



QUINTADOSVALES
WINE ESTATE

THE WINEMAKER EXPERIENCE
BARREL BLENDING



It is true that preferences in wine are always very individual. But don't you ever wish you could stop looking for "the one", that special wine that perfectly matches your taste, and, maybe, be able to make it yourself? However, starting your own wine production is still exceedingly difficult and expensive, and unless you are prepared to fully commit to that task, it can prove to be very challenging indeed.

But what if it was possible to feel like a real Winemaker without all the responsibility that comes with it? What if being able to open a bottle of your own high quality custom wine whenever you wish so wasn't as complicated as it may seem?

Well, we truly believe that it doesn't have to be.

Here at Quinta dos Vales we are happy to invite you to share this

experience with us - creating your own full barrel of custom wine that tastes exactly like you would want it to. With that not only do you get a memorable experience unlike anything else, but also learn about the craft of making high quality wine along the way.

This journey will take you through 12-18 months of getting to know your wine and experiencing the most exciting part of the winemaking process, the one that requires the most attention and provides lots of room for creativity. You will work with our top young wines and see for yourself what it feels like - to follow the wine through the ageing and blending process, making all the important decisions along the way.

You can choose to participate as much or as little as you wish, and our team of experts will be there to guide you through every step.

From them you will learn:

- Which grape varieties you will be able to use for your wine, what their main characteristics are and how they would work together;
- Everything about the most interesting part in the transformation of the wine - the ageing process. You will find out that every little detail matters, from the quality of the wood and its origin to the toast of the barrel and the time the wine spends inside it;
- What happens to the wine during the ageing and what procedures need to be performed in order to ensure the best quality of the end product;
- What can be achieved during Blending and how to find the right balance between the most prominent characteristics of each individual grape variety.

With all this knowledge now at your disposal, you will be able to make informed decisions concerning your own wine:

- Which varieties you want to incorporate into your wine and how many of them will there be;
- What will the key characteristics of your wine be and therefore, in which proportions you would blend the available grape varieties;
- Whether you want the wine to mature in stainless steel or wood and how long will it stay inside;
- Will you prefer for the barrel to be new or used;
- How quickly will your wine move on to the next stages - stainless steel or immediate maturation in a bottle.

HOW IT WILL WORK:

Your own full 225 L barrel will give you 288 bottles of custom wine starting at the affordable 15 € per bottle. We provide you with up to 5 different mono-varieties which we have selected as our best wines of last year's harvest, and you are free to use them however you wish.

The whole experience starts in December, as that is when the new wine goes into the barrels. From that point on the maturation process for the wines is already happening, which means that depending on when you choose to get involved, these wines will have already matured for some months in a french oak barrel but will need further wood contact for a total of 12 to 18 months. So you can join us at any point, the only question is how long you want to accompany the wine. And that is completely up to you.





Should you decide to work with a single barrel, you have a choice:

- work with a mono-variety and follow it through all the stages to see how the ageing process of just one grape variety can influence the end result;
- choose several varieties that you can combine as you wish for your blend. They will then mature together in your oak barrel until you decide that they are ready to be moved to stainless steel vessels or straight to the bottles.

Should you wish to have several barrels or join with a group of friends, you might opt to mature all the single varieties separately and decide about the blending only shortly before bottling.

Throughout the barrel ageing process we will provide you with constant updates about all the changes. We also offer you to participate in tasting sessions with our experts every 3 months to see how the development of your wine is going, and to take part in the top-up sessions of the evaporated wine (also known as the "angel's share") to minimize the amount of oxygen your wine is exposed to.

Having spent the determined time in the barrel, your wine is now 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 turns into a product of your own creativity.

By working with our winemaking team you will be able to enjoy every step of the process, collaborating with them on every detail of your wine and getting their advice and support all the way, which results in wines you may call your own.

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.

At the end you'll have a custom wine, a better understanding of winemaking and a great sense of accomplishment. And who knows, maybe seeing the product of your own creation will inspire you to reach even higher!

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