



QUINTA VALE D. MARIA

Quinta Vale D. Maria Vinha do Rio 2022

Producer Aveleda SA

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

Vintage 2022 | **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** 5.00 g/L | **pH** 3.60

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

Bottling date August 2024 | **Quantities** 1,951 bottles of 75cl

Harvest 2022

In 2022, the negative impacts of drought and high temperatures were very evident, resulting in a significant loss of yield in the vineyards. However, the smaller berry size led to greater concentration, enhancing the potential quality of the musts. This was further enhanced by the September rainfall, which helped to rehydrate the plants and optimize the ripening process. The harvest of the red varieties in the Douro began on August 20th. The quality of the wines is excellent, despite the lower volume. We are indeed facing a year of fantastic quality, as the reduced production has promoted greater concentration of flavors and aromas.

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 2020

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

Vintage 2019

- 95 Points | WINE ENTHUSIAST
- 93 Points | ROBERT PARKER



Drink Responsibly.

Food Pairings

The **Quinta Vale D. Maria Vinha do Rio 2022** 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