



QUINTA
VALE D. MARIA

Vale D. Maria Douro Superior White 2024

Producer Aveleda SA
Region Douro | **Denomination of Origin** Douro DOC | **Country** Portugal | **Soil** Schist
Vintage 2024 | **Grape Varieties** Viosinho, Rabigato, Arinto, Gouveio e Códega
Alcohol Volume 12.5% Vol. | **Total Sugar** <2 g/L | **Total Acidity** 6.0 g/L | **pH** 2.90 up to 3.50
Head Winemaker Diogo Campilho | **Winemaker** Rui Viana | **Wine Consultant** Valérie Lavigne
Bottling date April 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

Originating from the higher regions of the Douro, and composed of the grape varieties Viosinho, Rabigato, Arinto, and Gouveio, the **Vale D. Maria Douro Superior white** is, in addition to being an elegant and structured wine, a reflection of the harmony between viticulture and nature, respecting and preserving the local ecosystem.

Vinification and Aging

After the manual harvest at Quinta Vale do Sabor, the grapes are destemmed. After fermentation, 35% of the batch ages in stainless steel vats. The remaining 65% undergoes the final third of alcoholic fermentation in used 500L French oak barrels. This is followed by aging in these same French oak barrels with weekly bâtonnage for 6 months.

Tasting Notes

Color Citrusy and bright.
Aroma Displays intense citrus aromas, complemented by tropical notes and a subtle mineral touch.
Taste Smooth and creamy texture. Barrel aging on fine lees adds complexity to the wine. Its acidity delivers a fresh, persistent finish.

Awards

Vintage 2022 - 91 Points JAMES SUCKLING	Vintage 2021 - 91 Points JAMES SUCKLING - <i>Best Buy</i> WINE ENTHUSIAST
---	--

Food Pairings

Vale D. Maria Douro Superior white 2024 is a versatile wine that pairs beautifully with dishes that highlight its freshness, creamy texture, and aromatic character. Ideal with grilled or baked fish, steamed shellfish, seafood risottos, white meats, and light starters such as fresh oysters or shrimp salads. It also complements traditional Portuguese cuisine, including Bacalhau à Brás or Arroz de Tamboril.

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.