

TECHNICAL NOTES



WINE NAME	Vale de Fornos Tinto
WINERY	Quinta Vale de Fornos
STORY	As a wedding gift to Antonia D. Ferreira in the early 19 th century, the estate of Vale de Fornos was established in the southwest area of the Tejo region. The estate spans over 200 hectares, of which 60 hectares are vineyards with soils comprised mainly of clay-limestone as is typical within the Bairro region. Vineyards are planted with a variety of indigenous and international varietals focusing on the best grapes for their unique terroir. With long established roots in the Tejo regions, Quinta Vale de Fornos strives for viticultural and winemaking excellence by combining the best of traditional and modern wine practices.
TERROIR	Bairro
SOIL	Clay-limestone
APPELLATION	VR Tejo
WINE TYPE	Red wine
GRAPE VARIETIES	Syrah, Cabernet Sauvignon, Castelão
TASTING NOTES	Notes of bright cherry and blackberry, complemented by spice and notes of earth and herbs. The palate is smooth and round with moderate tannins and a pleasant finish.
FOOD PAIRING	Ideal with lamb burgers with feta cheese
PRODUCTION	n/a
WEBSITE	www.quintavalefornos.com