



QUINTA DOS VALES
WINE ESTATE

THE WINEMAKER EXPERIENCE

- TURNING WINELOVERS INTO WINEMAKERS -



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PERSONAL INVITATION

Hello,

My name is Karl Heinz Stock, I am the owner of Quinta dos Vales. About 15 years ago I accepted my last challenge - to produce my own wine. I have reached my goal to produce authentic wine of the highest quality and I am now ready to pass on what I have learned. My team and I are ready to lead an exclusive group of up-and-coming winemakers through this exciting and challenging journey.

If you are reading this text, congratulations, you are now one step closer to making your own wine and deepening your personal legacy. Instead of spending millions to buy a vineyard, you can now make your own wine without the headaches of the logistics normally associated with it, and all for a fraction of the price.

We will guide you every step of the way, both before the purchase and in the years to come, to ensure that you get maximum enjoyment from your new business as you learn to optimize your winemaking skills. Just like your new winemaking neighbours, you can now choose your own vineyard or vineyards from the stock or have them planted with the grapes you prefer.

You decide 100% to what extent you are involved. You can be involved in all facets of making your own private wine or you can simply come and mix it and give it your personal touch when it is ready for bottling. It would be my honour and pleasure to guide you into this new adventure, which you can enjoy right away and later pass on to your children or grandchildren.

Who said it should be difficult to follow a dream? No need to worry, we'll always be there to guide you!

A handwritten signature in black ink, appearing to read 'Karl Heinz Stock'. The signature is written in a cursive, flowing style with a large, prominent loop at the end.



QUINTA DOS VALES

Our wine estate is situated in the heart of the Western Algarve. Although coming from humble beginnings, this 44-hectare estate is now considered one of the best wineries in southern Portugal, with recognition from international organisations and visitors coming from far and wide.

Wine and art are two elements that often go hand in hand, and nowhere more than here, where stunning sculptures pair perfectly with our award-winning wines. In our various garden locations you can find an exhibition of well over a hundred art pieces in different styles, materials and sizes.

This symbiosis creates a perfect setting for any type of event, be it a private executive meeting or something as personal as a wedding celebration.

The atmosphere of a winery makes our accommodation facilities a perfect choice for a holiday retreat. What could be better than waking up in the morning to a view of rows upon rows of sun-drenched vines?

The old walls of the winery building hide the modern equipment used therein. We combine the use of high-quality winemaking machinery with traditional methods, which allows us to ensure that the grapes are treated with precision and care.

It takes unusual vision and entrepreneurial flair to bring together art, winemaking and nature to develop a unique concept in Enotourism in Portugal. Quinta dos Vales tells the story of turning a sleepy wine farm into an internationally recognised winemaking estate, holiday retreat and centre for arts and events.



OUR VINEYARDS

What does one expect to find at a winery located in the Algarve?

Vineyards, of course. And Quinta dos Vales, which means “Farm of the Valleys”, doesn’t disappoint.

Located on gently undulating hills are vineyards of more than 200.000 m² where grape varieties unique to Portugal, such as Touriga Nacional, flourish along with international varieties which have adjusted to the unique climate and soil of the region.

The selection and development of the wines is supervised by two top oenologists, Dorina Lindemann and Paulo Laureano, who collaborate with the vineyard owner and his wine consultant engineers throughout the entire production process.

The real secret of producing a top quality wine amounts to a few essential elements – the right soil and the right climate (a combination defined in viniculture circles as ‘terroir’), as well as a caring, responsible treatment by the wine grower.

The Algarve’s vineyards, enclosed in an amphitheatre which is protected from the northern winds, has a unique climate characterised by an average of 3.000 hours of sunshine per year, which is a benefit to the producers of the region. The soil is also ideally suited, so the raw potential is there to grow excellent grapes and therefore create great wines.

Combining all the essential elements to create a synergy is an art, and this is what separates the good from the great – expert maintenance of the vineyards and scientific precision in the cellar backed by modern technology, so that nothing is left to chance.

BOTTLE BLENDING WORKSHOP

If you want to start the winemaking process slowly and well-informed, you may choose to start with creating your own bottle of wine. And with this unique 3-hour experience you will get the opportunity to create a wine perfectly tailored to your preferences!

We will provide you with information and training, our high-quality wines and all the required equipment, the only thing you need to bring with you is your creativity.

Our team of expert winemakers will support you throughout this process, teaching you how to distinguish between the different grape varieties, explaining what you should be looking for in a wine and

offering their advice on how to blend the wines in different combinations and proportions.

After the guided tasting you will understand what impact all of these details have on the character of the wine, its nose, its flavour. And with all this newly acquired knowledge you will then aim to achieve something truly special, something you can proudly and genuinely call your own wine.

To make it even more personal, you will be able to bottle the wine, label it and seal it with cork yourself, getting the satisfaction of holding your own creation in your hands!





BARREL BLENDING EXPERIENCE

When you are ready to take the next step, so are we. Blend your own 225 L barrel with our top wines, which would give you 288 bottles to share with your friends and family.

By working with our winemaking team and label designer you will be able to have a truly unique experience. You collaborate with them on every detail of your wine, from blending to the toast of the barrel which results in wines you may call your own.

Should you get “hands-on” only after the grapes from our vineyards have been converted into real wine, we offer you to choose between up to 5 different mono-varieties, which we have selected as our best wines of the previous year’s harvest.

These wines will have already matured for some months in a French oak barrel, however will probably require more ageing in oak. Meaning that, depending on when in the process you get involved, it will take between 6 to 18 months before you can open a bottle of your very own wine.

Should you decide to work with a single barrel of 225 L, you have the choice of working with a mono-variety, or you may select several mono-variety options which you can combine as you wish for Your Blend. They will then mature together in your barrel until you find them ready to be moved for a further period to stainless steel vessels or immediate maturation in a bottle.

Should you wish to have several barrels or join with a group of friends, you might opt to mature the wine as single variety and decide about the blending only shortly before bottling. Both methods have their fans and neither of them is wrong.

After sufficient time in the barrel the wine is ready for bottling. During the winter months, the very personal process of naming your wine, designing your label and selecting the size and shape of your bottle becomes real and the wine becomes a product of your own creativity.

The cost of your barrel includes everything you need to produce up to 288 bottles of luxury wine. The final price is proportional to the varieties and the percentages used in the ultimate blend.

RENT A VINEYARD

Should you wish to experience winemaking with even more involvement, we offer you a lease of one of our established vineyards.

That would mean getting high-quality grapes that have been taken care of and using your creativity to blend your own custom wine with the help of our highly qualified experts.

This way you can not only jump in halfway through the process, but see with your own eyes the growth of the grapes, take part in the exciting harvest period and follow the wine every step of the way

either handling it yourself, or letting our experienced team do most of the work.

For this option we offer you plots with the area of minimum 650 m² and up to a total of maximum 8.000 m². If you follow our advice, the production from a 650 m² plot should equate to approximately a single 225-litre barrel, or 288 bottles of wine.

An additional option we offer is the storage of your completed wine bottles with us, under controlled conditions.



GRAPE TO WINE

The further process of winemaking up to the bottling of the wine (see Barrel Blending Experience) will happen under our supervision and with our advice, the choice what and when to do is completely yours. It is your wine after all!

Compared with the Barrel Blending, where we offer the choice between our best mono-varieties, the production of your own grapes is significantly more economical.

This is because you share with us the natural impact of harvest quantity, weather and the resulting grape quality.

OWN A VINEYARD

Purchasing a vineyard which is integrated into a professionally managed working winery is certainly a creative investment. It is like getting the best of two worlds: the experience of being involved in winemaking as much as you like, without the added responsibility of running a vineyard.

Visit the winery as often as you like and become involved in the full winemaking process. For a fraction of the cost of owning a vineyard and a winery, you have the freedom to participate as much or as little as you want to in each stage of winemaking.

You may do this with the grapes from your own plot of vineyard, or you might want to rent one of our established vineyards for a limited period of time, while your own planted vines are still maturing. This way you will be able to start straight away, without the torture of waiting for the grapes to grow.

In both cases it is up to you how much you want to get involved in the entire winemaking process, from harvesting the grapes to bottling your wine with your own label, all the while using the grapes that grow in the vineyards that you are responsible for.

Our team will make all decisions related to the overall vineyard's health; everything else can be under your control, should you decide so. We will always be available to help, assist and advise.

With time we assume you will get very involved by gradually taking more and more decisions yourself. The concept is definitely not about us making the wine and you just putting your label on it. And for the times when you are too busy to be on-site yourself, we can keep you updated and involved through written and video reports, prepared by our winemaking team.

PLOTS

The minimum plot size per variety is 650 m², and we offer you up to 8.000 m² of your own vines, depending on how many varieties you would like.

Once the vines mature, 5 to 7 years after planting, the yield is about 8.000 kg per hectare.

That produces about 3.200 kg for a 4.000 m² plot if you opt for a premium product and 2.400 kg for super premium wines.



THE WINEMAKING PROCESS



DECIDING THE VARIETALS

Choosing the varieties you want to plant is an exciting and long-term decision. It will take you at least two and a half years to see the first real harvest, so you will not want to make an unadvised decision. Our team will guide you, learning your winemaking goals, your preferences and also advising you on which varieties will work best for you and our terroir. We will have a lot of wines to try in blind tastings, both as mono-variety and as blends, which will help you find the varieties that match your taste.



PLANTING THE VINES

Under the leadership of Dorina Lindemann and her vineyard development team you will be able to plan and later plant your vineyard, always keeping in mind that it is you who makes the major decisions, be it the varieties or the spacing of the plants. Ideally you will even join and plant some of the vines yourself!



GROWING AND HARVESTING THE GRAPES

The first years of a vineyard are very important and a lot of care is required. We will pay close attention to the direction in which the whole process is going. August and September — harvest season — are months of great activity. Join in as grapes are hand-picked early in the morning, brought into cooling containers and the next day gently hand-sorted, de-stemmed, pressed and transferred into tanks and barrels.



FERMENTATION

October to December are the most important and active times in the wine cellar. Daily activities include following the fermentations, monitoring sugar and temperature levels and performing traditional punch-downs, pump-overs, barrel stirring and barrel rotations. This is the right time to choose your desired barrel type and desired toast.

CRAFT YOUR WINE

January to December is the maturation period. The wine ages between 9 and 18 months in an oak barrel or stainless steel vessel, and if you decide for a barrel of a mono-varietal wine, you will be invited to join our winemaker performing the traditional crafts of topping, barrel sampling and barrel-to-barrel racking. Should you wish to create a blend of different varieties, we will introduce one more working step. After preliminary ageing of the individual mono-varieties, you can develop your own personal wine blend. This experience is based on our existing Barrel Blending concept.



LABELLING & BOTTLING

January to March is the time for the certification of the wines as well as bottling and labelling. Working with a label designer, this is the ideal time to design a custom label and to take the decision whether you want to use our bottles and labels, or something very special for your special wine. End of February is typically the time for bottling.



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