



# QUINTA VALE D. MARIA

## Quinta Vale D. Maria Vinha da Francisca 2021

**Producer** Aveleda SA

**Region** Douro | **Designation de Origin** Douro DOC | **Country of Origin** Portugal | **Soils** Xisto

**Grape Varieties** Sousão and a blend of Touriga Nacional, Touriga Franca, Tinta Francisca e Rufete

**Bottle Date** July of 2022 | **Quantities** 3.961 bottles of 75cl

**Alcohol** 14,5% Vol. | **pH** 3.48

**Total Sugar** <2 g/l | **Total Acidity** 6.1 g/l

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

### Harvest 2020

We can consider the winter of 2020 in the Douro Region as a good one, since it rained more than previous years and contributed to restoring the water levels in the soil. However, February was warmer than normal and caused an early budbreak, forcing us to make some adjustments right at the beginning of the cycle. Spring arrived very mild but brought along all the fears of the pandemic and the first confinement in Portugal. Fortunately, we were able to successfully complete all the necessary tasks in the vineyard on time. In July the climatic conditions changed, and we experienced one of the hottest Julys on record in Portugal. It was a challenge for the vines that had sunburn problems. Luckily, in mid-August the temperatures dropped and there was even some precipitation, which allowed the vine to start the final stage of maturation with some comfort. The harvest began with the whites on the 31st of August at Vinha de Martim, and the reds on the 4th of September at Vinha do Rio.

### Grape Origin

The Vinha da Francisca (Francisca's Vineyard) was planted in 2004 with a variety of 5 different grapes: Sousão (50%), Rufete, Tinta Francisca, Touriga Franca and Touriga Nacional. Has a total of 4.5 hectares and is mainly facing South and Southeast.

### Vinification

All the grapes are picked by hand, carefully selected on the selecting table and destemmed before entering the press. All grapes are foot crushed in granite stone tanks, or lagares and then fermented for 7 to 10 days at temperatures of 22°C to 27°C. Foot crushing takes place every evening. The wines are pressed and then placed into new 225L French oak barrels, from different barrel makers, where malolactic fermentation takes place. The wines age for 18 months in French oak barrels. The final selection of barrels and the final blending takes place about a month before bottling.

### Tasting Notes

**Color** / A wine with intense color.

**Aroma** / Seduces with its concentrated aromas of ripe red fruits, black cherry, plum, and raspberry.

**Taste** / Exuberant and complex, with freshness and tannins still well-defined.

### Awards

Wine Enthusiast	Robert Parker	Andreas Larsson
94 points   2019	95 points   2020	94 points   2019
94 points   2020	95 points   2019	

### Food Pairings

Ideal with robust flavors, the acidity will harmonize with fats, and the velvety yet firm tannins will balance well with succulent dishes like roasts, stews, and grills.

### Recommendations

- . Serve between 16° e 18°C
- . Store in cool place and away from light
- . Best before 20 years after bottling



Drink responsibly.

**Capacity** 750 ml

**Bottle model** Borgonha

**Seal** Cork

**Wooden box** 3x750ml

**More info:**

