



QUINTA VALE D. MARIA

Vale D. Maria Douro Superior Branco 2023

Producer Aveleda SA
Region Douro | **Denomination of Origin** Douro DOC
Country Portugal
Vintage 2023
Grape Varieties 40% Viosinho; 20% Rabigato; 20% Arinto; 10% Gouveio; 10% C3drega
Soil Schist
Alcohol Volume 13% Vol.
Residual Sugar <2 g/L
Total Acidity 6,0 g/L (± 0,5) | **pH** 2.9 a 3.5
Head Winemaker Diogo Campilho | **Winemaker** Rui Viana | **Wine Consultant** Val3rie Lavigne
Bottling date August 2024

Vintage 2023

In the Douro, the harvest of white grapes began on August 3rd with Viosinho and Rabigato from lower altitudes. Around mid-August, the remaining white grape varieties were harvested, followed by the harvest of red grapes from Douro Superior, approximately from August 20th. The development of the vineyards was marked by a summer with very hot temperatures. In winter, cooler conditions and rain contributed to wines with a characteristic elegance. The alcohol content of the wines was high, providing an aromatic profile similar to the previous year, suitable for the typical style of the region.

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

After the manual harvest at Quinta Vale do Sabor, the grapes are destemmed. After fermentation, 70% of the batch ages in stainless steel vats. The remaining 30% undergoes the final third of alcoholic fermentation in used 500L French oak barrels. This is followed by aging in these same French oak barrels with weekly *bâtonnage* for 6 months.

Tasting Notes

Color / Clear and bright citrus.
Aroma / An intense aroma with notes of tropical fruit complemented by floral notes and a mineral finish.
Taste / Smooth and creamy texture. It presents flavors of stone fruit, and the aging on fine lees in barrels adds more complexity to the wine. Its acidity defines a refreshing and long-lasting wine.

Awards

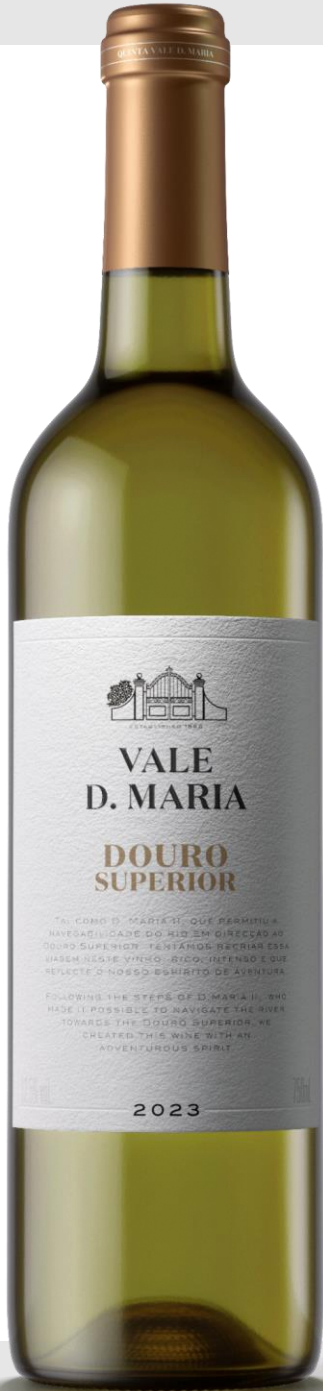
JAMESSUCKLING
91 Points | 2022
WINE WNTHUSIAST
BEST BUY | 2021
JAMESSUCKLING
91 Points | 2021

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.

Ingredients & Nutritional Information:



Bottle Model (Capacity)
Bordalesa (750ml)
Closure
Cork (0.75L)
Cardboard box
6x750ml | 12x750ml