

## THE WINEMAKER EXPERIENCE

# PRIVATE WINEMAKER ROOM

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The perfect refuge for our Private Winemakers to work on their own wine production from start to finish. We have turned part of our cellar into a Private Winemaker Room, completely separate from the Quinta dos Vales wine production.

The room is equipped with stainless steel tanks and oak barrels exactly the right size to accommodate to each winemaker's chosen volume of produced wine, be it one or several barrels of end product.

If at the end of the winemaking process our participants choose to store some of the bottles at our wine estate, rather than send them to their home, they can do so in the wine storage room, constructed in a way that would keep the wine at a stable temperature until it is ready to be enjoyed by the owners.

You find the wine tasting area, dedicated for our Private Winemakers only, right between the wine barrels underneath a luster from the early 20th century.

# PRIVATE WINEMAKER ROOM EQUIPMENT



## Entrance into the Private Winemaker Room

The strikingly modern main winery and the Private Winemaker Room are connected by a rustic stairwell, which ends with a large glass wall overlooking the space. The only access to the Private Winemaker Room is through the winery's barrel cellar.



## Oak barrels

French oak in a wide range of densities and age to allow a fine-tuned maturation process.





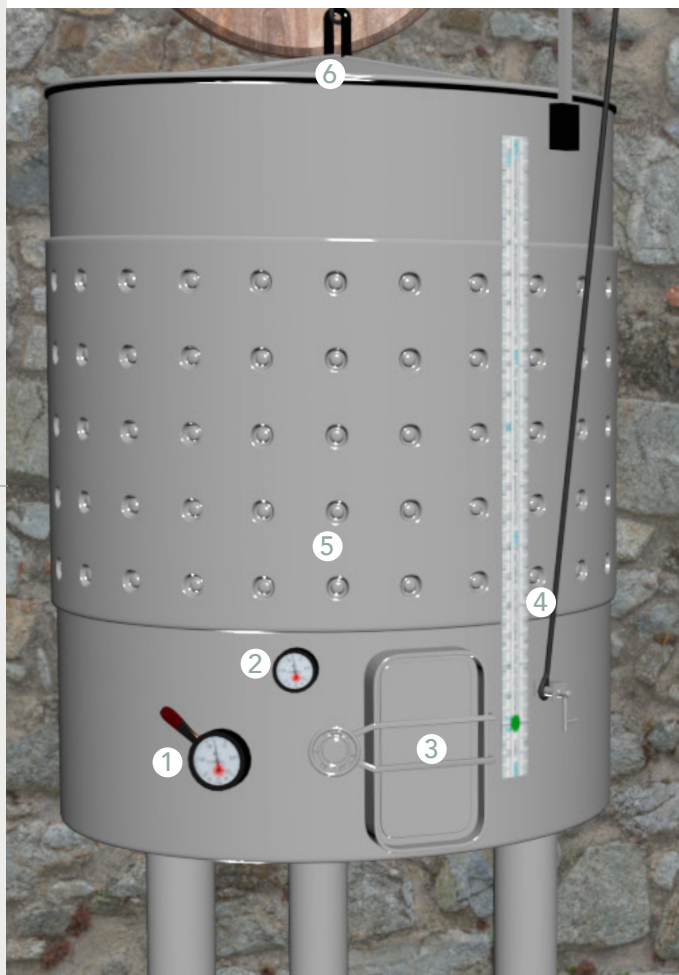
# PRIVATE WINEMAKER ROOM EQUIPMENT



## Sempre Cheios (stainless steel vessels)

These vessels have been produced at our request with a maximum capacity of 500L. They are called "always full" as they have a lid that can move up and down freely. The pneumatically controlled lid is swimming on top of the must, which allows us to produce volumes between 100L and 500L. A pressurised and permanently monitored system ensures that the must does not get unwanted contact with oxygen.

- 1 - Thermometer for temperature control
- 2 - Pressure control
- 3 - Exterior door
- 4 - Level top with scale
- 5 - Cooling sleeve
- 6 - Pneumatic lid





# PRIVATE WINEMAKER ROOM EQUIPMENT



## Barrel lids

Placed on the walls above the vessels and barrels, providing the identification of their owners



## Wine transportation system

The gravity supported piping system transports the must directly from the winery into the vessels and barrels in the private area.





# PRIVATE WINEMAKER ROOM EQUIPMENT



## Bottle Storage Room

Equipped for the longtime storage of wines selected by the owners. Storage capacity for way over 1.000 bottles.



## Tasting area

Conveniently located between the wine barrels and the bottle storage and exclusively reserved for Private Winemakers.



# PRIVATE WINEMAKER ROOM TECHNICAL DETAILS

## Thermometer

A simple but highly important tool in the winemaking process. Only strict temperature control during the full circle of cellar work allows to extract the maximum quality of the grapes.



## A pump with pressure regulating manometer

Serves to seal the rubber inside the lid of the tank, and the manometer regulates the air pressure inside the rubber. This way we prevent the passage of oxygen into the must/wine.



## Valve that connects the hose for entry and exit of the wine

In the position shown in the image the valve is closed and has a lid for safety and hygiene of the area where the hose is attached. When we need to transport the wine, the cover is removed, the hose is fitted and the valve is open.



## Tasting tap

Used to draw wine samples for analytical control and for wine tastings.





# PRIVATE WINEMAKER ROOM TECHNICAL DETAILS

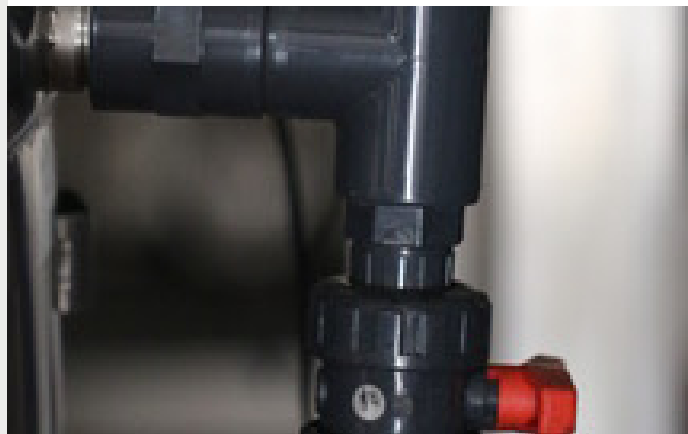
## Water circuit from the outside to the inside of the tank cooling jackets

This circuit allows the tanks to be cooled to the required temperature. Very important during the fermentation process to avoid the temperature rising too much during this heat generating process.



## Electrovalve that regulates the water temperature in the tank cooling jackets

When the temperature inside the cooling jackets reaches the set and desired value, the valve supports the stabilization of the temperature.



## Water inlet taps for the tank cooling circuit

In the vertical position, as shown in the image, the entire circuit from the water supply tank to the inside of the tank liners is filled with water. When we want to empty the water from the cooling jackets, we place the taps in the opposite direction.



## Tap regulating the level of wine in the tank

If the tap is closed, the hose with a scale that shows the capacity of the tank in litres will be empty. If the tap is open, the wine will rise through the hose, indicating the amount of wine in the tank in litres.

