

## Quinta Vale D. Maria Porto LBV 2017

**Producer** Aveleda SA

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

**Vintage** 2017

**Alcohol Volume** 20% Vol.

**Residual Sugar** 105 g/l

**Total Acidity** 4.5 g/L | **pH** 3.4

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

**Quantities** 3.780 bottles of 75cl

### Harvest 2017

2017 was characterized by an extremely dry and hot year. The vegetative cycle was significantly fast, anticipating the harvest to the earliest date ever in our winemaking memory. We started picking white grapes on the 21st August and on August 26th we picked the first red grapes. In 2017 there was not much precipitation. During the months of June, July and August there were very high temperatures, which led to a hydric thermal and luminous stress, which conditioned the production of the vine. Nonetheless, there was an increase in production compared to 2016, even if not to the degree initially anticipated in the early part of the vegetative cycle. At the sorting table, there was very little fruit rejection, since 2017 was a year of very good phytosanitary conditions. Concentration in the berries, heat and lack of water during the maturation period, accelerated the ripening of the berries, resulting in musts of great complexity and quality.

### Grape Origins

A blend of more than 25 different traditional Douro grape varieties, predominately Touriga Franca, Touriga Nacional, Tinta Roriz and Tinta Barroca. Among others, also Rufete, Tinta Amarela, Tinta Francisca and Sousão. It all proceeding from both old vines and more recent plantations of Quinta Vale D. Maria. The vineyards ranging from 25 to more than 60 years old, facing South, Southeast, Southwest, East and West. These grapes are the last ones to be picked.

### Vinification and Aging

Grapes are crushed by foot, before the fermentation, together with 15% of the total grape brandy which would be added to the final Port, allowing for maceration of grapes at cooler temperatures and for a longer period before fermentation. When must is ready for the addition of the remaining grape brandy, the fortification is made in one single moment, adding all brandy to the must and skins in the lagar. Some more treading ensures good homogenization, and that the fermentation is stopped. The blend of must and brandy stays in the lagar for some more 2 to 4 days, with very slight treading twice a day. It is then racked to the storage vat together with all the press wine (we use traditional basket presses). The wines aged in very ancient (more than 100 years old) wood Port casks and small stainless-steel vats up to a month before bottling.

### Tasting Notes

With a dark and intense color, this wine is composed by layers of aromas, with notes of black and ripe fruit, such as plums, blackberries and black cherries, and hints of wood from aging in oak barrels. In the mouth, it is very balanced and persistent, with a long finish. This Quinta Vale D. Maria LBV 2017 is elegant and velvety, an exquisite experience for your senses.

### Food Pairings

Ideal with tiramisu, crème brûlée and chocolate soufflé.

### Recommendations

- . Serve at a temperature between 16°C and 18°C
- . Store upright in a dry, cool, dark place
- . Consume within 5 to 10 years of bottling



Drink Responsibly.

### Bottle Model (Capacity)

Tradicional 480 (750ml)

### Closure

Cork (0.75L)

### Cardboard box

6x750ml