



QUINTA VALE D. MARIA

Vale D. Maria Douro Superior White 2022

Producer Aveleda SA

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

Vintage 2022

Grape Varieties 45% Viosinho; 25% Rabigato; 20% Arinto; 10% Gouveio

Alcohol Volume 12,5% Vol.

Residual Sugar < 2 g/L

Total Acidity 6,0 g/L (± 0,5) | **pH** 3.5

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

Bottling date August 2023 | **Quantities** 40.000 bottles of 75cl

Vintage 2022

In the Douro Region, the impacts of drought and high temperatures were very evident, and the result was a loss of grapes, although the reduced size of the berry made it more concentrated, thus increasing the potential quality. The September rain (about 30mm) also contributed to this, which helped rehydrate the plants and optimize the maturation process, in a year when it rained about 100mm in the region. The harvest was short and very challenging. The quality of the wines is excellent, despite the volume being smaller. This is a fantastic year in terms of quality, as the low production meant that the wines were very concentrated. Even in the face of all the difficulties, we believe that it is a promising year with very balanced and elegant wines.

Grape Origins

We adventure into the highest regions of the Douro in search of the best grapes and varieties that reflect the minerality and balance of this region and bring an unsurpassed freshness to the Vale D. Maria Douro Superior White.

Vinification and Aging

The grapes are destemmed, and the must is extracted for fermentation in an entirely manual process. After fermentation, 65% of the batch ages in stainless steel vats. The remaining 35% makes the last third of the alcoholic fermentation in used 500L French oak barrels. A 6-month aging in French oak barrels follows with weekly batonnage.

Tasting Notes

Color / Clear and bright citrus.

Aroma / Reveals an intense aromatic profile with notes of stone fruits and subtle herbal nuances.

Taste / Smooth and creamy texture. Citrus notes harmonize with the wine's refreshing character. On the palate, it is delicate, elegant, and creamy. Its acidity provides a fresh and long finish.

Awards

JAMES SUCKLING

91 Points | 2022

WINE WNTHUSIAST

BEST BUY | 2021

JAMES SUCKLING

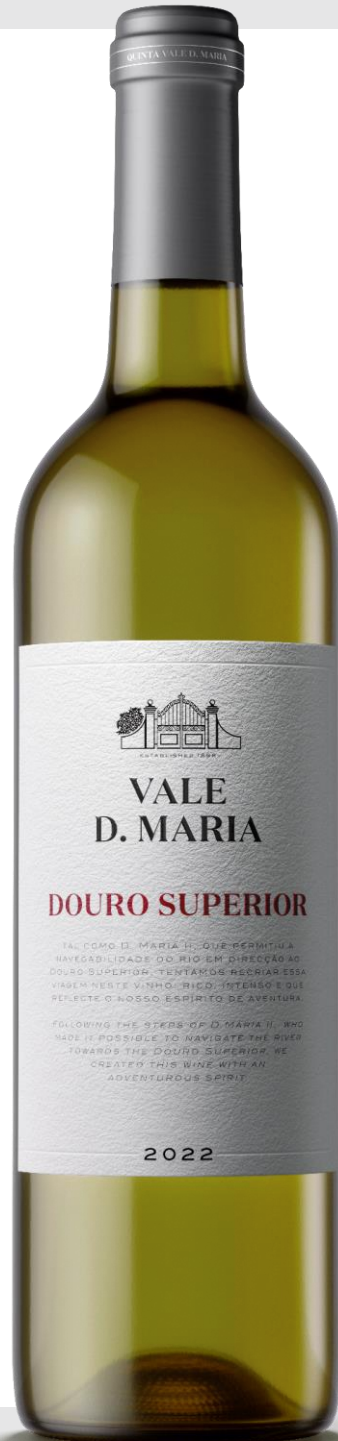
91 Points | 2021

Food Pairings

Ideal with white meat dishes, seafood, grilled fish, and salads.

Recommendations

- . Serve at a temperature between 7º and 10ºC
- . Store horizontally in a dry, dark place
- . Consume within 5 to 10 years after bottling



Drink Responsibly.

Bottle Model (Capacity)

Bordalesa (750ml)

Closure

Cork (0.75L)

Cardboard box

6x750ml || 12x750ml

Ingredients & Nutritional Information:

