

Vale D. Maria Vinha de Martim 2020

HARVEST:

We can consider the winter of 2020 in the Douro Region as a good one, since it rained more than previous years and contributed to restoring the water levels in the soil. However, February was warmer than normal and caused an early budbreak, forcing us to make some adjustments right at the beginning of the cycle. Spring arrived very mild but brought along all the fears of the pandemic and the first confinement in Portugal. Fortunately, we were able to successfully complete all the necessary tasks in the vineyard on time. In July the climatic conditions changed, and we experienced one of the hottest Julys on record in Portugal. It was a challenge for the vines that had sunburn problems. Luckily, in mid-August the temperatures dropped and there was even some precipitation, which allowed the vine to start the final stage of maturation with some comfort. The harvest began with the whites on the 31st of August at Vinha de Martim, and the reds on the 4th of September at Vinha do Rio.

GRAPE ORIGINS:

In 2015 we started working in a single vineyard with unique characteristics, with an average age of more than 80 years and a myriad of different white grape varieties. Vale D. Maria Vinha de Martim shows the unique character of the Douro in all its diversity, where we have found the vineyards that we feel express the Douro we have known for many centuries.

VINIFICATION AND AGING:

All grapes are de-stemmed before being carefully crushed in a pneumatic press. The resulting must is decanted for 24 hours at 10° Celsius in 2,500 litres stainless steel vats. The must is then racked into new 500 litres French oak barrels, where it fermented for 25 days or more at controlled temperatures between 10° and 14° Celsius. The wine was aged in the same barrels for another 9 months, with *bâttonage*.

TASTING NOTES:

Vale D. Maria Vinha de Martim 2020 seduces by its color and aromatic character. In the mouth, it shows more complexity with some more woody aromas, a pleasant, involving and tasty freshness. This wine announces itself discreetly, to later reveal a long and surprising finish, with an elegant persistence.

Head Winemaker: Diogo Campilho
Oenologist: Rui Viana
Wine Consultant: Valérie Lavigne

Bottle date:
July of 2021

Quantities
2.642 bottles of 75cl
50 bottles of 1.500cl

Technical analysis:
Alcohol: 13% vol
Total acidity: 5.8 g/L
pH: 3,34
Total sugar: <2 g/L
Calories: 76 kcal

Food pairing:
It is ideal to be accompanied by cured salmon with asparagus and pesto, vegetable focaccia, salads with fruit and cheese, and white meat dishes

