

Vale D. Maria Vinhas do Sabor White 2021

Producer Aveleda SA

Region Douro | **Designation de Origin** Douro DOC | **Country of Origin** Portugal | **Soils** Schist

Vintage 2021 | **Grape Varieties** 55% Arinto, 20% Gouveio, 15% Rabigato e 10% Viosinho

Alcohol 13% Vol.

Total Sugar <0.6 g/l

Total Acidity 5.7g/l | **pH** 3.33

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

Bottle Date May 2022 | **Quantities** 12.400 bottles of 75cl

Harvest 2021

After a sequence of hot and concentrated years, 2021 brought freshness throughout the growing season and even during the harvest. The water availability of the Douro soil has a very strong impact on vines and musts. The winter rains satisfied the reserves until the painter's phase, nonetheless in July and August the absence of water was felt. However, the colder nights and the nonappearance of the usual heat peaks made the maturations unfold in a balanced way. The unexpected rains of September came to fill the water needs. Despite threatening the health of the vines and the concentration of the berries, careful monitoring and the right decision on the harvest time were decisive for the final quality of the wines.

Grape Origins

Following the steps of D. Maria II, who made it possible to navigate the river towards the Douro Superior, we ventured up the Douro. We created the same journey in this wine: rich, intense and that reflects our spirit of adventure. Along the historic and beautiful valley of the Rio Sabor, we selected vineyards between 20 and 35 years old, planted on the slopes of the Rio Sabor Valley, which reflect the freshness, density and liveliness of this sub-region.

Vinification and Ageing

After careful selection on the sorting mat, the grapes are destemmed and slightly crushed. Carefully pressed in a pneumatic press. The must is decanted in stainless steel vats for 24 hours at 10°C. The wine ferments at controlled temperatures in stainless steel vats and French oak barrels carefully selected for this wine. After fermentation, the wine ages in the same barrels for 8 months.

Tasting Notes

Color / Clear and bright citrus color.

Aroma / It stands out for its woody touch, harmonizing beautifully with the elegance of tropical and floral notes.

Taste / Velvety texture with a predominance of freshness and elegance. Long and fresh finish.

Awards

James Suckling
92 points | 2021

Wine Enthusiast
92 points | 2020

Robert Parker

90 points | 2021
91 points | 2020

Food Pairings

Ideal with salads, white meat dishes, salted cod, roasted fatty fish, and octopus.

Recommendations

- . Serve at a temperature between 7° e 10° C
- . Stored in a cool place and protected from light
- . Consume between 5 to 10 years after bottling



Drink Responsibly.

Bottle Model (Capacity)
Bordalesa (750ml)
Closure
Cork (0.75L)
Wooden box
6x750ml

Ingredients & Nutritional Information:

