





Quinta da Basília is an ancient estate in the heart of Douro Valley, producing high quality wines. It is located on the right bank of the river Douro, halfway between Régua and Pinhão, near the village of Gouvinhas. Sitting on a privileged location in the Douro Demarcated Region, this estate has been in the family of Mercedes and Manuel Lebres for over half a century. It is a family project and our efforts are about innovation.















Quinta da Basília covers about 30 hectares of vineyards with different sun exposures: some vines faced East, others faced South and a few of them faced North.

On the other hand, from the top of the slopes to the bottom, sometimes there is a difference of 300-350 meters.

The vineyards are rated "A" (the highest in the Douro Demarcated Region) and are between 30 years old and over 100 years old.

The main grape varieties planted are: Touriga Nacional (25%); Touriga Franca (25%); Tinta Roriz (20%); Tinta Barroca (12%); Sousão (8%); Very old vines with mixed grape varieties (10%).



DOURO

In the 80's a vineyard-restructuring survey was undertaken and new lay-out systems, which were beginning to be used in the region, were drawn-up with the purpose of introducing a greater mechanisation which was not allowed by the traditional system.

These new vineyards were batchplanted with the principal Douro grape varieties, for the most part in horizontal terraces - *patamares*. The individual varieties of these plots (about 30 years old) can be processed separately.





Quinta da Basília has schist soils. The schist reduces the daytime temperature range and contributes to advanced maturation. Additionally, they give minerality to the wines.





The very old vines are scattered by several terraces along the hillside supported by walls of stone. These old terraces were planted with a high density of different plants and have low productions levels, which range from 0,3 Kg to 0,5 kg of grapes per grapevine.

These old vines with more than 25 grape varieties and small productivities, allow producing concentrated, full bodied, complex and elegant wines. On the other hand, old vines give complexity, differentiation and identity to the wine. We believe that wines should express their *terroir*, this makes Quinta da Basília wines unique, distinctive and inimitable.









Our wines are about personality, character, terroir, passion, emotions, people and life.

Our aim is producing elegant, fresh and balanced wines, well integrated with the barrel. We use French oak barrels for ageing our wines.











We are looking for fine, fresh, seductive and harmonious wines, which impress by the quality of the fruit, the smoothness of the texture, the long aftertaste and the great aging potential. We want to make wines that will age gracefully and gain a bouquet instead of just keeping fruit.









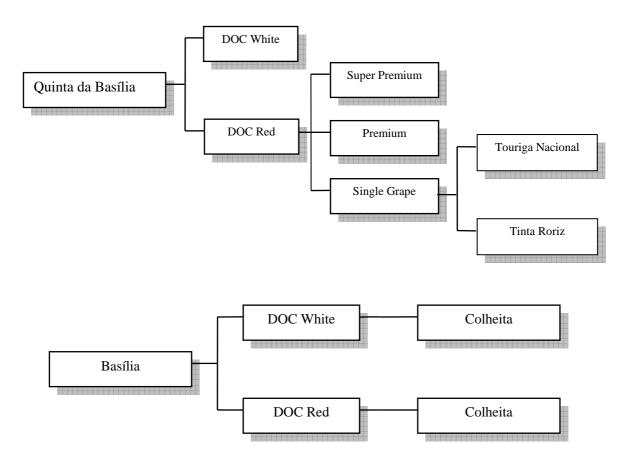
Large investments were made over the last years to restructure the vineyards, guaranteeing the production of high quality table wines, such as Basília DOC Douro Red (Bronze medal in the International Wine Challenge 2012), Quinta da Basília DOC Douro Old Vines :Premium (Silver medal in the Concours Mondial de Bruxelles 2012 and Commended Medal in the International Wine Challenge 2012) and a single vineyard wine (Quinta da Basília Old Vines :Super Premium, produced only in excellent vintages). Our wine project was designed for medium/high and high segment of the wine market, and soon we will also produce top Port Wine categories such as Late Bottled Vintage and Vintage Port. For now Port Wines are selling to Sogrape Vinhos.

You can also find some references of our wines in Decanter Magazine of May 2012, where our wines obtained good recommendations on Decanter Panel Tasting.





Our DOC Douro wines project:



We have the capacity to produce 80 000 bottles of DOC Douro Wines and 50 000 bottles of Port Wine. According to our Production Master Plan we estimate to reach 80 000 bottles of DOC Douro Wines in 2015/2016 vintage. However, we can anticipate that date in accordance with the needs of our partners.

