# VILA GALÉ WINERIES















### FROM ALENTEJO WITH PASSION AND PURPOSE

Santa Vitória is part of the Vila Galé Group and is dedicated to producing top-quality wines and olive oils in the Alentejo. Founded in 2002, its mission is to promote sustainable, socially and environmentally responsible growth, offering direct access to the best the region has to offer. Production began in the late 1990s with the acquisition of five estates, covering 1,620 hectares. This land now includes vineyards, olive groves, orchards, cattle breeding, and the Vila Galé Clube de Campo hotel, which was awarded Best Wine Tourism by Revista de Vinhos.

Santa Vitória stands out for combining cutting-edge technology with traditional methods, creating premium wines, olive oils, and authentic experiences in a truly rural setting.



### FROM ALENTEJO WITH PASSION AND PURPOSE

Santa Vitória is part of the Vila Galé Group and is dedicated to producing top-quality wines and olive oils in the Alentejo. Founded in 2002, its mission is to promote sustainable, socially and environmentally responsible growth, offering direct access to the best the region has to offer. Production began in the late 1990s with the acquisition of five estates, covering 1,620 hectares. This land now includes vineyards, olive groves, orchards, cattle breeding, and the Vila Galé Clube de Campo hotel, which was awarded Best Wine Tourism by Revista de Vinhos.

Santa Vitória stands out for combining cutting-edge technology with traditional methods, creating premium wines, olive oils, and authentic experiences in a truly rural setting.



#### MORE THAN

#### JUST A WINERY

At Santa Vitória's winery, everything happens on-site — from winemaking and quality control to ageing and bottling. Designed to be modern, technological, and highly functional, it's fully equipped to produce outstanding wines and welcome visitors. Despite using advanced technology, traditional methods like foot treading are still used for super-premium wines.

Wines are aged in French and American oak barrels under strict temperature and humidity control. With a winemaking capacity of around two million litres, the winery is open for visits and tastings. The vineyard spans 127 hectares and includes three main plots: Vinha da Encosta, Vinha de Albernôa, and Vinha da Juliana. Planted in the late 1990s and located near the winery, they allow for fast grape delivery and immediate processing. A wide range of red and white grape varieties ensures a diverse wine portfolio.

Red: Touriga Nacional, Aragonês, Alfrocheiro, Tinta Caiada, Trincadeira, Cabernet Sauvignon, Alicante Bouschet, Syrah, Merlot, Baga

White: Arinto, Antão Vaz, Viosinho, Verdelho, Chardonnay, Sauvignon Blanc



# A FAMILY OF ALENTEJO'S PUREBRED





#### **DOURO**

#### VAL MOREIRA ESTATE - TRADITION AND INNOVATION IN THE DOURO

The Douro is one of the oldest demarcated wine regions in the world, with a history that spans over 250 years. Located in the northeast of Portugal, it stretches along the Douro River valley, flanked by mountain ranges to the north, west, and south, and bordered by Spain to the east. Situated on the south bank of the Douro River, in the sub-region of Cima-Corgo, Quinta do Val Moreira was acquired by XVINUS in 2018 and redeveloped for wine tourism. The estate features 26 hectares dedicated to the production of Port and high-quality DOC Douro wines, along with 2 hectares of olive groves and 2 hectares of almond trees. The estate boasts spectacular views over the valley, with the Douro and Tedo rivers taking centre stage.

Val Moreira is even featured on a 19th-century map by Baron Forrester, a key figure in the Douro region's history. Baron Forrester dreamed of making the Douro River safely navigable all the way to Spain, and his cartographic work earned him both fame and his noble title.



### A HISTORIC LEGACY

The estate's roots trace back to the village of Marmelal, whose charter was granted in 1194 by King Sancho I. This historical document included the lands now known as Val Moreira, particularly the slopes facing the Tedo River and the Estates of Nápoles and Carril.

Part of the estate extends into another affluent valley of the Douro River once known as Valmor, home to the ruins of Quinta de Valmor. This was said to be the residence of the Viscount of Valmor, whose name later inspired a prestigious Portuguese architectural award.

The estate is also home to two Pombaline stone markers, classified as national heritage, with one of them located near Marmelal and the Carril stream. These granite markers, built in 1757 by order of the Marquis of Pombal, were used to demarcate the region for the production of fortified wines, under the supervision of the General Company of Agriculture of the Alto Douro Vineyards (Companhia Geral da Agricultura das Vinhas do Alto Douro). This marked the creation of the first demarcated wine region in the world, a source of great pride for the people of the Douro.



#### BLENDING ALTITUDES,

#### CULTURES AND GRAPES

While the Portuguese tradition of blending grape varieties makes its wines truly unique, the Douro takes this art to another level. In addition to Port wine, the region produces DOC red and white wines that can result not only from blends of varieties within the same vineyard but also from grapes grown at different altitudes, across multiple estates.

Recognising the importance of respecting this tradition, Jorge Rebelo de Almeida (Santa Vitória) and António Parente (Quinta de São Sebastião) joined forces to create a project that fully embraces the Douro's identity. They founded Val Moreira with the aim of crafting wines that express the structure of lower-altitude vineyards near the river and the freshness of grapes from higher altitudes. This philosophy is reflected in wines like Altitude — a red that reveals a fresher, more vibrant Douro than ever before.

Since 2018, Ricardo Gomes has been the estate's young and passionate winemaker. Drawn to the challenge of creating distinctive and irreverent wines, Ricardo has helped shape a style that sets Val Moreira apart in the Douro landscape.



# THE TRUE ESSENCE OF THE DOURO





## WHERE VINHO VERDE MEETS HISTORY

Paço do Curutelo is the newest project by XVINUS and marks the group's debut in the Vinho Verde region. Set in northern Portugal, the estate is a living tribute to centuries of history and the natural beauty of the region. First referenced in documents from 1395 — though believed to be even older — the estate features a fortified medieval-inspired design and a chapel dedicated to Saint Amaro, complete with a high choir and gilded wood altarpiece.

Here, past and present coexist in harmony. The estate's legacy and the region's terroir come together to create a wine that celebrates authenticity and place. The first harvest produced a fresh, fruity and vibrant Vinho Verde, expressing the dedication of XVINUS to quality, innovation, and tradition.



#### WINEMAKING WITH PURPOSE:

### TRADITION AND TECHNOLOGY

At Paço do Curutelo, the winemaking philosophy is based on respect for ancestral methods, enhanced by the precision of modern technology. Surrounded by green vineyards, the contemporary winery ensures excellence at every step — from manual harvest to fermentation. The result is a wine that is both rooted in heritage and elevated by innovation.

The winery is open to the public daily from 10 a.m. to 6 p.m., offering guided tours and tastings in a striking tasting room with panoramic views over the landscape. More than just a winery, it's a place to discover the soul of Vinho Verde.





### THANK YOU!