



QUINTA VALE D. MARIA

Vale D. Maria Tawny Porto 10 Anos

Producer Aveleda SA

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

Grape Varieties blend of traditional Douro grape varieties

Alcohol Volume 20% Vol. | **Total Sugar** 105 g/l | **Total Acidity** 4,00 g/L | **pH** 3,50

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

Bottling Date June 2025 | **Quantity produced** 2.693 bottles of 75cl

Grape Origins

The grapes used to produce this Port wine come from our estates in Vale do Sabor and Vale D. Maria. Between old and younger vines, the character of the Douro's traditional grape varieties is preserved. The diversity of altitudes, exposures, and vine ages allows for a balanced blend, revealing the complexity that time brings without losing the freshness of its origin.

Vinification and Aging

The grapes were carefully foot-trodden in traditional granite lagares before fermentation began. Fortification takes place at a single moment, with the addition of grape spirit at the optimal point of must fermentation. A second foot-treading follows, ensuring perfect homogenization of the wine and complete cessation of fermentation. The wine is then transferred to oak and chestnut casks, barrels, and vats, where it undergoes extended aging, averaging 10 years. The final blend is the result of a careful combination of several aged wines, aimed at preserving our consistent, distinctive, and complex style.

Tasting Notes

Color A bright amber hue with delicate golden highlights.

Aroma Exhibits great aromatic complexity, with notes of dried fruit, citrus preserves, and subtle spices, creating a harmonious and elegant bouquet.

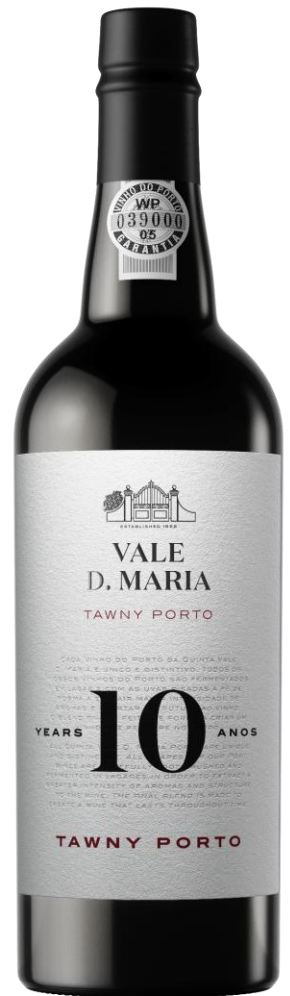
Taste Stands out for its silky, enveloping texture. Balanced acidity provides freshness and counterpoints the natural sweetness. The finish is long and persistent, with hints of candied fruit and sweet spices.

Food Pairings

The **Vale D. Maria 10-Year-Old Tawny Porto** pairs beautifully with desserts featuring nuts, such as almond tart or crème brûlée, as well as with aged hard cheeses like Serra or Manchego. Served slightly chilled, it reveals its full elegance and freshness. It also pairs wonderfully with Pudim Abade de Priscos, creating a harmonious balance of texture, sweetness, and spice.

Recommendations

- . Serve at a temperature between 16° and 18°C / 60° and 64°F
- . Store horizontally in a dry, dark place
- . Consume within 5 to 50 years after bottling



Drink Responsibly.

Bottle Model Tradicional 480
Capacity 750 cl
Seal Bar Top
Wooden Box 6x750 ml