

Vale D. Maria Douro Superior Rosé 2024

Producer Aveleda SA

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

Vintage 2024 | **Grape Varieties** 35% Touriga Nacional, 30% Tinta Roriz, 20% Tinta Barroca, and 15% Rufete

Alcohol Volume 12.5% 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 March 2025

Harvest 2024

In the Douro, the winter was marked by mild temperatures and sufficient rainfall to replenish water reserves. The vegetative cycle progressed without significant water stress, thanks to cool conditions and regular rainfall until April, while the summer, dry but without excessive heat (except for two days at 42°C / 107.6°F), allowed for balanced ripening. The harvest took place from August 22 to October 11, characterized by freshness and an exceptionally long duration, unprecedented in the last decade, although September rains delayed the harvest of some late-ripening varieties. The 2024 wines stand out for their freshness, velvety tannins, volume surpassing the previous year, and an aromatic and elegant profile, while preserving the unique personality of each vineyard.

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, with wild red berries and floral notes.

Taste Balanced and refreshing, complementing the aromas with subtle minerality and acidity that provide a long, persistent, and harmonious finish.

Food Pairings

Vale D. Maria Douro Superior Rosé 2024 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



Drink Responsibly.

Ingredients & Nutritional Information:



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

Aveleda
Ordre des servinhos se cultiva

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