

Farm-to-table

Why you should pay attention to where your wine comes from

In the age of ever-expanding hyper markets and genetically modified produce there is a movement growing against this trend, a movement that argues that bigger and easier is not always better.

The Farm-to-Table movement has come on in leaps and bounds in recent years, for those who aren't familiar with it, the concept is simple: knowing where your food comes from. Preventative medicine is a hot topic, and one of the crucial points is the question of what do we put inside our bodies?

This question should not only apply to food, but also to drink. Wine consumption and wine awareness has steadily increased over the last decade, but how many of you truly know what goes into that Cabernet Sauvignon you love so much?

Wine production is an agricultural

industry the same as any other, a business subject to economic pressures. Therefore, if you care about how the products that end up on your table came to be there, you need to ask yourself these questions.

Who produced this wine, where were the grapes grown, how were the vines treated, what are the pros and cons of organic production, what other products were added to the wine? Only once you start asking these questions will you understand how many open questions there really are. Far be it from us to dissuade you from drinking wine, our recommendation is simple, find out more, and not only will it alleviate some of your worries, it will also strengthen your appreciation for one of the most natural and traditional products available these days.



Farm-to-glass

There is no better way of knowing the ins and outs of the wine you drink than actually being involved in its production

If you want something done right, do it yourself. This was one of the founding principles of Quinta dos Vales' newest project, *The*

Winemaker Experience. A hands-on experience, which aims to turn Wine-Lovers into genuine Wine-Makers, each with their own pri-

vately owned vineyard. Basically, what they offer is to guide participants through the full wine-production process, offering them their winery and ongoing consultancy, but encouraging the participants to make their very own wine, to their own preferences. This ensures that these Private Wine-Makers take their decisions based on the same information as any professional winemaker, the only differences being volume, and the fact these participants can do so completely care-free.

Authenticity is the most important part of this project, the Private Wine-Makers are encouraged to take each and every wine-related decision themselves, as soon as they feel ready for it. The Quinta dos Vales team will execute the work and provide education and consultancy throughout. But when the time comes the participants are free to decide which wine to choose, when to harvest, which blend they prefer, how to age the wine, and so forth. Even including the decision of which bottles and corks to use, as well as designing their very own label.

Part of this work is handled theoretically, but the most exciting involvement



are the hands-on experiences. During the harvesting period the work starts at 7am, and can go until the early hours of the following morning. The reason is simple, in the production of natural wine it is nature which leads the way, the winemakers are there to assist and optimise, but not to dictate. This is the journey on which the Private Wine-Makers are taken on, to not only gain an appreciation for this work, but to truly understand what exactly is done, and why it's so important.

For the adventurous

among you this could be the opportunity of a lifetime, being involved yourself, whenever you have the time join us and stand shoulder to shoulder with the rest of the winemaking team. Deciding which grapes to harvest, how picky to be on the selection table, which yeast to use, and so forth. Before any decision is taken the question posed to Private Wine-Makers is binary, are you ready to take a decision

or do you have any further questions? This is the beauty of such an offer, not only are questions permitted, they are encouraged.



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