

VALE D. MARIA VINHAS DO SABOR

DOC DOURO RED 2017



Ratings
90 points
Wine Enthusiast

Commercial information:

2017 was characterized by an extremely dry and hot year. The vegetative cycle was significantly fast, anticipating the harvest to the earliest date ever in our winemaking memory. We started picking white grapes on the 21st August and on August 26th we picked the first red grapes. In 2017 there was not much precipitation. During the months of June, July and August there were very high temperatures, which led to a hydric thermal and luminous stress, which conditioned the production of the vines. Nonetheless, there was an increase in production compared to 2016, even if not to the degree initially anticipated in the early part of the vegetative cycle. At the sorting table, there was very little fruit rejection, since 2017 was a year of very good phytosanitary conditions. Concentration in the berries, heat and lack of water during the maturation period, accelerated the ripening of the berries, resulting in musts of great complexity and quality.

Grape origin: Located in the sub-region of the Douro Superior, the Quinta Vale do Sabor is situated in one of the most special valleys of this region. This Quinta distinguishes itself because of the sinuosity of the Sabor river, where the valley is closed in, and where we planted grape varieties such as Touriga Franca, Touriga Nacional, Tinta Roriz, Alicante Bouschet and Baga. With vines between 10 and 35 years-old, producing wines of great concentration.

Vinification and ageing: In our winery at Quinta Vale do Sabor. All the grapes are hand-picked, carefully selected in our sorting table and de-stemmed before entering the granite stone tanks (lagares). All grapes are foot-trodden in the lagares and then they ferment between 7 to 10 days at controlled temperatures between 22°C and 27°C, in stainless steel vats with manual pump-overs. The wine is then transferred into second and third use French-oak barrels of 225L where the malolactic fermentation takes place. The wine stays 21 months in the same barrels. The final selection and blending of the wine is done one month before bottling.

Bottling date: September 2019, in 19,533 bottles of 75cL and 400 Magnums of 1,5L.

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

Tasting notes: In the nose, this wine stands out for its exuberant fruit, concentration and freshness. Scents of blackberries, cherries and dark chocolate stand out of the glass, along with a slight hint of floral aromas. It has a long and fresh finish.

Ideally paired with meat dishes and oven-baked fish dishes.

Technical analysis:

Alcohol: 14 % vol

Total acidity: 5,7 g/l

Volatile acidity: 0,8 g/l

pH: 3,78

Total SO₂: 62 mg/l

Total sugar: 1,8 g/l



QUINTA
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