



QUINTA DO NOVAL

SINCE 1715

Quinta do Noval, Terroir Series, Vinhas do Passadouro, 2021

Douro DOC, Douro, Portugal

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

VINHAS DO PASSADOURO

Quinta do Noval Vinhas do Passadouro is made from an exceptional terroir situated on the left bank of the Pinhão river. The vines are planted principally on ancient walled terraces, at the heart of which lies a 0.93 hectare parcel of old vines. These old vines from 1930 are a field blend of over 20 different traditional varieties from which we were able to vinify and isolate a restricted volume of outstanding wine. Vinhas do Passadouro 2021 is the second release.

This parcel of old vines is mainly composed of schist soil with a high mineral content including quartz, mica, and various types of feldspar that contribute to the unique flavours and characteristics found in this wine.

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.

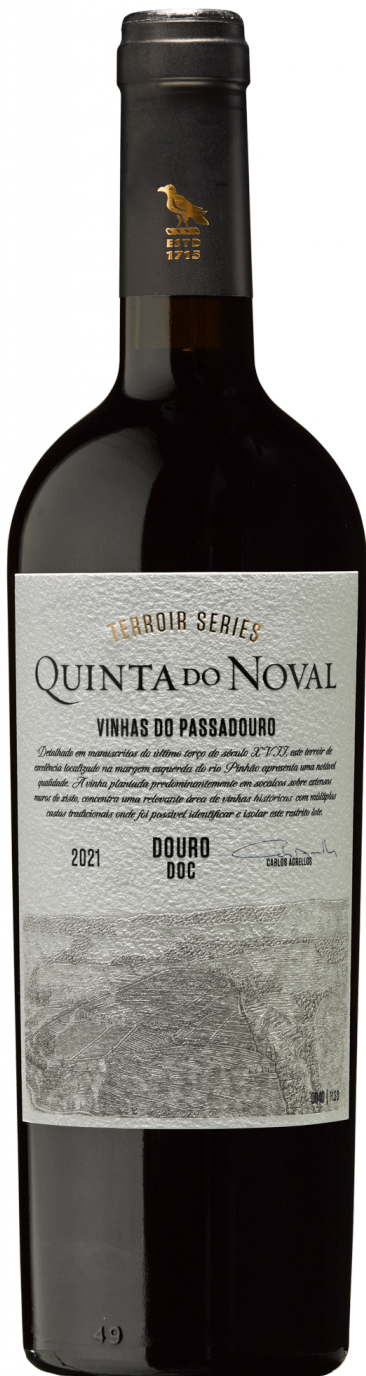
July's mild weather started to shape the character of this harvest because it contrasted completely to last year's record setting temperatures during the same month. The mild conditions continued into August and led to a slow homogeneous ripening of the grapes and noticeably less dehydration than in 2020.

HARVEST

The plot dedicated to make this wine was harvested on September 30th.

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 lagares and 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.



THE WINE

BLEND

Field Blend - this wine is a blend of more than 20 traditional varieties from Quinta do Passadouro's old vines.

AGEING

The wine is aged in French oak barrels of 225 litres for 12 months, 92% in new barrels, 8% from barrels of one vintage.

TERROIR

Surface area of old vines: 0.93 ha

Plantation date: 1930

Planting density: over 5,500 vines/ha

Exposure: North-west

Altitude: 300 to 320 metres

Average yield: 12 hl/ha

Varieties: Very diverse, with over 20 grape varieties.

TASTING

This wine displays a deep and intense colour that reveals concentration and vitality. An abundance of aromas with intense notes of ripe fruits such as blackberry, black cherry, and plum. Spices like black pepper, cloves, and cinnamon add complexity. The tannins are firm and well-integrated, providing a solid and elegant structure. This wine is full-bodied with a velvety texture that fills the palate. It is complex and profound, unfolding aromatic expression as it evolves in the glass.

It has a great ageing potential and will gain further aromatic complexity and smoothness in the tannins over time. While delightful already, its true essence will be revealed after a few years of cellaring.

Carlos Agrellos - Technical Director - 2025

BOTTLING DATE: May 2023

PRODUCTION: 1117 bottles - 100 magnums - 60 double-magnums

SERVING

16-18°C

ANALYSIS

14.5 % vol.

Residual Sugar: 0.9 g/l

pH: 3.57

Total acidity: 5.5 g/l

