



QUINTA VALE D. MARIA

Vale D. Maria Douro Superior White 2025

Producer Aveleda SA

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

Vintage 2025 | **Grape Varieties** Viosinho, Rabigato, Arinto, Gouveio e Códega

Alcohol Volume 13% Vol. | **Total Sugar** <2 g/L | **Total Acidity** 6.0 g/L | **pH** 2.90 up to 3.50

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

Bottling date April 2026

Harvest 2025

Despite a difficult start to the year in the Douro, marked by a lack of rain and high summer temperatures, which predicted imbalances and a sharp drop in production, the cool and humid month of September allowed for a slow and very positive ripening of the grapes. This resulted in concentrated, fresh, and aromatically intense musts. The drop in production was slight and insignificant. The 2025 harvest was extended and conducted selectively, with harvests well-suited to each plot, resulting in high-quality, elegant, balanced wines with good color concentration, freshness, and great memorable potential.

Grape Origins

Originating from the higher regions of the Douro, and composed of the grape varieties Viosinho, Rabigato, Arinto, and Gouveio, the **Vale D. Maria Douro Superior white** is, in addition to being an elegant and structured wine, a reflection of the harmony between viticulture and nature, respecting and preserving the local ecosystem.

Vinification and Aging

After the manual harvest at Quinta Vale do Sabor, the grapes are destemmed. After fermentation, 70% of the batch ages in stainless steel vats. The remaining 30% undergoes the final third of alcoholic fermentation in used 500L French oak barrels. This is followed by aging in these same French oak barrels with weekly bâtonnage for 6 months.

Tasting Notes

Color Citrusy and bright.

Aroma Displays intense citrus aromas, complemented by tropical notes and a subtle mineral touch.

Taste Smooth and creamy texture. Aging in barrels on fine lees adds complexity to the wine. Its acidity provides freshness and persistence, giving this wine a harmonious finish.

Awards

Vintage 2024

- 90 Points | JAMES SUCKLING

Vintage 2022

- 91 Points | JAMES SUCKLING



Drink Responsibly.

Food Pairings

Vale D. Maria Douro Superior white 2025 is a versatile wine that pairs beautifully with dishes that highlight its freshness, creamy texture, and aromatic character. Ideal with grilled or baked fish, steamed shellfish, seafood risottos, white meats, and light starters such as fresh oysters or shrimp salads. It also complements traditional Portuguese cuisine, including Bacalhau à Brás or Arroz de Tamboril.

Recommendations

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

Ingredients & Nutritional information:

Bottle Model Bordalesa

Capacity 75 cl

Closure Cork

Cardboard box 6x75 cl




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