

VALE D. MARIA RUFO DOC DOURO WHITE 2019



The 2018/2019 viticultural year was particularly atypical: extremely dry, but unusually warm. Thus, the vines were able to withstand summer stress despite the lack of water reserves in the soil. As the heat only manifested between the end of August and the beginning of September, there was no loss of production due to scalding or dehydration. The harvest started in early September and continued until October 10th. The fact that the year was fresh allowed for a slow maturation. In this way, it was possible to choose the ideal time to harvest each vineyard parcel, creating vintage 2019 DOC Douro wines of excellent quality.

Grape origin: The grapes for the Vale D. Maria Rufo Douro White come from Sóbreda and Candedo (Murça), where the vines are at high altitudes (600 m), allowing the grapes to have good acidity and freshness. This wine is made with Arinto, Códega de Larinho and Rabigato.

Vinification and ageing: Grapes are hand-picked and carefully selected at the sorting table and destalked before going into the pneumatic press. Grapes are slightly crushed and fermented in 2,500L to 5,000L stainless steel vats for 25 days at temperatures between 10°C and 14°C. It then ages in stainless steel for 9 months, with *bâttonage*.

Quantities: May 2020 – 7.600 bottles of 75cl.

Winemakers: Cristiano van Zeller / Manuel Soares

Tasting notes: With a beautiful and bright yellow color, Vale D. Maria Rufo White 2019 reflects the three varieties that compose it: Arinto, Rabigato and Códega de Larinho. With elegant floral aromas as well as aromas of orange blossom, acacia and tropical fruit coming out of the glass, this wine stands out for its freshness, minerality and velvety structure. A very seductive and well-balanced unoaked blend, ready to be enjoyed.

Commercial information:

Technical Analysis:

Alcohol: 13 % vol

pH: 3,23

Total acidity: 5,9 g/l

Total SO₂: 92 mg/l

Volatile acidity: 0,4 g/l

Total sugars: 0,6 g/l



QUINTA
VALE D. MARIA