

VALE D. MARIA VINHAS DO SABOR 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 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^o and 27^oC, 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 21 months in the same oak barrels. The final selection and blending of the wine is done one month before bottling.

Tasting notes: Vale D. Maria Vinhas do Sabor red 2019 is very concentrated and fresh. Lively, it strikes, on the nose, for the exuberance of very present fruit, such as raspberries, blueberries and blackberries. With a floral touch, this wine has a long and fresh finish.

Winemaking Team: Manuel Soares | António Andrade

Bottling Date: August 2021

Quantities: 8.976 bottles of 75cl.

Commercial information:

Technical analysis:

Alcohol: 13% vol.

Total acidity: 5,9 g/dm³

Volatile acidity: 0,7 g/dm³

pH: 3,73

Total SO₂: 81 mg/dm³

Total sugars: 0,6 g/dm³

