# Quinta do Noval, Reserva, White, 2024

Douro DOC, Douro, Portugal

Rich and structured, it is outstanding for its finesse with an intense character typical of a magnific 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

A rainy winter and mild summer provided ideal conditions for grape maturation, resulting in fresh and complex wines, both in Port and DOC Douro wines.
The wet spring resulted in an early budbreak in March, followed by a cool start to summer, which delayed veraison until July, ensuring balanced ripening. Despite some water stress in younger vines during August, maturation was homogeneous in September, enhancing the quality of the grapes. The dry heat of August did not harm the vines, as deep water reserves in the soil maintained balanced growth. September brought mild days and cool nights, allowing for slow phenolic maturation and optimal harvesting conditions.
The 2024 harvest took place in almost perfect conditions, ensuring a year of outstanding quality.

### HARVEST

On 30th August.

### WINEMAKING

- The two varieties are destemmed and gently crushed before pressing.
- All the wine is fermented in French oak barrels, 55% in new barrels and the rest from barrels of one vintage.
- No malolactic fermentation to preserve the wine’s freshness and balance.

## THE WINE

### BLEND

65% Viosinho, 35% Gouveio from Quinta do Noval’s vineyard.

### AGEING

55% in new French oak barrels, 45% from barrels of one vintage for 6 months.
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.



QUINTA DO NOVAL
SINCE 1715

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**TASTING**
Quinta do Noval Reserva White 2024 reveals a remarkable balance of finesse and complexity. Its elegant aromatic bouquet opens with refined floral notes, subtle hints of aromatic herbs and vibrant citrus nuances, all enhanced by a delicate touch of wood. True to its terroir, the wine gracefully reflects the rich floral landscape surrounding the vineyard. On the palate, its silky texture brings a perfect balance between roundness and freshness, supported by a beautiful underlying tension. The finish is impressively long, revealing excellent ageing potential and promising a harmonious evolution over the coming years.

Carlos Agrellos - Technical Director - 2025
Bottling date: March 2025

**SERVING**
9°C-11°C

**ANALYSIS**
13 % vol.
Residual Sugar: 0.68 g/l
pH: 3.28
Total acidity: 5.6 g/l



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