



QUINTA DOS
CARVALHAIS

IMENSO SABER. IMENSO SABOR.



ORIGINAL
LEGACY
WINES

SOGRAPE



QUINTA DOS CARVALHAIS

BACKGROUND



Quinta dos Carvalhais is the reference of the renewed Dão Region. The brand pioneered the modern vitiviniculture in this region by “reinventing” the Dão Region, and it leads the production of authentic wines of the highest quality with a unique and excellent range of elegant and intensely delicate wines, perfectly suited to enjoy both with light and sophisticated meals. By providing new and elegant experiences, Quinta dos Carvalhais has been developing the vitiviniculture “personality” of the Dão Region, by redesigning profiles and establishing new trends.

This wide range of wines is the inevitable result of a committed investment by Sogrape Vinhos in the great potential of this privileged vitiviniculture region. Furthermore, Beatriz Cabral de Almeida leads a team with an open mind towards innovation, that added their know-how and passion into the winemaking process, which ultimately translates into delicate and elegant wines with a strong character.

Quinta dos Carvalhais was acquired by Sogrape Vinhos in 1988 and started implementing what was an innovative project that would change the Dão Region, aimed at revealing the entire hidden potential of the region.

The construction of the Quinta dos Carvalhais winery, located between Mangualde and Nelas, was finished in a record period of nine months. It began its operation during the harvest of 1990, with the first monovarietal wines research (Encruzado and Touriga Nacional) and the launch of a new wine, the Duque de Viseu.

Quinta dos Carvalhais has a line for small production volumes dedicated to the creation of top quality wines, where the estate’s grapes are vinified separately.

Quinta dos Carvalhais Único (Unique) is, as the name itself suggests, a unique red wine from the Dão Region with exceptional quality that represents the pinnacle of elegance and richness of this brand. This wine is the flagship product from Quinta dos Carvalhais and is produced exclusively from extraordinary harvests - to this moment, only three editions were made available for retail: 2005, 2009 and 2015.



HISTORY

THE RECOVERY OF THE DÃO



Quinta dos Carvalhais is Sogrape Vinhos' specialized brand in the Dão Region. The brand is heir to ancient knowledge and combines vast experience with modern techniques, thus creating wines with great elegance, intensely delicate flavors and with a unique character.

Sogrape Vinhos entered the region in 1957, by acquiring equity from the Sociedade Vinícola do Super Dão, in Viseu. Since then, it has taken a pioneering role in the technical modernization of the region, by enriching and developing its noble varieties. Sogrape Vinhos also takes an unquestionable lead role in the extraordinary recovery of image of quality of the Dão wines. These investments in the entire region were a perfect fit to the company's strategy, that was formed to promote the best Portuguese wines throughout the world.

The first wines to be launched had immense success and, in 1981, Sogrape signed a contract with the Adega Cooperativa de Vila Nova de Tázem, through which it takes the technical responsibility for the vinification and commercialization of its wines. But the truly defining point in history took place in 1988, when Sogrape made the decision to invest in the acquisition of Quinta dos Carvalhais, where it developed a ground breaking project that changed the region and represented an historical benchmark in the Dão Region viticulture.

So much so, that Quinta dos Carvalhais today represents the best of the Dão Region. This beautiful estate, located in the county of Mangualde, close to Nelas and Alcafache, soon benefited from the planting of new vines with regional noble varieties, and from the construction of a winery, which represented the state of the art at that time and still represents a true reference in Portuguese viticulture. Today, and under the supervision of head winemaker Beatriz Cabral de Almeida, Quinta dos Carvalhais produces Dão wines of superior quality, that combine passion, sophistication and authenticity.



THE WINEMAKER

IN LOVE WITH A REGION



Beatriz Braga Cabral Almeida was born in Oporto in July 24th, 1981. Although she spent most of her life in the “Invicta” city, the experience of this young winemaker spans all over Portugal, having participated in harvests from the Douro to the Alentejo Regions, to finally settle in the Dão Region.

Even though she began her academic path in the area of Microbiology, having graduated from the Universidade Católica, her interest in the world of wines was quickly revealed and, three years later, Beatriz got her Masters Degree in Viticulture and Oenology, a course resulting from a partnership between the Faculty of Sciences of the Universidade do Porto, the Instituto Superior de Agronomia and the Estação Vinícola Nacional.

2007 brought big changes into her life. She got married in May, joined Sogrape Vinhos in June and, in the meantime, she got news that her first daughter was on her way. The future was already looking bright.

Beatriz has always been proactive and eager to learn. Until 2011, she was responsible for the winemaking technical area at Herdade do Peso, assisting the then Oenology General Coordinator for Sogrape Vinhos, Miguel Pessanha. But 2012 came with new challenges to her, by presenting the opportunity to relocate to the Dão Region. After two years of experience, Beatriz took the lead in the production of elegant wines at Quinta dos Carvalhais.

In her own time, Beatriz Cabral de Almeida likes to read, to be with her family and cycling. But as wine is a constant presence in her household and her husband's family roots are in Viseu, Beatriz often comments in a playful tone: “I do not have a lot of free time, or to be more specific, I do not spend much time away from wine.”

THE REGION

THE MOUNTAIN AS A SHELTER



Having characteristics and grape varieties unique in the world, the Dão Region benefits from excellent conditions for the production of delicate and elegant wines, with a strong character and an unusual extended durability.

For many of the specialists that have been recently rediscovering the area, the Dão Region stands as a true sanctuary for rare grape varieties that enable the production of attractive and clearly distinct wines, and that it is paramount to preserve it. These richness and variety served as the reason for a renowned international wine critique to classify the Dão Region as the “Noah’s Ark for Grape Varieties.”

Located at the central lower end of the North of Portugal, the Dão Region was officially demarcated in 1908, and it overlaps with the Planalto Plateau, which is sheltered by mountain ranges comprised by Nave, Montemuro and Lapa to the North, Buçaco, Açor and Lousã to the South, Estrela (the highest in Portugal, with nearly 2,000m) to the East, and Caramulo to the West.

Due to its relatively small geographical dimension, the region does not have steep climate variations and is actually quite homogeneous. Nevertheless, the existence of varied orhydrographic features means that there are also several microclimates.

The region benefits from a mild climate, with warm and dry Summers, and plenty of rainfall during the slightly cold Winters. The average monthly temperatures for the warmer months of July and August range from 18° to 20°C, with maximum temperatures occasionally rising up to 28° and 30°C. The minimum temperatures reach their lowest during during the months of December and January, with averages around 3° to 4°C in most of the region.



Rainfall is low during the Summer months - average of less than 20 liters per square meter during July and August - and heavy during January, December, March and February, with the annual records for the entire region registering more than 1,000 liters per square meter (between 1,000 and 2,000 per square meter, depending on the area).

The Demarcated Region of Dão extends over around 376,000ha - of which, only 20,214ha have vines planted, with a predominance of smallholdings (90.3 % of the vine plots have an area lower than 0.5ha and only 0.02 % have an area above 10ha) - and is divided in seven subregions: Besteiros, Silgueiros, Castendo, Terras de Senhorim, Terras de Azurara, Alva and Serra da Estrela.

The vines grow mainly in gently undulated slopes, normally sheltered by islands of maritime pines and, in some areas, bordered by grazing lands for sheep that produce the milk used in the delicious Serra cheese.

There is a high content of granite in the soil, which is soft, reasonably sandy, with an acid pH, low in organic matter and extractable minerals and has good drainage (and therefore, low fertility).

Only 2.2 % of the soil with planted vines, located in the counties of Mortágua, Penalva do Castelo, Sátão and Tondela, are composed by argillaceous schist. These are deeper soils with a reasonably sandy texture that are more fertile and have less drainage capability.

The climate in the Demarcated Region of Dão is clearly influenced by the surrounding mountain ranges, which protect it from the Atlantic influence. It is generally established that the climate in this region is mild, with a greater influence from the Mediterranean than from the Atlantic.

Among the many red wine varieties, those that stand out are Alfrocheiro, Tinta Roriz, Bastardo, Jaen, Rufete, Tinto-Cão, Touriga Nacional and Trincadeira. As for white wine varieties, the most relevant are Barcelo, Bical, Cerceal-Branco, Encruzado, Malvasia-Fina, Rabo-de-Ovelha, Terrantez, Uva-Cão and Gouveio.

THE ESTATE

CARVALHAIS: THE “SERRANO” PARADISE



Today, Quinta dos Carvalhais is the heart of Sogrape Vinhos' entire operation in the Demarcated Region of Dão. Its vines, located deep inside the Dão Region, located between Mangualde and Nelas, in the parish of Espinho, provide the grapes to produce the best wines in the region at its winery, inaugurated in 1990, distributed under the brand Quinta dos Carvalhais.

The estate is a true reference in Portuguese vitiviculture, with a beautiful row of granite houses of typical “Serrano” style, and was decisive in the protection of the interests and quality of life of many winegrowers dedicated to the vitiviculture of that region, who deliver their grapes there. There are more than 200 dedicated winegrowers who are closely followed by the Sogrape Vinhos' viticulture and winemaking teams and who ensure the supply of quality grapes for the production of every wine in the range.

With a total area of 100ha, 50 of which used for growing vines, Quinta dos Carvalhais produces exquisite wines exclusively from its own grapes that honor the tradition and the reputation of the Dão Region, from the Único and the Especial White, to the Reserva White and Red, the Colheita White, Red and Rosé, and all the varieties.

As for the planted area itself, the red varieties - such as Touriga Nacional, Tinta Roriz, Alfrocheiro and Jaen - cover 80 % of the area, with the remaining 20 % reserved for white varieties - such as Encruzado, Gouveio and Sémillon.

By applying the best technical solutions in precision viticulture, the vines in Quinta dos Carvalhais were subject to soil microzonation, through which we identified nine different types of soils. In fact, microzonation enabled a detailed characterization of the nature of the soils in the estate, making it possible to identify different types of soil after performing an array of surveys in pedological pits.

An experimental plantation was also installed next to the main house, containing the most relevant regional varieties in the area grafted in eight different rootstocks, selected among the most used and most recommended in the region, in order to study the variety/rootstock viability.

A WINERY OF REFERENCE



Quinta dos Carvalhais' winery was built by Sogrape Vinhos in 1990 through an integrated approach, thus becoming a reference to the entire Dão Region. It is comprised by several sections that operate vertically, i.e. Quinta dos Carvalhais' winery prioritizes the intake of grapes through the higher level and uses, whenever possible, the force of gravity, thus maintaining the flow from grapes to must and finally to wine, a much more natural process.

As for the vinification process, a line for small production volumes aimed at the creation of top quality wines was created, where the estate's grapes are vinified separately. The old winery, containing three beautiful granite fermentation tanks, was carefully restored to process small quantities of grapes at an experimental level.

The entire vinification process is controlled by a computerized hub, from scheduling the harvest to storing the wine. The main technical building also includes the hopper area - where the intake of grapes takes place - destemmers, wine presses, storage area, pumping station, water temperature equipment, filters, and more. There is also another building dedicated to the blending, cold stabilization, storing and bottling of the wines.

Furthermore, Quinta dos Carvalhais has a tasting room and an experimental winery for micro and mini-vinifications, as well as an aging area with optimal natural conditions for high quality wines. There is a total of 430 oak casks from the finest origins, especially France and Russia, but also the USA, produced by six different cooperages for red wines and five cooperages for white wines.

THE RANGE

FOR THOSE WHO KNOW WHAT THEY WANT

Wines from Quinta dos Carvalhais are synonym to elegance and sophistication. These are wines filled with character, yet intensely delicate, that do not leave behind their origin and reflect the authenticity of their region.

In a true celebration of the five senses, Quinta dos Carvalhais' wines compel us to create the best in the Dão Region with heart and soul. In the company of good friends, at the rhythm of good music, raise your glass and join the celebration of this way of life.

RANGE



Carvalhais Grão Vasco White



Carvalhais Grão Vasco Red



Carvalhais
Duque de Viseu White



Carvalhais
Duque de Viseu Red





Quinta dos Carvalhais
Colheita White



Quinta dos Carvalhais
Colheita Red



Quinta dos Carvalhais
Colheita Rosé



Quinta dos Carvalhais Encruzado White



Quinta dos Carvalhais Alfrocheiro Red



Quinta dos Carvalhais
Touriga Nacional Red



Quinta dos Carvalhais
Tinta Roriz Red





Quinta dos Carvalhais Jaen Red



Quinta dos Carvalhais Especial White



Quinta dos Carvalhais Reserva White



Quinta dos Carvalhais Reserva Red



Quinta dos Carvalhais Único Red

THE ART OF WINE DRINKING

MODERATION AND RESPONSIBILITY

How to drink, how to serve or how to store a wine in the best conditions?

The answer to the first question calls for an essential pre-condition: the best way to drink a wine is always with moderation and responsibility. Therefore, Quinta dos Carvalhais is proud to be part of a group - Sogrape Vinhos - which is a party, from the outset, of a European project called Wine in Moderation, and also a founding member of the Fórum Nacional Álcool e Saúde (National Alcohol and Health Forum), an organization that aims to strengthen, at a national level, the required actions to minimize the damage caused by the harmful use of alcohol.

Apart from the inclusion of the message "Be responsible. Drink in Moderation", as well as the logo of the "Wine in Moderation" Project in any communication made by Quinta dos Carvalhais to the consumers, Sogrape Vinhos publishes and distributes a small brochure entitled "For a healthy consumption of wine," in which it discloses the main objectives of the Project "Wine in Moderation by Sogrape Vinhos" and gives advice and guidelines for responsible drinking.

Bearing in mind that wine drinking should be done in moderation and in a responsible way, it is also important to know some secrets that allow us to obtain the maximum pleasure when we drink wine. The correct choice of the best food to accompany the wine is one of them, but it is equally important to control the art of serving wine in the proper glass and at the correct temperature.



SERVING AND STORING WITH CARE

Serving a wine with the necessary refinement requires knowledge and respect for rules somewhat complex, given the diversity of wines available, the right times they are to be served, and the right choice of the glass, temperatures and ideal food for each wine. There are many options to consider. The same happens with the rules of wine storage in cellars, which depend on the specific characteristics of each wine, in particular their ability to age in the bottle.

For all this, we believe that a careful reading of the Technical Data Sheet is absolutely essential when it comes to wines with the complexity and history of Quinta dos Carvalhais. In the case of Quinta dos Carvalhais, it is possible to find these technical data sheets in the area reserved for the brand portfolio in www.sograpevinhos.com. Read the advice given by the experts on how to serve wine and to store it properly.

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