



QUINTA VALE D. MARIA

Vale D. Maria Vinha de Martim 2023

Producer Aveleda SA

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

Vintage 2023 | **Grape Varieties** *Field Blend from old vines with over 20 different grape varieties*

Alcohol Volume 13% Vol. | **Total Sugar** < 2 g/l | **Total Acidity** 6,5 g/l | **pH** 3,30

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

Bottling Date August 2024 | **Quantity produced** 720 bottles of 75cl

Harvest 2023

The 2023 harvest in the Douro began on August 3rd with the white grapes Viosinho and Rabigato from lower altitudes. Throughout August, the remaining white varieties were picked, and, from August 20th, the red harvests began in the Upper Douro. Martim's vineyard was harvested at the end of the month. At Quinta Vale D. Maria, in the Cima Corgo, the slower ripening caused by rain postponed the start to mid-September. Overall, the harvest reflected the diversity of the region's climatic conditions and promises wines that well express the identity of the Douro.

Grape Origins

In the search for the Douro's finest terroir for white wines, a true gem was discovered in the Vinha de Martim, an elevated north-facing vineyard. This is a small, old vineyard over 80 years of age, a rarity for white wines in the Douro, and one that holds something truly special: a blend of grape varieties that represents a decades-old treasure of the region's viticultural heritage.

Vinification and Aging

The grapes are destemmed and lightly crushed in a pneumatic press, with the resulting must decanted into 2,500-liter stainless steel tanks for 24 hours at 10°C (50°F). The must is then transferred to new 500-liter French oak barrels, where it ferments for 25 days at controlled temperatures between 10°C and 14°C (50°F to 57°F). After fermentation, the wine ages in those same barrels for 9 months with bâtonnage performed twice a week, followed by bottle aging.

Tasting Notes

Color Golden straw color.

Aroma Citrus, floral notes, and hints of oak derived from barrel fermentation.

Taste A creamy texture, developed through extended lees aging, highlights ripe and tropical fruit aromas. A wine with a pleasant freshness that reveals itself gently, leading to a long and surprising finish.

Awards

Vintage 2022

- 50 Great White Wines of the World 2025 | WINE PLEASURE
- 93 Points | JAMES SUCKLING
- 94 Points | WINE ENTHUSIAST

Vintage 2021

- 93 Points | WINE ENTHUSIAST
- 93 Points | JAMES SUCKLING
- 91 Points | WINE SPECTATOR

Food Pairings

Vale D. Maria Vinha de Martim 2023 pairs beautifully with grilled oily fish, such as salmon or tuna, refined shellfish like scallops and lobster, delicate poultry dishes like roasted quail, and soft-ripened cheeses such as brie. These pairings enhance the wine's freshness, complexity, and lingering finish.

Recommendations

- . Serve at a temperature between 7° and 10°C / 44.6° and 50°F
- . Store horizontally in a dry, dark place
- . Consume within 5 to 20 years after bottling



Drink Responsibly.

Ingredients & Nutritional Information:



Bottle Model Borgonha
Capacity 75 cl
Seal Cork
Wooden Box 3x75 cl