

Douro Boys



Cuvee 2005



QUINTA DO VALE MEÃO



QUINTA

DO CRASTO

QUINTA
VALE
D. MARIA

QUINTA VALE D. MARIA

NIEPOORT

Niepoort

QUINTA DO VALLADO



Friday, 30th November '07

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In 2007, the "Douro Boys" celebrate five years of their existence.

In general, five years is not an impressive anniversary, but in that specific case, it is. First of all, it is not very common, that winemakers work together. Definitely not when they are neighbours. So, five years of successful cooperation between competitors is a reason to celebrate! More important, however, is the fact, that in only five years, the five producers

Quinta do Vallado

Niepoort

Quinta do Crasto

Quinta do Vale D. Maria

Quinta do Vale Meão

have succeeded in "putting the Douro on the map". No doubt so ever that the image and – more basically – the knowledge about the pure existence of the Douro wine region have grown enormously during the last five years. And this mostly due to the wines and to the activities of the five wineries, nowadays known as Douro Boys.

How do winemakers celebrate a special date?

Right, they create a special wine. The five enologists – Sandra Tavares da Silva, Dirk Niepoort, Francisco Ferreira, Francisco Olazabal and Manuel Lobo – selected the best barrel from the Vintage 2005 from each winery and blended, on 5th of July 2007, a wine that should not only reflect the different characteristics of the five individual Quintas and the rich heritage of autochthone grapes, but that should also be harmonious and balanced.

Blending different terroirs in order to create an even more complex and deep wine than each individual lot could be – this is the great tradition of the Douro region. And this is what happened on 5th of July, and the result was bottled into 712 Magnums in October 2007.

This very special wine will be launched at a single day in a single place: On Friday, 30th of November 2007, Peter Mansell, Associate Director of Christie's International Wine Department, will host an auction during which 500 Magnums of the Douro Boys Cuvée will be sold in a total of 30 lots, ranging from a single Magnum up to 60 Magnums. Most of the lots also include an "added value" that reflects the spirit of the Douro Boys: "Serious wines, fun of life".

A Unique Wine made for
a Unique Occasion and
Launched in a Unique Way

Douro Boys Cuvée 2005

Blend of the best barrels from each of the following wines

QUINTA DO VALLADO RESERVA 2005

NIEPOORT BATUTA 2005

QUINTA DO CRASTO MARIA TERESA AND TOURIGA NACIONAL 2005

QUINTA DO VALE D. MARIA 2005

QUINTA DO VALE MEÃO 2005



Douro – Past & Present

The Douro River – extension, soil and climate

The Douro River 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.

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 250,000 hectares of slate soil 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. 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.

The heat in the Douro region is often insufferable and can reach temperatures between 40 and 50 degrees Celsius in the daytime. 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).

40,000 hectares along the Douro river are planted with vines, 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. 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.

History of Winegrowing in the Douro Valley

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 (pilheiros).

Port wine was "discovered" around 1670. After overproduction and price collapse in the mid-18th century, a system of origin control and regional classification (the world's first!) was introduced in 1756. This 250 years old viticultural site ordinance 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.

Until 1870, there had been many so-called "Quinta wines", i.e. ports that were produced and marketed by individual winegrowers. 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. "Shippers", who had established themselves in Porto increasingly replaced these (leaving) vintners. In order to offer their customers port wine of consistent quality, the shippers ultimately developed their own brands, blended the wines from different vineyards, matured them in their own cellars in Vila Nova de Gaia (across from Porto) and ended up marketing them worldwide. Finally even a law was passed stipulating that port wine exports could only be carried out from Vila Nova de Gaia.

Only by the law of May 8, 1986 (when Portugal entered the European Union) decreed that wine producers in the Douro region were entitled to export their products independently. 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 DOC wine ("table wine") has been increased immensely and new and interesting wines are introduced to the market every year.

DOC Douro Wines

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. 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 varieties is an invaluable advantage. Together with the outstanding geological and climatic conditions this warrants the independent and unmistakable character of the Douro wines.

In a time of globalization in viticulture and wines, the Douro Valley 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. 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 well over 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. Nowadays, most of the new plantings are based on Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinto Cão, and Tinta Amarela, but with time and as more experience is gained with the development of the new wave of Douro Red wines, other varieties such as Sousão, Rufete, Tinta Francisca and others, are increasingly becoming an integral part of the new plantings of the best producers.

Increasingly white DOC wines emerge from the Douro Valley, most of them originating from very old vines of Rabigato, Codega, Viozinho, Verdelho, Donzelinho, etc. of high altitude vineyards in traditional mixed plantings.

Auction on 30th of November 2007

Auction
on
30 Nov.
2007

Lot nr.01

| | |
|-------------------------|------------|
| value EUR | 360 |
| auction start price EUR | 240 |

3 Magnums Douro Boys Cuvée 2005

Lot nr.06

| | |
|-------------------------|--------------|
| value EUR | 1.500 |
| auction start price EUR | 480 |

6 Magnums Douro Boys Cuvée 2005

+ three hours private surf course for one person
with Miguel Roquette followed by lunch or dinner
in a beach restaurant at Espinho

Lot nr.02

| | |
|-------------------------|--------------|
| value EUR | 1.900 |
| auction start price EUR | 960 |

12 Magnums Douro Boys Cuvée 2005

+ a weekend for two persons at Country Hotel Vallado
www.quintadovallado.com, including two overnights
in a double room and romantic dinner

Lot nr.07

| | |
|-------------------------|--------------|
| value EUR | 6.100 |
| auction start price EUR | 3.840 |

48 Magnums Douro Boys Cuvée 2005

+ 3 Magnums of Quinta do Vallado Reserva (one of each
vintage 2003, 2004 and 2005). Each of these wines won the annual Douro
Trophy at the London International Wine Challenge

Lot nr.03

| | |
|-------------------------|--------------|
| value EUR | 3.320 |
| auction start price EUR | 480 |

6 Magnums of Douro Boys Cuvée 2005

+ 2 overnights for two persons in the romantic "Douro Suite" at Aquapura
Douro Hotel, including breakfasts, an avant-garde dinner at Restaurant
Almalusa, asian treatments in the Spa and a great surprise.
www.aquapurahotels.com

Lot nr.08

| | |
|-------------------------|--------------|
| value EUR | 2.700 |
| auction start price EUR | 720 |

9 Magnums Douro Boys Cuvée 2005

+ a private dinner for 6 persons at Dirk Niepoort's home,
prepared by Dirk himself, including wines from his
private cellar

Lot nr.04

| | |
|-------------------------|--------------|
| value EUR | 3.000 |
| auction start price EUR | 1.440 |

18 Magnums Douro Boys Cuvée 2005

+ 1 Double Magnum of Quinta Vale D. Maria 2001
«Best Red Wine of Portugal in 2003»

Lot nr.09

| | |
|-------------------------|------------|
| value EUR | 760 |
| auction start price EUR | 240 |

3 Magnums Douro Boys Cuvée 2005

+ a boat trip on the Douro and a picnic for
4 persons together with João Ferreira Alvares Ribeiro

Lot nr.05

| | |
|-------------------------|------------|
| value EUR | 120 |
| auction start price EUR | 80 |

1 Magnum Douro Boys Cuvée 2005

Lot nr.10

| | |
|-------------------------|--------------|
| value EUR | 3.500 |
| auction start price EUR | 1.920 |

24 Magnums Douro Boys Cuvée 2005

+ 3 Magnums of Quinta do Vale Meão 2004
(97 Points at Wine Spectator, highest rated Portuguese wine ever)

Lot nr.11

value EUR **360**
auction start price EUR **240**

3 Magnums Douro Boys Cuvée 2005

Lot nr.16

value EUR **7.000**
auction start price EUR **3.840**

48 Magnums Douro Boys Cuvée 2005

+ a wine tasting for 15 persons commented by winemaker Sandra Tavares da Silva (Quinta Vale D. Maria) on a place (in Portugal) of your choice

Lot nr.12

value EUR **6.900**
auction start price EUR **3.840**

60 Magnums Douro Boys Cuvée 2005

+ 6 Magnums of Quinta do Crasto Maria Teresa 2003 (96 Parker Points)

Lot nr.17

value EUR **4.000**
auction start price EUR **1.440**

18 Magnums Douro Boys Cuvée 2005

+ a football match of a Douro Boys team (girls included) against a team that you put together, at the highest football place in the Douro Valley. Followed by a dinner for both teams at Quinta do Crasto.

Lot nr.13

value EUR **120**
auction start price EUR **80**

1 Magnum Douro Boys Cuvée 2005

Lot nr.18

value EUR **3.500**
auction start price EUR **1.920**

24 Magnums Douro Boys Cuvée 2005

+ One round of Golf with Vito an Xito Olazabal at the Oporto Golf Club, the oldest golf course in the Iberian peninsula, founded in 1890 by the Port Wine Merchants. At lunch three different vintages of Quinta do Vale Meaõ Douro and Port will be tasted (for four persons)

Lot nr.14

value EUR **3.450**
auction start price EUR **1.920**

24 Magnums Douro Boys Cuvée 2005

+ three overnights with breakfast for two persons in a romantic room with fireplace at the Douro Hotel Casa do Visconde de Chancelheiros, as well as three dinners with typical Douro specialities and fine wines from the Douro Boys. www.chanceleiros.com

Lot nr.19

value EUR **720**
auction start price EUR **480**

6 Magnums Douro Boys Cuvée 2005

Lot nr.15

value EUR **1.100**
auction start price EUR **480**

6 Magnums Douro Boys Cuvée 2005

+ overnight in traditional Douro bedrooms and private dinner for 4 persons at Quinta do Crasto

Lot nr.20

value EUR **120**
auction start price EUR **80**

1 Magnum Douro Boys Cuvée 2005

Lot nr.21 value EUR **120**
auction start price EUR **80**

1 Magnum Douro Boys Cuvée 2005

Lot nr.26 value EUR **760**
auction start price EUR **240**

3 Magnums Douro Boys Cuvée

+ a one hour Douro boat trip on a traditional Barco Rabelo followed by lunch or dinner for six persons including fine wines from the Douro Boys, at D.O.C. restaurant in Folgosa (Douro). www.doc-restaurante.com

Lot nr.22 value EUR **1.440**
auction start price EUR **960**

12 Magnums Douro Boys Cuvée 2005

Lot nr.27 value EUR **5.500**
auction start price EUR **3.840**

48 Magnums Douro Boys Cuvée 2005

+ 1 Magnum of CV - Curriculum Vitae 2003 Douro Red
+ 1 Double Magnum of CV - Curriculum Vitae 2005 Douro Red
donated by Cristiano van Zeller

Lot nr.23 value EUR **2.700**
auction start price EUR **1.440**

18 Magnums Douro Boys Cuvée

+ 3 Bottles (0,75 l) of Robustus 1990 of Niepoort
(this wine has never been launched)

Lot nr.28 value EUR **1.400**
auction start price EUR **480**

6 Magnums Douro Boys Cuvée 2005

+ two overnights and breakfast for two persons at Vintage House Hotel,
as well as a dinner for two with Douro wines, and a blind tasting of Ports
"O Jogo dos Aromas". www.cs-vintagehouse.com

Lot nr.24 value EUR **1.300**
auction start price EUR **240**

3 Magnums Douro Boys Cuvée

+ a classical Douro lunch for 20 persons
at Quinta de Nápoles (Niepoort),
prepared by Maria José da Fonseca Mansilha

Lot nr.29 value EUR **8.500**
auction start price EUR **4.800**

60 Magnums Douro Boys Cuvée 2005

+ one bottle (0,75) of Niepoort Vintage Port 1945

Lot nr.25 value EUR **2.880**
auction start price EUR **1.920**

24 Magnums Douro Boys Cuvée

Lot nr.30 value EUR **120**
auction start price EUR **80**

1 Magnum Douro Boys Cuvée 2005

The Five Douro Boys Quintas



QUINTA DO
VALLADO

The Quinta do Vallado was first mentioned in documents dating back to 1716. Since 1818 it is owned by the Ferreira Family, and it is one of the properties that belonged to the famous Dona Antonia Adelaide Ferreira. In 1995, after the sale of the Ferreira family's Port House (Ferreira) to the Sogrape Group, the owners decided to start vinifying their own grapes and to market their own wines. This decision was supported by the launching of the "Quinta do Vallado" brand.

The vineyards are situated on both banks of the Corgo River close to its junction with the Douro River. Since 1995, they have been completely restructured. Quinta do Vallado is now managed by two great grand sons of Dona Antonia Adelaide Ferreira - Joao Ferreira Alvares Ribeiro and Francisco Spratley Ferreira. The winemaker, Francisco Olazabal (owner of Quinta do Vale Meão), is their cousin, and also descendent from Dona Antonia.

Quinta do Vallado is cultivating a total area of 67 hectares, of which 50 hectares were replanted in the nineties. The 17 hectares that held the best parcels of the old vineyards were preserved. A new cellar was added and completed in 1997. All grape movement is driven by gravity and without pumps, fermentation takes 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.

The storage of the wines takes place in stainless still vats, or french oak casks, according to the quality of the wines. In 2006, Quinta do Vallado opened a small and charming "Country Hotel".

QUINTA DO VALLADO

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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 with cellars in Vila Nova de Gaia.

Dirk van der Niepoort no longer was satisfied with the conventional work in the port wine lodge, but wanted to produce grapes of his own. In 1987 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 which is situated just on top of 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. "Charme", 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 the vintage 2007, Niepoort inaugurated a new cutting edge winery at Quinta de Nápoles and new cellars in Vila Nova de Gaia.

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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. 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 Francesa, Tinta Barroca, Tinto Cão and Touriga Francesa), 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.

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 Francesa. Nowadays Tomás Roquette manages the property and is responsible for the production of Port wine, while enologist Manuel Lobo works at the winery year-round under Dominic's guidance. Miguel Roquette is responsible for sales and marketing.

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QUINTA VALE D. MARIA

In 1995 Cristiano van Zeller 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 Francesa, 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-years 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 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

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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) de 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: slate, 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 Francesa 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.

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Conditions of Sale

The following Conditions of Sale apply to the legal relationship between the vintners group Douro Boys (DB) and the participants in the auction of November 30th 2007. By participating in the auction, the persons who bid (Buyer) accept these Conditions of Sale. Please read therefore carefully the following Conditions and Definitions.

- 1) Each lot is described, and marked with a "Value" and a "Start price". The higher amount is the estimated value of the respective lot. The "Start Price" is the minimum amount of money that has to be paid to acquire the lot.
- 2) The highest bid accepted for a lot is called "Hammer Price". This is the final price the Buyer has to pay for the respective lot.
- 3) All amounts (Value, Start Price, Hammer Price) include 12% of VAT. No more charges will be added.
- 4) For lots that are exported the final price is the hammer price minus 12%, as exportation is free of VAT.
- 5) The Hammer Price applies for the lot as described in the Catalogue. Transport costs will be charged to the Buyer.
- 6) Anyone wishing to bid at the auction must fill out and sign a registration form before the beginning of the auction, or send a formal written bid before November 15th. Intending Buyers can also bid during the auction live on telephone, a registration form has to be sent before 15th November in that case as well.
- 7) All sold lots will be invoiced by Quinta do Crasto on behalf of the Douro Boys group. The Buyer has to pay the Purchase Price to Quinta do Crasto within ten days after the auction. As long as the Buyer has not paid, the Lot is owned by the Douro Boys.
- 8) Buyers present at the auction can pay their lot by cheque (no credit cards can be accepted) immediately after the tasting and carry their lot with them at the same evening.
- 9) For Telephone Bids or Written Bids the Lot will be sent to the Buyer only after payment has arrived.
- 10) If the Buyer does not insist on a specific transport, Douro Boys will choose the best way to send the lot and will carefully pack it.
- 11) The Buyer carries the risk of loss or damage to purchased Lots. This means that Buyers have a legal obligation to pay their purchases in full, even if the Lots are subsequently lost or damaged.
- 12) If the Buyer is in default longer than 30 days after the auction, Douro Boys are authorised to sell the Lot(s) purchased by the Buyer without further notice, either by private or by public sale.
- 13) The Douro Boys are authorised, without reason given, to refuse any person admission to the auction premises and the auction, and also to exclude any person from making bids for a Lot.
- 14) The legal relationship between the Douro Boys and the Buyer shall be governed by Portuguese law.

Douro Boys


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 aquapura
 DOURO VALLEY


 RIEDEL
 THE WINE GLASS COMPANY

CHRISTIE'S

Auction, Dinner and Overnight on Friday, November 30th, 2007

The Auction takes place on Friday, November 30th at Aquapura Douro Valley Hotel and will be hosted by Peter Mansell, Associate Director of Christie's International Wine Department, and Head of the wine department at Christie's Amsterdam. Peter Mansell is one of the most experienced auctioneers of fine wines in the world. The Auction starts with an Aperitif at 18.00 hrs and is scheduled to finish at 20.30 hrs.

For participants who want to stay for dinner, Emmanuel Soares, chef of aquapura will create a fine 6 course menu, during which will be served the following wines:

VZ - Van Zellers 2006 Douro Branco, Magnum

Douro Boys Cuvée 2005

Quinta do Vale Meão Douro 2001

Quinta do Vallado 1999, Magnum

Reserva 1994, Quinta do Crasto

Robustus 1990, Niepoort

Vintage Port 2001, Quinta do Vale D. Maria

Colheita 1937, Niepoort

THE PRICE FOR DINNER, INCLUDING WINES, COFFEE AND WATER IS 90 EUROS.

For guests who want to stay overnight, Aquapura offers a special Douro Boys discount rate of 290 Euro including breakfast (instead of 310). Bookings for both the Douro Boys Anniversary Dinner and rooms can be made at +351-254 66 06 61 or at reservations@aquapuradouro.com. Please don't forget to mention the Douro Boys event in order to profit from the special rate.

The Douro Boys recommend also the following places to stay overnight in the Douro Valley:

COUNTRY HOTEL QUINTA DO VALLADO

www.quintadovallado.com, T: +351 254 323 147

CASA DO VISCONDE DE CHANCELEIROS

www.chanceleiros.com, T: +351 254 730190

VINTAGE HOUSE HOTEL

www.cs-vintagehouse.com, T: +351-254 730 230

QUINTA DA ROMANEIRA

www.maisonsdesreves.com, T: +351 254 732 432

For any further information please do not hesitate to call
T: +351 936 01 95 37 or to send an email to info@douroboys.com
