

QUINTA VALE D. MARIA VINHAS VELHAS

DOC DOURO RED 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 origins: A field blend of 41 different varieties, including, among others, Rufete, Tinta Amarela, Tinta Francisca, Sousão, Touriga Franca, Tinta Roriz and many others typical of the Douro, coming from 10 hectares of old vines originals of Quinta Vale D. Maria. The vines are over 60 years old, with South, Southeast, Southwest, East and West exposure.

Vinification and ageing: Quinta Vale D. Maria old vineyards are divided into different plots and each plot is harvested by hand. Grapes are selected before entering the winery. They are destemmed and then foot trodden in granite stone tanks, or *lagares*, 1 to 3 days before fermentation. Fermentation takes place in *lagares* and/or in stainless steel vats. In the *lagares*, the wines are trodden on foot every night. In the stainless-steel vats maceration occurs with manual pump over. The wines are pressed and placed into French-oak barrels, 225 liters, coming from various cooperages, where malolactic fermentation takes place. All wines then age for 21 months in French oak barrels, with the different batches obtained, from each fermentation, kept separate until the final blend is made, about one month before bottling.

Tasting notes: The aromatic richness, that stands out from the red fruit such as blackberry, raspberry and ripe cherry, characterize Quinta Vale D. Maria Douro red 2019. Elegant and concentrated structure. Juicy in the mouth, it is balanced, fresh and with a long-lasting finish.

Winemaking team: Manuel Soares | António Andrade

Bottling date: July 2021

Quantities: 12.434 bottles of 75cl and 100 magnums of 1.5L.

Commercial information:

WINE ENTHUSIAST
90
POINTS

Quinta Vale D. Maria
2019 Red (Douro)

The grapes for this wine come from the east of the Douro region, in Douro Superior. It is richly structured with a firm, still young, core of tannins. The wine will develop further, drink from 2024.

— R.V. Published 10/1/2022

Technical Analysis:

Alcohol: 15% vol

pH: 3,55

Total acidity: 6,2 g/dm³

Total SO₂: 100 mg/dm³

Volatile acidity: 0,6 g/dm³

Total sugars: 0,6 g/dm³



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