



Quinta do Noval, Reserva, Vinho Branco, Douro DOC, 2022

Douro DOC, Douro, Portugal

PRESENTATION

Rich and structured, it is outstanding for its finesse with an intense character typical of a magnificent plot full of garrigue flowers. It is derived from a strict selection of the best batches of the Quinta's various indigenous grape varieties. An authentic white wine from the Douro Valley.

THE VINTAGE

WEATHER CONDITIONS

2022 will stand out as a remarkably dry year with weather conditions unprecedented in our region. The dry conditions throughout the season along with low water reserves restricted the vines' growth which in turn produced smaller bunches with smaller berries.

We experienced hardly any vine related diseases. The year also illustrated the remarkable resilience of the Douro vineyards and varieties. The viticultural conditions were so unexpected that nobody knew how the grapes would react.

With that in mind we started to harvest our white grapes for Quinta do Noval Reserva Branco on the 22nd of August and finished this white harvest on 24th August. The principal white grape varieties, Viosinho and Gouveio were in perfect condition and showed no signs of scalding.

The resulting wines show good character, balanced acidity and beautiful floral and fruity aromas.

WINEMAKING

The two varieties are destemmed and lightly crushed before pressing. All the wine is fermented in French oak barrels, 43% new and the rest second year. No malolactic fermentation.





THE WINE

VARIETALS

Gouveio 52%, Viosinho 48%, Viosinho 48%

QUINTA DO NOVAL
DOURO DOC
Reserva
VINHO BRANCO
2022



Quinta Do Noval - Av. Diogo Leite, 256, 4400 - 111 Vila Nova de Gaia
Tel. 00351 22 3770270 - noval@quintadonoval.pt
www.quintadonoval.com/    

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



AGEING

The wines in barrel are bâtonnaged three times per week during the two months after completing the alcoholic fermentation. After that just once a week for another three months. The total time in barrel is therefore six months. 43% new french oak barrels, 57% second year french oak barrels.



TASTING

The Quinta do Noval Reserva white shows great harmony with elegant floral, herbaceous, citrus and lovely oaky notes. Tremendously linked to its terroir, the aromatic expression of the wine reflects the natural floral environment that grows alongside the vines. It has a lovely structure, round and fresh and a very long finish. Certainly a wine with the capacity to age in bottle.

Carlos Agrellos, Technical Director

ANALYSIS

13 % vol.

Residual Sugar: 0.6 g/l

pH: 3.09

Total acidity: 6.4 g/l

SERVING

9°C-11°C

