



QUINTA DO NOVAL

FINE PORTS SINCE 1715



Quinta do Noval, Petit Verdot, Vinho Regional Duriense, 2021

Vinho Regional Duriense, Douro, Portugal

PRESENTATION

Petit Verdot is a great variety of strong individual personality and enormous quality potential. Best known for its presence in small proportion in the blends of the great wines of the Médoc. It needs sunshine and heat to ripen fully, and has adapted extremely well to the Douro to produce a varietal wine of exuberant character and individuality.

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

The fermentation takes place in stainless steel vats for a period of 8 days, where it then undergoes malolactic fermentation.



THE WINE

AGEING

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

ANALYSIS

15 % vol.

Residual Sugar: 1.3 g/l

pH: 3.54

Total acidity: 5 g/l

SERVING

16°C-18°C

