



QUINTA  
DO  
VALE MEÃO



**In 1994, Francisco Javier de Olazabal, great-great-grandson of Antónia Adelaide Ferreira, and his sons became sole owners of the Quinta their illustrious ancestor had created in 1877.**



In 1877, Antónia Adelaide Ferreira, owner of the largest wine estate in the Douro, purchased 300 hectares of virgin land auctioned by the Vila Nova de Foz Côa municipality. Her dream was to create a model vineyard where, until then, there was only barren land, using for this the vast experience she had acquired throughout a lifetime as a Douro landowner. This ambitious project took eight years to complete, from 1887 to 1895. It was the last and most significant achievement of this grand Lady. Sadly, her pleasure in this venture was of short duration, as she died in 1896.



MANDOU EDIFICAR ESTA ERMIDA  
D. ANTONIA A. FERREIRA  
A PEDIDO DE  
ANTONIO J CLARO DA FONSECA  
1895

Since then, the Estate always remained in the hands of her descendants. In the 1970s, her great-great-grandson, Francisco Javier de Olazabal became responsible for its management and he began the long and laborious process of acquiring the shares that belonged to his many relatives, co-owners of the property. In 1994, he and his children became the sole owners of the Quinta. Until then, the grapes from the estate were sold to A.A. Ferreira S.A., the company established by Dona Antónia's descendants, where they formed the basis of some of its finest wines. This connection continued until 1998 when Francisco Javier de Olazabal resigned as President of A.A. Ferreira S.A. to dedicate himself, together with his oenologist son Francisco de Olazabal y Nicolau de Almeida, to producing, ageing and marketing the wines from the Quinta through a new company, F. Olazabal & Filhos Lda.

Today, Francisco, Luísa, and Jaime are part of the company's management, each in their own role while sharing the same passion for wine. From one harvest to another, they respect tradition and keep their minds open to innovation. The entire Olazabal family brings enthusiasm to the company and contributes to the perpetuity of D. Antónia's project to make Vale Meão a model Estate in its own time.





## WINEMAKING PHILOSOPHY

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**Great quality wines with different personalities. The result of dedication in all the methods and procedures.**

The Company's main purpose is to uphold the originality and complexity of the Quinta wines by exploring, to the utmost, the combination of the different traditional Douro varietals grown in separate blocks in the vineyards and the different styles that result from the geological variations of the soil.

At Quinta do Vale Meão preference is given to combining traditional winemaking methods in lagares with modern technologies. This is why the centuries-old Adega dos Novos winery was fully restored and totally re-equipped, taking care to preserve its fine architectural features and recuperate the imposing stone treading tanks.

The Adega da Barca Velha wine lodge, reserved exclusively as a warehouse for Port, was reconstructed in 2007.





## **The Olazabal family and its team combine experience with their ability to innovate.**

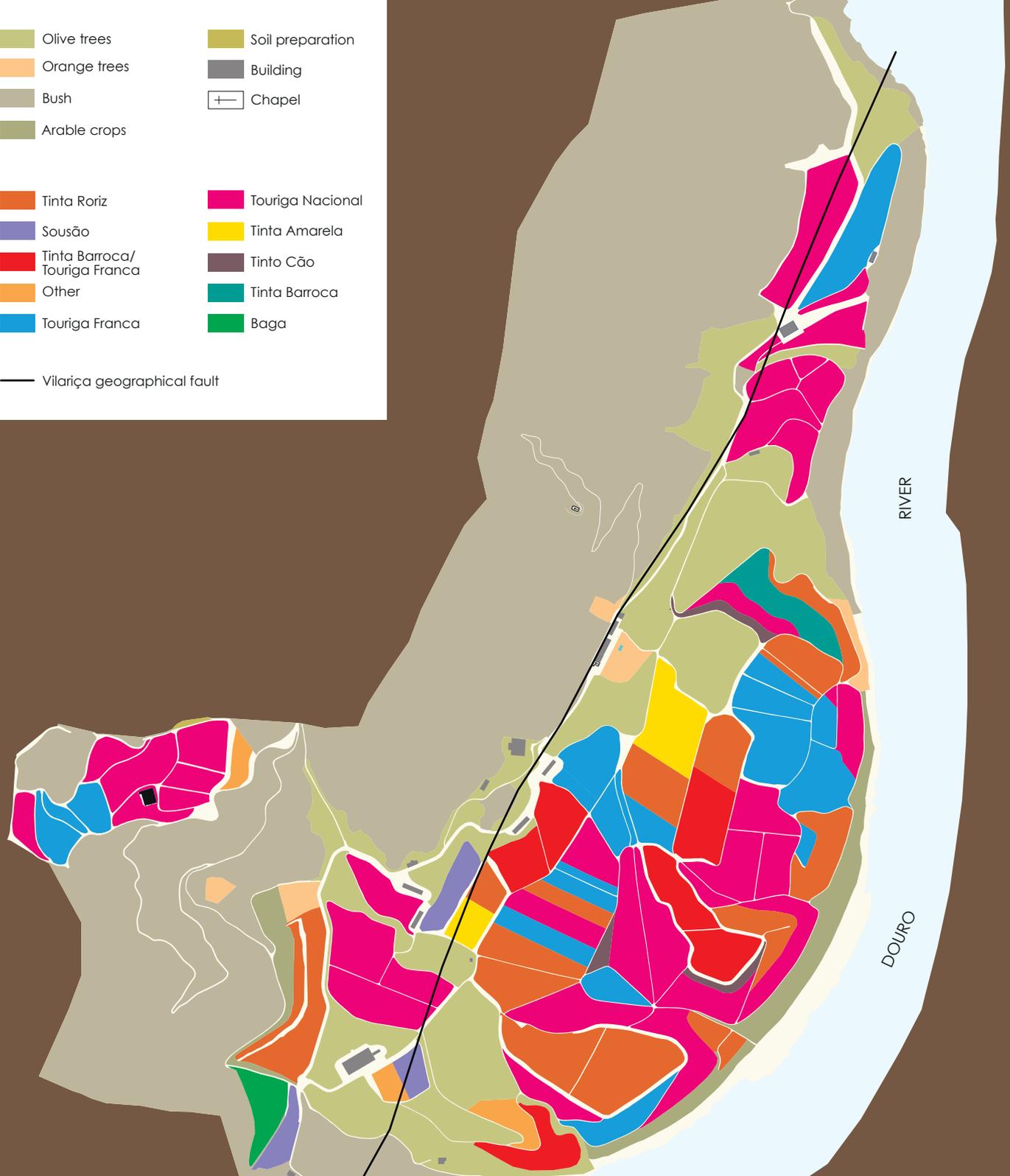
Currently, the job of managing our organization lies with highly experienced Winemaker, Francisco Olazabal, who succeeded his father Francisco Javier de Olazabal, current Chairman of the family company, who had a long career in the wine industry before joining forces with his son to launch Quinta do Vale Meão. Luísa and Jaime are responsible for the commercial, marketing, and tourism areas. They are supported by a youthful and driven team, with Marcela Brites in the area of oenology, Frederico Lobão in the administrative and logistic area, Pedro Calheiros Lobo in the export department, and Mário Passeira as head of the winery.



- Olive trees
- Orange trees
- Bush
- Arable crops
- Soil preparation
- Building
- Chapel

- Tinta Roriz
- Sousão
- Tinta Barroca/  
Touriga Franca
- Other
- Touriga Franca
- Touriga Nacional
- Tinta Amarela
- Tinto Cão
- Tinta Barroca
- Baga

— Vilarica geographical fault



RIVER

DOURO

# TERROIR

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## GRAPE VARIETIES

### The Quinta's different grape varieties reinforce the quality and originality of the wines.

The Quinta vineyards were subject to a major reconversion and replanting beginning in 1971, partly because of the need to replace the vines that were flooded as a result of the building of the Valeira dam. The new vineyards were planted in blocks of single-variety vines, most especially Touriga Nacional, a varietal that until then had practically been abandoned in the Douro because of the low yield and difficulty in cultivating the vine. Touriga Nacional has proven to be particularly well suited to the edapho-climateric characteristics of the Upper Douro and it contributes greatly to the quality and originality of the Quinta wines. Their complexity is guaranteed by the careful use of the different types of soil that exist in the Quinta - schist, granite and alluvial gravel.



Touriga Nacional



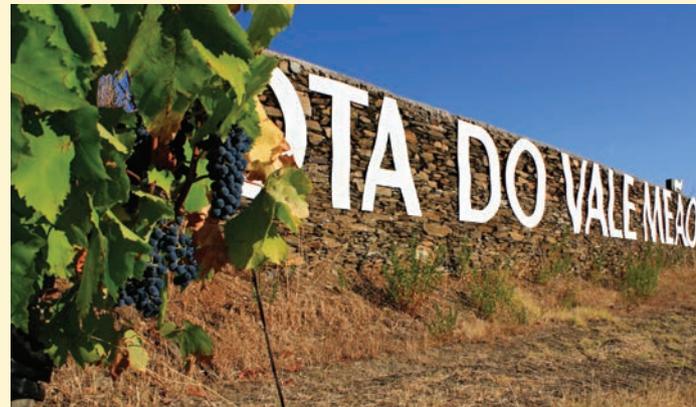
Touriga Franca



Tinta Roriz

### Vines cover 100 hectares of the property and the vineyards are block-planted with the following varieties:

Touriga Nacional 40%	Tinta Barroca 5%
Touriga Franca 20%	Tinto Cão 2%
Tinta Roriz 25%	Sousão 2%
Tinta Amarela 5%	Others 1%





**The complex terroir of the Quinta, with its soil variations, contributes to the originality of the wines.**

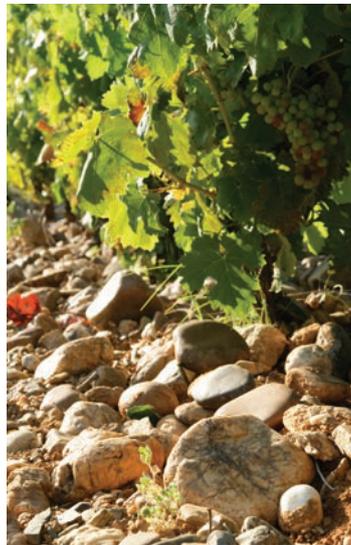
In Monte Meão the river Douro describes one of the most striking and exotic windings of its route. It is on the upstream side of the meander that we will find the gentlest slopes of Vale Meão lands and where the Quinta of the same name is situated, along the left bank of the Douro.

The important Fault of Vilariça crosses Vale Meão lands, where it draws a straight border separating the granitic soil that covers the steep hillsides of Monte Meão – to West - from a patch of precious schist soil which extends from there to the Douro river. This schistous soil is partially surmounted by a discontinuous layer of ancient alluvial soil composed of thick rounded stones. Occasionally, on the lower areas more to the north, finer alluvial sands also appear.

These three terrains, schist, granite and alluvial, gave rise through centuries of agricultural labour to three agricultural soils. Each one has different characteristics which require different cultivation methods and carefully selected grape varieties for optimum results. The fruits of these soils acquire distinct and noble qualities which permit unique combinations in wines of individuality and laureate richness of characteristics.



Granite



Alluvial



Schist



THE WINES

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**Quinta do Vale Meão Red.** This wine derives from a rigorous selection of grapes produced in the oldest vineyards of the Quinta: Vale Grande, Cabeço das Pulgas, Casa das Máquinas, Três encostas and Poente da Viola.

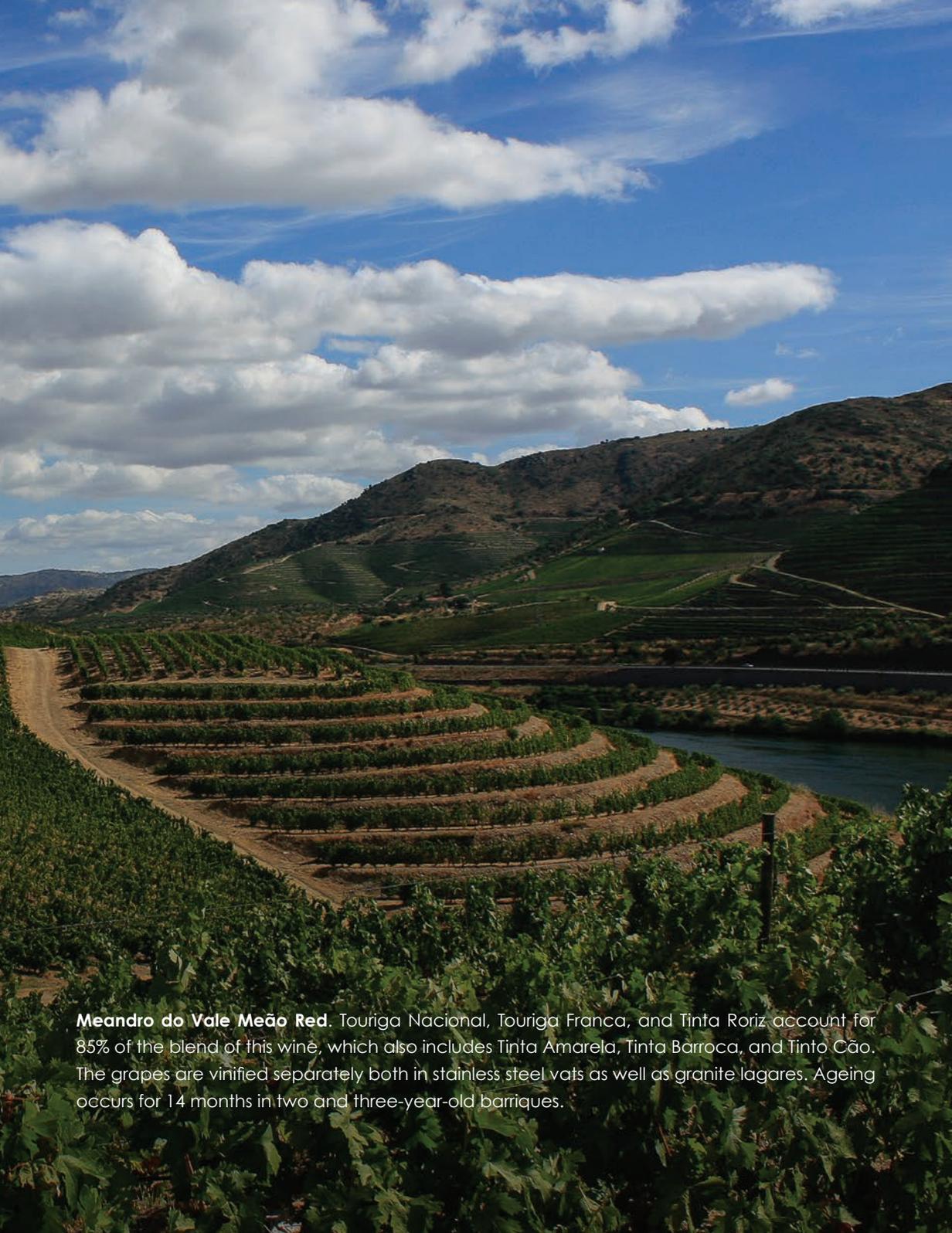
This results in a blend of varieties in which Touriga Nacional and Touriga Franca usually represent 90% and are complemented by Tinta Barroca, Tinta Roriz, and Tinto Cão.

Each grape variety is harvested and vinified separately. After being crushed and de-stemmed into granite 'lagares' they are trodden by foot. Later they are transferred to stainless steel tanks where fermentation takes place during eight days.

After the alcoholic fermentation, one part of the wine undergoes malolactic fermentation in barriques.

The ageing is done for 16 to 18 months in barriques which are 50% new and 50% used.





**Meandro do Vale Meão Red.** Touriga Nacional, Touriga Franca, and Tinta Roriz account for 85% of the blend of this wine, which also includes Tinta Amarela, Tinta Barroca, and Tinto Cão. The grapes are vinified separately both in stainless steel vats as well as granite lagares. Ageing occurs for 14 months in two and three-year-old barriques.



**Meandro do Vale Meão White.** Results from a combination of Rabigato and Arinto grape varieties, known for their high acidity and resistance to extreme heat conditions. Fermentation takes place in controlled-temperature stainless steel vats for 15 days. Malolactic fermentation does not occur and the wine is in contact with the fine lees for 6 months, being bottled after this period.



**Monte Meão.** Wines that come from a single vineyard, a single soil and a single grape variety.  
**Vinha da Cantina.** Planted with Baga on granitic soil. The grapes are not de-stemmed and only partially crushed. Malolactic fermentation and ageing occur in 500-liter barrels.



**Vinha dos Novos.** This vineyard is 25 years old and is planted with Touriga Nacional in granite soil. After being crushed by foot in granite 'lagares', the must is transferred to wooden vats where fermentation takes place during 10 days. Ageing is done in used oak barriques for 18 months.

**Vinha do Cabeço Vermelho.** This vineyard is over 50 years old and is planted with Tinta Roriz in alluvial soil. Fermentation occurs in stainless steel vats for 6 days, with gentle maceration. A long period of ageing (24 months) takes place in two-year-old barriques.



### **Quinta do Vale Meão Vintage Port.**

Resulting from a rigorous selection of the best Port wines of a single year, it is made from than 10 grape varieties, with Touriga Franca being the dominant one.

Classical vinification method in granite lagares with mixed grape varieties keeping 100% of the stems. The must is cooled down in order to allow the crushing by foot to take place for as long as possible, before fermentation begins. After its start occurs spontaneously, the mechanical crushing is carried out regularly until the pressing, and subsequent addition of selected grape spirit, take place.

The wine is aged in large wooden barrels and vats and bottled two years after the harvest.

### **Meandro Finest Reserve**

Blend of wines of several years showing Vintage characteristics, aged in barrels and large wooden vats for a period of 4 years, in average.





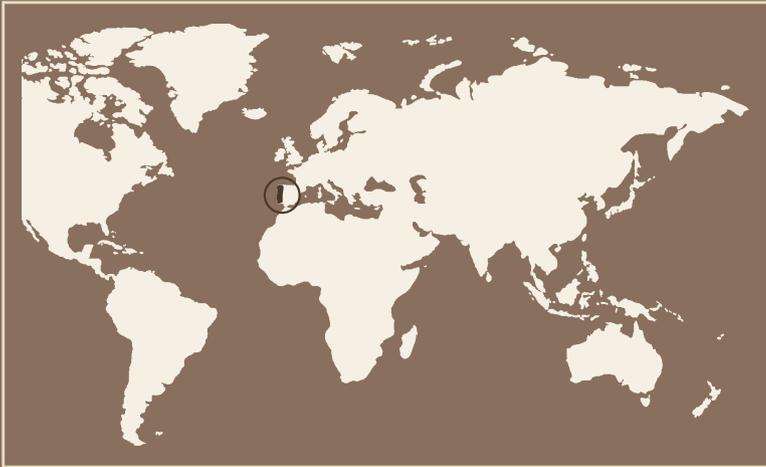
**Quinta do Vale Meão Olive Oil.** The 33 hectares of 140-year-old olive groves are grown organically.

Made from the Verdeal, Cordovil, Cobrançosa, and Negrinha do Freixo varieties, this olive oil is produced using the cold extraction method.

With less than 0.3% acidity, it is classified as Extra Virgin Olive Oil.







- PORTUGAL
- DOURO REGION



Quinta do Vale Meão  
5150-501 Vila Nova de Foz Côa  
Portugal

T +351 279 762 156

F +351 279 762 207

[geral@quintadovalemeao.pt](mailto:geral@quintadovalemeao.pt)

