Quinta Vale D. Maria

With remarkable depth and a refined balance of sweetness and tannin, the 2011 Vintage Port from Quinta Vale D. Maria is both enjoyable young and ideal for extended cellaring.

QUINTA
VALE D. MARIA

Alcohol :20,00 %

Composition: 100% Porto divers

Vintage Port 2011

Douro, Portugal

Region and Vineyards

Produced in the **Douro Valley**, one of Portugal's most renowned wine regions, Quinta Vale D. Maria Vintage Port benefits from the valley's hot, dry climate and rugged, mountainous terrain. The 2017 growing season was especially hot and dry, with an early budbreak and accelerated vegetative cycle that led to an unprecedented early harvest. August saw high temperatures and little rain, intensifying grape concentration and resulting in highly concentrated musts with notable complexity and quality.

The grapes for this Vintage Port come from a blend of over **25 traditional Douro varieties**, predominantly **Touriga Franca, Touriga Nacional, Tinta Roriz, and Tinta Barroca**. The vineyards range from 25 to 60 years old and face various directions (south, southeast, east, and west), capturing diverse sun exposures and enhancing the complexity of the fruit.

Winemaking

Quinta Vale D. Maria maintains traditional Douro methods, foot-treading the grapes in **granitic lagares** (stone tanks) to extract flavors and color, followed by fortification with 15% brandy. The winemakers perform a single-stage fortification, adding the remaining brandy after the grape must has reached the ideal balance, and continuing to tread the wine by foot to ensure proper integration and stop fermentation.

Aged for **21 months**, this Port matures in both old wooden casks and stainless steel tanks, with the choice of vessel and timing based on temperature, to preserve the fruit's integrity. This vintage produced **6,500 bottles** of 750 ml and **150 Magnums** of 1.5 liters, demonstrating the limited and artisanal nature of this Port.

Tasting Notes

- **Color**: Deep, intense purple.
- **Aroma**: Concentrated dark fruits, with mature notes of fig and plum, complemented by hints of bitter chocolate.
- **Palate**: Dense and well-structured, with intense sweetness balanced by firm, drying tannins. The finish is long, complex, and slightly dry, showing tension with a seductive, refined elegance.

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Wine Pairing Ideas

- **Dark Chocolate Truffles**: The bitterness of dark chocolate pairs harmoniously with the Port's richness and enhances its dark fruit notes.
- **Petit Gâteau**: The warm, gooey center of this dessert complements the wine's dense texture and enhances its fruity depth.
- **Cheesecake**: The creamy texture and subtle acidity of cheesecake balance the sweetness and tannins of the Port, creating a lush pairing.
- **Aged Blue Cheese**: The saltiness and complexity of blue cheese contrast the wine's sweetness, creating an elegant and refined match.