



# QUINTA VALE D. MARIA

## Quinta Vale D. Maria Vinha da Francisca 2022

**Producer** Aveleda SA

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

**Vintage** 2022 | **Grape Varieties** Sousão, Touriga Nacional, Touriga Franca, Tinta Francisca, and Rufete

**Alcohol** 13.5% vol. | **Total Sugar** <2 g/l | **Total Acidity** 5.30 g/l | **pH** 3.70

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

**Bottling Date** August 2024 | **Quantities** 3,404 bottles of 750 ml

### 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 20<sup>th</sup>. 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 Origin

Vinha da Francisca, planted in 2004, is composed of five grape varieties planted separately: Sousão, Touriga Franca, Touriga Nacional, Tinta Francisca, and Rufete. We believe that the blend of these 5 varieties reflects what's most special and unique in a Douro wine. Covering a total of 4.5 hectares in the heart of Quinta Vale D. Maria, Vinha da Francisca is predominantly south- and southeast-facing – an exposure that leads to an excellent grape maturation and to a bright and striking expression of each variety.

### 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 into new 225-liter French oak barrels, with different profiles, where malolactic fermentation occurs. Aging continues then 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** deep, intense color, with dark red hues and violet reflections.

**Aroma** expressive aromas of black fruits, such as blueberry and blackcurrant, combined with floral notes and subtle hints of spices, particularly black pepper. The well-integrated oak imparts delicate smoky notes.

**Taste** balanced and elegant structure, with firm, well-integrated tannins. Flavors of black fruits, such as blackcurrant, intertwine with gentle spice notes, resulting in a complex and rich tasting experience. Long, persistent finish, revealing excellent aging potential.

### Ratings

#### Vintage 2021

- Gold Medal | WINES OF PORTUGAL
- 94 Points | WINEENTHUSIAST
- 94 Points & TOP 100 Portuguese Wines | JAMES SUCKLING

#### Vintage 2020

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

### Food Pairings

The **Quinta Vale D. Maria Vinha da Francisca 2022** 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 the wine's 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



Drink Responsibly.

### Ingredients & Nutritional Information:



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