



PRESENTATION

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An aerial photograph of a lush, mountainous landscape. A wide, winding river flows through the center of the valley. The surrounding hills are covered in dense green forests. In the foreground, there are terraced fields, some of which appear to be planted with crops like tea or coffee. The lighting suggests a late afternoon or early morning setting, with long shadows and a warm, golden glow.

OUR DÃO OUR TERROIR

The mountains around protect Dão region for both the direct influence of the continental climate (east) and the Atlantic Ocean

The adventure of the company Julia Kemper Wines started in 2003, when Julia Melo Kemper, a lawyer in Lisbon, accepted her father's challenge and decided to take on a family heritage with centuries - the passion for wine!

This was the start of Julia Kemper's wines, at Quinta do Cruzeiro, Dão, where the vineyards, on a high plateau protected by higher mountains, with roses and olive trees along the borders, are surrounded by forests.

A true biodiversity ecosystem!

In 2010, Julia Kemper hit the market and immediately gained the recognition from critics, for a combination of originality, character, elegance and structure.

The first commercial wine ever produced in the inherited Estate.





The vineyards lie high in the hills, at 300 to 500m, and as high as 700m, all on decomposed granite but also a bit of schist, quartz and silica



**Damp, cold winters and warm and dry summers.
At night becomes always cooler. This amplitude allows for long, slow
ripening and the development of complex flavours**



**The people from our village grew
ancestrality with the wine culture and
developed a special soul for vineyards
and wine.
They are our helpers in the creation of
some of the best Dão wines.**





OUR PHILOSOPHY:

ORGANIC BIODYNAMIC NATURAL

Breaking with our forefathers huge chemical era (after the second world war), we adopted an organic approach from farm to cellar because we believe in the respect for Earth (and for us) and its biodiverse ecosystem!

This is our ambition, year after year; our true focus lies in doing our wines allying knowledge, sensibility and authenticity.

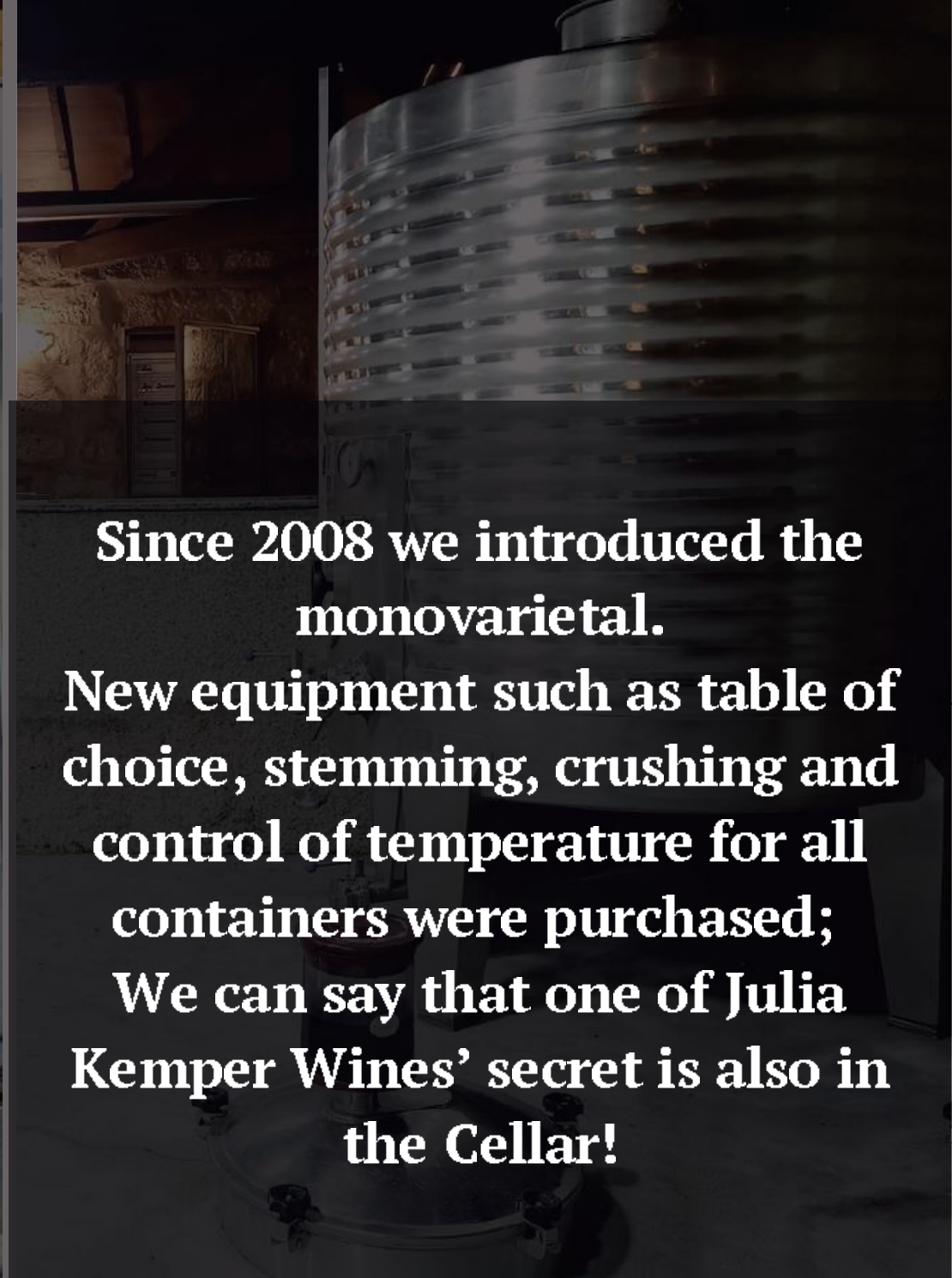
Vegan techniques: we don't use animal products; in the vineyard, we use four years mushroom compost and in the cellar only vegetal protein.

THE CELLAR

Initially built in 1880 and first remodelled in 1950, all in granite and wood. Originally composed of one floor: containing the granite lagares where we do grape's foot threading ; in 1950 our ancestors built the second floor supported by cement vats .

Since 2008 we started to use french oak barrels for some wines.





Since 2008 we introduced the monovarietal.

**New equipment such as table of choice, stemming, crushing and control of temperature for all containers were purchased;
We can say that one of Julia Kemper Wines' secret is also in the Cellar!**

ALL THESE FACTORS CONTRIBUTE TO CREATE THE UNIQUE TERROIR OF DÃO,
ALLOWING US TO PRODUCE ELEGANT AND GASTRONOMICAL STRUCTURED WINES.



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