



QUINTA DO VALE MEÃO

10 YEARS OLD TAWNY PORT



In 1877 Antónia Adelaide Ferreira, who was already the owner of the largest winemaking estate in the Douro, bought at a public auction 300 hectares of virgin land from the municipality of Vila Nova de Foz Côa. Her dream was to build a model vineyard from scratch, bringing to fruition the vast experience she had accumulated throughout her life as a Douro entrepreneur. Her pioneering spirit at the Douro Superior resulted from the conviction that Port wines of excellent quality could be produced here.

The grapes from the Quinta were at the base of some of the best Port Wines shipped from Gaia.

The Quinta is still owned by her descendants and in the last two decades they have been selecting Port Wine blends with a view to launching Aged Tawnies. For this purpose, they have equipped one of the two wineries that were built at the Quinta by their Ancestor with wooden vats, casks and ‘pipas’ for the aging of these Ports, which come exclusively from the property’s vineyards. It is with justifiable pride that the fifth and sixth generations recover the family tradition after patiently waiting for the right moment to present these wines to the world.



WINEMAKER

Francisco Olazabal

TASTING NOTE

Quinta do Vale Meão 10 Years Old benefits from being served slightly chilled, between 12 °C to 14 °C. It pairs extremely well with desserts made from berries, chocolate or dried fruits. Egg based pastries and cheese also make harmonious combinations.

STORAGE AND SERVING

Amber tawny colour. On the nose it shows a toasted profile of nuts, coffee and chocolate topped with hints of orange peel, all combined together by fine wood maturation. Rich and soft on the pallet full of ripe fruit flavours that persist on a long and elegant finish.

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