



QUINTA VALE D. MARIA

Quinta Vale D. Maria Vinhas Velhas 2022

Producer Aveleda SA

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

Vintage 2022 | **Grape Varieties** *Field blend* of old vines with 41 different red grape varieties

Alcohol Volume 14% Vol. | **Total Sugar** <2 g/l | **Total Acidity** 5.50 g/L | **pH** 3.70

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

Bottling Date August 2024 | **Quantity produced** 16,729 bottles of 75cl and 162 bottles of 150cl

Harvest 2022

In 2022, the negative impacts of drought and high temperatures were very evident, resulting in a significant loss of yield in the vineyards. However, the smaller berry size led to greater concentration, enhancing the potential quality of the musts. This was further enhanced by the September rainfall, which helped to rehydrate the plants and optimize the ripening process. The harvest of the red varieties in the Douro began on August 20th. The quality of the wines is excellent, despite the lower volume. We are indeed facing a year of fantastic quality, as the reduced production has promoted greater concentration of flavors and aromas.

Grape Origins

The true marvel of this vineyard lies in its field blend, with 41 varieties from vines over 60 years old. This unique combination starts in the soil, continues in the baskets, and culminates in the press, after a careful selection, resulting in Quinta Vale D. Maria Vinhas Velhas, a wine that seems to be the product of a secret recipe crafted by nature itself. With 15 hectares of old vines planted with exposures to the east, west, south, southeast, and southwest, these plots receive abundant light, shielded from the northern winds. Among the varieties that make up this blend are Rufete, Tinta Amarela, Tinta Francisca, Sousão, Touriga Nacional, Touriga Franca, and Tinta Roriz — a palette of varieties that reflects the classic identity of the Douro.

Vinification and Aging

The old vines at Quinta Vale D. Maria are divided into different plots, each hand-harvested when we believe the grapes have reached their full potential. The grapes are selected on a sorting table and partially crushed. The first foot treading takes place after filling the lagares, where fermentation begins, with the grapes either remaining there or being transferred to stainless steel tanks. After alcoholic fermentation, malolactic fermentation follows. All wines age for 20 months in French oak barrels, with the different fermentation batches kept entirely separate until the final blend is composed, about a month before bottling.

Tasting Notes

Color Intenseruby.

Aroma Fruity notes of ripe red fruits such as cherries and raspberries.

Taste Elegant and concentrated structure, juicy on the palate, balanced and fresh, with a remarkably persistent finish.

Awards

Vintage 2021

- 94 Points | JAMES SUCKLING

Vintage 2020

- 94 Points | JAMES SUCKLING

- 93 Points | WINE ENTHUSIAST

Vintage 2022

- 96 Points | VINUM

- 92 Points | WINE SPECTATOR



Food Pairings

Quinta Vale D. Maria Vinhas Velhas 2022 pairs beautifully with sophisticated dishes that highlight its elegant structure and concentrated fruit character. Grilled or roasted red meats and game dishes are ideal companions. It also complements aged hard cheeses and richly flavored risottos, such as wild mushroom or truffle. These pairings enhance the wine's balanced acidity and remarkable persistence.

Recommendations

. Serve at a temperature between 16° and 18°C / 60° and 64°F

. Store horizontally in a dry, dark place

. Consume within 5 to 20 years after bottling

Ingredients & Nutritional Information:

Bottle Model Borgonha

Capacity 75 cl

Seal Cork

Wooden Box 3x75 cl

