



QUINTA VALE D. MARIA

Vale D. Maria Vinhas do Sabor Reserva White 2023

Producer Aveleda SA

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

Vintage 2023 | **Grape Varieties** Field Blend of old vines, Rabigato, Arinto, and Códega

Alcohol 13% vol. | **Total Sugar** <2 g/l | **Total Acidity** 6.50 g/l | **pH** 2.90 up to 3.93

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

Bottling Date July 2023

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

We selected vineyards at the highest elevations of the Douro Superior region, near small streams. Composed of a field blend of old vines, with Rabigato and Arinto added to ensure freshness, **Vale D. Maria Vinha do Sabor White** reveals remarkable elegance. Grown in rich, fertile soils with good sun exposure and protection from intense heat, these vineyards offer carefully controlled yields. This wine beautifully expresses the Douro's complexity and freshness.

Vinification And Aging

After a careful selection on the sorting table, the grapes are destemmed and gently crushed. Pressing is carried out delicately in a pneumatic press. The must is then settled in stainless steel tanks for 24 hours at 10°C. Fermentation follows at controlled temperatures, in these same tanks and in French oak barrels, meticulously selected for this wine. The wine then ages for 8 months in the barrels, with weekly *bâtonnage*.

Tasting Notes

Color Crystal-clear with a citrus hue.

Aroma Elegant, combining distinct minerality, vibrant citrus notes, and hints of stone fruit with a subtle touch of wood.

Taste Structured and creamy, with fresh and balanced acidity, revealing ripe fruit and striking minerality. A long, refreshing, and harmonious finish with remarkable persistence.

Awards

Vintage 2022

- 92 Points | JAMES SUCKLING
- Gold Medal | WINES OF PORTUGAL 2024

Vintage 2021

- 92 Points | JAMES SUCKLING
- 90 Points | ROBERT PARKER

Food Pairings

The **Vale D. Maria Vinhas do Sabor Reserva White 2023** pairs beautifully with dishes that emphasize its freshness, structure, and elegance. Ideal with grilled or baked fish, seafood, lemon risotto, white meats, soft cheeses. Additionally, it is an excellent choice to accompany traditional Portuguese dishes like *bacalhau à lagareiro*.

Recommendations

- . Serve at a temperature between 7°C and 10°C/ 44.6°F and 50°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