



QUINTA
VALE D. MARIA

HARVEST:

In the Douro region, climatic unpredictability has become the norm. After a sequence of hot and concentrated years, 2021 brought freshness throughout the vegetative cycle and even during the grape harvest. Winter rains replenished the reserves up to Pintor's phase, but in July and August, the absence of water was felt. However, cooler nights and the absence of customary heat spikes allowed for balanced ripening. The unexpected rains in September helped meet the water needs. Despite posing a threat to the vineyard's health and grape concentration, careful monitoring and the timely decision of the harvest moment were crucial for the final quality of the wines.

GRAPE ORIGINS:

Located in the sub-region of Douro Superior, Quinta Vale do Sabor is situated in one of the most special valleys in the region. This estate is distinguished by the winding course of the Sabor River, where the valley is narrower. In this location, we have planted various grape varieties such as Touriga Franca, Touriga Nacional and Tinta Roriz, which bring an unparalleled fruity character to the Vale D. Maria Douro Superior Red wine.

VINIFICATION AND AGEING:

After the manual grape harvest at Quinta Vale do Sabor, the grapes are destemmed. Half of the batch is foot-trodden in granite lagares and subsequently fermented in stainless steel tanks. The remaining batch is fully fermented in stainless steel tanks for 10 to 15 days at controlled temperatures between 22°C/71.6°F and 27°C/80.6°F. After alcoholic fermentation, malolactic fermentation is carried out, and then, 65% is aged in stainless steel tanks while the remaining 35% is aged in vats and French oak barrels for 12 months.

TASTING NOTES:

The Vale D. Maria Douro Superior Red 2021 presents an intense ruby color. The typical red fruits of the Douro Superior region are incredibly present on the nose, with prominent aromas of raspberries and cherries. The blend of the four grape varieties in this wine makes it complex and intense. On the palate, it has a velvety texture and good density. The firm yet polished tannins make it complex and very long-lasting on the finish. **A great wine for every occasion.**

Head Winemaker: Diogo Campilho

Oenologist: Rui Viana

Wine Consultant: Valérie Lavigne

Bottle date: July of 2023

Quantities: 104.000 bottles of 75cl

Grapes: 40% Touriga Nacional/ 30% Touriga Franca/ 20% Tinta Roriz/ 10% Alicante Bouschet

Technical analysis:

Alcohol: 13.5% vol

Total acidity: 5.2 g/L

pH: 3,7

Total sugar: <2 g/L

Calories: 82 kcal p/ 100ml

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

Food pairing:

Roast beef with asparagus

Cheese plater

Prawn curry

Service:

between 14°C / 57.2°F

and 16°C / 60.8°F

Vale D. Maria Douro Superior Red 2021

