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# wines of distinction



**M**ontez Champalimaud produces wines of the highest quality. The house has 85 hectares of vineyards in the flinty valley of the lower Douro. The area was demarcated for wine production by royal decree in 1757, which means the wines can carry the letters d.o.c. – as coming from this area only. The land has been owned by the Montez family since before the founding of the Portuguese monarchy in 1140. An ancestor of Miguel Champalimaud, the managing director of the wine house, married into the Montez family in the 19th century.

All this tradition belies Champalimaud's forward-thinking thrust, and a determination to do everything but rest on his laurels. He first surprised traditionalists in 1980, when he started producing wine under the Quinta do Côtto label: he used the port wine grapes normally grown in the lower Douro, but to create a table wine. Several wine producers have followed in his footsteps.



Ironically, Montez Champalimaud now produces its own vintage port wine, as well as the Quinta Do Côtto red table wine, and a white wine, Paço de Teixeira. In 2005 Montez Champalimaud's two adegas produced a total of 400,000 bottles, a number set to rise to 500,000 by 2007.

The Quinta Paço de Teixeiró, where the house's white wine is produced, is anchored by a 14th century manor house. Its vineyards were destroyed by the phylloxera epidemic of the 1880s and the grapes (mainly Avesso) were not replanted until 1978. The new wine was first marketed in 1985.

## CREATING A GREAT WINE

For Quinta Do Côtto, the grapes are hand-picked, destemmed, vinified separately and filtered, which means they do not need racking. They are then aged in Portuguese oak casks for nine months. "2003 was a particularly fine year," says Manuel Lobo, the production director. "It can be drunk young, but it will also age well." The wine is expected to peak in 2007.

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In the last five years, Montez Champalimaud has invested time and money in improving the vineyards at both Quinta do Côtto and Paço de Teixeira. The different grapes used to be mixed up in the vineyards, but these are now being split into the separate varieties. New vines, always of Portuguese varieties, are gradually being planted and the production process is slowly being modernised.

When the Quinta do Côtto was first being produced in the early '80s, all wine had to be transported down to Vila Nova da Gaia, at the mouth of the Douro opposite Oporto, for export. However, by 1978 Miguel Champalimaud had succeeded in ensuring the wine could be exported direct, simplifying the process. The main markets are Brazil, Canada, Japan, Switzerland and Belgium.



## Montez Champalimaud: a distinguished family of wines

### Quinta do Côtto d.o.c.

Red table wine for connoisseurs, produced from Portuguese and French Touriga and Tinta Roriz grapes. Balanced structure with discreet tannins.

### Quinta do Côtto

**Grande Escolha d.o.c.**  
Declared only in the best years, most recently in 2001. Intense fruit and spices with prevalent tannins. Under the right conditions should age well for 15 to 25 years.

### Paço de Teixeira

White table wine of finesse and complexity. Exceptionally for a Portuguese white wine, should age well in the bottle for up to five years.

### Porto Vintage d.o.c.

Produced from vines of at least 25 years only in the best years, the most recent being 2001. Relatively low alcohol (19.4%) and sugar content, giving it a particularly intense aroma.