



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 (50%) and a blend of Touriga Nacional, Touriga Franca, Tinta Francisca e Rufete

Bottle Date June 2023 | **Quantities** 4,711 bottles

Alcohol 14% Vol. | **pH** 3.3

Total Sugar <2 g/l | **Total Acidity** 6.5 g/l

Head Winemaker Diogo Campilho | **Oenologist** Rui Viana

Wine Consultant Valérie Lavigne

Harvest 2021

In the Douro region, climatic unpredictability has become the norm. After a sequence of hot and concentrated years, 2021 brought freshness throughout the vegetative cycle and even during the grape harvest. Winter rains replenished the reserves up to Pintor's phase, but in July and August, the absence of water was felt. However, cooler nights and the absence of customary heat spikes allowed for balanced ripening and the unexpected rains in September helped meet the water needs. The harvest began later than usual, starting in September and extending beyond October 5th. The careful monitoring and the timely decision of the harvest moment were crucial for the final quality of the wines.

Grape Origin

The Vinha da Francisca (Francisca's Vineyard) was planted in 2004 and is made up of a blend of the 5 most emblematic grape varieties of the Douro region: Sousão, Touriga Franca, Touriga Nacional, Tinta Francisca and Rufete. With a total of 4.5 hectares planted at the heart of Quinta Vale D. Maria, the vineyard mainly faces South and Southeast.

Vinification

The grapes are handpicked, meticulously sorted on the sorting table, and destemmed before entering granite lagars. All the grapes undergo foot-treading in the lagars and ferment there for 7 to 10 days at temperatures ranging from 22°C to 27°C. The wines are then cleanly racked into new 225L French oak barrels, each with distinct characteristics, where malolactic fermentation takes place. The aging process lasts for 20 months within the same set of new French oak barrels. The final barrel selection and lot composition are determined approximately one month before the bottling process.

Tasting Notes

Colour It is a wine with an intense colour.

Aroma It has fruity aromas of dark red fruits such as dark cherries and black currant.

Taste The floral notes as well as the notes of black pepper and other spices make it a complex wine, perfectly matching its elegance, firm tannins and lively acidity.

Awards

Vinha da Francisca 2020

- 95 points | Robert Parker
- 94 points | Wine Enthusiast

Vinha da Francisca 2019

- 95 points | Robert Parker
- 94 points | Wine Enthusiast
- 94 points | Andreas Larsson

Food Pairings

A gastronomic wine, it will pair perfectly 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

Capacity 750 ml
Bottle model Borgonha
Seal Cork
Wooden box 3x750ml

More info:



Drink responsibly.