

# Quinta Vale D. Maria Vintage Porto 2017

Producer Aveleda SA

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

Vintage 2017

Alcohol Volume 20% Vol.

Residual Sugar 101 g/l

**Total Acidity** 4.96 g/L | **pH** 3.78

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

Quantities 6,500 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 traditional Douro grapes varieties, with predominance of Touriga Franca, Touriga Nacional, Tinta Roriz and Tinta Barroca, coming from one of the older vineyards of the estate as well as a younger one, between 25 and 60 years of age. Vineyards face South, Southeast, East and West.

## Vinification and Aging

All the grapes are foot-trodden in traditional granit lagares, before fermentation, along with 15% of the total amount of brandy. This allows a slow maceration of the grapes in low temperatures and for a longer period of time. The fortification is done all at once, adding all the remaining brandy when the grape must is ready. This is then followed by foot treading, in order to guarantee a good homogenation of the wine, and to stop fermentation.

### Tasting Notes

Quinta Vale D. Maria Vintage Port 2017 has a very deep purple color. The fruit is dark, mature, and delicious, with hints of bitter figs and plums. The wine is dense, concentrated, and with a dry ending, indeed the structured tannins balance the sweetness of the wine. It is tense with a delicate, seductive and impressive finish.

### Food Pairings

Ideal with dark chocolate, petit gâteau, cheesecake or cheeses.

## Recommendations

- . Serve at a temperature between 10°C and 14°C
- . Store upright in a dry, cool, dark place
- . Consume within 5 to 10 years of bottling



Bottle Model (Capacity)
Tradicional 480 (750ml)
Closure
Cork (0.75L)
Cardboard box
6x750ml





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