



VALE D. MARIA

Vale D. Maria Vinha de Martim 2021

Producer Aveleda SA

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

Soils Xisto

Grape Varieties Old Vines Blend

Bottle Date July 2022 | **Quantities** 2 642 bottles

Alcohol 13,5% Vol. | **pH** 3,4 |

Total Sugar <2 g/l | **Total Acidity** 6,0 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 Origins

In the year 2015, we began exploring a unique vineyard with an average age exceeding 80 years, showcasing a tremendous diversity of white grape varieties. Vale D. Maria Vinha de Martim Douro Branco reflects the unique and distinctive character of different plots of old vines scattered throughout the Douro. In the crafting of this wine, we feel that we have succeeded in conveying the authenticity of the Douro, a region we have known for many centuries.

Vinification And Ageing

Destemmed grapes, lightly crushed in a pneumatic press, with the resulting must decanted into 2,500-liter stainless steel tanks for 24 hours at 10° C. Afterwards, the must is transferred to new 500-liter French oak barrels, where it ferments for 25 days at controlled temperatures ranging from 10° C to 14° C. This wine matured in these barrels for 9 months with *bâttonage*.

Tasting Notes

Color Captivates with its vibrant color and engaging aromatic character.

Aroma A blend of aromas ranging from herbaceous and citrus notes to sweeter fruit, delicately wrapped in vanilla and spice nuances brought out by fermentation and barrel aging.

Taste Fresh and enveloping, it starts subtly but evolves into a long, surprising finish with elegant persistence.

Awards

Wine Enthusiast
92 points | 2020

James Suckling
93 points | 2018

Robert Parker
94 points | 2019

Tasted (Andreas Larsson)
94 points | 2018

Harmonizations:

Ideal to pair with grilled seafood, where the vibrant acidity helps balance the intense flavors of the grill. Its creamy texture beautifully complements dishes like risotto.

Recommendations:

- Consume between 5 to 10 years after bottling.
- The bottle should be stored in a cool place.
- Keep the bottle stored horizontally.

Drink Responsibly.



Bottle Capacity 750 ml
Bottle Model Borgonha
Seal Cork
Wooden Box 3X750ml

More info:

