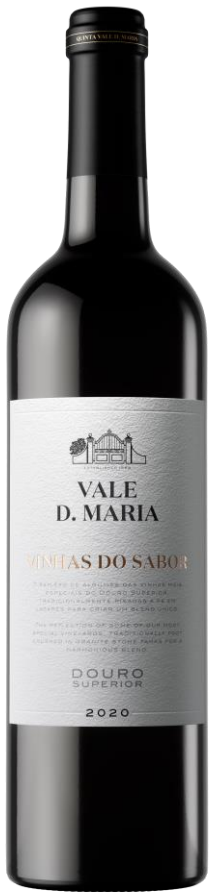


VALE D. MARIA VINHAS DO SABOR DOC DOURO RED 2020



Winter 2019/2020 was quite positive in the Douro Demarcated Region, in the sense that water levels were restored in the soil. However, the month of February was warmer than usual, which caused early bud break and forced some adjustments at the beginning of the cycle. The mild spring allowed an excellent development of the vines. In July, conditions changed, and we experienced one of the hottest months registered for this month. It was a challenge for the vines, namely for varieties such as Tinta Barroca, due to sunburns. In mid-August, temperatures dropped and there was some precipitation, which permitted a good end of maturation. The harvest began in the Douro Superior, on the 12th of August, with the white varieties. At Cima Corgo, the harvest began with white varieties, on the 31st of August.

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: All the grapes are hand-picked, carefully selected in our sorting table and de-stemmed before entering the granite stone *lagares*, at Quinta Vale do Sabor. All the grapes are foot-trodden in the *lagares*, they then ferment for 7 or 10 days at controlled temperatures between 22° 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. It ages, afterwards, for 18 months in the same oak barrels. The final selection and blending of the wine is done one month before bottling.

Tasting notes: With an attractive ruby color, Vale D. Maria Vinhas do Sabor red 2020 is very concentrated and fresh. Lively, with a floral touch, it strikes, on the nose, for the exuberance of red fruit, such as raspberries, blueberries and blackberries. With a good structure and elegant tannins, this wine has a long and fresh finish.

Winemaking Team: Diogo Campilho | Rui Viana

Bottling Date: July 2022

Quantities: 16.998 bottles of 75cl.

Technical analysis:

Alcohol: 14% vol.	pH: 3,80
Total acidity: 5,1 g/dm ³	Total SO ₂ : 62 mg/dm ³
Volatile acidity: <0,7 g/dm ³	Total sugars: <2 g/dm ³

Commercial information:

