



QUINTA VALE D. MARIA

VALE D. MARIA VINHAS DO SABOR WHITE 2021

After a sequence of hot and concentrated years, 2021 brought freshness throughout the growing season and even during the harvest. The water availability of the Douro soil has a very strong impact on vines and musts. The winter rains satisfied the reserves until the painter's phase, nonetheless in July and August the absence of water was felt. However, the colder nights and the nonappearance of the usual heat peaks made the maturations unfold in a balanced way. The unexpected rains of September came to fill the water needs. Despite threatening the health of the vines and the concentration of the berries, careful monitoring and the right decision on the harvest time were decisive for the final quality of the wines.

GRAPE ORIGIN:

Following the steps of D. Maria II, who made it possible to navigate the river towards the Douro Superior, we ventured up the Douro. We created the same journey in this wine: rich, intense and that reflects our spirit of adventure. Along the historic and beautiful valley of the Rio Sabor, we selected vineyards between 20 and 35 years old, planted on the slopes of the Rio Sabor Valley, which reflect the freshness, density and liveliness of this sub-region.

VINIFICATION AND AGEING:

After careful selection on the sorting mat, the grapes are destemmed and slightly crushed. Carefully pressed in a pneumatic press. The must is decanted in stainless steel vats for 24 hours at 10°C. The wine ferments at controlled temperatures in stainless steel vats and French oak barrels carefully selected for this wine. After fermentation, the wine ages in the same barrels for 8 months.

TASTING NOTES:

Clear and bright citrus color, on the nose it is marked by the woody touch, standing out for the elegance of tropical and floral notes. In the mouth, it has a velvety texture with a predominance of freshness and elegance. Long and fresh finish.

Vale D. Maria Vinhas do Sabor white 2021 is ideal to accompany salads, white meat dishes, cod, roasted fatty fish and octopus.

WINEMAKING TEAM:

Rui Viana



Arinto
Gouveio
Rabigato
Viosinho



May 2022
12.400 bottles of 75cl



Alcohol: 13%
Total acidity: 5.7 g/l
Volatile acidity: 0,3 g/l
pH: 3,33
Total SO₂: 82 mg/l
Total sugars: <0.6 g/l

