



## Cedro do Noval, Red, 2017

Vinho Regional Duriense, Douro, Portugal

Named after the emblematic cedar tree that dominates Quinta do Noval's terrace, Cedro is an authentic expression of the Douro. Principally made up of Portuguese varieties, it also contains Syrah, which rounds out the fruit and gives the wine tremendous charm and accessibility.

### THE VINTAGE

#### WEATHER CONDITIONS

2017 was characterised by a cold, dry winter followed by an exceptionally hot and dry spring and summer. Apart from heavy rainfall (25 mm) on 6 July at Quinta do Noval, only 300 mm of rain fell since November 2016.

June was the hottest month since 1980, with temperatures reaching 42-44°C in the Douro Valley during a heat wave lasting from 7 to 24 June. Due to these extreme weather conditions, all phases of the vine's growth were 15 to 20 days early compared to 2016.

The vines weathered the shortage of water and the high temperatures well. At the end of August the harvest looked very promising, with excellent sanitary conditions.

#### HARVEST

Harvest started much earlier than usual due to the weather: from 17 August for the white wines and 21 August for the reds and the Ports, lasting until 28 September, with high temperatures and a total absence of rain.

#### WINEMAKING

The wine is vinified in stainless steel vats for a period of 7 days, where it then undergoes malolactic fermentation.

### THE WINE

#### BLEND

55% Touriga Nacional, 25% Syrah, 15% Touriga Francesa, 5% Tinto Cão

#### AGEING

The wine is aged during 10 months in French oak barrels, 12% in new barrels.

#### TERROIR

Cedro do Noval is a blended wine including Syrah and the noble grape varieties of the Douro Valley. We planted our first Syrah grapes in 2000. Syrah adapts perfectly to the Douro and expresses the characteristics of the soil rather than its specific varietal flavour.



**TASTING**

It reveals a dense red colour. Opulent and spicy aromas on the nose, followed by chewy flavours of chocolate, spice and dark plum. Firm acidity throughout, and finishes with beautiful fruit and slight smokiness.

Carlos Agrellos, Technical Director

**SERVING**

16°C-18°C

**ANALYSIS**

14 % vol.

Residual Sugar: 0.6 g/l

pH: 3.62

Total acidity: 5.4 g/l

