

## Quinta Vale D. Maria Vinha do Rio 2019

**Producer** Aveleda SA

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

**Vintage** 2019

**Grape Varieties** 49% Tinta Barroca, 20% Touriga Franca, 31% blend of 27 red grape varieties

**Alcohol Volume** 15.5% Vol.

**Residual Sugar** < 0,8 g/L

**Total Acidity** 6,1 g/L | **pH** 3.61

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

**Bottling date** July 2021 | **Quantities** 2.600 bottles of 75cl and 75 of 1.5L

### Harvest 2019

The 2018/2019 viticultural year was particularly atypical: extremely dry, but unusually warm. Thus, the vines were able to withstand summer stress despite the lack of water reserves in the soil. As the heat only manifested between the end of August and the beginning of September, there was no loss of production due to scalding or dehydration. The harvest started in early September and continued until October 10th. The fact that the year was fresh allowed for a slow maturation. In this way, it was possible to choose the ideal time to harvest each vineyard parcel, creating vintage 2019 DOC Douro wines of excellent quality.

### Grape Origins

With less than a hectare, this small vineyard is the closest to the River Torto that flows at the foothill of Quinta Vale D. Maria. It has 29 different grape varieties (49% Tinta Barroca, 20% Touriga Franca and 20% others) planted, in field blend, in an 80 years-old vineyard. Facing south, this vineyard has several hours of shade at the end of the day, due to the proximity to the hill and the height of the mountain that extends in front of it. Since our first harvest at Quinta Vale D. Maria, in 1996, we have identified unique characteristics in each plot. In the 2009 vintage we decided that we were going to bottle the wines separately from this very special parcel.

### Vinification and Aging

All the grapes are foot-trodden and fully fermented in lagares for 7 to 10 days at controlled temperatures ranging from 22°C to 27°C. The resulting wines are then racked into new Allier French-oak 225L casks from various coopers, namely from François Frères and Taransaud, where they go through malolactic fermentation and aged for 18 months.

### Tasting Notes

**Color** / Presents an intense and deep ruby color.

**Aroma** / Distinctive and complex, featuring notes of ripe fruits such as plum and cherry, complemented by hints of spices, tobacco, and a subtle touch of chocolate.

**Taste** / This wine has a textured and surprisingly fresh profile, with great energy, exceptional flavor, and smooth, silky tannins.

### Awards

**WINE ENTHUSIAST**  
95 points | 2019

**WINE SPECTATOR**  
95 points | 2017

**ROBERT PARKER**  
93 points | 2018

### Food Pairings

Ideal with a cheese board, roast cod or red meat or game dishes.

### Recommendations

- . Serve at a temperature between 16° and 18°C / 60° and 64°F
- . Store horizontally in a dry, dark place
- . Consume within 5 to 20 years after bottling



Drink responsibly.

**Bottle Model (Capacity)**  
Burgundy (750ml)  
**Closure**  
Cork (0.75L)  
**Wooden box**  
3x750ml