

VALE D. MARIA VINHAS DO SABOR

DOC DOURO WHITE 2018



Ratings
91 points
Wine Enthusiast
91 points
James Suckling

Commercial information:



QUINTA
VALE D. MARIA

The 2018 viticultural year was out of the ordinary, when compared with the last five years. Winter was cold and dry and Spring was cool and with very high rainfall. The summer was marked by two different stages, first cold and rainy and towards the end, warm and extremely dry. The flowering season was therefore later than average. The extra water allowed the vine to find great levels of water to flourish. We did see, however, a higher pressure than average for mildium and the climatic instability decreased our productivity levels. At Quinta Vale D. Maria (Cima Corgo) we monitored the vineyard carefully to make sure mildium didn't spread. At Quinta Vale do Sabor (Douro Superior), a more consistent climate offered very good conditions for the vine to flourish. In August, though the region saw some dehydration and sun burn, we observed it quite mildly. Therefore, production levels did not fall drastically at neither of our estates. Harvest began on the 12th of September with white grapes. It ran smoothly, the grape picking occurred during the ideal maturation point, resulting in wine musts of great quality.

Grape origin: Like D. Maria II, who allowed the river to navigate towards the Douro Superior, we tried to recreate that trip in this wine: rich, intense and that reflects our spirit of adventure. We ventured up the Douro, up to the Douro Superior sub-region. Throughout the beautiful Sabor River Valley, we selected vineyards with grape varieties that reflect the freshness, depth and vivacity of this sub-region. The vineyards are between 20 and 35 years-old, and are planted with Rabigato, Viosinho and Arinto.

Vinification and Ageing: Rabigato is one of the most noble grape varieties of the Douro region, it stands out even more in the Douro Superior thanks to its capability of retaining freshness. The floral character of the Viosinho as well as its great balance, allows us to create a harmonious blend. The Arinto complements this aromatic blend, with its body and great acidity. The grapes are de-stemmed, lightly crushed with a pneumatic press, the must is then decanted into stainless steel tanks for 24 hours at 10°C. The wine is then transferred into one-year-old 225L French-oak barrels, where it will ferment at controlled temperatures, between 10°C and 14°C for 9 months.

Bottling Date: September 2019 – 4.043 bottles of 75cl and 79 Magnums of 1.5L

Winemakers: Cristiano van Zeller / Joana Pinhão / Manuel Soares / David Ferreira

Tasting Notes: With some concentration, the highlight goes to the freshness and elegance of this wine. With a woody profile, Vale D. Maria Vinhas do Sabor Branco maintains the fruit and freshness of its grape varieties.

Ideally paired with goat cheese, cow cheese, matured or buttery. It can also be paired with codfish dishes and grilled white meat.

Technical Analysis:

Alcohol: 12 % vol

Total acidity: 5,1 g/l

Volatile acidity: 0,3 g/l

pH: 3,43

Total SO₂: 92 mg/l

Total sugars: <0,6 g/l