



VALE D. MARIA

Vale D. Maria Vinhas do Sabor White 2022

Producer Aveleda SA
Region Douro | **Designation de Origin** Douro DOC | **Country of Origin** Portugal
Soils Schist
Grape Varieties 50% Field Blend / 25% Rabigato / 25% Arinto
Bottle Date July 2023
Alcohol 12.5% Vol. | **pH** 3.2 |
Total Sugar <2 g/l | **Total Acidity** 6 g/l
Head Winemaker Diogo Campilho | **Oenologist** Rui Viana | **Wine Consultant** Valérie Lavigne

Harvest 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 adventured into the highest regions of the Douro and carefully select vines aged over 30 years, planted on the slopes of the Rio Sabor Valley, in pursuit of the finest grape varieties that mirror the freshness and vibrancy of this region. Our aim is to bring to Vale D. Maria Vinhas do Sabor Branco a memorable elegance.

Vinification and Ageing

After a careful selection on the sorting table, the grapes are destemmed and gently crushed. The pressing is carried out delicately using a pneumatic press. The must is decanted in stainless-steel tanks for 24 hours at 10°C (50°F). The wine ferments at controlled temperatures in these stainless-steel tanks and in French oak barrels meticulously selected for this wine, with weekly *bâtonnage*. After fermentation, the wine ages in the same barrels for 8 months.

Tasting Notes

Color The Vale D. Maria Vinhas do Sabor White 2022 is a clear wine with a citrine hue.

Aroma Its mineral aroma enriched by wood aging harmonizes perfectly with the fruity expression. It stands out for its remarkable freshness, where citrus and subtle nuances intertwine in a sublime way.

Taste On the palate, this wine reveals unparalleled elegance, displaying a dense and full-bodied texture. Its finish is fresh, balanced, and presents us with a long persistence. The complexity and liveliness of the Douro expressed in a unique white wine.

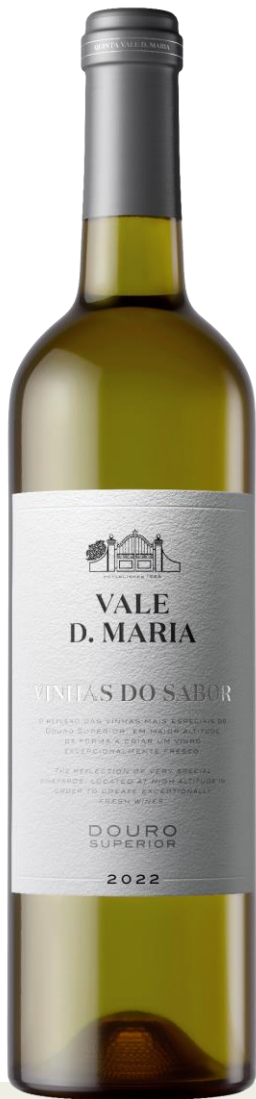
Awards

Vinhas do Sabor White 2021

- 92 points | James Suckling
- 90 points | Robert Parker

Vinhas do Sabor White 2020

- 92 points | Wine Enthusiast
- 91 points | Robert Parker



Drink Responsibly.

Food Pairings

The fruity character and liveliness of this wine complement dishes with soft and creamy cheeses, such as brie and camembert, intensifying the smooth and creamy flavors of the cheeses. Its minerality and elegance are ideal for accompanying a variety of grilled seafood dishes, such as scallops or squid, enhancing the delicacy and freshness of these foods. Additionally, its refreshing acidity pairs wonderfully with green salads and citrus sauces, providing a sophisticated and refreshing harmony.

Recommendations

- . Consume between 5 to 10 years after bottling.
- . The bottle should be stored in a cool place and protected from light.
- . Serving temperature 7-10°C.

Bottle Capacity 750 ml
Bottle Model Bordalesa
Seal Cork
Paper Box 6X750ml

More info:



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