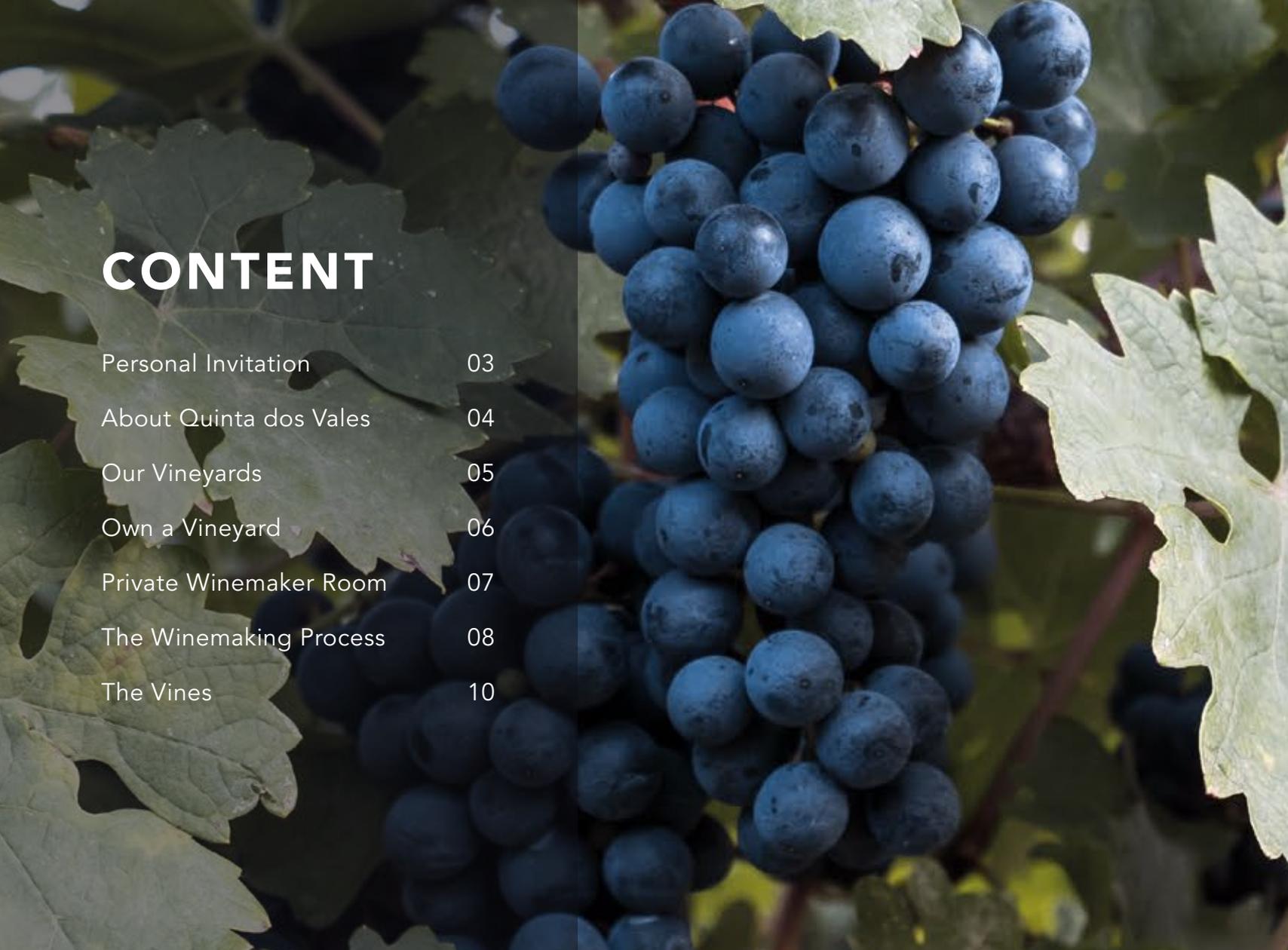




THE WINEMAKER EXPERIENCE

Turning wine lovers into winemakers



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PERSONAL INVITATION

Hello,

My name is Karl Heinz Stock and I am the proud owner of Quinta dos Vales. About 15 years ago I accepted my latest challenge - crafting my own wine. I have reached my goal to produce authentic wine of the highest quality and I am now ready to share what I have learned. In November 2020, my team and I made our debut to the public, leading an exclusive group of aspiring winemakers through this exciting and challenging journey.

Why spend a fortune on a vineyard and winery when you can be the mastermind behind your own wine without the usual managerial and logistical hassles? Moreover, this is the real deal – no marketing gimmicks where your label is put onto a wine that somebody else has produced. And you will be making decisions from grape to bottle, ensuring an authentic, hands-on experience.

We're committed to guiding you every step of the way, not just now, but for the years ahead to ensure that you get maximum enjoyment while honing your winemaking skills.

Just like your new winemaking neighbours, you can now choose your own vineyard or vineyards from our existing selection. 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 rely on our recommendations. All it takes is your “green light” and we will execute and implement the work on your behalf. It would be my honour and pleasure to guide you into this new adventure, which you can enjoy right away and later pass on as a legacy to your children or grandchildren.



QUINTA DOS VALES

WINE ESTATE

Nestled in the heart of the Western Algarve, our wine estate has 44 hectares and is considered one of the best wineries in southern Portugal, with recognition from international organisations and visitors coming from far and wide.

At our estate, we seamlessly blend the worlds of wine and art, creating a harmonious fusion that is truly distinctive. The landscape is adorned with over a hundred captivating art pieces, complementing our collection of award-winning wines. Wander through our various garden spaces, where each exhibition showcases an array of breathtaking sculptures waiting to be admired. This unique symbiosis provides an idyllic backdrop for any type of event, be it a private executive meeting or something as personal as a wedding celebration.

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, ensuring meticulous and caring treatment of the grapes.

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 quiet wine farm into an internationally recognised winemaking estate, holiday retreat and hub for arts and events.





OUR VINEYARDS

Located on gently undulating hills of Quinta dos Vales (which means “Farm of the Valleys”) are over 20 hectares of vineyards where grape varieties unique to Portugal and international varieties thrive in harmony with the unique climate and soil of the region.

The selection and development of the wines is supervised by esteemed oenologists, Dorina Lindemann and Paulo Laureano, who collaborate closely with our team 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 viticulture circles as ‘terroir’), as well as a caring, responsible treatment by the wine grower.

Our vineyards, enclosed in an amphitheatre which is protected from the northern winds, have 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.

OWN A VINEYARD

By purchasing a vineyard parcel that is integrated into an award-winning winery, you get 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 whole 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. From pruning to harvesting the grapes to bottling your wine with your own label, all the while using grapes from your own vineyard, the level of involvement is entirely up to you.

Our team will make all decisions related to the overall vineyard's health while you retain control over the rest, with our guidance always available.

Over time we anticipate your increasing autonomy in decision-making. The concept is definitely not about us making the wine and you just putting your label on it. But for the times when you are too busy to be on-site

yourself, we can keep you updated and involved through reports, prepared by our winemaking team. However, even participants who were reluctant at first, quickly gained confidence, proving that this "learning by doing" approach works. We have already nurtured some real wine-makers.

PLOT SIZE VERSUS PRODUCTION

The size of the individual plots and the number of plants varies significantly, depending on the variety and location of the plot. What counts for our purpose is the desired production volume which is exactly one barrel of wine with 225L.

PRIVATE WINEMAKER ROOM

The main winery and the Private Winemaker Room are connected by a rustic stairwell, with exclusive access to the Private Winemaker Room through the winery's barrel cellar. This secluded space serves as a haven for our Private Winemakers, allowing them to oversee their own wine production from start to finish, completely separate from Quinta dos Vales' wine production.

The room is equipped with custom-made "sempre-cheios", with a maximum capacity of 500L. These stainless-steel vessels feature a lid that moves freely, accommodating necessary fluctuations in volume due to yearly variations in vineyard production.

Alongside, oak barrels of varying oak species, age, grain and toast, tailored to accommodate each winemaker's production, offer precise selection and maturation process.

During the alcoholic fermentation, the lid is opened to release CO₂ and allow winemakers to punch down and stir the must, ensuring optimal colour, aroma and tannin extraction. Once alcoholic fermentation is complete, our pressurised lids are securely closed, maintaining oxygen-free conditions and preserving the quality of the wine.



WINEMAKING PROCESS

DECIDING THE VARIETALS

Choosing the varietals for your winemaking journey is an exciting and important decision. Our team will guide you through a diverse array of wines, both single-varietals and blends, to help you decide. Additionally, this approach provides important information to our team regarding your preferences and winemaking goals

And should you wish to change the varietal after 2 or 3 years, let us know, and we will find a way.

We also offer the option to exchange wine with you, allowing you to experiment with blending and further enhancing your winemaking experience.

GROWING AND HARVESTING THE GRAPES

The pre-harvesting period in July is a time of great activity. Each variety has its own maturation cycle, each location has individual weather impacts and each Private Winemaker their own target parameters. This means that our winemaking team will be doing between 20 to 30 analytic and sensory tests during the pre-harvest period for each private vineyard to ensure that the grapes have the closest target condition on the day of harvest. Then, during the harvest season in August and September, you may join in as grapes are hand-picked early in the morning, brought into cooling containers and the next day rigorously hand-sorted, de-stemmed, pressed and transferred into stainless steel tanks.





FERMENTATION

September to December is the most important and active post-harvest time in the wine cellar. During the alcoholic fermentation sugars are converted into alcohol, and the following malolactic fermentation for the red wines reduces and converts harsher acids.

Daily activities include monitoring sugar and temperature levels and performing traditional punch-downs, and pump-overs. This is the right time to choose your barrel ageing strategy.

CRAFT YOUR WINE

January to December is the maturation period. The wine ages between 9 and 12 months in an oak barrel or stainless-steel vessel, and you will be invited to join in and perform the traditional crafts of topping, and barrel sampling. Should you wish to create a blend of different varieties, we will introduce an extra working step.

After preliminary ageing of the individual mono-varieties, you can develop your own personal wine blend. This is also the perfect time to design a custom label and decide whether you prefer to use our bottles and packaging materials or opt for something truly unique.

Additionally, in your first year of The Winemaker Experience, we can assist you with registering your brand to further personalise it. You deserve to have your own brand as it is, remember this, your very own wine!



LIFESTYLE WITH RETURN

Have you ever wondered what it feels like to wake up in paradise?

Introducing The Vines: nestled amidst picturesque vineyards within our wine estate, our resort of holiday homes offers a turnkey buy-to-let solution. Invest in a vineyard and villa suite and you will have the opportunity to sit on your terrace overlooking your privately owned vineyard, drinking your own wine which is more than paid for from your rental returns.

When you are not using your villa suite, our on-site team can handle rentals to tourists for you. Maintenance, gardening, and rental operations are all managed by the experienced Quinta dos Vales rentals team, ensuring a truly hassle-free experience.

Upon purchase of one of these units, the developer offers a guaranteed return of 3% p.a. on the purchase price during the first 4 years of operations. You get both the feeling of being at home with a team you know by name, as well as the benefit of a professionally organized operation.

THE VINES IN DEPTH

The Vines is made up of 16 standalone houses, each comprising 2 independent villa suites. The design balances interior and exterior areas, catering perfectly to the concept of vacation homes, as holidaymakers in the Algarve typically spend the majority of their time outdoors.

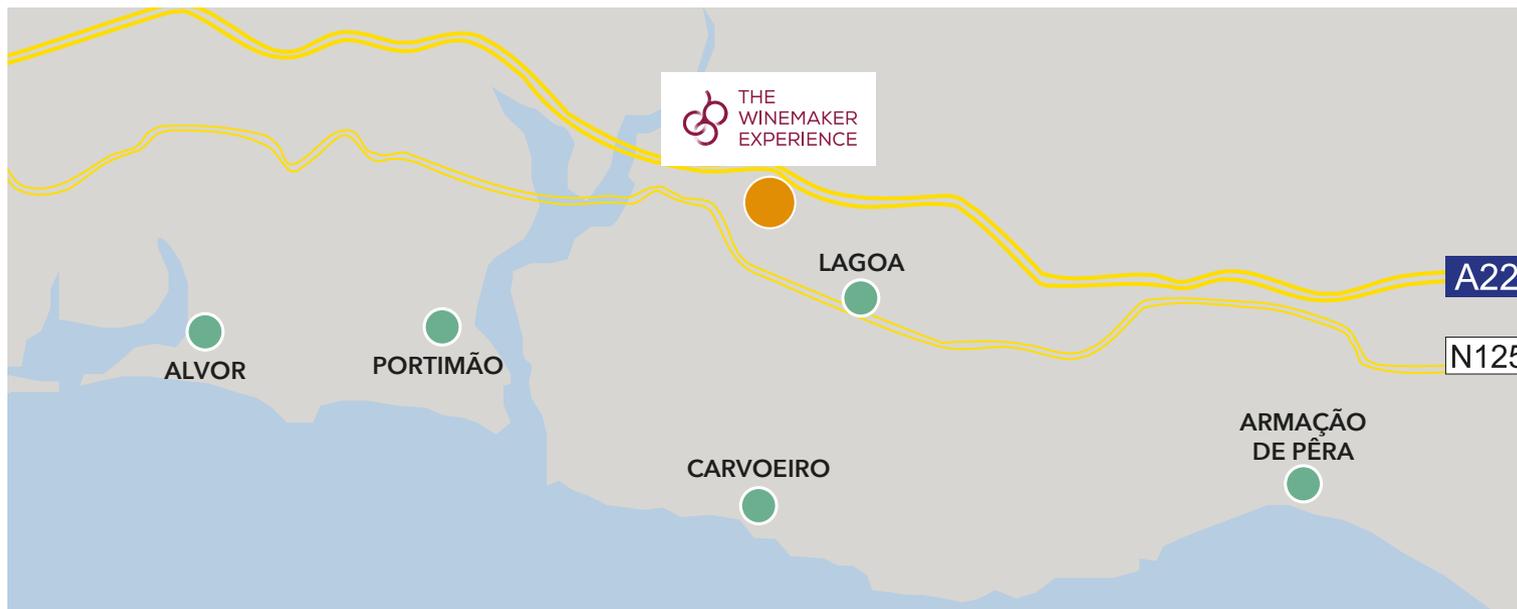
Each villa suite features one bedroom, a bathroom with a walk-in shower, an open plan kitchen and living room, as well as a private terrace, adjacent to a private relaxation area. From these terraces, you can enjoy unobstructed views of the olive trees as well as the stunning vineyards. The buildings are strategically positioned to offer both sunny and shaded options within the relaxation areas. Premium Villa Suites feature living rooms equipped with a fold-out couch, thereby converting them into a second bedroom.

The freehold villa suites are available in two typologies: the 42 sqm Villa Suites (second & third-row) and the 52 sqm Premium Villa Suites (first row). Both interior and exterior areas are covered in Egyptian marble. Designed to meet hotel-quality standards, the furniture is both durable and resilient, even against the occasional wine spill. Additionally, the suites feature not only standard A/C, but also electric underfloor heating in all interior areas.





Visit us and discover the beauty of winemaking.



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Portuguese Version



German Version

