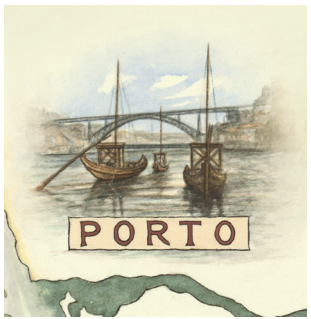
EST 1716

QUINTA DO
VALLADO



1 Quinta do Vallado

Quinta do Vallado, built in 1716, is one of the oldest and most famous properties in the Douro Valley.
Located in both banks of the Corgo River, a tributary to the Douro River, near Peso da Régua, it once belonged to the legendary Dona Antónia Adelaide Ferreira, and remains until the present day in the possession of her descendants.
During the first 200 years of it's existence, Quinta do Vallado's single activity was the production of Port wine, commercialized by the Ferreira Port house, which belonged to the same Family.

After the sale of the Ferreira House in 1987, it was decided to start the direct commercialization of the wines produced, mainly dry table wines, under the brand Quinta do Vallado.

A new complex project was then initiated, consisting on the replantation of 2/3 of the vines, as well as the construction of a new winery.

Today the vineyards are composed of 25 ha of very old vines-over one hundred years of age-and 45 ha of vineyards planted approximately 25 years ago.
In addition to these, there are 20 ha of new vineyards in the recently acquired Quinta do Orgal, in the Douro superior, near Castelo Melhor.

The three cousins now in charge of Quinta do Vallado's destinies are all descendants, in the 4th generation, of Dona Antónia - João Ferreira Álvares Ribeiro, Francisco Ferreira (responsible for production and viticulture), and Francisco Olazabal (oenologist).

In the 21st century, already under their management, very important and new investments were made. A new state of the art winery, where technology bonds with a modern architecture, and

a new wine hotel, both designed by Arch Francisco Vieira de Campos, are probably the most important investments ever made in this property.

Quinta do Vallado is definitely one of the places to visit in the Douro Valley, and it's wines –whites, reds and Ports which lack a presentation, are nowadays worldwide known.

2 The Wine — Fact Sheet

This centennial Port wine was bottled in honor of our ancestor Antónia Adelaide's 200th anniversary.

Due to her great contribution to the development of the traditional activity of the Ferreira family - the production of Port wine; For the ethics imposed on the family's corporate culture; For being an example that served as a reference for the generations to come; For her love of the land and wine that still remains in our Family; For her help and concern to the region, and towards all who were close to her.

For all of this we decided to name this wine Adelaide "Tributa" (Latin for tribute).
It's a very rare wine, produced in 1866 from pre-phylloxera vines, still during Dona Antónia's life.

Aroma — This extraordinary Port is gifted with a seductive color, reminiscent of amber or even mahogany, with greenish streaks as the glass is shaken, a clear signal of this wine's age.
The aroma is highly complex and rich, with numerous nuances of dried fruits (figs, almonds, plums), liqueurs, iodine and spices, whilst never ceasing to be fresh and harmonious.

Taste — Once tasted, the wine becomes sublime. Extremely rich, unctuous, concentrated, dense but in perfect harmony with its acidity, bringing it and endless and explosive aftertaste, giving the impression that the wine does not want go away.

We are in the presence of an unique wine, very rare; after the 1st tasting it was decided that this wine should not have any correction or "refreshment", and so it was bottled exactly under the same condition as it was in the casks.
The high degree Baumé (13.7º) is a clear indication of its old age. In fact, and according to the reports provided, this wine has not undergone any filling of the casks for at least the last forty years.

This wine comes from an original batch of five chestnut barrels, which matured and concentrated over time in an extremely favorable environment, to give only two barrels of 550 lts each.

Year of production — 1866, according on the producers data.

Ageing — This wine matured most of its long life in 600 lts barrels.

Grape varieties — pre philoxeric vines where used for the production of this wine, which normaly consist in a blend of: Tinta Roriz, Tinta Amarela, Touriga Franca, Barroca, Touriga Nacional amongst many others.

Alcool — 19,5%

Degree Baumé — 13,5º

Bottling — This wine is presented in 1.300 bottles of 0,75 lts, all of them numerated.

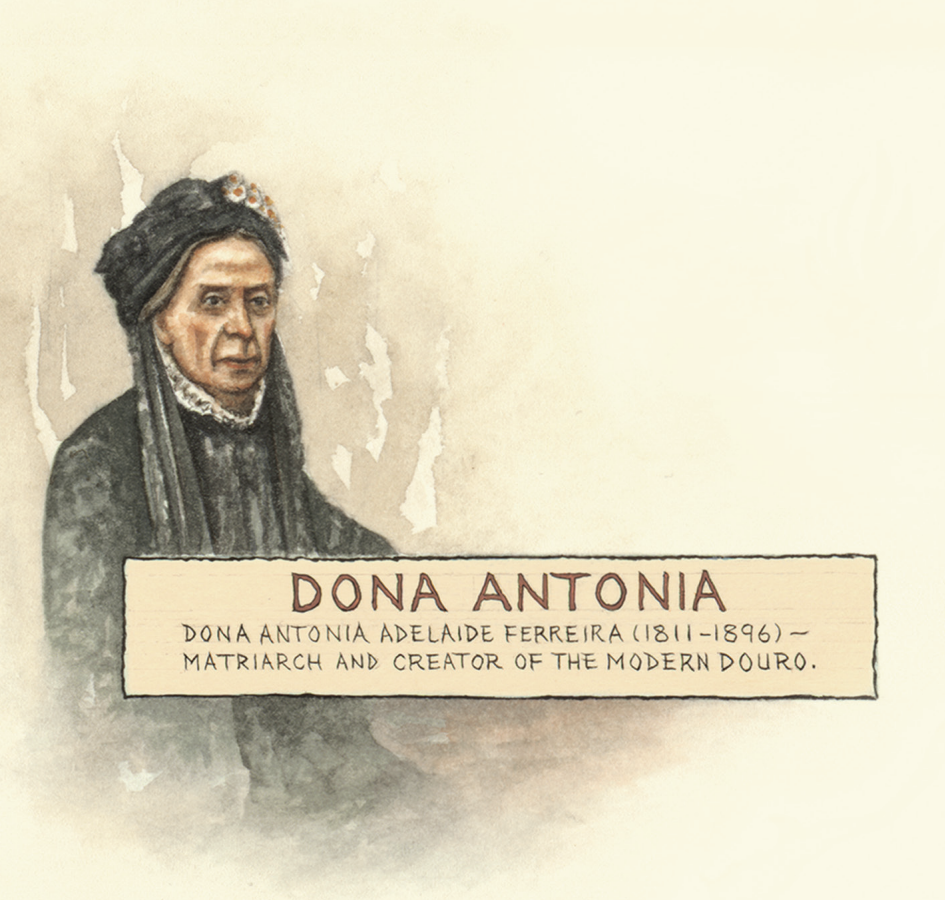
THE TRIBUTA COMMENTED BY RUI FALCÃO

Porto Vallado Tributa — It is extremely rare to find a port wine which has been bottled after such a long period of ageing in wooden barrels. And yet it is even less common to find a wine that had the exceptional opportunity to rest and mature for more than a century in old wooden casks enjoying the silence of a cool Douro cellar.

Only exceptional wines can thrive with the advance of age or even survive such a trial of time. And rare are the families that can preserve a wine so exceptional for four, five or six generations, nurturing and cherishing it over time, to receive its income only many decades later. Especially because old Port wines will evaporate slowly over time, with the hardships of heat and moisture, accumulating dramatic losses for the one who keeps such a wine for more than a century. The extended maturation in wood in a continuously oxidizing environment favours the concentration of colour, a progressive darkening of the wine and the development of tertiary aromas, making the wines more

unctuous and fat, whilst intensifying the aromatic exuberance and sweetness, requiring the acidity to be sufficiently electric and vehement to refresh and enliven the finish. Vallado Tributa is a wine where patience, more than a virtue, proved to be an absolute necessity, and where the words “freshness” and “acidity” are present right from the first moment.

Tasting notes — Very dark mahogany color. We are startled by an immediate freshness and tingle of the nose, the youthful and contagious enthusiasm of aromas, transmitting clear suggestions of coffee, vinaigrette, sea salt and iodine. The mouth confirms and reaffirms the tremendous freshness promised by the nose, revealing a touching youth. This exquisite youth is confirmed by the attack and overflow of energy that illuminate its musculature, ending with a pungent acidity that sweeps us to a crushing end. A youth so immense, and almost incompatible with its more than one hundred years of age.



3 Quintas de Dona Adelaide Ferreira

Aciprestes Alegria Amarela Arnozelo Avidagos Bateiras Boa Vista Caldas do Moledo Coalheiro Cristelo Diabas Granja Guergoças Laurentim Lodeiro Mera Mileu Negrilhos Nogueiras Passadouro Pego Per o Couto Piscais Porrais Porto Pousa Provesende Quebrada Rodo Sampaio Sentinho Serro Setecasas Sidermas Soutelo Torre Travassos Tua Valebom Valedapia Valemeao Vallado Vargellas Vesúvio Vila Maior

1 — QUINTA DO VESÚVIO

The 1st reference to this Quinta dates back to 1565.

António Bernardo Ferreira I, Dona Antónia's uncle and father in law, acquired Quinta das Figueiras (named after its many fig trees) in 1823 from Conde da Lapa. Located in Numâo, Vila Nova de Foz Côa, this estate was re-named Quinta do Vesúvio on the 23 rd November 1830 and possesses all possible superlatives that a property in the Douro can have.

Adjectives such as “epic and colossal” once described what was going on at that “remote part of the world”. “Nothing”, practically desert lands” was transformed into the most “fantastic and enormous” project of this époque.

“The planted area was probably just over 300 hectares. The distance from the base of Monte de Espinho to the Ribeira da Teja, along the riverside is 3.000 metres. A width of 2.500 metres lies from the river to the peak of Monte do Olival, and the property’s full perimeter is estimated to be around 12.000 metres.”

Immediately after the purchase, António Bernardo I initiates a transformation work in the Quinta towards its main vocation, the cultivation of grapes for producing wines, whilst safeguarding a small part of the estate for the production of cereal and fruits.

On the first year of labor, 100 “galegos” (natives from Galicia, in Spain), were employed, but quickly this number rises to 500 employees in 1825.

An enormous achievement of construction, at the same time

the land was being torn by hand creating the “socalcos” (terraces) and cultivating the vineyards, took 12 years to be completed. The Estate´s Manor House, one of the biggest built in the Douro of it’s days, was risen with 23 ample rooms.

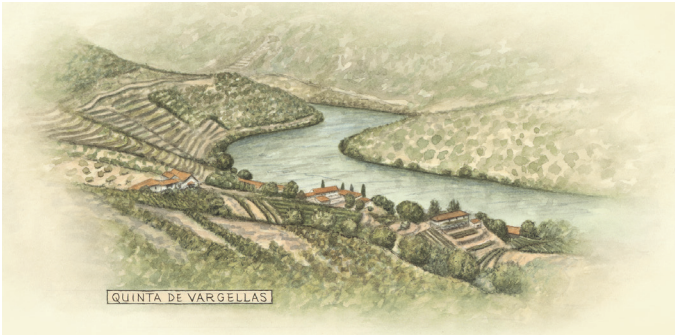
Despite being located outside the area of Douro’s first demarcated region “a process was sent in 1824 to the Kingdom”s Ministry, requesting authorization to export the wines of Quinta das Figueiras (later named Quinta do Vesúvio). António Bernardo I, registered as a wine merchant since 1809, was relying on Vesúvio wines for his regular exports to England.

From the primitive vineyards where 600,000 rooted cuttings of 13 different grape varieties were planted, to the buildings that were erected for winemaking, everything at Vesúvio was astonishing, especially for that time. "The cellar, with 58.9m long, had eight “lagares” each with the capacity for 25 barrels and required about 70 men working on them". To accommodate the "army" of workers during harvest, there were seven “cardenhos” (housing blocks).

António Bernardo Ferreira I, proud of his work, wrote to his agent in Porto: “All Englishmen visiting Vesúvio made great compliments to my warehouse and found no other one like it in the Douro, giving them belief in my passion for good wines.”

Until 1989 all the production of Port wine from this property was acquired by the Ferreira Port House; By the year 1989, the Symington family acquired the estate from the 18 co-owners of the Quinta, all descendants of Dona Antónia, and now cultivates 140 of the 325 ha of the property with vineyards.

2 — QUINTA DE VARGELAS



In 1831, Dona Antónia’s uncle and father-in-law António Bernardo Ferreira I, acquired Quinta de Vargelas de Cima, also known as Quinta do Vale, from Pedro Gomes da Silva. In fact, this vast property was divided into three parts known as Vargelas de Cima (Top), do Meio (Middle) and de Baixo (Lower), as stated on a letter in the Historical Archive of the Ferreira House, dated 1831, that also relates that year’s production.

These records show a production of 40 barrels in the “Top”, 45 barrels in the “Middle” and 25 barrels in the “Lower” Quinta, close to the Douro River.

The wines produced at Vargelas were considered excellent since the early days of the nineteenth century. In a letter dated April 27th 1836, António Bernardo Ferreira I wrote: "The Vargelas wine is fantastic, and this shall be the opinion of all who know and appreciate wine". Also the Viscount of Villa Mayor made various references to the Quinta in his famous book, The Douro Illustrated, which states: "produces 70 to 80 barrels of excellent wine for consumption and export."

The wines of Quinta de Vargelas achieved high prestige in England, the main market of Port at that time.

Over the years Quinta de Vargelas felt a decline in it’s production driven by a lack of interest from it’s owners, the invasion of oídio (powder mildew) and phylloxera. In the 80’s, due to no replantation of the vineyards, production was practically nil. This Quinta belonged to the Counts of

Azambuja since 1860, inherited by Dona Maria da Assunção from her father. Dona Antonia managed this property until 1893, when the then Countess of Azambuja sold it, claiming that the Quinta was not profitable; The production of Vargelas that belonged to the Ferreiras’ had the following income “in 1866, 63 barrels, 38 barrels in 1876, 3 barrels in 1886 and in 1896 - zero.”

In 1893 the Taylor's House purchased 2/3 of the Quinta de Vargelas’ vineyard and revolutionized it, reaching a high degree of quality and quantity of wine. In 1896 Taylors then acquires the entire vineyard, incorporating the part that belonged to the Countess of Azambuja.

3 — QUINTA DE ARNOZELO

This property, which dates back to the XVI century, today with about 200 ha, was acquired by Dona Antónia from the Viscount of Proenca-a-Velha, in late 1868; it was increased in 1888 "A house and land with vines and fig trees, next to Quinta de Arnozelo, was bought from D. Maria da Luz Pereira Cedovim by 358$905 reis; it is located in the Superior Douro, on its south bank, between S. João da

Pesqueira and Vila Nova de Foz Coa. In 1876 it produced 36 barrels of wine, in 1886 16 barrels and in 1896, having been heavily attacked by phylloxera, produced only 0,5 barrel! "The first confirmed news of the insect's presence, emerge only in 1879, in the Quintas of Cima Cachão, Coalheira and Arnozelo."

In 1936, the Viscountess of Vila Marim, heiress of Dona Antónia, sold the property to José Saraiva de Aguilar.

Currently this Quinta belongs to the Sogevinus Group, owners of the brands Calem and Burmester.

4 — QUINTA DAS NOGUEIRAS

Located in Régua, this Quinta had only six hectares of vineyards and a very large house. This house served as a "support base" to the Ferreira's in their incursions to the various properties in the Douro. For longer journeys, Dona Antónia travells up the Douro River in a traditional "Rabelo Boat", going up to the Quintas of Vesúvio and Meão. For closer journeys to the surrounding areas, such as Caldas de Moledo, locomotion happened in her famous "coupé", a lovely landau carriage with animal traction.
It was in this house that Dona Antónia spent the last years of her life, and where she eventually passed away.

5 — MEÃO

Built from scratch, that was the beginning of the Quinta do Vale Meão, also known as Monte Meão.
This is perhaps the best example of Dona Antónia's entrepreneurial spirit and her keen business insight as well as her love for the Douro Region.
When everyone thought that this lady would stay at home and

enjoy a well-deserved retirement after so many years of both family and professional challenges, Dona Antónia, then 76 years old, threw herself into the most challenging project of her life; to turn that vast piece of land which looked more like a semi-arid desert, into a productive and profitable Quinta.

Construction work for this Quinta began at a place called Barca Velha, in 1887, and only nine years later, precisely on the year of her death in 1896, the work was completed.

"Vast and grandiose", were the words chosen by Affonso Cabral on his work about the Douro, published in 1895.

Quinta do Vale Meão suffered many struggles in its beginnings. Cattle invasions from the region and illegal withdrawals of cork, led Dona Antónia on using legal force to confirm her rights of ownership. Only when these issues were overcome in 1887, could she begin to plant vines for the production of wine. This revealed once again the incredible entrepreneurial vision of this lady; as the Upper Corgo region became filled with properties destroyed by phylloxera, the un-tamed Superior Douro remained opportunity to exploit, a place so hot and arid that no one wanted to set foot there, let alone money!

The experience gained from Vesúvio had shown her that the Superior Douro could be tamed and that its topography, less rugged than the Lower and Upper Corgo, would help a lot in reducing human labor for the construction of the vineyards.

In 1888, 1,000 laborers worked on the creation and construction of Vale Meão who cultivated "100 thousand vines and thousands of olive and almond trees."

Only once entirely cultivated, in 1890, did the construction of warehouses and lagares begin. The warehouse known as Barca Velha is built from stone with a large gate and granite lagares. The Quinta had inclusively since its construction and until several years later, its own private hospital.

Many years later, in 1952, the most famous Portuguese red wine, Barca Velha, was born on this Quinta, the result of the stubbornness of unique winemaker Fernando Moreira Paes Nicolau de Almeida.

Today, this great property belongs to Francisco Javier Olazabal Rebelo Valente, 3 rd generation grandson of Dona Antónia.

6 — QUINTA DO PORTO

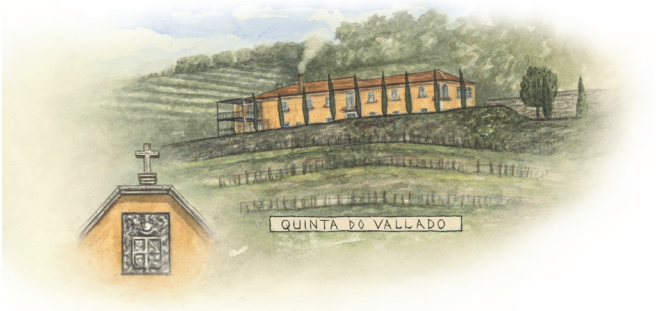
Located in Upper Corgo, in the municipality of Sabrosa near Pinhao, this estate was acquired by Dona Antónia in the year 1863. It now has a total area of 36 ha, 24 occupied by vineyards. 90% of the strains are divided between cultivated varieties Touriga Francesa, Tinta Barroca and Tinta Roriz, leaving the remaining 10% for a wide variety of other castes.

All the vines are “A” rated, an indication of the highest quality.

Following Dona Antónia’s death, the Quinta became property of her daughter, the Countess de Azambuja, and after her death, was inherited by three of her daughters, Maria do Carmo, Maria Luiza and Maria Thereza. It was later acquired by the Ferreira Port House.

In 1896, this Quinta produced 28 barrels of wine and currently produces nearly 100 pipas. The grapes from this property are vinified at Quinta do Seixo, located across the Douro River.

7 — QUINTA DO VALLADO



This ancient property, with records dating back to 1716, belonging to Josefa Taveira, only became part of the Ferreira Heritage in 1818. Dona Antónia's uncle and future father in law, Antonio Bernardo Ferreira I (ABF I), purchased this Quinta and it remains until today in the possession of his descendants, now in the 6th generation.

ABF I made large investments in this Quinta, especially in vineyards, orchards (the largest orange grove in the Douro), structures (houses, a winery and cellars), and also a watermill on the River Corgo, in which the machinery was composed of 3 mills. The local population was very suspicious in relation to this machinery, never before seen in the region, and therefore ended up "sabotaging" the mill

Located in the Lower Corgo, the Quinta has a very impressive Manor House, which includes a chapel. All Ferreiras who succeeded António Bernardo I nursed a great zeal and affection towards this property.

A great-grandson of Dona Antónia Ferreira, Jorge Viterbo, became the sole owner of the Quinta and in it made large investments, increasing its productivity. Due to his precocious death, his son, Jorge Maria Cabral Ferreira, succeeded him in administrating the estate.

In the current generation, the Quinta is managed by Dona Antónia's 4th grandsons, João and Francisco Ferreira, who between 2005 and 2012, implemented very important investments in vineyards, the winery, and a new wine hotel for wine tourism.

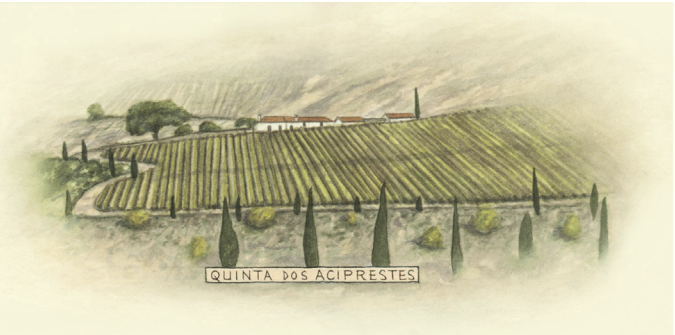
A new property - Quinta do Orgal - in the Douro Superior, near Castelo Melhor, was acquired in 2008, to face the needs of an increased production of wine.

8 — QUINTA DO RODO

Pedro Gil, maternal grandfather to Dona Antónia, purchased Quinta do Rodo in 1834, located in the town of Godim in the city of Peso da Régua. Records from 1886 show a production of 86 barrels of wine.
One curious fact is that, when it was discovered that to quell the plague Phyloxera vastatrix it would be necessary to graft American vine varieties, Dona Antónia started at a hotbed at this Quinta formed "of more than 6000 American vines, with grapes such as Solonis, Rupestris and Riparia".

Today at this site, an area of 7,6 ha is allocated to the Professional School of Rural Development.

9 — QUINTA DOS ACIPRESTES

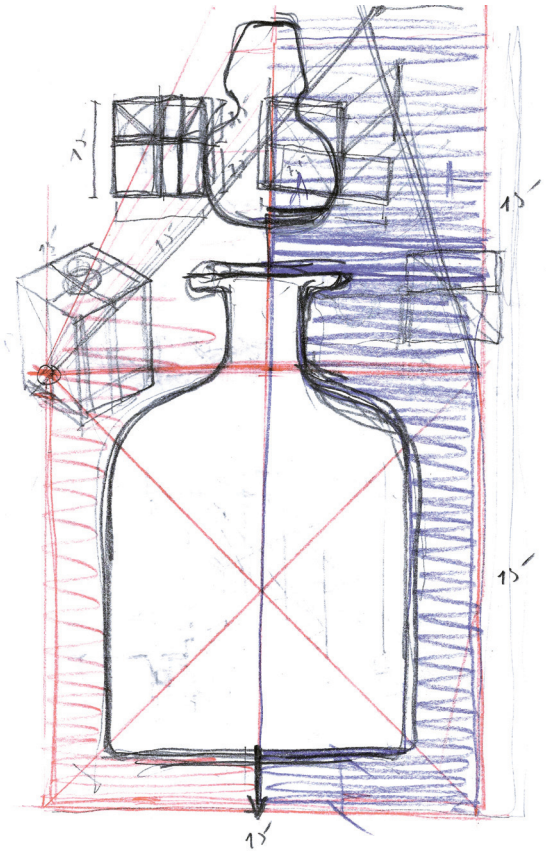


Located in Upper Corgo, in the town of Soutelo do Douro in São João da Pesqueira, this ancient Quinta, owned by Viscount of Baía, was acquired in 1864 for $ 12000, 000 reis, during the administration of Silva Torres.

It owes its curious name to six existing cypress trees on the Quinta. Due to the subsequent purchase of land adjacent to the original Quinta, the property today has 70 hectares planted with vineyards all "A" rated.

The works carried out by Dona Antónia and her husband Francisco Torres are quoted by Villa Maior, in his famous book "The Illustrated Douro", 1876. The author referred to what he saw on Quinta dos Aciprestes saying: "The restoration of all these vineyards, undertaken with great financial investment by Mr. Torres, will possibly raise the number of vine plants to more than 330,000 and its production to 250 barrels of first class wine, whilst maintaining the old reputation that was upheld by english commerce."

Today this Quinta belongs to Real Companhia Velha.

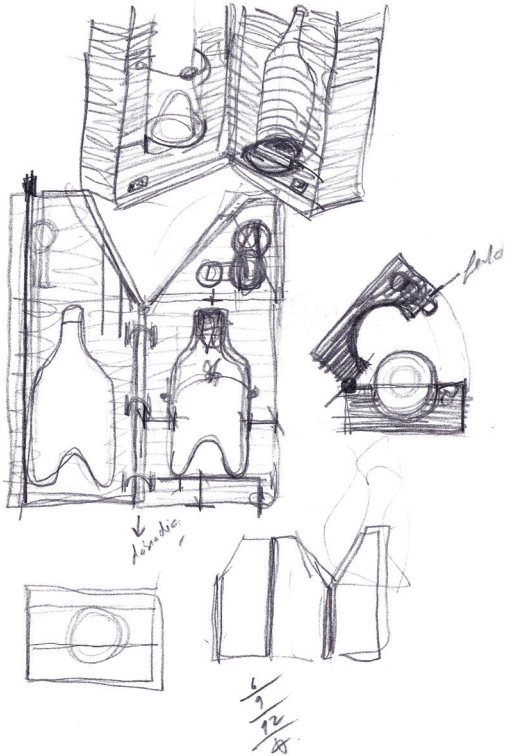


4 The Wooden Box

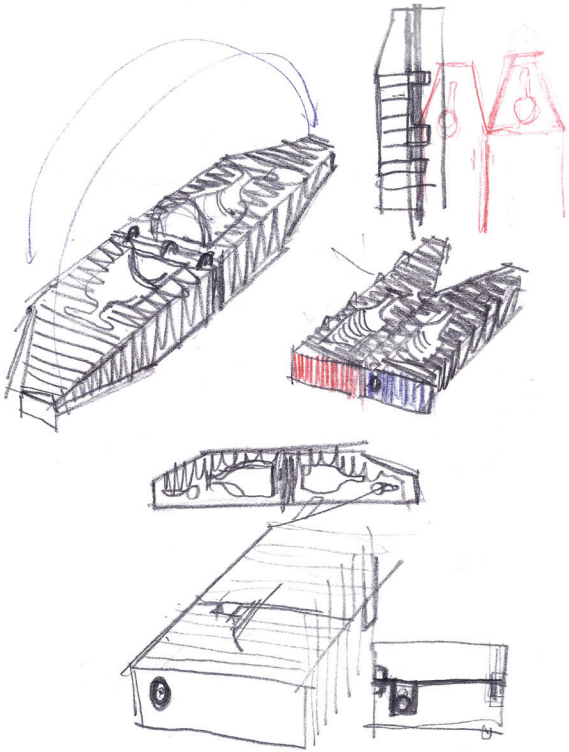
The packaging for the bottle (wooden box) was designed by architect Francisco Vieira de Campos, who was responsible for the architecture of both the new winery of Quinta do Vallado, completed in 2009, and the “wine hotel”, completed in 2012.

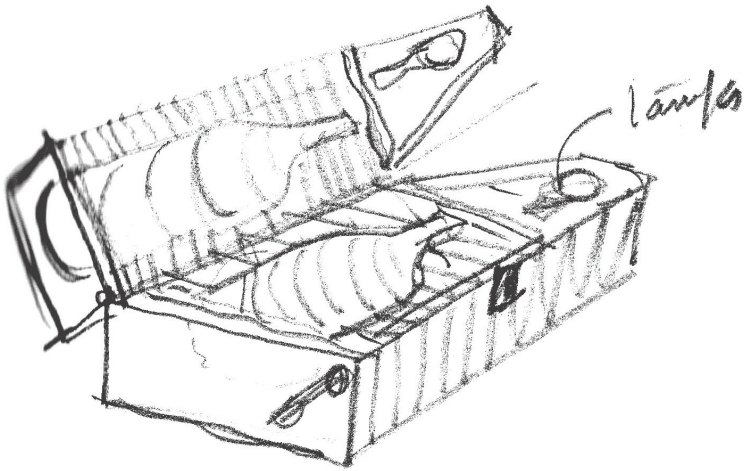
The design and structure of the box is based on the Quinta’s barrique cellar, whose interior resembles a tunnel, and the exterior a curbstone. The cellar’s exterior is coated in bars of slate, the predominant rock in the soils of the Douro valley.

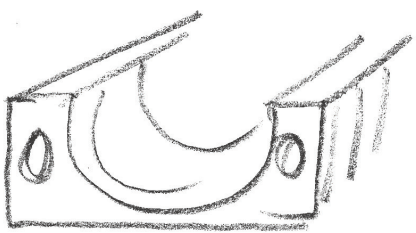
It was with great enthusiasm that Francisco Campos, responsible for the architecture of the two major investments made in the modern times at Quinta do Vallado, accepted the challenge to create the box for this wine, itself also one of the most important and exciting oenological projects of recent times.



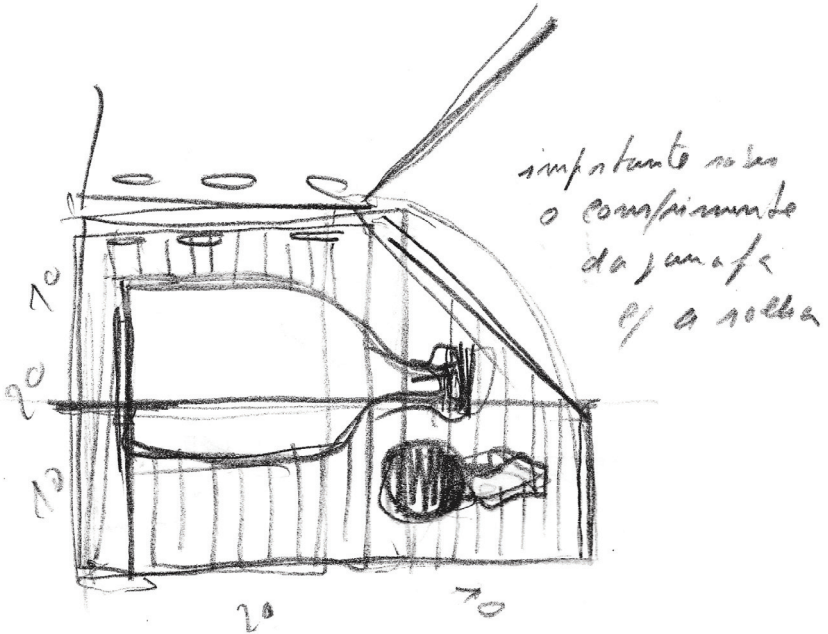
The Wooden Box







The Wooden Box



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