

VALLE PRADINHOS



Valle Pradinhos is an historic, family-owned 350 hectare estate which was founded in 1913. The wines are composed of a blend of Portuguese grape varieties such as Touriga Nacional, Tinta Roriz, Tinta Amarela and Malvasia Fina, and renowned international grape varieties such as Cabernet Sauvignon, Gewürztraminer and Riesling.

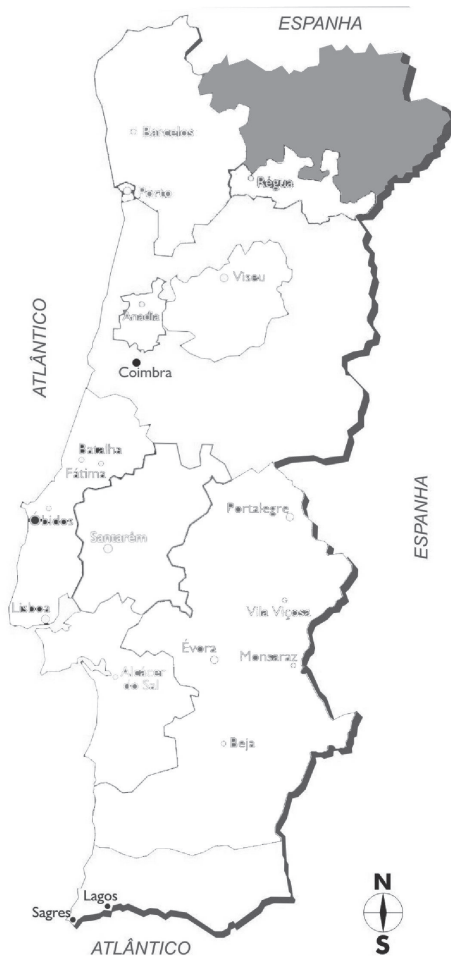
Maria Antónia Pinto de Azevedo Mascarenhas is the current owner of Casal de Vale Pradinhos. Since she took over the management of the “adeга” in 1994, she has combined her winemaking vision with the tradition of high quality wine production at Valle Pradinhos.

Her daughter Maria will be the 4th generation of women directly involved in the management of this estate.

Valle Pradinhos é uma propriedade familiar histórica de 350 hectares, fundada em 1913. Os vinhos são compostos de uma mistura de castas portuguesas como Touriga Nacional, Tinta Roriz, Tinta Amarela e Malvasia Fina, e castas de renome internacional como a Cabernet Sauvignon, Gewürztraminer e Riesling.

Maria Antónia Pinto de Azevedo Mascarenhas é a atual proprietária do Casal de Vale Pradinhos. Desde que assumiu a gestão da "adeга", em 1994, combinou a sua visão de vinificação com a tradição de produção de vinho de alta qualidade em Valle Pradinhos.

Sua filha Maria será a quarta geração de mulheres directamente envolvidas na gestão desta propriedade.



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Ref. VP001

PORTA VELHA RED 2009 (750 ml)

Classification	Trás-Os-Montes DOC Wine
Region	Macedo de Cavaleiros, Trás-os-Montes
Grape Varieties	Tinta Roriz, Tinta Amarela and Touriga Nacional
Tasting Notes	Youthful, yet complex and pronounced, highlighted by notes of ripe wild fruits, cherries, and balsam. Full bodied with soft tannins and a long finish
Vinification	Rigorous grape selection process, total destemming, with fermentation in stainless steel tanks. Maceration carried out by pumping under controlled temperatures
Ageing	The wine was aged on its sediment up to the summer to soften the tannins. Neither filtered nor cold-stabilized. It may contain sediments.
Alcohol	14.27% vol
Food Suggestion	Meat dishes
Serving Temp.	18 to 20°C
Winemaker	Rui Cunha



Ref. VP003

VALLE PRADINHOS RED 2007 (750 ml)

Classification	Trás-Os-Montes Regional Wine
Region	Macedo de Cavaleiros, Trás-os-Montes
Grape Varieties	Blend predominantly composed of the Touriga Nacional, Cabernet Sauvignon and Tinta Amarela varieties
Tasting Notes	Full bodied with some fine and silky tannins interlaced by a firm fruit structure. Long and persistent finish. A fine example of a terroir wine.
Vinification	Rigorous grape selection process. Complete destemming of the grapes, fermentation with daily pumping under controlled temperatures. Post fermentative maceration.
Ageing	This wine was aged in oak barrels for 14 months and was neither filtered nor cold-stabilized. It may contain sediments.
Alcohol	14.0 % vol
Food Suggestion	Red meats and mature cheeses
Serving Temp.	16 to 18°C
Winemaker	Rui Cunha

VALLE PRADINHOS



Ref. VP005

RESERVE RED 2006/2007 (750 ml)

Classification	Trás-Os-Montes Regional Wine
Region	Macedo de Cavaleiros, Trás-os-Montes
Grape Varieties	90% Cabernet Sauvignon and 10% Tinta Amarela
Tasting Notes	Vigorous with good intensity and complexity, which brings out the red and black berries, tree fruits with very ripe stone-fruit. Long, persistent, ample and intensely rich finish
Vinification	Rigorous grape selection, total destemming, fermentation with manual daily pumping over and moderate temperature control. The wine was submitted to a long post fermentative maceration.
Ageing	Aged in oak barrels for 16 months and neither filtered nor cold-stabilized. It may contain sediments
Alcohol	14.61% vol.
Food Suggestion	This wine is a very good match for red meats and mature cheeses. We recommend the wine be decanted before serving
Serving Temp.	16-18°C
Winemaker	Rui Cunha