



Quinta do Noval, Terroir Series, Vinhas da Marka, 2020

Douro DOC, Douro, Portugal

PRESENTATION

Terroir Series is a new wine range launched by Quinta do Noval giving the opportunity to discover specific terroirs identified as exceptional.

VINHAS DA MARKA

Some years ago, Quinta do Noval concluded an agreement with the Agrellos family for the long term lease of the vineyard of Quinta da Marka, which we had identified as having terroir of exceptional potential for making quality wines. This potential was revealed by the outstanding red wines produced in the 2019 vintage. It was so remarkable, that we have decided to release a very limited volume of Vinhas da Marka 2019 from a 1.45 hectare parcel of old vines at the heart of Marka. These old vines from 1930 are a field blend of over 30 different traditional varieties. Quinta do Noval Vinhas da Marka is a fine, profound and powerful red wine, with complex aromatics that develop in the glass, but above all harmonious, fresh, balanced and elegant.

THE VINTAGE

WEATHER CONDITIONS

2020 was marked by two distinct periods. First during winter and up to the end of May, the high rainfall replenished the soil's water reserves. However, the humidity led to some downy mildew attacks that we successfully controlled. Then from June onwards, very hot and dry conditions resulted in low volumes of wines that show great quality and character.

HARVEST

The harvest was early and short, the red wine harvest started on September 1st and ended on September 22nd. Despite the challenging circumstances and a smaller crop than forecasted, reds are incredibly concentrated, well-structured and attractive. The plot dedicated to this wine was harvested on September 18th. As a consequence of the viticultural year, the red wines have high alcohol levels, balanced by the lovely intensity of the ripe fruit.

WINEMAKING

This wine is made with hand-picked grapes, manual sorting and complete destemming of the grape bunches. Selected yeasts are used to master the fermentation cycle. The fermentation is done in stainless steel tanks at a controlled temperature between 25°C and 27°C. Malolactic fermentation follows in stainless steel tanks and French oak barrels.



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THE WINE

BLEND

Field Blend - This wine is a blend of more than 30 traditional varieties from Quinta da Marka's old vines.

AGEING

The wine is aged in French oak barrels of 225 litres for 12 months, 80% in new barrels, 20% from barrels of one vintage.

TASTING

The 2020 Terroir Series - Vinhas da Marka red wine is a true gem from the Douro valley. It beautifully reflects the unique terroir and offers a delightful harmony of ripe fruits, subtle mineral notes, and a hint of oak, creating a wonderfully balanced and nuanced flavour profile. Its complexity is captivating, with each sip revealing a new facet of its character. The smooth texture and well-integrated tannins lead to a satisfying, lingering finish. This wine is a great representation of the 2020 vintage and is sure to age gracefully. It's a delightful choice for wine enthusiasts who appreciate the Douro's distinctive charm.

Carlos Agrellos, Technical Director (2023)

Bottling date: June 28th 2022

Production: 2727 bottles - 200 magnums - 90 double-magnums

SERVING

16-18°C

ANALYSIS

15 % vol.

Residual Sugar: 1.12 g/l

pH: 3.54

Total acidity: 5.8 g/l

