



QUINTA VALE D. MARIA

Vale D. Maria Douro Superior Red 2023

Producer Aveleda SA

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

Vintage 2023 | **Grape Varieties** Touriga Nacional, Touriga Franca, Tinta Roriz, Alicante Bouschet, Baga and Tinta Barroca

Alcohol Volume 14% vol. | **Total Sugar** <2 g/l | **Total Acidity** 5.1 g/l | **pH** 3.7

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

Bottling date June 2025

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

Located in the Douro Superior sub-region, Quinta Vale do Sabor sits in one of the Douro's most remarkable valleys. The estate is distinguished by the winding course of the Sabor River, where the valley narrows, and the landscape becomes more dramatic. At higher altitudes, with predominantly north-facing slopes, varieties such as Touriga Nacional, Touriga Franca, and Tinta Roriz are planted. These grapes give rise to **Vale D. Maria Douro Superior Red**, a wine that is fruit-forward, fresh, and structured with precision.

Vinification and Aging

After the manual harvest at Quinta Vale do Sabor, the grapes are destemmed. Half of the batch is foot-trodden in granite lagares and then fermented in stainless steel vats. The remaining batch is entirely fermented in stainless steel vats for 10 to 15 days at controlled temperatures between 22°C and 27°C. After alcoholic fermentation, malolactic fermentation takes place. Following this, 60% of the wine ages in stainless steel vats, and the remaining 40% in large wooden casks and French oak barrels for 12 months.

Tasting Notes

Color Ruby.

Aroma Red fruits characteristic of the Douro Superior, complemented by floral and spicy notes. The blend of six grape varieties gives this wine its complexity and intensity.

Taste Silky texture, firm and well-integrated tannins that add complexity, with a very long-lasting finish.

Awards

Vintage 2023

- 92 Points | ANDREAS LARSSON
- 91 Points | Sommeliers Choice Awards

Vintage 2022

- 91 Points | JAMES SUCKLING
- Gold Medal | Berliner Wine Trophy

Vintage 2021

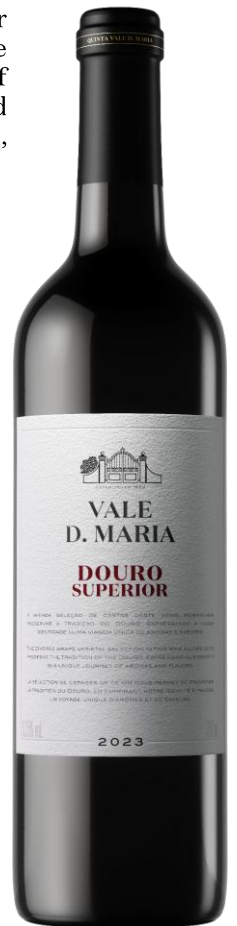
- 90 Points | JAMES SUCKLING
- Best Buy | WINE ENTHUSIAST

Food Pairings

Vale D. Maria Douro Superior Red 2023 pairs perfectly with dishes that highlight its intensity and structure. Grilled or roasted meats, cured and hard cheeses, pastas and risottos, and traditional Portuguese dishes (duck rice, roasted goat).

Recommendations

- . Serve at a temperature between 16° and 18°C / 60.8°F to 64.4°F
- . Store horizontally in a dry, dark place
- . Consume within 5 to 10 years after bottling



Drink Responsibly.

Ingredients & Nutritional Information:

- Bottle Model** Bordalesa
- Capacity** 75 cl
- Closure** cork
- Cardboard box** 6x75 cl



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



www.quintavaledonamaria.com
 f/quintavaledonamaria
 @quintavaledonamaria