



QUINTA VALE D. MARIA

Quinta Vale D. Maria Vintage Porto 2016

Producer Aveleda SA

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

Vintage 2016

Grape Varieties A blend of over 25 traditional Douro grape varieties

Alcohol Volume 20% Vol.

Residual Sugar 102 g/l

Total Acidity 4.07 g/L | **pH** 3.97

Bottle Date May 2018 | **Quantities** 4000 bottles of 75cl and 100 bottles of 150cl

Harvest 2016

The winter started off warm, but with a lot of precipitation. This was a great start, as we needed to replenish the soil with water, following the very dry 2015 viticultural year. There was around 80mm more rainfall than the average of the previous 30 years. The unexpected twist to this very welcome rain, was that it continued throughout April and May. This constant rainfall and cool temperatures demanded extra care and attention to all our vines. The herb growth grew wildly, but, much to our surprise, it acted to prevent the spread of mildium, which meant most of our fruit was healthy. We did have a decrease in production, as each vine produced less bunches than average, however this increased the concentration of flavor and aroma in each grape. June and July were quite moderate. August saw unusually hot temperatures, which further slowed maturation. Thankfully, some much desired rain fell on the 24th and 26th of August. We started picking on the 5th of September. Each harvest day was carefully chosen with particular attention to acidity levels to maintain balance in such an unusual year. The rains on September 12th and 13th provided the necessary water to ensure the slow ripening of the grapes. Harvesting of the plots destined for Douro DOC wines started on September 12th.

Grape Origins

A blend of more than 25 different traditional Douro grape varieties, predominately Touriga Franca, Touriga Nacional, Tinta Roriz and Tinta Barroca, all from old vines and more recent plantations of Quinta Vale D. Maria, vineyards ranging from 25 to 60 years old, from South, Southeast, Southwest, East and West facing vineyards.

Vinification and Aging

All the grapes are foot-trodden in traditional granit lagares, before Grapes were crushed by foot, before the fermentation, together with 15% of the total brandy which would be added to the final Port. This allows us to macerate the grapes at cooler temperatures and for a longer period before fermentation. When the must was, the fortification is made in one single moment, adding all the brandy to the must and skins in the lagar. Then some more treading ensures good homogenization of the whole wine and stops fermentation. The blend of must and brandy stays in the lagar for around two to four more days, with very short 10 minute treading twice a day. It is then raked to the oak vats together with all the press wine. The wines aged in ancient (more than 100 years old) oak and chestnut wood Port casks and small stainless steel vats, for about 18 months.

Tasting Notes

Color / Dense violet and red hue.

Aroma / Cherries, blackberries, raspberries, wildflowers such as rockrose, and dark chocolate are intense and layered.

Taste / Concentrated, with abundant fruit on the palate, rounded tannins, and an impressive volume that lingers with a particular elegance.

Food Pairings

Ideal with dark chocolate and deserts.

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