



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Quinta do Noval, Reserva, White, 2023

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

The viticultural season of 2022/2023 was characterised by a warm and wet winter, an exceptionally hot and dry spring, and an average summer. The vegetative cycle exhibited a delay in bud break compared to the average of recent years, then compensated by an advance of 5 to 10 days until the veraison stage due to the high temperatures recorded in spring.

The rainfall recorded at Quinta do Noval during the viticultural year (October 2022 to September 2023) was 838 mm, more than double the amount observed during the same period in 2022 (364 mm) and exceeding the 1970/2000 average by 198 mm. These precipitation data indicated a concentration of rainfall over the winter months. Budbreak occurred during the first half of March. Flowering took place between the second and third week of May, with some weather conditions conducive to healthy development.

HARVEST

The harvest started on August 17th and concluded on September 28th, extending over a period of 43 days. This year's harvest showcased larger grapes, leading to a higher overall weight of the crop. These grapes also exhibited a greater concentration of total tannins, a lower potential alcohol content, and reduced total acidity.

We can confirm that the initial phase of the harvest, up until September 2nd, took place under hot and dry weather conditions. Rainfall on September 2nd and 3rd (11.6 mm) forced us to suspend the harvest, allowing us to wait a few days to pick our grapes at optimal ripeness.

The total grape production at Quinta do Noval was 841 pipas (35 of white grapes and 806 of red grapes).

WINEMAKING

The two varieties are destemmed and lightly crushed before pressing. All the wine is fermented in French oak barrels, 55% new and the rest from barrels of one vintage. No malolactic fermentation.



THE WINE

BLEND

55% Viosinho, 45% Gouveio from Quinta do Noval's vineyard.

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

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 (2024)

Bottling date: April 3rd 2024

SERVING

9°C-11°C

ANALYSIS

13.5 % vol.

Residual Sugar: 0.6 g/l

pH: 3.3

Total acidity: 6 g/l

