



QUINTA VALE D. MARIA

Vale D. Maria Vinhas do Sabor Reserva Red 2023

Producer Aveleda SA

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

Vintage 2023 | **Grape Varieties** 70% Touriga Nacional e 30% Touriga Franca

Alcohol 14% Vol. | **Total Sugar** <2 g/l | **Total Acidity** 5.0 g/l | **pH** 3.70

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

Bottle 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

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 Fine notes of violet, ripe black fruit, and spices, wrapped in a subtle elegance imparted by barrel aging.

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 2022

- 92 Points | JAMES SUCKLING

Vintage 2021

- 92 Points | JAMES SUCKLING

- Silver Medal | VINI PORTUGAL 2024

Food Pairings

Vale D. Maria Vinhas do Sabor Reserva Red 2023 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 to 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.

