

Q
QUINTA
DO PARAL
VIDIGUEIRA - ALENTEJO

A dream...





When the son of Mrs. and Mr. Morszeck, Thomas, visited the **Alentejo region** in Portugal for the first time years ago, he immediately fell in love with the immensity of the region, the products, the people and especially the life style.

Back to Germany, he transmitted this enormous passion to his parents, who had to visit immediately, such was the enthusiasm, to feel the same as their son.

Dieter Morszeck, a businessman travelling all over the world, made RIMOWA a successful brand, immediately realized what his son felt and he too surrendered to the beauty of Alentejo region and the people.

They spent holidays very often in Portugal, on the Alentejo coast, and were surprised by the lifestyle and the quality of Alentejo cuisine and the wines.

He realized that it was the region to create excellent wines, and the decision to invest in vineyards, in a cellar, was immediately.

He found the perfect spot in Alentejo, in a small village Vidigueira, where everything was possible, and even better, he could still associate a Charm Hotel with a few rooms to show his passion to his friends he has around the world.

"To be able to show a little of this land in a bottle of wine to all lovers of divine nectar, is a very happy coincidence." as Dieter Morszeck said!



Alentejo region



There is something about the **Alentejo** landscape, with its never-ending space, its immense undulating plains, huge skies of the deepest blue, its infinite horizon... and the **people, calm and unruffled folk, immensely proud of their homeland.**

The scenery flows smoothly from **vineyard** to wheat field, a deep green at the end of winter, the colour of straw at the end of spring and burned ochre during the searing summer months.

The unmistakable shapes of cork-oaks and holm oaks line the horizon, symbols of a region covering one third of continental Portugal.

What Alentejo wines have in common is the offer of **endless pleasure**, whether red, rosé or white.

Wines filled with aromatic exuberance, rounded and smooth wines with the unique capacity to be drunk young...but secure in the knowledge that **they will age with distinction.**

The **Quinta do Paral** project is revitalized in August **2017** when businessman Dieter Morszeck, former president and grandson of the founder of the luxury luggage brand **Rimowa**, acquired 85 hectares of land in the Alentejo.

Wine has always been one of the entrepreneur's passions and his dream was to build a family business, create wines on the farm and a luxury wine tourism.





Quinta do Paral is located near **Vidigueira**, in the **heart of Alentejo region**.

The excellent quality of the grapes allows the production of superior wines on the farm that express the unmistakable character of Vidigueira.

For Dieter, his real pride is the **old vines** over 50 years old. **Indigenous grape** varieties such as Arinto, Antão Vaz, Perrum, Aragonês, Touriga Nacional, Tinta Grossa, grow alongside with **international grape** varieties such as Alicante Bouschet, Syrah, Cabernet Sauvignon, Sauvignon Blanc, Chardonnay and Vermentino.

With the acquisition of Quinta do Paral by businessman Dieter Morszeck, the farm was redesigned in collaboration with the winemaker Luís Morgado Leão. **The focus of the farm is sustainability combined with great respect for Alentejo culture and tradition.**

In addition to creating excellent wines, Dieter Morszeck is also building a **charming hotel** at Quinta do Paral with around 18 rooms, so that wine lovers can discover the unique wines of **QUINTA DO PARAL** in an environment of beauty.





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The wines Quinta do Paral

The **Antão Vaz**, **Verdelho**, **Vermentino** and **Viognier** grape varieties from a vine planted in soils of a granite and schist nature, give us a wine with a complex aroma of tropical fruit, pineapple and passion fruit, combined with the freshness of the tangerine peel. It is a balanced, elegant, fresh wine with good persistence.

Pairing with fish, seafood and white meat dishes.



From the varieties **Touriga Franca**, **Touriga Nacional**, **Petit Verdot** and **Petite Syrah**, from vines planted in soils of granite origin, after fermentation at controlled temperature. This wine has an aroma of red fruits enveloped in the floral notes of the Touriga Nacional and Touriga Franca varieties. With an acidity that conveys freshness, it is an intense but elegant wine.

Good company for cheeses, charcuterie and grilled meats.



Quinta do Paral Colheita Seleccionada



This wine has a unique identity, created mostly with the **Arinto** grape variety, grapes from vineyards planted in soils of granite and schist. An aromatically complex wine emerges, with citrus notes of lime and lemon combined with the minerality from the grape variety.

It has a good acidity that gives it a unique persistent freshness.

Goes well with soft cheeses, white meats, fish, cod and seafood.



The **Alicante Bouschet, Touriga Nacional, Cabernet Sauvignon** and **Syrah** grape varieties, after 9 months aging in French oak barrels, give a wine with aromas of ripe wild fruits, black and violet plum, integrated with the notes of the barrel where it aged, resulting in a complex bouquet. The balance of round tannins gives it an elegant and extremely persistent finish.

Accompanies with red meats, hard cheeses and black pork charcuterie.



Quinta do Paral Reserva



Chardonnay and **Sauvignon Blanc** varieties are planted in vines on clay-limestone and schist soils, which, after fermentation in French oak barrels, give a complex and unique wine, where aromas of tropical fruit, lime and minerality are combined with the toasted notes of the barrel and the fresh and persistent acidity.

A great company for more elaborate fish dishes, smoked fish, foie gras and poultry dishes.



The **Alicante Bouschet** and **Cabernet Sauvignon** varieties combined with **Malbec** and **Marselan**, after fermentation and 16 months aging in French oak barrels, originate a wine of extreme elegance, with an aromatic intensity where the ripe black fruit involved in the pepper notes stands out. With a long and persistent finish, it is a unique wine.

Excellent accompaniment to meat dishes, or more elaborate cuisine, such as typical dishes from Alentejo cuisine.



Quinta do Paral Vinhas Velhas



From the old vines planted in soils of granite, the grapes originate this elegant wine, with fresh aromas of tropical fruit and notes of minerality involved in the creaminess of the barrel where it aged. The **Antão Vaz** and **Perrum** grape varieties provide an excellent balance, with a persistent finish of extreme complexity.

It goes perfectly with Alentejo soups, fish dishes in the oven and codfish.



The **Aragonês** and **Tinta Grossa** varieties give a complex wine with aromas of fruits of the forest combined with notes of spices. In the mouth, the particular elegance and balance of smooth tannins give a complexity and freshness that only a wine with a huge aging potential can have.

It aged for 18 months in French oak barrels.

Ideal with well seasoned red meats, lamb roasted in the oven, soft cheeses.





Fly with us...in this dream!


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