QUINTA
VALE D. MARIA

Quinta Vale D. Maria Vinha do Rio 2023

Producer Aveleda SA

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

Vintage 2023 | **Grape Varieties** Field blend from old vines with 29 distinct grape varieties, predominantly Tinta Barroca

Alcohol Volume 14.0% Vol. **Total Sugar** < 2 g/L | **Total Acidity** 5.50 g/L | **pH** 3.60

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

Bottling date June 2025 | **Quantities** 1,978 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.

Drink Responsibly.

Grape Origins

Covering less than one hectare, Vinha do Rio – located next to the Torto River, at the foot of Quinta Vale D. Maria – is home to 29 grape varieties, with a predominance of Tinta Barroca (49%). With an average age of 80 years, it is the oldest vineyard of the estate. South-facing, it benefits from several hours of shade at the end of the day due to the proximity of the hill in front. Since 1996, Vinha do Rio has stood out for its rare elegance and distinct aromas. Initially part of the Quinta Vale D. Maria Vinhas Velhas blend, it has been vinified and bottled separately since 2009, revealing its distinctive personality.

Vinification And Aging

All grapes are hand-harvested, carefully selected on the sorting table, and foot-trodden in granite lagares, where they ferment for 7 to 10 days at temperatures between 22°C and 27°C (72°F to 81°F). They are then racked off into new 225-liter French oak barrels, where malolactic fermentation occurs, followed by aging for 20 months. The final barrel selection and blend composition are defined about one month before bottling, followed by additional aging in bottle.

Tasting Notes

Color deep ruby color, with violet hues and dark red tones.

Aroma Highly complex on the nose, with ripe red fruit, spice notes, and a subtle floral touch. The well-integrated oak imparts delicate toasted notes, adding depth and refinement.

Taste Elegant and surprisingly fresh, revealing great depth, with silky, well-integrated tannins and a long, persistent finish.

Ratings

Vintage 2022

- 50 Great Red Wines of the World 2025 | WINE PLEASURES
- 95 Points | WINE ENTHUSIAST
- 96 Points | TIM ATKIN MW

Vintage 2020

- 95 Points | JAMES SUCKLING
- 94 Points | WINE ENTHUSIAST
- 93 Points | WINE SPECTATOR

Food Pairings

The **Quinta Vale D. Maria Vinha do Rio 2023** pairs perfectly with sophisticated dishes such as duck breast with Port wine reduction, herb-crusted lamb chops, or black truffle ravioli. It is also an excellent choice for traditional Portuguese dishes like braised goat, highlighting the wine's freshness, silky tannins, and aromatic richness.

Recommendations

. Serve at a temperature between 16 °C and 18 °C / 60.8°F to 64.4°F
. Store horizontally in a dry, dark place
. Consume within 5 to 20 years after bottling

Ingredients & Nutritional Information:

Bottle Model Burgundy
Capacity 750 ml
Closure Cork
Wooden box 3x750 ml

Aveleda
Onde os sonhos se cultivam
Aveleda SA
Rua da Aveleda, 2
4560-570 Penafiel | Portugal
E info@aveleda.pt
W www.company.aveleda.com

www.quintavaledonamaria.com
/quintavaledonamaria
/quintavaledonamaria

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