



QUINTA VALE D. MARIA

Quinta Vale D. Maria Vintage Porto 2023

Producer Aveleda SA
Region Douro | **Denomination of Origin** Douro DOC | **Country** Portugal | **Soil** Schist
Vintage 2023 | **Grape Varieties** Blend of more than 25 traditional Douro grape varieties
Alcohol Volume 20% Vol. | **Total Sugar** 90 g/l | **Total Acidity** 5 g/L | **pH** 3.6
Head Winemaker Diogo Campilho | **Winemaker** Rui Viana | **Wine Consultant** Valérie Lavigne
Bottling Date June 2025 | **Quantity produced** 2777 bottles of 75cl

Harvest 2023

In the Douro, the harvest of white grapes began on August 3rd with Viosinho and Rabigato from lower altitudes. Around mid-August, the remaining white grape varieties were harvested, followed by the harvest of red grapes from Douro Superior, approximately from August 20th. The development of the vineyards was marked by a summer with very hot temperatures. In winter, cooler conditions and rain contributed to wines with a characteristic elegance. The alcohol content of the wines was high, providing an aromatic profile similar to the previous year, suitable for the typical style of the region.

Grape Origins

A blend of more than 25 traditional Douro grape varieties, predominantly Touriga Franca, Touriga Nacional, Tinta Roriz, and Tinta Barroca, sourced from both the old vines and the younger plantings of Quinta Vale D. Maria. Ranging from 25 to over 60 years of age, the vineyards face South, Southeast, Southwest, East, and West.

Vinification and Aging

The grapes were foot-trodden in traditional granite lagares before fermentation, with 15% of the total brandy that would later be added to the Port wine. This allows the grapes to macerate at lower temperatures and for a longer period. Fortification is done in a single step, with the remaining brandy added when the must is ready. Foot-treading follows to ensure full homogenization of the wine and the stopping of fermentation. The wine is then placed in oak and chestnut casks and later transferred to stainless steel tanks during the warmer months. After 21 months of aging, the final blend is made for bottling.

Tasting Notes

Color Deep, opaque violet.
Aroma Highly expressive and complex, dominated by ripe black fruits, harmoniously interwoven with fresh violet floral notes and subtle hints of rockrose.
Taste A wine of remarkable presence, where elegance meets density and body. Structured and profound, it lingers with a subtle and persistent finish.

Awards

Vintage 2016	Vintage 2015
- 95 Points ROBERT PARKER	- 94 Points WINE ENTHUSIAST
- 94 Points WINE ENTHUSIAST	- 93 Points WINE SPECTATOR

Food Pairings

Quinta Vale D. Maria Vintage Porto 2023 pairs beautifully with fine pâtisserie chocolates, dark cocoa cake with black cherries, or a parfait of caramelized figs. It also shines alongside foie gras with Port wine reductions or premium cheeses such as Roquefort Papillon Noir, highlighting its sophistication and structure.

Recommendations

- . Serve at a temperature between 16° and 18°C / 60° and 64°F
- . Store horizontally in a dry, dark place
- . Consume within 5 to 20 years after bottling

Bottle Model Tradicional 480
Capacity 75 cl
Seal Cork
Wooden Box 3x75 cl



Drink Responsibly.