

# VALE D. MARIA VERY OLD WHITE PORTO 1940



VALE D. MARIA

Vale D. Maria has been crafting unique wines since its first bottling in 1996. Our vision of the Douro is that every corner of this region, due to the variation in landscape, climate, and grape varieties, has its own character. We recognize the value of the terroir at Quinta Vale D. Maria for producing wines with a unique identity. For our Port wines, we have always looked at each bottling as something singular. Following this philosophy, we searched in old cellars in the Douro Valley for some of the last aging casks of very old Colheita. Throughout time, we had the opportunity to acquire a few remaining casks from some selected years, which we have carefully preserved as one of our most valuable collections. We started unveiling this collection with the Vale D. Maria Old Tawny Colheita Porto 1969. And now, it is time to continue with something astonishing, a rare aged White Port, the Vale D. Maria Old White Porto Colheita 1940.

## Vinification and aging:

At its optimal point of maturation, a manual harvest was carried out. The grapes were crushed and vinified using traditional methods from the 1940s of the 20th century. This extraordinary White Port wine aged in Port wine casks for over 80 years, until its bottling date. The casks were kept under ideal conditions for a long aging, with cool temperatures and minimal light in the cellar. The Very Old White Porto Colheita 1940 matured slowly, developing a highly elegant, concentrated, and sublime aroma. It has become intensely rich and fresh, with remarkable persistence.

## Tasting Notes:

Since 1940, the Vale D. Maria Very Old White Porto has been kept in oak casks, developing complex and elegant flavors and aromas. Over these years, the wine has evolved into a darker color, with amber nuances and yellow highlights. Opulent on the nose, with citrus notes and a core of honey, showing characteristics of dried and caramelized fruits. On the palate, it is balanced, revealing good freshness and harmony. It has an exceptionally long and pleasant finish, thus creating a memorable experience that is definitely worth the wait. A wine that has aged for over 80 years, passed through several generations, and culminated in a unique and high-quality Porto that will remain in your memory.



**Bottling Date:** Jun 2023

**Master Blenders:** Diogo Campilho and Rui Viana

**Quantities:** 339 bottles

## Technical analysis:

Alcohol: 20% vol

Total acidity: 5.4 g/L

pH: 3,86

Residual sugar: 123g/L

Service: between 10º and 14º C.

Enjoy now or cellar for up to 5 -10 years after bottling.