

Douro Boys



The River	Page	2
The History of Wine Production along the Douro	Page	3
The Soil	Page	6
The Climate	Page	7
The Three Wine Growing Regions	Page	8
The Cultivation Site Classification (for Port Wine)	Page	9
Grape Variatals	Page	11
Vinification	Page	12
Quinta do Vallado	Page	13
Niepoort: Quinta de Nápoles, Quinta do Carril	Page	14
Quinta do Crasto	Page	15
Quinta do Vale Dona Maria	Page	16
Quinta do Vale Meão	Page	17



v.l.: Dirk Niepoort, Francisco Olazabal, Cristiano van Zeller, Miguel Roquette, Francisco Ferreira

Media information: office@wine-partners.at

+43-1-369 79 900

THE RIVER

The Douro River - called Duero in Spain - is one of the mightiest rivers in Europe. It stretches over 927 km through the Iberian Peninsula. For 112 km it represents the border between Spain and Portugal. The river flows from north to south here. Where it turns off to the west near the town of Barca d'Alva, you will find the first Portuguese vineyards on the banks of the Douro River. They extend along the river for some 100 km until just after Régua, where the influence of the Atlantic climate becomes too strong and winegrowing ends. The river continues another 120 km to Porto, where it empties into the Atlantic Ocean.

A total of 40,000 hectares of vineyards are planted along the steep banks of the Douro and its tributary rivers between Barca d'Alva and Régua. It is an impressive spectacle of nature to discover these majestic and humbling vineyards on their overpowering terraces and to enjoy the peace and quiet of the region that has virtually been left untouched by tourism for many decades. The river valley reveals its greatest splendor when you travel by boat. It is also a true adventure to take an upriver train from Porto and to appreciate the achievements of railroad pioneers: In 1845, the journey from Porto to Barca d'Alva took approximately two weeks. Today, the train ride is some five hours and takes you mostly along the river banks.



THE HISTORY OF WINE PRODUCTION ALONG THE DOURO

There is evidence that viticulture in the Douro Valley dates back to the times of the Romans. During the Medieval period, wine was primarily produced for use in mass at monasteries, and the horizontal areas of the terraces were reserved for cultivating grain and corn. Vines were planted in the apertures of the terrace walls (pilheros). The vineyards were not expanded until the middle of the 18th century, primarily because of the English demand for sweet wine.

At the time, England had already established a close relationship with Portugal. Whenever Portugal was at war with its powerful neighbor Spain, England assisted the small country with its army. The two states granted each other special trade privileges early on and a bustling trade with English goods (especially textiles) in exchange for Portuguese fruit and oil had been thriving since the 13th century.

When small Portugal grew far beyond its capacities in its period of colonial expansion, the country was greatly impoverished. The inhabitants of Porto earned the name "tripeiros" (tripe eaters) at that time, since the townspeople had no other choice but to eat innards. Today "tripas a moda do Porto" still are a local delicacy of the city.

Once again, the English skillfully made use of the Portuguese crisis and entered into additional bilateral trade agreements, which drove Portugal more and more into dependency on the island state. Wine from Portugal was exported to England early on, but did not initially have a very good reputation. When the war between France and England broke out in 1689, the English were strictly forbidden to drink French wine and had to tap new sources.

Fortunately, "port wine" was discovered around 1670. The addition of brandy to the wine, facilitated storage and this way the wine survived the voyage to England without harm. When brandy was added during fermentation, the residual sugar remained in the wine, enhancing both the taste and the storage capacity, and pleased the palate of the English people more and more.

The strong demand for port wine in England led to an overproduction in the mid-18th century, which was accompanied by a price collapse and a lesser reputation for port wine. To remedy this development, a system of origin control and regional classification (the world's first!) was introduced in 1756. Wines from good cultivation sites (vinho de feitoria) were approved for export, while wines from inferior cultivation sites were restricted for domestic consumption. They were called "vinho do ramo" (ramo = branch of a bush), because the bushes showed where such regular wine was available. It is assumed that this custom is the source of the English proverb "good wine needs no bush."

The viticultural site ordinance of 1756 has been amended several times, but basically still applies today. Heavy granite blocks, as they are found throughout the Douro region, were used for the demarcation of the best winegrowing sites.

By the end of the 18th century, viticulture did not extend further upriver than the Cachão de Valeira. This large rock obstructed riparian navigation and thus the relatively quick transport of casks of wine. It took 12 years of construction work to make this section of the river navigable. As a consequence, viticulture became economically feasible in the early 19th century in the region of the Upper Douro Valley (Douro Superior).

In the second half of the 19th century, viticulture in the Douro region was affected by large natural disasters similar to those we know from other winegrowing regions in Europe: by 1890 oidium, phylloxera, and mildew had destroyed approximately 65% of all viticulture areas in the Douro region. Many winegrowers were forced to leave their vineyards since the basis of their existence had been destroyed. As a consequence, large vineyards emerged owned by a handful of investors who purchased the (destroyed) Quintas for relatively little money. One of the most prominent figures in the history of viticulture in the Douro region is Dona Antónia Ferreira. She apparently had a very good sense of later developments, was a skilled businesswoman and purchased many vineyards, some even in completely inaccessible areas (Quinta do Vale Meão in Douro Superior). When she died in 1890 she left her family (Ferreira) with more than 30 quintas.

Among the (primarily British) shippers - i.e. the trade companies with seat in Porto - it had also become fashionable by the end of the 19th century to own a quinta in the Douro region. Some of the buildings therefore show architectural references to the English colonial style.

Until 1870, there had been many so-called "quinta wines," i.e. wines that were produced and marketed by individual winegrowers. "Shippers," who had established themselves in Porto and primarily exported quinta wines, increasingly replaced these vintners. In order to offer their customers port wine of consistent quality and to become independent of the unpredictability of nature and winegrowers, the shippers ultimately developed their own brands, blended the wines from different vineyards to create their house brands of port wine, fermented them in their own cellars in Vila Nova de Gaia (across from Porto) and ended up marketing them worldwide. This separation of production (vineyards in the Douro region) and maturing / marketing (trade companies in Vila Nova de Gaia) finally went so far that even a law was passed stipulating that port wine exports could only be carried out from Vila Nova de Gaia. This law was not repealed until 1986, when Portugal joined the European Union and its abolishment led to a true revolution in wine growing in the Douro region.



The law of May 8, 1986 decreed that wine producers in the Douro region were entitled to export their products independently. However, some limiting conditions continue to exist. Vineyards must have at least 150,000 bottles and sales inventory for three years in store. In addition, the sales may only involve bottles and not casks.

The new ordinance initially only benefited the shippers who already owned quintas in the Douro region and now were able to market independent brands of single-quinta wines.

Nevertheless, quite a number of producers in the Douro region have since become independent. Since the limitations mentioned above only apply to port wine, the production of red wine ("table wine") has seen increased immensely and new and interesting wines are introduced to the market every year.

The Douro Valley is currently one of the most interesting winegrowing regions in Europe, since the producers who previously only delivered grapes are now producing wine on their own and are gathering more experience with the vinification and cultivation. They increasingly understand how to make the best of the soil and the typical characteristics of their farms and are gaining more self-esteem. One essential advantage is that the producers work together cooperatively and have become aware of the necessity to market their excellent wines jointly in order to position the Douro region appropriately in the market. The fact that the original grape varieties continue to be grown in the Douro region and have not been replaced by international vines is an invaluable advantage. Together with the outstanding geological and climatic conditions this warrants the independent and unmistakable character of the Douro wines.

THE SOIL

The north of Portugal consists almost exclusively of granite. This extremely hard stone with a thin layer of soil is practically of no use for agriculture. Interestingly, the Douro River also cuts through a massif of slate that happens to extend from Barca d'Alva almost to Régua. This slate frequently splits into vertical layers below the surface. This not only allows moisture to seep in, but also gives roots a place to grow. Thus these soil conditions form the natural borders of viticulture in the Douro region: vines thrive as far as the slate reaches.

Slate is hard but brittle and breaks down into ubiquitous yellowish-brown dust in the Douro region and becomes a souvenir on the shoes and car of every visitor to the winegrowing region.

250,000 hectares consist of slate soil, of which 40,000 hectares are now used for viticulture. Approximately half of these cultivation sites are located on slopes with inclines of more than 30%. Those steep and stony slopes are difficult and costly to work.

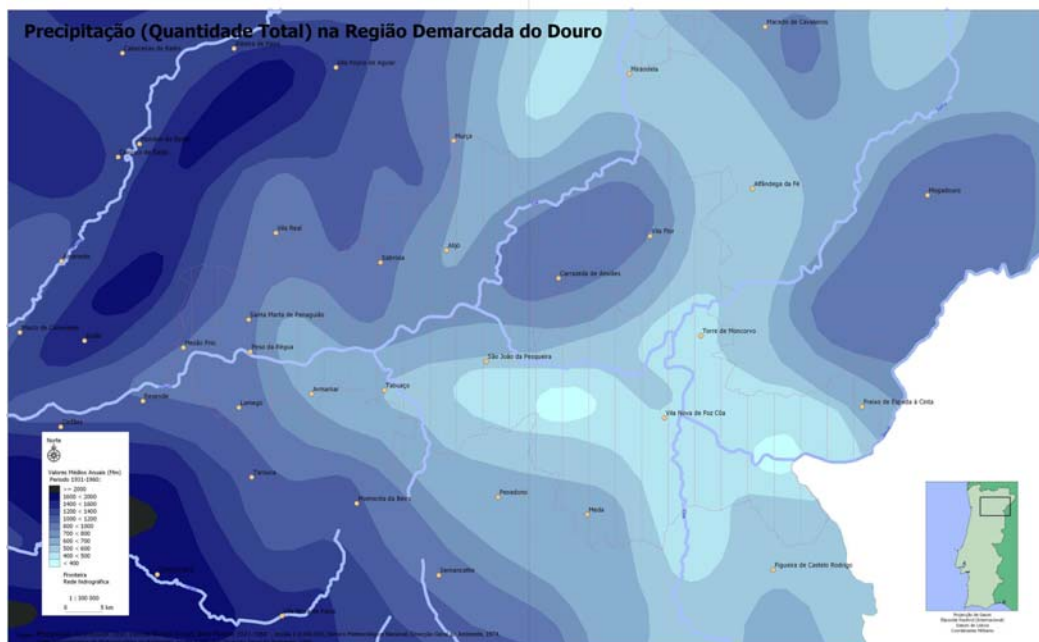


THE CLIMATE: DOURO VS. PORTO

Four mountain ranges protect the winegrowing hills from cool and moist weather. In the north, this includes the Serra de Alvão, the Serra de Padrela and the Serra de Bornes, which set the Douro region apart from the cooler climate of the Minho (Vinho Verde). Toward the west, the infamous Serra do Marão, which rises to 1,400 m, serves as a reliable weather divide. In the summertime one frequently leaves the city of Porto in overcast, foggy and moist weather only to encounter the wonderful vista of the peaceful valley in glowing sunshine after coming past the many curves of the Marão Pass. The heat in the Douro region is often insufferable and can reach temperatures between 40 and 50 degrees Celsius in the daytime, which is usually 15 to 25 degrees above the temperature of the relatively cool Porto. The highest temperatures are reached in the vicinity of the river and in the adjoining valleys on the right-hand bank.

In contrast, winter temperatures in the Douro region can be quite low (around 0 degrees Celsius) and in some exceptional years there will even be snowfall. Once travelers cross the Marão toward the west, they usually encounter mild temperatures, soft sunshine and blossoming trees.

Even though the climate of the city of Porto on the Atlantic Coast is not suitable for viticulture, it offers the perfect cool and humid conditions to store wines for many years. Traditionally, the wine casks from the Douro region were brought to Porto (to be more precise: to Vila Nova de Gaia) every year in June before the beginning of the greatest heat to finish maturing in the lodges of the shippers. They were shipped downriver on sailboats ("barcos rabelos"), which today only anchor on the Douro at Vila Nova de Gaia as an open-air museum. (Almost) every port wine lodge polishes up its company boat only once a year: the traditional sailing regatta takes place on the day of the town's patron saint São João (June 24) and the employees of the port wine lodges prove their mettle in a sports competition.



Rainfall in the Douro Region

THE THREE WINE GROWING REGIONS

The winegrowing region of the Douro is divided into three areas along the river. The Baixo Corgo ("Lower Corgo") is the area furthest to the west, spanning approximately from Régua to a tributary called Corgo. It is joined to the east by the Cima Corgo ("Upper Corgo") area that includes the town of Pinhão. The area to the east of Pinhão to Barca d'Alva is referred to as Douro Superior ("Upper Douro")

	Porto	Baixo Corgo	Cima Corgo	Douro Superior
Annual rainfall in mm	1.200	900	650	500
Average temperature in degrees Celsius	14.4	18	19	21

Baixo Corgo

By area, the Baixo Corgo is the smallest of the three areas, but has the largest viticulture site with 13,500 hectares of vineyards. The reason is that this area is the historic origin of viticulture. Even in earlier centuries, the Douro River was navigable up to this point and production was shipped downstream.

Cima Corgo

The Cima Corgo is the heartland of (port) winegrowing. Some 17,000 hectares of vineyards are home to the best-known names and brands and many of the most beautiful quintas.

Douro Superior

Only a small portion (8,000 hectares) of the huge area of the Douro Superior (110,000 hectares) is used for viticulture.

There are a total of 33,000 winegrowers in the Douro region. 80% own less than 0.5 hectares.



CULTIVATION AREA CLASSIFICATION

A classification system has been applied to all Douro vineyards for the production of **port wine** since 1940. A comprehensive and very detailed point system evaluates twelve different components and leads to an overall classification in 6 quality groups (A-F).

Altitude:

Since different climate factors influence the development of vineyards located at different altitudes, the awarded points vary between + 240 (up to 150 m) and - 900 points (for areas above 650 m).

Zone:

The three Douro sub-regions are divided into five zones with their respective zones in accordance with climatic conditions:

- Zone 1: the higher elevations of the Baixo Corgo, north of Régua with the coolest, most Atlantic climate: 0 to + 260 points
- Zone 2: the north bank of the Douro River from Barqueiros to the Corgo River (including Régua), and on the south bank und from Barro to the Vilar River: - 50 to + 250 points
- Zone 3: on the north bank from the mouth of the Corgo to the Ceira River (near Govinhas) and on the south bank from Vilar to the Tedo River: - 50 to + 460 points
- Zone 4: the heart of the Cima Corgo and parts of the Douro Superior, from the rivers Ceira and Tedo to the Saião Valley (Pocinho). This also includes the tributary valleys of the Tavora, Torto, Caedo, Pinhão and Tua rivers: - 50 to + 600 points
- Zone 5: from Saião to Barca d'Alva (the majority of Douro Superior): + 140 to + 450 points

Yield:

Based on the principle that higher yields bring lower quality, cultivation areas yielding 600 l per thousand vines get a maximum of 120 points while at least 900 points are deducted where yields exceed 1,800 l per thousand vines.

Soil type:

Up to + 100 points for slate soil, - 100 points for "transition forms ", - 250 points for granite, and - 400 for alluvial soil (which practically no longer exists since the damming of the Douro).

Type of training:

Because the vines that are grown close to the ground yield better maturity, vineyards with a maximum vine height of 0.8 m receive 100 points. Pergola sites (as they are typical for Vinho Verde) are excluded from the Douro classification.

Grape varieties:

In the original evaluation system of 1940 the numerous grape varieties of the Douro were classified in five groups from "very good" (+ 150 points) to "poor" (- 300 points). This classification has become much simpler. The valuation nowadays only includes "recommended " or simply "permitted" types of vines.

Slope gradient:

Flat vineyards receive no points and a slope incline of more than 35 degrees is rewarded with up to + 101 points.

Exposure:

In the cooler western areas, more points are given for southern exposure, while areas with strong exposure to the sun can be a disadvantage in the hot zones of the Douro Superior. The points awarded for exposure within a zone range from - 40 to + 100 points.

Stony ground

Because stony grounds allow for the absorption of moisture and slate reflects sunlight and stores heat to create a special micro-climate, up to + 80 points are awarded for stony soil.

Age of vines:

Vines that are younger than four years are excluded from port wine production. Vineyards with vines aged 25 get + 30, and + 60 points are awarded for ages over 26 years.

Shelter:

The narrow valley locations and river estuaries are protected from wind and can therefore be hotter than vineyards in higher altitudes. They are awarded + 60 points for this.

Planting density:

It is generally assumed that a high planting density leads to lower stress on every vine and consequently to better quality. However, a density exceeding 5,800 vines per hectare is considered unfavorable in the Douro region, while planting densities between 4,000 and 5,700 vines per hectare are rewarded with + 50 points. (Nevertheless, the yield is calculated per 1,000 vines, and not per hectare).

A total is calculated from all these components and can range from a maximum of + 1,661 points to a theoretical minimum of - 2,440 points.

The following scoring limits apply to the classification into the six quality groups:

A:	at least 1,200 points
B:	1,001 – 1,200 points
C:	801 - 1000 points
D:	601 - 800 points
E:	401 - 600 points
F:	201 - 400 points

GRAPE VARIETIES

In a time of globalization in viticulture and wines, Portugal holds a special treasure of great value: a huge spectrum of different grape varieties, many of which can only be found in Portugal. As a consequence of centuries of geographic and political isolation, Portugal has managed to maintain a great number of grape varieties, as they are no longer found in any other winegrowing region of the world. Even if not all varieties may be refined and elegant, they still make Portuguese wine unmistakable and authentic.

Traditionally, vineyards have mixed plantings and in old settings up to 20 different types can be found growing together. Not until the 1980s did experts begin to assess the quality potential of the approximately 80 types of grapevines used in the Douro region. Based on the research work of ADVID, five types of vines were selected ("top cinco"), which are now recommended for future plantings.



Touriga Nacional

This type is generally known as one of the best grapes in Portugal. It has small berries and a relatively low yield, with a deep color and powerful tannins. The wines retain their fruity flavors even in the more mature stages. In blends, Touriga Nacional especially makes for good tannin structure.



Touriga Franca

This type is well suited to withstand the hot dry summers in the Douro region. The wines exhibit a beautiful bouquet, and are less dominant, but have a nice fruity length.



Tinta Roriz

This type is known in Spain as Tempranillo and is among the most treasured grape varieties in the Douro region. The name alludes to the fact that the grapevine was first discovered in the early 20th-century in the Douro region in Quinta de Roriz. The same grape is known in the Alentejo region by the name of Aragonez. It ripens early and yields deeply dark wines with good length and finesse.



Tinto Cão

Not very popular with vineyard owners due to its low yield, but it produces wines of great concentration and spicy aroma.

Tinta Barroca

A robust grape, that yields good quantities of deeply dark, sweet grapes. Well suited to add volume to blends, but lacks the fullness of the other four types.

VINIFICATION

Traditionally, port wines and red wines in the Douro region are vinified in so-called "lagares". A lagare is a container made of granite, usually with dimensions of about 4 x 4 m with a depth of about 1 m. The grapes (with or without stems) are poured into this container after the daily harvest. Once the harvest workers return from the vineyard, they first enjoy a fortifying supper and then put on short pants, wash their feet and climb into the lagare to tread the grapes for approximately five hours, squashing the grapes in this process while mixing the juice with the skins and achieving the best possible leaching.

In general, a lagare contains between 10 and 15 "pipes" (of 550 l each), i.e. between 5,500 and 8,250 liters. As a rule of thumb, it takes one to two people per pipe to carefully tread the grapes. Consequently, there are approximately 20 people in a lagare when the so-called "Corte" begins. This is the first treading stage: the workers stand in one (or more) rows, place their arms on their neighbors' shoulders and march forward or backward step by step, following commands (frequently accompanied by drumbeats or rhythmic song). The Corte is usually complete after two or three hours and is followed by the so-called Liberdade, in which workers move freely and often dance.



Once the grapes have been squeezed the volume begins to heat up, since the wild yeast from the skins comes into contact with the natural sugar from the grape juice. This is when fermentation sets in. In this process more and more color is extracted from the skins of the berries. After five hours of careful treading, the workers leave the lagare. A snack is usually served at midnight and then everybody gets some well-earned rest before the harvest work in the vineyard is resumed the next morning.

Meanwhile, the skin, the stems and seeds rise in the lagare and form the "cap", which always has to be re-submerged to allow for further leaching.

After 24 to 36 hours of fermentation a large portion of the sugar has fermented. If the production is intended for port wine, an enologist conducts continuous tests until the desired residual sugar content has been attained. At this stage, the juice is separated from the solid parts and 77% brandy is added (about one fifth). The alcohol eliminates the remaining yeasts, fermentation comes to a halt, and the young port wine is filled into casks for maturation.

In the case of red wine, the fermentation continues until it comes to a natural halt (dry).

Since it is becoming increasingly difficult to find workers for treading grapes, "automatic lagares" have been introduced in the Douro region over the past years. Frequently, the quality of the result cannot be distinguished from foot-treaded wines.

While lagares continue to have major significance for the vinification of port wine, most red wines (and also all white wines) in the Douro region are vinified with the classical method. The first part of the maceration is partly still done in lagares, but fermentation for the most part now takes place in large wooden or stainless steel containers and the maturation in barriques.

QUINTA DO VALLADO

The Quinta do Vallado was first mentioned in documents dating back to 1716 when the vineyard was owned by Josefa Taveira. In 1818, her family sold the quinta to António Bernardo Ferreira, the uncle and father-in-law of the future Dona Antónia Adelaide Ferreira. Ever since, the Quinta do Vallado has been owned by the Ferreira family and is now operated by the sixth generation. Dona Antónia Adelaide Ferreira (1811 - 1896), who became a widow at a young and tender age, showed much talent and enthusiasm for managing the vineyard. This talent and her entire personality made her one of the most prominent figures in the history of the Douro region.

Quinta do Vallado is situated on both banks of the Corgo River close to its junction with the Douro River. The farm building with the adjoining chapel, which is customary in the tradition of the region, is located on the western slope.

The History of Quinta do Vallado can be divided in 2 different periods; since its foundation, and until 1987, the main activity was the production of Port wines. These wines were commercialized with the brand 'Ferreira', the Port House that belonged to the Ferreira Family, and that was sold in 1987.

The second period started in 1990, and the main activity became the production and commercialization of white and red still wines, with the brand 'Quinta do Vallado'. In the beginning of this second period, a new winery was built, and, with the active support of Professor Nuno de Magalhes (University Traz-os-Montes and Alto Douro) the vineyards have been completely restructured.

Since 2002, when vineyard restructuring was completed, Quinta do Vallado has been cultivating a total area of 70 hectares, of which 53 hectares are new winegrowing sites. 17 hectares held the best parcels of the old vineyards and were preserved.

In addition to investments in new plantations, a new cellar was added and completed in 1997. All grape movement is driven by gravity and without pumps; fermentation and storage take place in stainless steel containers and an automatic control system monitors the cooling and heating of the mash as well as the pumping over of the grape juice during maceration.

In 2004 Quinta do Vallado has inaugurated a charming "Country Hotel" in the historic main Quinta building, which offers romantic rooms, a luxurious pool under orange trees and typical Portuguese food.

Today, João Ferreira Alvares Ribeiro, manages Quinta do Vallado, together with his cousin Francisco Ferreira. The main oenologist is Francisco Olazabal, a cousin and also descendant from Dona Antonia Adelaide Ferreira, and who owns Quinta do Vale Meão.



Quinta do Vallado, Vilharinho dos Freires, 5050 Peso da Régua

T: +351-254 323 147. F: +351-254 324 326. Email: vallado@mail.telepac.pt. www.quintadovallado.com

NIEPOORT: QUINTA DE NÁPOLES AND QUINTA DO CARRIL

The port wine lodge Niepoort, established in 1842, only started to have vineyards of its own in 1987, when Dirk van der Niepoort joined his father Rolf in the business. Until then, Niepoort had been a classic port wine shipper: the basic wines were purchased from contract vineyards in the Douro region, and enhanced, matured, blended and marketed in the company's wine cellars in Vila Nova de Gaia.

Dirk van der Niepoort, born in 1964, discovered his interest and subsequently his passion for wine as an intern with Mövenpick in Switzerland. He no longer was satisfied with the conventional work in the port wine lodge, but wanted to produce grapes of his own to control the quality from the beginning. One of the reasons for this decision was his intention to have his own grapes treading in lagares - a costly type of maceration involving lots of work. However, Dirk was certain that port wines lose density and complexity when they are fermented only in tanks. He purchased the dilapidated Quinta de Nápoles in Cima Corgo, on the left bank of the Tedo River, one of the oldest quintas of the Douro, which is mentioned as early as 1496 in historic documents, and started to process grapes in the old-fashioned tradition. One year later the Niepoorts also purchased the Quinta do Carril just above Quinta de Nápoles.

Both vineyards had been neglected for decades and there was no palatable evidence that the cultivation area was suitable to produce great wine. Consequently, the Niepoort family initially only invested in the restoration and cultivation of the vineyards. 15 hectares had to be planted with new vines, and 10 hectares could be preserved. Those vines today are more than 60 years old. In addition to his first homegrown port wines, Dirk van der Niepoort also experimented with table wines. In 1990, Dirk first vinified a red wine that he called Robustus. Most taste judges called this wine, which featured powerful tannins and forceful acidity, undrinkable and Robustus never came on the market. The wine was only discovered 10 years later and created great enthusiasm. Dirk van der Niepoort vinified his first red Redoma from grapes harvested in 1991 and came out with a white Redoma in 1995, followed by a rosé of the same name in 1999. In 1999, the first Batuta came on the market, which was produced from the oldest vines on the northern slopes of the Quinta do Carril and advanced to cult status in Portugal within a very short time. Dirk has no oenological background, but makes wine by feeling and experience. "Charme" for example, an experiment since 2000 with which Dirk wants to refer to his favourite wine region Burgundy, is a wine that technically seen is impossible to make – nevertheless it is today one of the most sought after wines of Portugal. With "Vertente" Niepoort has launched a wine that combines the majestic severity of the Douro with drinkability and freshness.



Niepoort Vinhos, Rua Cândido dos Reis, 670, 4400-071 Vila Nova de Gaia

T: +351 22 338 9114. F: +351 22 332 0209. Email: info@niepoort-vinhos.com www.niepoort-vinhos.com

QUINTA DO CRASTO

The Quinta do Crasto is first mentioned in historical documents in 1615. Today it is owned by Jorge Roquette and his family. January 1, 1994 marks an important date in the history of Crasto, because it has been active as an independent self-marketing quinta since that day.

The Quinta do Crasto comprises 130 hectares, of which 70 hectares are planted with grade "A" vineyards. It is located on the right bank of the Douro river half way between Régua and Pinhão. The old terraces contain mixed plantings with vines that are up to 90 years of age. Since 1981 the new vineyards were batch-planted with the five principal Douro grape varieties (Tinta Roriz, Touriga Franca, Tinta Barroca, Tinto Cão and Touriga Franca), for the most part in *patamares* (horizontal terraces) and to some extent in vertical rows (*vinha ao alto*). The individual varieties of these younger cultivation sites (approximately 20 years old) can be processed separately, as is the case with the individual parcels of the older plantings (more than 70 years old).

The cellar also contains a successful blend of old-fashioned tradition and new technology - the old granite lagares are equipped with temperature control mechanisms and new smaller stainless steel tanks and pneumatic presses are setting a modern standard.

The owner Jorge Roquette has heavily invested in modernizing the vineyards and establishing a Port wine storage of his own (for which he held back some of his best wines every year) during the 1980s in order to meet the regulatory requirements for a self-marketing port wine Quinta. The wines are vinified in traditional "lagares" and are marketed either as Vintage Port or as Unfiltered Late Bottled Vintage Port. Only the very best wines (approx. 1500 to 3000 cases) from the overall production (approx. 15,000 cases) are bottled under the label of Quinta do Crasto, the remaining wine is sold in bulk to Port shippers.

Although port wine is a fundamental part of every Quinta in the Douro, the real task was to prospect and develop the enormous potential of the region. Consequently, it was only a small step toward the vinification of Douro red wines. Starting in 1994, the Australian-based enologist Dominic Morris began to support the Roquette family with red wine vinification. In the same year, the Quinta do Crasto produced its first single-quinta red wine in its new red winery, which consisted of 80% Tinta Roriz and 20% Touriga Franca. Nowadays Tomás Roquette manages the property and is responsible for the production of Port wine, while Manuel Lobo works at the winery year-round under Dominic's guidance. Miguel Roquette is responsible for sales and marketing.



Quinta do Crasto, S.A., Gouvinhas, 5060-063 Sabrosa

T: +351-254 920 020. F: +351-254 920 788. Email: miguel.roquette@quintadocrasto.pt

www.quintadocrasto.pt

QUINTA DO VALE DONA MARIA

Cristiano van Zeller left Quinta do Noval in 1993, where he had been co-owner and Managing Director. In 1995 he purchased his first vineyard (Quinta de Vale da Mina), to which he added the Quinta do Vale Dona Maria in 1996 (a Quinta that had belonged to his wife Joana's family, for over 200 years). This very old Quinta that consisted of 10 hectares of vineyard (with vines more than 50 years old) is located in the valley of the tributary Rio Torto with a south-south east exposure in the heart of the Douro Valley.

Even though major renovation and restructuring work was necessary, the Quinta promised fantastic potential, mainly because of the old vine plantings in the traditional varieties Tinta Amarela, Rufete, Tinta Barroca, Tinta Roriz, Touriga Franca, Touriga Nacional, Sousão, and many more. This convinced Cristiano to purchase the Quinta.

Although 1996 was not a very good year, the first wines turned out to be quite impressive. Both the red wines and the port wines showed great concentration and magnificent tannins. They improved to a beautiful elegance after some maturation in wood and were harmonic with a long finish. Both of these wines were foot trodden throughout the fermentation in lagares. The Douro Red was bottled and kept in stock (some was sold as a test market exercise) and the Port was sold to Niepoort.

This first success and the reaction of the market made such a positive impression on Cristiano that he developed a 15-year plan for the renovation and repair of the Quinta. The Quinta today now has a total area of 21 hectares under vine (3,5 hectares were planted in 2004, 1,5 ha in 2007, and another 6 hectares of very old vines have recently been bought). In the meantime, a guesthouse has been constructed and the old lagares remodeled along with the construction of a new press house and a maturing cellar. Quinta do Vale Dona Maria has been a convincing and successful label on the market in the years since the 1997 vintage.

All the red wines are foot-trodden in lagares before temperature-controlled fermentation takes place in stainless steel tanks.

The wines have deep dark colors, are very concentrated and characterized by mature soft tannins with a strong fruity finish. The wines mature for 12 to 24 months in French oak barrels and reach their best drinking maturity a few years after bottle maturity. All wines and port wines from the Quinta do Vale Dona Maria are unfiltered or are slightly filtered shortly before bottling.

The young enologist Sandra Tavares da Silva is responsible for the quality of the wines at Quinta do Vale Dona Maria.



Quinta do Vale Dona Maria, Rua de Gondarém, 1427, 2º Dtº, Ala Norte, 4150-380 Porto
T: +351-22 374 4320, F: +351-22 374 4322, M: +351 93 6829277
Email: cvanzeller@mail.telepac.pt www.quintavaledonamaria.com

QUINTA DO VALE MEÃO

This important Douro Estate was the last great achievement of the legendary Dona Antónia Adelaide Ferreira. In the year 1877, she purchased 270 hectares of land from the community Vila Nova de Foz Côa, constructed a quinta house and started the cultivation of vineyards. Today, the quinta is owned by her great-great grandson Francisco Javier de Olazabal, the former president of the A.A. Ferreira enterprise, to which he used to sell his grapes every year. In 1998, Francisco (Vito) Olazabal decided to try his hand at being independent, left Ferreira and developed his own project together with his son Francisco (Xito) Olazabal.

For this purpose, the impressive century-old cellar with its double granite walls and its fine roof of chestnut wood was completely renovated and equipped with modern technology. All work was carefully planned and executed to avoid damaging the architectural value of the old building. The old granite lagares were also reactivated, but in a slightly smaller form.

67 hectares of the quinta are used for vine cultivation on a variety of soil types: schist, granite and alluvial gravel. This soil variety is unusual for the Douro region and contributes to the complexity of the wines. The vines are planted in blocks:

Touriga Nacional 40%, Tinta Roriz 30%, Touriga Franca 15%, Tinta Amarela 5%, Tinta Barroca 5% and Tinto Cão 5%. During the current year 13 new hectares are being planted and 7 more will follow in the next year.

The first wines launched were of the 1999 vintage. They were very well received by the international wine press and rapidly attracted the attention of the connoisseurs, the same happening to the wines of the following vintage years.



F. Olazabal & Filhos Lda.
 Quinta do Vale Meão
 5150-501 Vila Nova de Foz Côa
 T: +351-279 762 156
 F: +351-279 762 207
 Email: fjo@quintadovalemeao.pt

Porto Office:
 Rua das Macárias, 61 Praia da Granja
 4410-149 São Felix da Marinha
 T: +351 22 7625138
 F: + 351 22 7625138
 Mobile: + 351 91 616 7623
 Email: l.o@quintadovalemeao.pt