DESTILARIA

DOISBELOS

PROFESSIONAL CATALOGUE 2026

GINS · LIQUEURS · RUM

















DISTILLING AROMAS AT THE UNHURRIED PACE OF ALENTEJO

Vale do Peso · Crato · Alto Alentejo · Portugal

OUR ESSENCE

Family tradition.
Artisanal expression.

Destilaria DoisBelos was founded in 2021 in Vale do Peso, Crato, after converting an old family barn into a place devoted to artisanal distillation.

Inspired by a sour cherry liqueur recipe passed down through generations, our range has grown to include gins, liqueurs and rum, each crafted with its own character and attention to detail.

Awards at national and international competitions reflect our dedication to quality and our ambition to bring the flavours of Alto Alentejo to new audiences and trade partners.

FOR HOSPITALITY, RETAIL AND DISTRIBUTION

A portfolio for trade professionals seeking distinctive Portuguese spirits with character, authenticity and recognised quality.

EIGHT CREATIONS. ONE IDENTITY.

An artisanal range with eight distinct aromatic profiles, all sharing the same origin: Vale do Peso, Alto Alentejo.



GIN DO VALE

CRAFT GIN

44% ABV

50 cl



GIN KRATUS

CRAFT GIN

46% ABV

50 cl



GIN DOISBELOS

CRAFT GIN

50% ABV

50 cl



PURO GIN

CRAFT GIN

48% ABV

50 cl



LICOR DE GINJA

CHERRY LIQUEUR

20% ABV

50 cl



GINJA PICANTE

CHERRY LIQUEUR

20% ABV

50 cl



GINJA DOURO

CHERRY LIQUEUR

22% ABV

50 cl



SPICY RUM

CRAFT RUM

43% ABV

50 cl

GIN DO VALE

Citrus freshness, elegance and tradition.



50 CL / 44% ABV

A distinctive gin with juniper and lime at its heart. Artisanal distillation reveals a clean, elegant and refreshing profile, harmoniously balanced by floral and delicate spice notes.

ON THE NOSE

Juniper, citrus fruit, floral hints and delicate spice.

ON THE PALATE

Dry, fresh and silky, with a long, persistent finish.

SERVING SUGGESTION

Premium neutral tonic, firm ice and a twist of lime zest.

HIGHLIGHTS / AWARDS

Gold in Lyon · IWSC 2025 Silver (91 points) · Provámos e Gostámos! 2022 Gold

GIN KRATUS

A fresh and distinctive aromatic expression.



50 CL / 46% ABV

A gin with a personality of its own: mint, eucalyptus and lime bring fresh herbal notes to the foreground. Persistent and expressive, it offers a distinctive aromatic experience.

ON THE NOSE

Mint and eucalyptus with fresh lime accents.

ON THE PALATE

Smooth, fresh and persistent, with a herbal finish.

SERVING SUGGESTION

Serve with premium neutral tonic, ice and a subtle touch of mint.

HIGHLIGHTS / AWARDS

Gold — Provámos e Gostámos Muito! 2023

GIN DOISBELOS

Bold, expressive and fruit-forward.



50 CL / 50% ABV

An aromatic creation combining the character of gin with fruit notes and selected botanicals. Its profile balances intensity and elegance in a memorable interpretation of artisanal distilling.

ON THE NOSE

Fruity aromas, herbal nuances and delicate floral touches.

ON THE PALATE

Expressive, full-bodied and harmonious.

SERVING SUGGESTION

Premium tonic, ice and a passion fruit or melon garnish.

HIGHLIGHTS / AWARDS

Gold — Provámos e Gostámos! 2024

PURO GIN

Complexity and texture with French oak.



50 CL / 48% ABV

A special creation bringing together 27 botanicals and the influence of French oak. Designed for a slower tasting experience, it explores aromatic complexity, richer texture and depth.

ON THE NOSE

Herbal and citrus notes, with hints of fruit and oak.

ON THE PALATE

Rounded, complex and richly textured.

SERVING SUGGESTION

Enjoy neat or over ice, ideally in a suitable tasting glass.

HIGHLIGHTS / AWARDS

Artisanal production · Special edition

LICOR DE GINJA

A family recipe, a timeless flavour.



50 CL / 20% ABV

Inspired by a recipe passed down through generations, this sour cherry liqueur combines carefully selected fruit, grape spirit, wine, sugar and cinnamon. Slow maceration protects its distinctive balance of sweetness and freshness.

ON THE NOSE

Ripe sour cherries, fruit preserve and a delicate almond note.

ON THE PALATE

Velvety and fruity, balanced by natural acidity.

SERVING SUGGESTION

Serve well chilled, neat, or over ice with a sour cherry.

HIGHLIGHTS / AWARDS

IWSC 2025 Gold (95 points) · National Liqueurs Competition 2025 Gold

GINJA PICANTE

Traditional sour cherry with a surprising finish.



50 CL / 20% ABV

The authenticity of traditional sour cherry liqueur meets a touch of chilli for extra character without masking the fruit. Its balanced palate starts fruity and finishes with a gentle, lingering warmth.

ON THE NOSE

Ripe cherries and fruit preserve with spice notes.

ON THE PALATE

Smooth and balanced, with gradually building warmth.

SERVING SUGGESTION

Serve chilled in a small glass or over one ice cube.

HIGHLIGHTS / AWARDS

Gold — National Liqueurs Competition 2025

GINJA DOURO

Sour cherry tradition meets barrel-aged depth.



50 CL / 22% ABV

A special interpretation of our sour cherry liqueur, matured for eight months in a cask previously used for Port wine for around 40 years. The oak adds vinous complexity, structure and elegance.

ON THE NOSE

Ripe sour cherries, dried fruit, vanilla and oak.

ON THE PALATE

Rich and velvety, with a long finish and vinous nuances.

SERVING SUGGESTION

Serve chilled and neat, ideally in a tasting glass.

HIGHLIGHTS / AWARDS

National Liqueurs Competition 2025 Gold · IWSC 2026 Bronze

SPICY RUM

A warming rum with a spiced personality.



50 CL / 43% ABV

A creation celebrating the character of rum and its aromatic richness. Warm notes, fruit and spice shape a versatile spirit, suitable for sipping or signature cocktails.

ON THE NOSE

Inviting fruit notes, spice and vanilla.

ON THE PALATE

Full-bodied and aromatic, with a warm, lingering finish.

SERVING SUGGESTION

Enjoy neat, over a single ice cube, or in cocktails with ginger beer.

HIGHLIGHTS / AWARDS

Artisanal production · Alto Alentejo

RECOGNITION & PARTNERSHIPS

Recognised quality

Our results at national and international tasting competitions reflect the care and dedication invested in every creation.

SOUR CHERRY LIQUEUR

IWSC 2025 GOLD · 95 POINTS

GIN DO VALE

LYON GOLD · IWSC 2025 SILVER · 91 POINTS

GINJA DOURO

IWSC 2026 BRONZE

NATIONAL AWARDS

AWARDS AT GIN AND LIQUEUR COMPETITIONS

DISTRIBUTION & TRADE ENQUIRIES

Wine Concept is the national distribution partner of Destilaria DoisBelos. For product availability, trade terms or a presentation of the range, please contact us.

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DRINK RESPONSIBLY. ENJOY IN MODERATION.