

VINHA PAZ

QUANDO A PAIXÃO É UM DÃO.



Our family

Evolution/history of the wine estate from foundation up to today

The doctor, Antonio Canto Moniz, surgeon in Oporto, belongs to a family that although doesn't live of the wine lives for wine for more than 150 years. His grandfather was the first president of the Federation of Dão Region Wine Makers. His father, also a doctor (surgeon) was president of the local Cooperative. His younger brother, lawyer, contributed to the Federation of Dão Region Wine Makers by improving the local laws.

Initially the grapes were delivered at the local Winery Cooperative and also to some producers of the region. In 1996 he decided to put the wine in the market with his own label, but due to legal questions the wines were sell to the Cooperative till 1999. The first Vinha Paz appears only in 2000. The market accepted it very well because of its quality and consistence. By that time he was elected the Revelation Wine Maker of 2002 by the Portuguese Wine Magazine. Until now were attributed some gold medals, which blend 2005 and blend 2006 are an example.

Today, Henrique Canto Moniz is the youngest son of our family and the general manager to our wines. Making wines is his passion, work and family tradition.

Our mission is to remain a family company that will continue to produce the highest quality wines in Region of Dão. Evolution/history of the wine estate from foundation up to today

Our Wines

Wine state: Region of Dão

Vineyards location: The grapes are from Leira, Tremoa, Cruzinha and Barra farms in Silgueiros – Viseu, which are situated on the North coast of Dão Region. Behind there are the mountains of Caramulo that protects from the winds of the sea. In front are the mountains of Serra da Estrela, the biggest ones in Portugal. The vineyards are situated on the North hillside of Dão with South spring exposition.

Grape varieties cultivated: Red- Touriga Nacional, Alfrocheiro, Jaen and Tinta Roriz (aragonez) White: Malvasia Fina, Gouveio and Verdelho

Wines:

Vinha Paz – Colheita 2012 (Red)

Vinha Paz – Reserve 2011 (Red)

Vinha Paz – Colheita 2013 (White)

Vinha Othon – Reserva 2011 (Red)



Wine state: **Region of Dão**

- Vinha Paz Reserve 2007 ----- Bronze Medal Decanter Magazine.
- Vinha Paz Reserve 2007 ----- 94 Wine Enthusiastic
- Vinha Paz Colheita 2008 ----- 90 Wine Enthusiastic
- Vinha Paz Reserve 2008 ----- 94 Wine Enthusiastic
- Vinha Paz Colheita 2009 ----- 90 Wine Enthusiastic
- Vinha Paz Reserve 2009 ----- 94 Wine Enthusiastic
- Vinha Paz Reserve 2010 ----- 93 Wine Enthusiastic
- Vinha Paz Reserve 2011 ----- 95 Wine Enthusiastic
- Vinha Paz White 2012 ---Gold Medal -CVRDÃO
- Vinha Paz Reserve 2010 -----Gold Medal CVRDÃO

Wines - Vinha Paz Red 2012

Producer

Name: António Canto Moniz

Address: Quinta da Leira Oliveira de Barreiros, 3500-884 Viseu • Portugal

Contacts: +351 937 015 354

Site/Mail: vinhapaz@hotmail.com • vinhapaz.com

Wine Description

Name of the wine: Vinha Paz

Type of wine: Blend 2012

Year of Harvest: 2012

Production Volume (bottles): 16800- 0.75cl

Date of bottling: January- 2014

Origin (Sub – region): Silgueiros (Viseu – Portugal)

Grapes

Blend: Touriga Nacional(50%), Tinta Roriz(30%), Alfrocheiro(15%), Jaen(5%)

Area of Production: 12 hectares

Age of the Vines: 10 ,20& 35 years

Conduction System: Monoplane vertical ascendent

Production per hectare: 5,1tonnes/hectare

Integrated Protection: Yes

Climate: Mediterranean

Vats: Granite



Wines - Vinha Paz Red 2011

Vinification Technology

Hand picking with the selection of the best grapes.

Harvested grapes are crushed by trampling in large traditional vats with control of the temperature.

The wine is transferred to stone vats, where malolactic fermentation takes place. After this, the wine is racked to American and French barrels of 225 liters

Aging

Stabilization: Natural

Filtration: Wide plate Fast Filtration

Secondary fermentation: Takes place in American and French Oak barrels of 225 liters for 8 months.

Analytical parameters

Alcoholic Volume: 14,3 %

Total Acid: 5,53g/dm³ tartaric acid

pH: 3,64

Enology: Vines & Wines company



Wines - Vinha Paz Reserve 2011

Producer

Name: Antonio Canto Moniz

Address: Quinta da Leira Oliveira de Barreiros, 3500-884 Viseu • Portugal

Contacts: +351 937 015 354 • +351 917 521 297 • vinhapaz@hotmail.com

Wine Description

Name of the wine: Vinha Paz

Type of wine: Reserve 2011

Year of Harvest: 2011

Production Volume (bottles/0,75 Lt): 5626-0,75 cl

Date of bottling: February 2014

Origin (Sub - region): Silgueiros - Viseu • Portugal

Grapes

Blend: Touriga Nacional (80%), Tinta Roriz (10%), Alfrocheiro (10%)

Area of Production: 12 hectares (only the best grapes)

Age of the Vines: 20, 33 and 64 years

Conduction System: Monoplane vertical ascendant

Production per hectare: 3,58tonnes/hectare

Integrated Protection: Yes

Climate: Mediterranean

Vats: Granite



Wines - Vinha Paz Reserve 2011

Vinification Tecnology

Hand picking with the selection of the best grapes.

Harvested grapes are crushed by trampling in large traditional vats with control of the temperature.

The wine is transferred to stone vats, where malolactic fermentation takes place.

After this, the wine is raked to American and French barrels of 225 liters

Aging

Stabilization: Natural

Filtration: Wide plate Fast Filtration

Secondary fermentation: Takes place French Oak barrels of ...225 liters for 17 months.

Analytical parameters

Alcoholic Volume: 14%

Total Acid: 5,45 g/dm³ tartaric acid

pH: 3,71

Enology: Vines & Wines company



Wines - Vinha Paz White 2013

Producer

Name: António Canto Moniz

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Contacts: +351 937 015 354 • +351 917 521 297

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Wine description

Marca do vinho: Vinha Paz

Type of wine: White

Year of Harvest: 2013

Production Volume (bottles/0,75 Lt): 5907-0,75 cl

Date of bottling: Abril 2014

Origin (Sub - region): Silgueiros (Viseu - Portugal)

Grapes

Blend:

Area of Production: 2 hectares

Age of the Vines: 20 years

Conduction System: Monoplane vertical ascendent

Production per hectare: 3,3 tonnes/hectare

Integrated Protection: Yes

Climate: Mediterranean

Soil: Granite



Wines - Vinha Paz White 2013

Vinification Technology

Hand picking with the selection of the best grapes.

Stabilisation Light Filtering

Fermentation takes place in a temperature controlled (16°)

Analytical parameters

Alcoholic Volume: 13,5, %

Total Acid: 6,57 g/dm³ tartaric acid

PH: 3,03

Residual Sugar: 1,1 g/l

Enology: Vines & Wines company



Wines – Vinha Othon 2011



Producer

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Mail/site: vinhapaz@hotmail.com - www.vinhapaz.com

Wine description

Marca do vinho: Vinha Othon

Type of wine: Blend 2011

Year of Harvest: 2011

Production Volume (bottles/0,75 Lt): 2034

Date of bottling: March 2014

Origin (Sub – region): Silgueiros (Viseu – Portugal)

Grapes

Blend: Touriga Nacional , Tinta Roriz , Alfrocheiro , Jaen

Area of Production: 1 hectares

Age of the Vines: More than 60 years

Conduction System: Monoplane vertical ascendent

Production per hectare: 3 tonnes/hectare

Integrated Protection: Yes

Climate: Mediterranean

Soil: Granite



Wines – Vinha Othon 2011



Vinification Technology

Hand picking with the selection of the best grapes.

Harvested grapes are crushed by trampling in large traditional vats with control
...temperature

The wine is transferred to stone vats, where malolactic fermentation takes place.
After this, the wine is racked to American barrels of 225 liters

Aging

Stabilisation: Natural

Filtration: Wide plate Fast Filtration

Secondary fermentation: Takes place in American and French Oak barrels of 225
...liters for 8 months

Analytical parameters

Alcoholic Volume: 14%

Total Acid: 5,5 g/dm³ tartaric acid

PH: 3,56

Enology

Vines & Wines (João Paulo Gouveia, Miguel Oliveira, Carlos Silva)

Interesting facts

This vineyard was planted by my mother more than 60 years ago. The name “Vinha Othon” came from her name **Maria da Paz Othon**, continuing the honor to my mother, because without her these projects have never been possible.



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