

# VALE D. MARIA VINHAS DO SABOR 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 10<sup>th</sup>. 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:** 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.

**Quantities:** July 2020 – 4.272 bottles of 75cl and 75 Magnums of 1.5L

**Winemakers:** Cristiano van Zeller / Manuel Soares

**Tasting notes:** Vale D. Maria Vinhas do Sabor Branco 2019 stands out for its great freshness and elegance. In this wine, the fruity and fresh character of the grape varieties is preserved. With a woody profile, very well integrated, this wine seduces by its mouth-wrap.

## Technical Analysis:

Alcohol: 12 % vol

pH: 3,38

Total acidity: 5,5 g/l

Total SO<sub>2</sub>: 120 mg/l

Volatile acidity: 0,2 g/l

Total sugars: 0,6 g/l

## Commercial information:



QUINTA  
VALE D. MARIA