



# VALE BARQUEIROS

FAMILY WINERY

[www.valebarqueiros.pt](http://www.valebarqueiros.pt)

## ESTATE – HERDADE DE VALE BARQUEIROS

The Sociedade Agrícola Herdade de Vale Barqueiros S.A., founded in 1985, owns the estate called Herdade de Vale Barqueiros. The company is family owned and the estate consists of 122ha of vineyards, 330ha of olive trees, a forest area comprised of cork oak and stone pine and several dams to meet the irrigation requirements. From the social aspect, the company is the largest employer of the Alter do Chão Municipality, thereby contributing to the economic and social development of the region.

Vale Barqueiros decided at the beginning that they would use the most advanced technologies available in the field of viticulture and also for the olive groves. A drip feed irrigation system was installed to give both the vines and the olive trees the best possible care to maximise the quality of the crop. It also has partnerships with international experts who have contributed to the development of the “know how” of the estate itself and as a result Vale Barqueiros has become a reference for the latest technologies.

The combination of medium potential production soils (sandy-clay), the smooth hilly landscape that gives a beautiful undulating look and great growing conditions to the vineyards and a milder climate typical of the Northeast Alentejo, results in the distinct "terroir" of Vale Barqueiros which is reflected in the special characteristics of its wines.

The 122 hectares of vineyards of the estate are planted in bilateral cordon system, with the predominance of Portuguese grape varieties, particularly Aragonês and Trincadeira, the two most important of the Alentejo region, as well as Touriga Nacional, Arinto, Antão Vaz and Tamez complemented by the internationally renowned Alicante Bouschet, Cabernet Sauvignon and Syrah.

The beautiful family estate house, winery and housing complex, harmoniously built and strategically well located, provides a magnificent view over the vineyards, lakes and the olive plantation.



Alentejo region is steeped in history from across the ages and has clear examples of Roman and Arabic constructions as well as Dolmens (stone tables), of which there are about 15 examples. There are also medieval castles and traces of the Romans presence in the region illustrating their extraordinary engineering ability like the Vila Formosa Bridge (I/II century) which has been classified as a national monument since 1910.

The old Real Coudelaria (stud-farm) in Alter do Chão, famous for the preservation and development of the noble race of the “Lusitano” horse is also a reference associated with our estate.

## WINES

### **Monte de Seda – Red 2015**

– Vinho Regional Alentejano

### **Monte de Seda – White 2016**

– Vinho Regional Alentejano

### **Vale Barqueiros – Red 2014 (Select Harvest)**

– Vinho Regional Alentejano

### **Vale Barqueiros – White 2015 (Select Harvest)**

– Vinho Regional Alentejano

### **Vale Barqueiros – Rosé 2015 (Select Harvest)**

- Vinho Regional Alentejano

### **Vale Barqueiros – Red 2013 Reserve**

– Vinho Regional Alentejano

### **Vale Barqueiros – Red 2008 Premium Reserve (Limited Edition)**

– Vinho Regional Alentejano

## AWARDS

### **Vale Barqueiros – Red 2013 Reserve**

- Gold Medal in Mundus Vini 2017 in Germany
- Gold Medal in the challenge “Best Wines from Alentejo” 2016
- 2016 “Best Buy” in the portuguese wine magazine “Revista de Vinhos”

### **Vale Barqueiros – Red 2013 (Select Harvest)**

- Gold Medal in CWSA (China Wine & Spirits Awards) 2016

### **Vale Barqueiros – White 2014 (Select Harvest)**

- Silver Medal in CWSA (China Wine & Spirits Awards) 2016
- 2016 “Best Buy” in the portuguese wine magazine “Revista de Vinhos”

### **Vale Barqueiros – Red 2008 Premium Reserve (Limited Edition)**

- Gold Medal in CWSA (China Wine & Spirits Awards) 2016
- 17,3/20 points in “Paixão pelo Vinho/Wine Passion” magazine

### **Vale Barqueiros – Red 2010 Reserve**

- Gold Medal in Mundus Vini 2015 in Germany

### **Monte de Seda – Red 2013**

- 2015 “Best Buy” in the portuguese wine magazine “Revista de Vinhos”

### **Vale Barqueiros – Red 2011 (Select Harvest)**

- Commended Medal in International Wine Challenge (IWC) 2015 in UK
- 17/20 points in “Paixão pelo Vinho” magazine

### **Vale Barqueiros – Red 2009 (Select Harvest)**

- Silver Medal in Mundus Vini 2013 in Germany

### **Vale Barqueiros – Red 2008 Reserve**

- Silver Medal in Wines of Portugal Challenge 2014
- Commended Medal in International Wine Challenge (IWC) 2014 in UK
- Award “50 Great Portuguese Wines” by Joshua Greene (Wine & Spirits Magazine)
- Award one of the 2013 Best Wines by Wine Passion Magazine
- Silver Medal in Challenge International du Vin 2013 in France

**Vale Barqueiros – Red 2008 (Select Harvest)**

- Silver Medal in Mundus Vini 2012 in Germany
- Bronze Medal in Decanter 2012 (World Wine Awards) in UK

**Vale Barqueiros – White 2011 (Select Harvest)**

- Silver Medal in Mundus Vini 2012 in Germany

**Vale Barqueiros – Red 2007 Premium Reserve (Limited Edition)**

- Silver Medal in Wines of Portugal Challenge 2014
- Bronze Medal in International Wine Challenge (IWC) 2014 in UK
- Gold Medal in Mundus Vini 2011 in Germany
- Silver Medal in Concours Mondial de Bruxelles 2011
- Silver Medal in Wine Master Challenge 2011 in Estoril
- 88 points in Wine Spectator

**Vale Barqueiros – White 2010 (Select Harvest)**

- 1<sup>st</sup> place Trophy in Nectar diVino 2011 on white wines class

**Vale Barqueiros – Red 2007 Reserve**

- Silver Medal in Wine Master Challenge 2010 in Estoril
- 80.85 points in Concours Mondial de Bruxelles 2010
- 86 points in Wine Spectator

**Vale Barqueiros - Red 2007 (Select Harvest)**

- Silver Medal in Wine Master Challenge 2009 in Estoril
- 77.66 points in Concours Mondial de Bruxelles 2010
- 82 points in Wine Spectator

**Herdade dos Ourives - Red 2006 (Select Harvest)**

- Silver Medal in Wine Master Challenge 2010 in Estoril
- 89 Points in Wine Spectator

**Vale Barqueiros – White 2009 (Select Harvest)**

- Merit Degree in National Competition for Bottled Wine 2010 in Portugal (Santarém).
- 87 points in Wine Spectator

**Vale Barqueiros – Red 2006 Reserve**

- Bronze Medal in Wine Master Challenge 2009 in Estoril

**Vale Barqueiros – Red 2005 Reserve**

- Gold Medal in National Competition for Bottle Wine 2007 in Portugal (Santarém).

**Vale Barqueiros – Red 2005 (Select Harvest)**

- Silver Medal in National Competition for Bottled Wine 2007 in Portugal (Santarém).

**Vale Barqueiros – Red 2004 (Select Harvest)**

- Gold Medal in Wine Masters Challenge 2007 in Estoril.

**Vale Barqueiros – Red 2004 Reserve**

- Gold Medal in Wine Masters Challenge 2007 in Estoril.

**Vale Barqueiros – Red 2003**

- Honorable Mention in the III Competition “Alentejo Bottle Wine” of the Alentejo Confraternity of Oenophiles in 2005.

**Vale Barqueiros - Red 2001**

- Honorable Mention in the XI Competition “The best wines of Alentejo” of the Alentejo Confraternity of Oenophiles, conducted in 2002.

**Vale Barqueiros - Red 2000**

- Honorable Mention in the X Competition “The best wines of Alentejo” of the Alentejo Confraternity of Oenophiles, conducted in 2001.

**Vale Barqueiros - 1999 (White)**

- Honorable Mention in the IX Competition “The best wines of Alentejo” of the Alentejo Confraternity of Oenophiles, conducted in 2000.

**Vale Barqueiros - Red 1999**

- Honorable Mention in the IX Competition “The best wines of Alentejo” of the Alentejo Confraternity of Oenophiles, conducted in 2000.

**Vale Barqueiros – White 1998**

- Honorable Mention in the VIII Competition “The best wines of Alentejo” of the Alentejo Confraternity of Oenophiles, conducted in 1999.

**Vale Barqueiros - Red 1998**

- Honorable Mention in the VIII Competition “The best wines of Alentejo” of the Alentejo Confraternity of Oenophiles, conducted in 1999.

**Vale Barqueiros - Red 1997**

- 2<sup>nd</sup> Prize in the I Contest of bottled wine of the Alentejo Confraternity, in 1999.

**Vale Barqueiros - Red 1995**

- Honorable Mention in the V Competition "The best wines of Alentejo" of the Alentejo Confraternity of Oenophiles, held in 1999.

**Vale Barqueiros - Red 1994**

- The best red wine production in the 1994 harvest in the competition of the Institute of Vine and Wine. "Gold Medal".
- Bronze Medal in the Competition "Wine Masters Challenge 2000".

# TECHNICAL SHEETS



## MONTE DE SEDA – RED 2015

**Classification:** Vinho Regional Alentejano

**Type:** Red

**Brand name:** Monte de Seda – Tinto 2015

**Producer:** Sociedade Agrícola da Herdade de Vale Barqueiros, S.A.

**Acidity:** 5,3 g/dm<sup>3</sup>

**pH:** 3,57

**Sugar:** 0,8 g/dm<sup>3</sup>

**ABV:** 13,5% Vol.

### Viticulture

**Harvest:** 2015

**Varieties:** Aragonês, Cabernet Sauvignon, Alicante Bouschet and Syrah

**Region:** Vale Barqueiros Estate; North Alentejo

**Soil type:** Mediterranean of granite origin.

**Climate:** Mediterranean, with a subtle continentality during Spring/Summer.

### Harvest:

**Date:** September of 2015

**Type:** Manual/Hand picking

### Vinification:

**Fermentation:** In a controlled temperature stainless steel vessels, after pre-fermentation maceration.

**Maturation:** In stainless steel vessels with temperature control

**Colour:** Granet red

**Nose:** Aromatic with notes of red fruits and spice

**Palate:** It is silky and elegant, smooth and balanced.

**Realease:** March 2017

**Consumption temperature recommended:** 16/17 °C

**Production:** 85.000 bottles of 750ml

**Estate Bottling:** Sociedade Agrícola Herdade de Vale Barqueiros, S.A.

**Winemaker:** Joachim Roque



## MONTE DE SEDA – WHITE 2016

**Classification:** Vinho Regional Alentejano

**Type:** White

**Brand name:** Monte de Seda – White 2016

**Producer:** Sociedade Agrícola da Herdade de Vale Barqueiros, S.A.

**Acidity:** 5,4 g/dm<sup>3</sup>

**pH:** 3,32

**Sugar:** 0,6 g/dm<sup>3</sup>

**ABV:** 13% Vol.

### Viticulture

**Harvest:** 2016

**Varieties:** Arinto and Antão Vaz

**Region:** Vale Barqueiros Estate; North Alentejo

**Soil type:** Mediterranean of granite origin.

**Climate:** Mediterranean, with a subtle continentality during Spring/Summer.

### Harvest:

**Date:** September of 2016

**Type:** Manual/Hand picking

### Vinification:

**Fermentation:** Stainless steel

**Maturation:** In stainless steel vessels at 8°C

**Colour:** Citrine

**Nose:** Aromatic wine with notes of tropical fruits

**Palate:** Fresh and lively, intense and balanced

**Realease:** March 2017

**Consumption temperature recommended:** 8/10 °C

**Production:** 13.200 bottles of 750ml

**Estate Bottling:** Sociedade Agrícola Herdade de Vale Barqueiros, S.A.

**Winemaker:** Joachim Roque



## VALE BARQUEIROS – RED 2014 (SELECT HARVEST)

**Classification:** Vinho Regional Alentejano

**Type:** Red/ Select Harvest

**Brand name:** Vale Barqueiros – Tinto 2014

**Producer:** Sociedade Agrícola da Herdade de Vale Barqueiros, S.A.

**Acidity:** 5,0 g/dm<sup>3</sup>

**pH:** 3,68

**Sugar:** 1,6 g/dm<sup>3</sup>

**ABV:** 14,5% Vol.

**Viticulture:**

**Harvest:** 2013

**Varieties** Syrah, Aragonez, Trincadeira and Cabernet Sauvignon

**Region:** Vale Barqueiros Estate; North Alentejo

**Soil type:** Granite derived

**Climate:** Mediterranean

**Harvest:**

**Date:** September of 2014

**Type:** Manual/Hand picking

**Vinification:**

**Fermentation:** Stainless steel tanks with controlled temperature

**Maturation:** 9 months in French oak barrels

**Colour:** Garnet red

**Nose:** Aroma of berries, notes of cigar and a nice touch of french oak barrels where it aged.

**Palate:** In the mouth it shows a marked balance and freshness based on an elegant structure and a long, lingering finish.

**Realease:** June 2016

**Consumption temperature recommended:** 16/17 °C

**Production:** 25.000 bottles of 750ml

**Estate Bottling:** Sociedade Agrícola Herdade de Vale Barqueiros, S.A.

**Winemaker:** Joachim Roque



## VALE BARQUEIROS – WHITE 2015 (SELECT HARVEST)

**Classification:** Vinho Regional Alentejano

**Type:** White / Selected Harvest

**Brand name:** Vale Barqueiros – Branco 2015

**Producer:** Sociedade Agrícola da Herdade de Vale Barqueiros, S.A.

**Acidity:** 4,9 g/dm<sup>3</sup>

**pH:** 3,29

**Sugar:** 0,4 g/dm<sup>3</sup>

**ABV:** 13,5% Vol.

**Viticulture:**

**Harvest:** 2015

**Varieties:** Arinto and Antão Vaz

**Region:** Vale Barqueiros Estate; North Alentejo

**Soil type:** Granite derived

**Climate:** Mediterranean

**Harvest:**

**Date:** September of 2015

**Type:** Manual/Hand picking

**Vinification:**

**Fermentation:** In stainless steel, at low temperature, after static decanting

**Maturation:** In stainless steel with stabilization at a temperature of 6°C to 8°C during the first two weeks, followed by stage in vats

**Colour:** White wine with yellow citrine color

**Nose:** with aromas of orange peel and pineapple

**Palate:** Peach notes, it is elegant with some acidity that balances and enhances the structure that presents. Long and pleasant persistence.

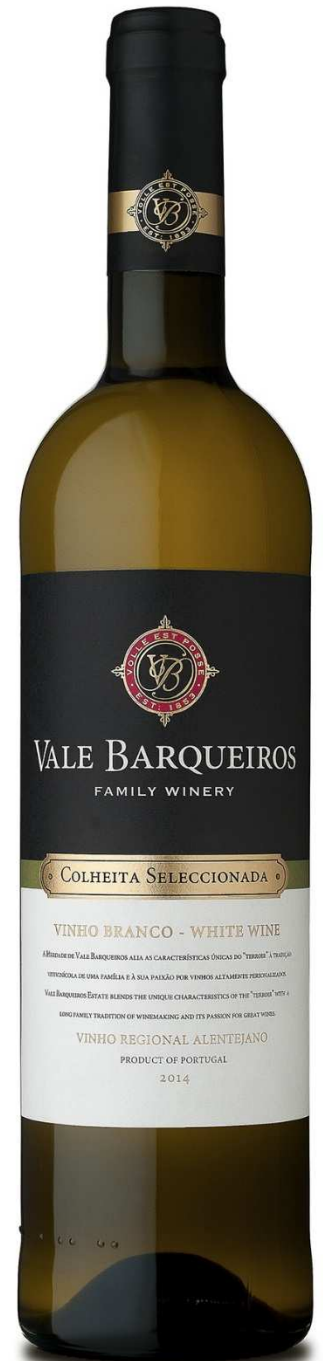
**Realease:** February 2015

**Consumption temperature recommended:** 8/10 °C

**Production:** 15.000 bottles of 750ml

**Estate Bottling:** Sociedade Agrícola Herdade de Vale Barqueiros, S.A.

**Winemaker:** Joachim Roque



## VALE BARQUEIROS – ROSÉ 2015 (SELECT HARVEST)

**Classification:** Vinho Regional Alentejano

**Type:** Rosé / Selected Harvest

**Brand Name:** Vale Barqueiros – Rosé 2015

**Producer:** Sociedade Agrícola da Herdade de Vale Barqueiros, S.A.

**Acidity:** 5,5 g/dm<sup>3</sup>

**pH:** 3,42

**Sugar:** 0,3 g/dm<sup>3</sup>

**ABV:** 13,5% Vol.

**Viticulture:**

**Harvest:** 2015

**Varieties:** Aragonez, Cabernet Sauvignon and Syrah

**Region:** Vale Barqueiros Estate; North Alentejo

**Soil type:** Granite derived

**Climate:** Mediterranean

**Harvest:**

**Date:** September of 2015

**Type:** Manual/Hand picking

**Vinification:**

**Fermentation:** In stainless steel, at low temperature, after static decanting

**Maturation:** In stainless steel with stabilization at a temperature of 6°C to 8°C during the first two weeks, followed by stage in vats

**Colour:** Salmon color with slight pink gleams

**Nose:** Aromas of lychee, fresh aromatic herbs and a scent of pink pepper

**Palate:** In the mouth is well-balanced and excellent freshness, with a fruity persistence.

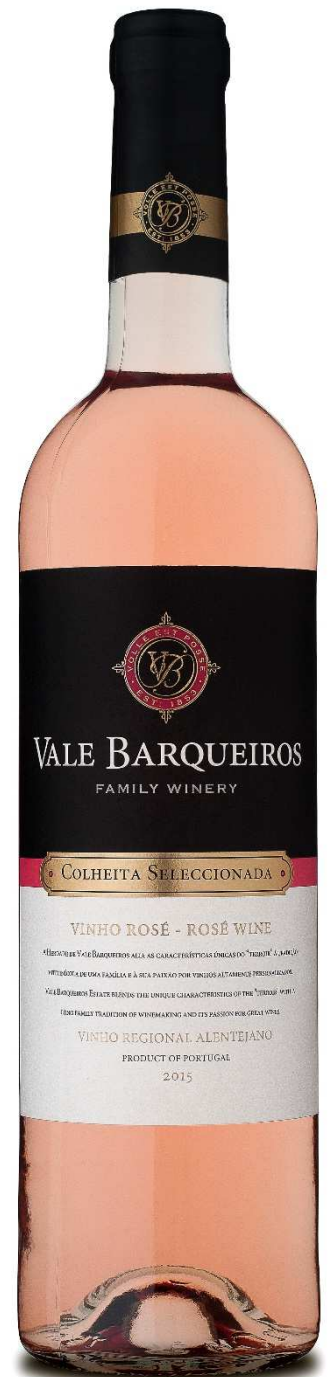
**Realease:** March 2016

**Consumption temperature recommended:** 8/10 °C

**Production:** 6.600 bottles of 750ml

**Estate Bottling:** Sociedade Agrícola Herdade de Vale Barqueiros, S.A.

**Winemaker:** Joachim Roque



## VALE BARQUEIROS – RED 2013 RESERVE

**Classification:** Vinho Regional Alentejano

**Type:** Red / Reserve

**Brand name:** Vale Barqueiros – Tinto 2013 Reserva

**Producer:** Sociedade Agrícola da Herdade de Vale Barqueiros, S.A.

**Acidity:** 4,8 g/dm<sup>3</sup>

**pH:** 3,76

**Sugar:** 1,8 g/dm<sup>3</sup>

**ABV:** 14,5% Vol.

### Viticulture

**Harvest:** 2013

**Varieties:** Alicante Bouschet, Syrah and Cabernet Sauvignon

**Region:** Vale Barqueiros Estate; North Alentejo

**Soil type:** Granite derived

**Climate:** Mediterranean

### Harvest:

**Date:** September of 2013

**Type:** Manual/Hand picking

### Vinification:

**Fermentation:** Stainless steel tanks with controlled temperature

**Maturation:** Twelve months in French oak barrels

**Colour:** Garnet red

**Nose:** Complex and deep wild plums with spices and hint of the wood used to mature the wine

**Palate:** Elegant and distinct, with long persistent

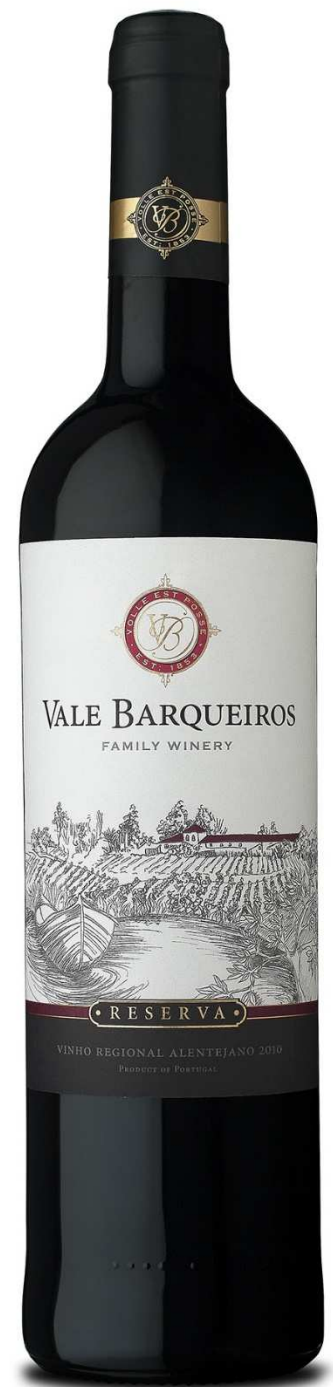
**Realease:** October 2015

**Consumption temperature recommended:** 16/17 °C

**Production:** 14.400 bottles of 750ml and 100 bottles of 3000ml

**Estate Bottling:** Sociedade Agrícola Herdade de Vale Barqueiros, S.A.

**Winemaker:** Joachim Roque





**VALE BARQUEIROS – RED 2008 PREMIUM RESERVE (LIMITED EDITION)**

**Classification:** Vinho Regional Alentejano

**Type:** Red / Premium Reserve

**Brand name:** Vale Barqueiros – Tinto 2008 Garrafeira (Limited Edition)

**Producer:** Sociedade Agrícola da Herdade de Vale Barqueiros, S.A.

**Acidity:** 6,0 g/dm<sup>3</sup>

**pH:** 3,44

**Sugar:** 3,8 g/dm<sup>3</sup>

**ABV:** 14,5% Vol.

**Viticulture**

**Harvest:** 2008

**Varieties:** Cabernet Sauvignon, Touriga Nacional and Alicante Bouschet

**Region:** Vale Barqueiros Estate; North Alentejo

**Soil type:** Granite derived

**Climate:** Mediterranean

**Harvest:**

**Date:** September of 2008

**Type:** Manual/Hand picking

**Vinification:**

**Fermentation:** Stainless steel tanks with controlled temperature

**Maturation:** Twelve months in French oak barrels followed by 1 year on the bottle

**Colour:** Garnet red

**Nose:** Complex and deep wild plums jam with spices. Soft scents of vanilla induced by the French oak barrels

**Palate:** Elegant, distinct and complex with long persistent

**Realease:** July 2015

**Consumption temperature recommended:** 16/17 °C

**Production:** 3.300 bottles of 750ml

**Estate Bottling:** Sociedade Agrícola Herdade de Vale Barqueiros, S.A.

**Winemaker:** Joachim Roque

