

QUINTA  
VALE DE  FORNOS

Quinta Vale de Fornos is located in the heart of the Ribatejo region, itself in the heart of Portugal. Enjoying an excellent location and surrounded by a beautiful landscape, this property was offered by D<sup>a</sup> Antónia Ferreira to her daughter, when she married the 3rd Count of Azambuja in 1873. With a total area of 200 hectares, of which 70 are vineyards, Quinta Vale de Fornos presents unique characteristics, which ensure a limited and distinctive production of around 200,000 litres of wine/year.

Implanted in fertile calcareous and argillaceous terrains and with pronounced slopes, it presents a sharp contrast to the traditional plains which are so characteristic of the Ribatejo region. This is the reason its wines are so personalized.

*A Quinta Vale de Fornos situa-se no concelho da Azambuja, em pleno coração do Ribatejo. Beneficiando de uma excelente localização e de uma deslumbrante envolvência paisagística, esta propriedade foi mandada construir e foi oferecida por D<sup>a</sup> Antónia Ferreira (Ferreirinha) à sua filha por altura do casamento desta com o 3<sup>o</sup> Conde de Azambuja, em 1873.*

*Dispondo de uma imponente casa senhorial, cuja traça e cor características das paredes sempre foram mantidas, a propriedade goza de uma forte tradição, tanto pela antiguidade e pelo património, como pela ligação a ilustres famílias da Nobreza .*

*A Quinta de Vale de Fornos foi adquirida pelos presentes proprietários em 1972 a D. Pedro de Bragança.*



QUINTA  
VALE DE  FORNOS



Ref. QVF001

**FRUTO DE OUTONO RED (750 ml)**

**Classification** Table Wine  
**Region** Ribatejo  
**Grape Varieties** Native Ribatejo Regional Grapes  
**Tasting Notes** Garnet color. Vinous aroma. soft, velvety and full bodied in the mouth. Pleasant and persistent finish  
**Alcohol** 12.5% vol.  
**Winemaker** Hernâni Canavarro Magalhães



Ref. QVF002

**VALE PEREIRAS RED 2007 (750 ml)**

**Classification** Ribatejo Regional Wine  
**Region** Ribatejo  
**Grape Varieties** Castelão (Periquita) and Trincadeira  
**Tasting Notes** Ruby color. Elegant and fruity aroma. Full-bodied, easy drinking, balanced wine, with a good structure. Long and elegant finish, with great personality  
**Alcohol** 13,0%  
**Winemaker** Hernâni Canavarro Magalhães

QUINTA  
VALE DE  FORNOS



Ref. QVF003

**CABERNET SAUVIGNON + CASTELÃO + SYRAH (750 ml)**

**Classification** Regional Tejo wine  
**Region** Ribatejo  
**Grape Varieties** Cabernet Sauvignon, Castelão, Syrah  
**Tasting Notes** Garnet color. Aroma of ripe berries, spice and notes of coffee and vanilla. Velvety, with complex flavor, showing jelly, green pepper, and truffle notes, with hints of toast and coffee. Persistent and pleasant finish.  
**Alcohol** 13.5% vol  
**Winemaker** Hernâni Canavarro Magalhães



Ref. QVF005

**CASTELÃO RED 2008 (750 ml)**

**Classification** D.O.C. Ribatejo (Protected Designation of Origin)  
**Region** Ribatejo  
**Grape Varieties** 100% Castelão (Periquita)  
**Tasting Notes** Garnet color. Intense red fruit aroma. Full-bodied and smooth, balanced and with structured tannins. Long and persistent finish.  
**Vinification** Destemmed fermented at a controlled temperature (27°C). Prolonged maceration.  
**Alcohol** 13,0%  
**Winemaker** Hernâni Canavarro Magalhães

QUINTA  
VALE DE  FORNOS



Ref. QVF006

**SYRAH RED 2007 (750 ml)**

<b>Classification</b>	Ribatejo Regional Wine
<b>Region</b>	Ribatejo
<b>Grape Varieties</b>	Syrah 100%
<b>Tasting Notes</b>	Garnet color. complex aroma, with jelly fruit, pepper and chocolate. Well-structured and elegant velvet tannins. Complex, with variety notes of truffle and spices. It finishes with a long and pleasant aftertaste.
<b>Alcohol</b>	13.5% vol.
<b>Winemaker</b>	Hernâni Canavarro Magalhães



Ref. QVF007

**IM RED 2008 (750 ml)**

<b>Classification</b>	D.O.C. Ribatejo (Protected Designation of Origin)
<b>Region</b>	Ribatejo
<b>Grape Varieties</b>	100% Castelão (Periquita)
<b>Tasting Notes</b>	Garnet color with some aging. Jammy aroma, with leather and cinnamon notes. Round and smooth in the mouth, with the structure enhanced by the aging in oak barrels. Well-balanced long finish.
<b>Vinification</b>	Manually harvested. Destemmed fermented at a controlled temperature (27°C). Prolonged maceration.
<b>Ageing</b>	Aged for 4 months in French oak barrels.
<b>Alcohol</b>	14.50% vol
<b>Food Sugestion</b>	Grilled meats
<b>Serving Temp.</b>	16 - 18 °C
<b>Winemaker</b>	Hernâni Canavarro Magalhães