QUINTA
VALE D. MARIA

Quinta Vale D. Maria Vinha da Francisca 2023

Producer Aveleda SA

Denomination of Origin Douro DOC | **Country** Portugal | **Soil** Schist

Vintage 2023 | **Grape Varieties** Sousão, Touriga Nacional, Touriga Franca, Tinta Francisca, and Rufete

Alcohol 14.5% vol. | **Total Sugar** <2 g/l | **Total Acidity** 6.50 g/l | **pH** 3.40

Head Winemaker Diogo Campilho | **Winemaker** Rui Viana | **Wine Consultant** Valérie Lavigne

Bottling Date June 2025 | **Quantities** 4.682 bottles produced of 750 ml

Harvest 2023

At Quinta Vale D. Maria, the harvest took place at the ideal time, maintaining the potential that previous years had already shown. Cooler conditions and the presence of rainfall contributed to wines with characteristic elegance. However, areas affected by heavy rain and hail raised doubts about the quality of these wines. The varied climatic conditions offer potential for balanced and high-quality wines, with great potential for Vintage Ports. Overall, the 2023 harvest in the Douro reflected the diversity and complexity of the climatic conditions and the grapes harvested in the region, with promises of wines that capture the essence of the Douro.

Grape Origin

Vinha da Francisca was planted in 2004 and is composed of a blend of five grape varieties that we believe reflect a unique Douro profile: Sousão, Touriga Franca, Touriga Nacional, Tinta Francisca, and Rufete. Covering a total of 4.5 hectares in the heart of Quinta Vale D. Maria, Vinha da Francisca is predominantly south- and southeast-facing.

Vinification And Aging

The grapes are hand-harvested, carefully selected on the sorting table, and destemmed. They are then foot-trodden in granite lagares, where fermentation takes place over 7 to 10 days at temperatures between 22° C and 27° C (72° F to 81° F). The wines are subsequently racked off clean into new 225-liter French oak barrels, with different profiles, where malolactic fermentation occurs. Aging continues for 20 months in these same barrels. The final selection of barrels and the composition of the blend are defined about one month before bottling, followed by additional aging in bottle.

Tasting Notes

Color Intense, with deep tones of dark red and violet highlights.

Aroma Ripe black fruits, such as blueberry and blackberry, with floral and spicy notes, like black pepper. The good integration of barrel aging provides light smoky notes.

Taste On the palate it is rich, intense, and well-structured. Tannins are well present but tamed. Long and persistent finish, suggesting good aging potential in the bottle.

Drink Responsibly.

Awards

Vintage 2023

- Premium Gold Medal | VINHOS DE PORTUGAL

Vintage 2022

- 50 Great Red Wines of the World | WINE PLEASURES
- 94 Points | WINE ENTHUSIAST

Vintage 2021

- Gold Medal | VINIHOS DE PORTUGAL 2024
- 94 Points & TOP 100 Vinhos Portugueses | JAMES SUCKLING

Vintage 2020

- 95 Points | ROBERT PARKER
- 92 Points | WINE SPECTATOR

Food Pairings

The **Quinta Vale D. Maria Vinha da Francisca 2023** pairs well with dishes that highlight its structure and complexity, such as red meats, game dishes like wild boar or duck with orange sauce, and rich pasta dishes like beef ragù lasagna. It is also an excellent choice for traditional Portuguese dishes such as *posta mirandesa*, enhancing its elegance, firm tannins, and persistent finish.

Recommendations

. Serve at a temperature between 16 °C and 18 °C / 60.8°F to 64.4°F
. Store horizontally in a dry, dark place
. Consume within 5 to 20 years after bottling

Bottle Model Burgundy
Capacity 750 ml
Closure Cork
Wooden box 3x750 ml

Ingredients & Nutritional Information:

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