



QUINTA VALE D. MARIA

Vale D. Maria Douro Superior Rosé 2025

Producer Aveleda SA

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

Vintage 2025 | **Grape Varieties** Touriga Nacional, Tinta Roriz, Tinta Barroca, and Rufete

Alcohol Volume 13 Vol. | **Total Sugar** <2 g/L | **Total Acidity** 6.0 g/L | **pH** 2.90 up to 3.50

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

Bottling date May 2026

Harvest 2025

Despite a difficult start to the year in the Douro, marked by a lack of rain and high summer temperatures, which suggested imbalances and a sharp drop in production, the cool and humid month of September allowed for a slow and very positive ripening of the grapes. This resulted in concentrated, fresh, and aromatically intense musts. The drop in production was slight and insignificant. The 2025 harvest was extended and conducted selectively, with harvests well-adjusted to each plot, resulting in high-quality, elegant, balanced wines with good color concentration, freshness, and great memorable potential.

Grape Origins

Located in the sub-region of Douro Superior, Quinta Vale do Sabor lies in one of the most unique valleys in the region. This estate is distinguished by the winding course of the Sabor River, where the valley narrows. Grapes selected from the freshest areas of the property bring balance and freshness to the **Vale D. Maria Douro Superior Rosé**. Touriga Nacional provides aromatic intensity with floral notes and red fruits, while Tinta Roriz adds minerality, body, and ripe fruit. Tinta Barroca contributes softness and a hint of sweetness, and Rufete brings delicate wild berry aromas, harmonizing the blend. The result is a rosé with unmatched fruit character and freshness, embodying the unique essence of Douro Superior.

Vinification and Aging

After the manual harvest at Quinta Vale do Sabor, the grapes are destemmed and gently pressed at low pressure. Fermentation takes place in stainless steel tanks for approximately 10 days at controlled temperatures between 22°C and 27°C (71.6°F to 80.6°F). Following alcoholic fermentation, malolactic fermentation is carried out, followed by the wine's aging in stainless steel tanks with weekly bâtonnage for 6 months.

Tasting Notes

Color pale pink.

Aroma delicate and expressive, with notes of fresh red berries, subtle floral nuances and a citrus touch.

Taste fresh and very balanced, with a vibrant acidity that gives it tension and persistence. The mineral touch adds depth and elegance, while the fresh fruit flavors linger in a harmonious, long and fresh finish.

Awards

Vintage 2024

- 90 Points | JAMES SUCKLING

Food Pairings

Vale D. Maria Douro Superior Rosé 2025 pairs beautifully with dishes that highlight its freshness and elegance. It is an excellent match for light salads, fresh seafood, sushi, ceviche, grilled fish, and white meats. Additionally, it complements traditional Portuguese dishes such as fish stew (*caldeirada de peixe*) or seafood rice (*arroz de marisco*), offering a versatile and sophisticated option for various culinary experiences.

Recommendations

- . Serve at a temperature between 7°C and 10°C/ 44.6°F and 50°F
- . Store horizontally in a dry, dark place
- . Consume within 1 to 5 years after bottling

Bottle Model Conical Burgundy
Capacity 75 cl
Closure Cork
Cardboard box 6x75 cl

Ingredients & Nutritional Information:



Drink Responsibly.



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