



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Quinta do Noval, Tinto Cão, 2021

Douro DOC, Douro, Portugal

PRESENTATION

Made from vines planted on the steep terraces of Quinta do Noval, this wine offers a refinement and a layered aromatic profile. Tinto Cão is a red grape variety native to Portugal which maintains acidity in warmer climates, with a naturally robust and healthy profile. It reveals red fruits, floral and herbaceous notes with a touch of spice. Quinta do Noval Tinto Cão is a well-balanced, elegant wine with robust tannins and great ageing potential.

THE VINTAGE

WEATHER CONDITIONS

The viticultural year began with a fairly wet winter followed by mild temperatures leading into spring. These two conditions led to an early budburst in March. April provided us with regular rainy spells that positively replenished the soil water reserves.

Flowering occurred quite early in the beginning of May, which led us to expect an early harvest. June was a difficult month, very hot and humid, where regular thunderstorms and hail affected the region. Quinta do Noval was thankfully spared from that inclement weather.

July's mild weather started to shape the character of this harvest because it contrasted completely to last year's record setting temperatures during the same month. The mild conditions continued into August and led to a slow homogeneous ripening of the grapes and noticeably less dehydration than in 2020.

Overall it can be said that the quality of the wines made is very good throughout. The dry reds show deeply concentrated colour, moderate alcohol content, good structure and nervy acidity.

HARVEST

We started to harvest our red grapes on the 26th of August. The first wines made showed intense fruitiness and crispy acidity. Then came a series of heavy rainfalls on the 2nd, 13th and 24th of September. We suspended the picking for three days after the first two rains to allow the grapes to resume their ripening. We observed a positive phenolic development in all the grape varieties as the sunny weather and mild temperatures kicked in for the rest of the month. The usual spike in sugar readings never really occurred so we stretched the harvest as far as possible to allow all of our plots to ripen. We finally finished picking on the 8th of October under clear skies and moderate temperatures.

WINEMAKING

This wine is fermented in spherical cement vats with gentle pumping over and a controlled temperature. The malolactic fermentation is completed in French oak barrels.



THE WINE

BLEND

This wine is entirely made with Tinto Cão, from the Quinta do Noval vineyard in the heart of the Douro valley.

AGEING

The wine is aged in French oak barrels of 225 litres for 12 months, with 60% in new barrels and 40% from barrels of one vintage.

TASTING

This Tinto Cão 2021 enchants with its ruby colour and complex aroma of red cherries, spicy notes, followed by a hint of floral sophistication. The palate is marked by tamed tannins and vibrant acidity, indicating its ageing potential. The complex layers of red fruit and subtle herbs offer a delightful taste, leading to a polished, long-lasting finish.

Carlos Agrellos - Technical Director - 2023

Bottling date: May 2023

SERVING

16-18°C

ANALYSIS

14 % vol.

Residual Sugar: 0.9 g/l

pH: 3.45

Total acidity: 5.6 g/l

