



QUINTA do NOVAL

FINE PORTS SINCE 1715



Maria Mansa, White, 2023

Douro DOC, Douro, Portugal

Maria Mansa is produced by Quinta do Noval from carefully selected grapes originated from the highest areas of the Demarcated Region of the Douro, which are more favourable to the production of white wines.

THE VINTAGE

WEATHER CONDITIONS

The viticultural season of 2022/2023 was characterised by a warm and wet winter, an exceptionally hot and dry spring, and an average summer. The vegetative cycle exhibited a delay in bud break compared to the average of recent years, then compensated by an advance of 5 to 10 days until the veraison stage due to the high temperatures recorded in spring.

The rainfall recorded at Quinta do Noval during the viticultural year (October 2022 to September 2023) was 838 mm, more than double the amount observed during the same period in 2022 (364 mm) and exceeding the 1970/2000 average by 198 mm. These precipitation data indicated a concentration of rainfall over the winter months. Budbreak occurred during the first half of March. Flowering took place between the second and third week of May, with some weather conditions conducive to healthy development.

HARVEST

The harvest started on August 17th and concluded on September 28th, extending over a period of 43 days. This year's harvest showcased larger grapes, leading to a higher overall weight of the crop. These grapes also exhibited a greater concentration of total tannins, a lower potential alcohol content, and reduced total acidity.

We can confirm that the initial phase of the harvest, up until September 2nd, took place under hot and dry weather conditions. Rainfall on September 2nd and 3rd (11.6 mm) forced us to suspend the harvest, allowing us to wait a few days to pick our grapes at optimal ripeness.

The total grape production at Quinta do Noval was 841 pipas (35 of white grapes and 806 of red grapes).

WINEMAKING

The wine was fermented in stainless steel vats at a controlled temperature of 15°C for a period of 20 days. No malolactic fermentation.



THE WINE

BLEND

30% Viosinho, 30% Códèga de Larinho, 25% Arinto, 10% Rabigato, 5% Gouveio

AGEING

The wine was aged in stainless steel vats, to keep its fruity and floral character, with a bâtonnage done once a week during 3 months.

TASTING

Maria Mansa 2023 is an aromatic wine revealing concentrated white and tropical fruit aromas. With a medium-to-full-bodied profile, it presents a fresh and elegant palate dominated by fruity nuances, enhanced by subtle hints of lemon and minerality. The finish is long and elegant supported by the underlying freshness.

Carlos Agrellos - Technical Director - 2024

Bottling date: March 13th 2024

SERVING

9°C-11°C

ANALYSIS

13 % vol.

Residual Sugar: 0.6 g/l

pH: 3.41

Total acidity: 5.4 g/l

