20%



8°C



750ml

ROSÈ SPARKLING WINE BRUT

The secret of this sparkling wine lies in the harmonic composition of the Chardonnay, Riesling and Pinot Noir varieties and in the careful selection of yeasts with which it was produced. The transparent bottle reveals all the elegance of salmon pink reflections and in the glass you can admire a fine and persistent perlage. It has freshness and exudes a beautiful bouquet of red fruits such as strawberry, cherry, raspberry and fresh apple. In the mouth it is soft, round and reveals a balanced salivating acidity.



11,20%



8°C



750ml

WHITE SPARKLING WINE DEMI-SEC

With excellent creaminess, with fine and persistent perlage, the sparkling wine results from the harmonic composition of Chardonnay, Riesling, and Pinot Noir grapes. In the aroma, pleasant bouquet of tropical fruits, almonds, and light touch of honey. It has a yellow straw color with greenish reflections and soft slightly sweet taste and balanced acidity.



11,20%



8°C



750ml

WHITE SPARKLING WINE MOSCATEL

To make this sparkling wine a careful selection of Moscato Giallo, Moscato Alexandria and Moscato Branco R2 guarantee a soft taste with pleasant freshness. A wine that presents extreme balance between acidity and sweetness. Straw yellow in color with greenish reflections, its aroma arouses notes of fruits such as peach and apricot, as well as white flowers.



7,5%



8°C

RESERVA DA FAMÍLIA



750ml

SPARKLING WINE MOSCATEL

Prepared by the Italian Asti method of fermentation, with hand harvesting carefully selected Moscato Giallo grapes. This sparkling wine perfectly combines acidity and sweetness that result in freshness to the taste. It presents straw color, slightly greenish, fine good persistent perlage. Its aroma reveals notes of fruits such as peach and nuances of white flowers.



7,50%



6°C - 8°C





Semi Sparkling WINE

A light relaxed and easy to drink, Mioranza semi sparkling wines are made by the Charmat natural fermentation method, the same used to produce sparkling wines. This method provides differentiated perlage and good creaminess. Very refreshing, it is good to serve, extremely cold, in hot days.



750ml

SEMI SPARKLING SWEET ROSÉ WINE

Pleasant and refreshing, with light and subtly sweet taste. Presents the detachment of fine bubbles with aroma of fresh fruits such as strawberry, peach, cherry and slight floral nuance. A brightly colored wine, light salmon, made 80% with white Niagara and 20% with pink Niagara, which has a perfect balance between acidity and sweetness.



7,80%



8°C



750ml

SEMI SPARKLING SWEET WHITE WINE

A light and fruity drink, made 100% with Niagara white grapes, grown in the Altos Montes region of Rio Grande do Sul. A citric semi sparkling wine, carbonated, balanced and very pleasant that reveals softness and high freshness to the palate. It presents straw color and aroma that refers to the green apple.



7,80%



8°C

1,5L

GRAPE JUICE
100% NATURAL

Red grape juice 50% Bordo and 50% Isabel in natural concentration 100% grape.

Unfermented, non-alcoholic, without addition of sugar, without addition of water, without addition of preservatives and antioxidants.

It has a natural aroma of red grapes with a memory of blackberry and raspberry. It has a violet purple color, and the taste preserves the sweetness originated from the fruit itself balanced with slight acidity, resulting in freshness to the taste.

Mioranza Grape Juice is rich in resveratrol, a natural antioxidant grape that is effective in fighting free radicals that slows down aging and helps prevent numerous neurological diseases such as Alzheimer's, as well as contributing to cognitive and memory enhancement.

A product that is good for the heart because its nutritional composition features arginine that helps improve blood pressure by dilating the arteries and facilitating circulation. It is rich in vitamin C, which strengthens the immune system, prevents anemia, and strengthens the bones.

Mioranza Whole Grape Juice is ZERO% in saturated fat, trans fat and sodium. Ideal for serving between 4°C and 6° and accompany any meal, including snacks and desserts. It can also be consumed alone as it has a high nutritional content. Ingesting only 2 cups a day meets the body's need for iron, manganese, copper, and zinc.

*Mioranza 100% Grape Juice,
unique taste, much healthier!*



NO ADDED SUGAR
100%
Juice



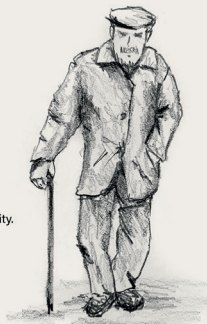
Alvise

Celebrate the origins

Celebrate the origins and the trajectory that leads the winery to the present day. This was the inspiration to honor Antonio Alvise, one of the pioneers of the Mioranza Family in winemaking.

A product line that expresses the tradition and evolution in winemaking without losing authenticity.

This is the wish of the fourth-generation members at the head of the winery, who are still inspired by the simplicity and hard work of its founders.





750ml

RED FINE WINE CABERNET SAUVIGNON

The iconic grape variety of Brazilian viticulture is the star of this versatile wine that ripens in French oak barrels and later, in bottle, rests in the winery cellars. It presents complex aromas with delicate touches with hints of cocoa and light smoked. Elegant ruby in color, with balanced acidity, velvety tannins, and sharp aftertaste.



15,40%



16°C - 18°C



750ml

RED FINE WINE MERLOT

This sophisticated Merlot has intense and deep coloration, in shades of violet red. In aroma, it is elegant and complex with evident notes of red fruits and fig jam. The passage through French oak barrels brings structure to the wine and adds notes of chocolate and coffee in a very subtle way. Its ripe and velvety tannins offer excellent balance with a long and persistent finish.



13%



16°C - 18°C



750ml

WHITE FINE WINE CHARDONNAY

Chardonnay's liveliness and identity are expressed in this wine. With a fine and elegant aroma, its aroma accentuates citrus notes such as pineapple and melon and has a touch of honey in the aftertaste. A medium structure drink, straw yellow in color, with excellent acidity and light texture in the mouth.



12,10%



6°C - 8°C



CATANIA

The authentic cut wine

Following the recognized excellence in the production of table wines, the Mioranza Family, in search of terroir valorization, started to cultivate Vitis vinifera varieties.

The success of the first vintage over 20 years ago resulted in the elaboration of fine wines that blend tradition with modern production processes. This was the origin of the Catania line of fine wines, named in honor of an Italian commune, Sicily's second largest city, located in the east island near Etna Mount.

The Catania line is authentic and has as charactersitic the assemblage in the production of all wines.

CATANIA



750ml

RED FINE WINE SWEET

Delicacy and intensity combined in the same bottle. Thus, is presented this cut of two noble varieties, Cabernet Sauvignon and Merlot. Made with the addition of enzymes and yeast to fermentation that takes place in temperature controlled stainless steel tanks. It is a wine of ruby color, alive and clear. With moderate sweetness, it has little acidity. In its aroma are notes of red fruits such as blackberry and strawberry jam and a vanilla memory.



12%



12°C - 14°C



750ml

RED FINE WINE DEMI-SEC

Made with a rigid selection of fine grapes, it surprises for the great balance, persistent, medium sweet, delicate, and pleasant taste. Retains the properties of the intense violaceous in its color. A wine with moderate tannin that in the nose denotes ripe red fruits and vanilla nuances.



12%



12°C - 14°C



750ml

RED FINE WINE DRY

The softness of the tannins makes this wine soft and provides a good balance with moderate alcohol content. Violet red, clear and bright in appearance. Alive to smell, with predominance of red and black fruits. It is also fruity in taste.



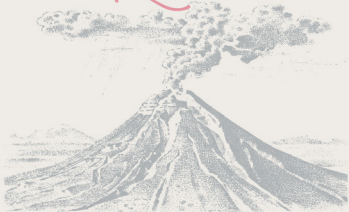
12%



14°C - 16°C

CATANIA

Rosè



750ml

ROSÈ FINE WINE SWEET

With a bright salmon pink color, the Catania Sweet Rose Fine Wine has aromas of red fruits and flowers. In the mouth it is sweet and with balanced acidity.



11%



8°C - 10°C





Table Wines

Learn more about

The table wines of the winery carry in its essence the tradition and experience of Mioranza family. An iconic range that has been produced since the beginning of the viticulture in Serra Gaúcha, from rustic processes and enhanced over that past half century of history.

Top-quality American grapes, indispensable for producing high-potential table wines, are carefully cultivated on small properties and harvest manually at the optimum ripening point, ensuring a strong aroma and flavor to a good young wine.

Each bottle of Mioranza table wine carries with it the evolution and originality of those who persistently cultivated the land to extract its best from it.

Mioranza

Table Wines



The characteristics and quality, differential of this wine, are guaranteed by the use of **no preservative and by the pasteurization process** to which it is submitted. The temperature is raised to 75°C during bottling which inhibits fermentation caused by natural agents and ensure an exceptional drink. This kind of wine is widely consumed throughout Brazilian territory and much appreciated abroad for its balanced sweetness.



365ml • 750ml • 1L • 2L • 4,6L

RED TABLE WINE SWEET

Excellent option for everyday life. Made from American grapes, being 60% of Isabel variety and 40% of Bordo variety. It has a clear and bright purple red color. In mouth, it has a delicate and soft taste, and a moderate sweetness. The fruity aroma is very highlighted.



10,40%



10°C - 12°C



365ml • 750ml • 1L • 2L • 4,6L

WHITE TABLE WINE SWEET

Very cultivated in Serra Gaucha, this wine is made of 100% Niagara grape. A delicate, straw-yellow drink, characterized by the lightness of the sweet taste and the intensity and freshness of the fruit aroma.



10,40%



8°C - 10°C



365ml • 750ml • 1L • 2L • 4,6L

RED TABLE WINE DRY

Made from American grapes, with 40% of Isabel variety and 60% of Bordo variety, it has a violet red color. Soft on the palate, it shows ripe fruit in its aroma.



10,40%



10°C - 12°C



365ml • 750ml • 1L • 2L • 4,6L

WHITE TABLE WINE DRY

Ideal to be consumed young, this wine uses exclusively Niagara in its preparation. It is a pleasant and refreshing drink, with a bright straw yellow color. It stands out by the fruit aroma and the taste that perfectly balances the acidity and the sweetness.



10,60%



8°C - 10°C



VERZA

bodega

American grapes of excellent quality, essential to produce table wines with high potential, are carefully cultivated in small properties in Serra Gaucha, Brazil, and harvested manually in its ideal maturation, which guarantees an accentuated aroma and the flavor of a good wine.



The characteristics and quality, differential of this wine, are guaranteed by the use of ***no preservative and by the pasteurization process*** to which it is submitted. The temperature is raised to 75°C during bottling which inhibits fermentation caused by natural agents and ensure an exceptional drink.



7L

RED TABLE WINE SWEET

Made with predominantly American grapes Bordo and Isabel. In mouth presents fruity, sweet, soft, and delicate taste. The ruby red hue is striking, and the predominant aroma refers to ripe black fruits.



10%



10°C - 12°C



RESERVA DA FAMÍLIA

The memory of the Mioranza Family and its unique style of producing table wines were the motivation for producing this wine.

Young and sophisticated, the Reserva da Familia line extracts the full flavor, intensity and aroma potential of the American Bordo and Niagara varieties in the production of distinctive, high-profile red and white table wines.

To complete the tribute, a commemorative sparkling wine, made 100% with Moscato Giallo grapes, harmonizes tradition and innovation, imprinted in the genetics of the Mioranza Family.



RESERVA DA FAMILIA



7L

RED TABLE WINE BORDO SWEET

A surprising wine, with intense violet color, striking feature of the Bordo grape. With fruity, sweet, soft, and delicate taste. Its aroma conquers by notes of ripe red fruits.



10,40%



12°C - 14°C



7L

WHITE TABLE WINE NIAGARA SWEET

A classic wine that presents the Niagara variety with all its identity. Young, bright straw yellow in color, pleasant taste, and sweet structure. Typical aromatic characteristics of the variety reminding white fruit pulp such as pear and peach, a touch of caramel and floral notes.



10,80%



8°C - 10°C



7L

RED TABLE WINE BORDO DRY

A sophisticated fruity flavor coming from the Bordo grape, one of the great American varieties adapted to the Altos Montes soil, invades the palate from the first sip and reveals a versatile wine. The aroma of red fruits and pleasant aftertaste impresses. The deep dark red color invites to the next glass.



10,80%



12°C - 14°C



7L

WHITE TABLE WINE NIAGARA DRY

With a soft and delicate taste this wine has a bright straw yellow color, and the characteristic aroma of the fruit is extremely striking.



10,80%



8°C - 10°C



750ml

CULINARY WINE COOKWINE

A gastronomic wine, the result of the fermentation of white Niagara grapes, fine macerated herbs and spices specially produced for cooking and glazing. Its spicy flavor and striking aroma ennoble the spices and give expression and personality in the culinary preparation. Ideal for preparing various dishes such as marinades, risottos, sauces, meat, poultry and fish.

