



QUINTA VALE D. MARIA

Vale D. Maria Vinhas do Sabor Reserva Red 2022

Producer Aveleda SA

Region Douro | **Designation of Origin** Douro DOC | **Country of Origin** Portugal | **Soils** Schist

Vintage 2022 | **Grape Varieties** 70% Touriga Nacional e 30% Touriga Franca

Alcohol 13.5% Vol. | **Total Sugar** <2 g/l | **Total Acidity** 5.70 g/l | **pH** 3.93

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

Bottle Date July 2023

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 supported by the September rainfall, which helped rehydrate the plants and optimize the ripening process. The harvest of Douro red grapes 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.

Grape Origins

From the slopes of Quinta Vale do Sabor, where the winding river that gives the estate, its name carves out a narrow valley, comes this red wine crafted from Touriga Franca and Touriga Nacional. Sourced from the oldest vines on the property, averaging 30 to 40 years in age, these grapes are grown on terraced vineyards and steep vertical plantings, facing east and north. With carefully selected low yielding clones of Touriga Nacional and Touriga Franca, **Vale D. Maria Vinhas do Sabor Red** captures the Douro's signature complexity and vibrancy.

Vinification And Ageing

All grapes are harvested by hand, carefully selected on the sorting table and destemmed before entering the granite lagars at Quinta Vale do Sabor. Subsequently, the grapes are foot-trodden and ferment for 7 to 10 days at controlled temperatures, ranging from 22°C to 27°C (71.6°F to 80.6°F), in stainless-steel tanks with manual punch-downs. The wines are clarified and transferred to second and third-use barrels of French oak with a capacity of 225L, where malolactic fermentation takes place. Ageing occurs over 18 months in the same barrels. The final selection of barrels and the composition of the blend are carried out approximately one month before bottling.

Tasting Notes

Color Intense ruby.

Aroma Striking notes of violet and orange peel, accompanied by black fruit and spice undertones. Barrel aging adds an extra layer of complexity.

Taste Harmonious profile, with a velvety texture and excellent density. The tannins are elegant and well-integrated, delivering sophisticated complexity and a long, creamy finish.

Awards

Vintage 2021

- 92 Points | JAMES SUCKLING
- Silver Medal | VINI PORTUGAL 2024

Vintage 2020

- 91 Points | WINE ENTHUSIAST
- 90 Points & Top 100 Wines of 2024 | WINE SPECTATOR

Food Pairings

Vale D. Maria Vinhas do Sabor Reserva Red 2022 pairs beautifully with dishes that highlight its depth and aromatic complexity. Grilled or roasted red meats, richly spiced dishes like osso buco or beef ragù, and aged hard cheeses are ideal companions. It also complements traditional Portuguese cuisine, such as roasted goat or "cozido à portuguesa."

Recommendations

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

Bottle Capacity 75cl
Bottle Model Bordalesa
Closure Cork
Cardboard box 6x75cl

**Ingredients
& Nutritional
Information:**



Drink Responsibly.

