



# QUINTA VALE D. MARIA

## Vale D. Maria Vinhas do Sabor Reserva White 2024

**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** 12.5% vol. | **Total Sugar** <2 g/l | **Total Acidity** 6.50 g/l | **pH** 2.90 up to 3.50

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

**Bottling Date** July 2025

### Harvest 2024

In the Douro, the winter was marked by mild temperatures and sufficient rainfall to replenish water reserves. The vegetative cycle progressed without significant water stress, thanks to cool conditions and regular rainfall until April, while the summer, dry but without excessive heat (except for two days at 42°C / 107.6°F), allowed for balanced ripening. The harvest took place from August 22 to October 11, characterized by freshness and an exceptionally long duration, unprecedented in the last decade, although September rains delayed the harvest of some late-ripening varieties. The 2024 wines stand out for their freshness, velvety tannins, volume surpassing the previous year, and an aromatic and elegant profile, while preserving the unique personality of each vineyard.

### 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 citrus fruits 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 2023

- 91 Points | JAMES SUCKLING

- 90 Points | GUIA COPO & ALMA 2026

#### Vintage 2022

- 92 Points | JAMES SUCKLING

- Gold Medal | WINES OF PORTUGAL 2024



Drink Responsibly.

### Food Pairings

The **Vale D. Maria Vinhas do Sabor Reserva White 2024** 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

### 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](mailto:info@aveleda.pt)  
W [www.company.aveleda.com](http://www.company.aveleda.com)



[www.quintavaledonamaria.com](http://www.quintavaledonamaria.com)

[f/quintavaledonamaria](https://www.facebook.com/quintavaledonamaria)

[@quintavaledonamaria](https://www.instagram.com/quintavaledonamaria)