Cedro do Noval Reserva, Red, 2023

Douro DOC, Douro, Portugal

Named after the emblematic cedar tree that dominates the terrace of Quinta do Noval, the Cedro do Noval range is an authentic expression of the Douro.
Cedro do Noval RESERVA red is made from a rigorous selection of grapes sourced from our own vineyard and those of our trusted partner growers. These plots, located between 240 and 400 meters in altitude with varied exposures, are made up of vines aged between 30 and 80 years on predominantly schist soils. This Reserva is a balanced, complex red wine, with a beautiful aromatic intensity, reflecting the richness of the Douro terroirs.

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.
Veraison was observed in Touriga Francesa and Tinta Roriz on June 19th and continued until July 7th. In Touriga Nacional, veraison only occurred on July 13th.

HARVEST

From August 17th to September 28th.

WINEMAKING

Fermentation is done in stainless steel vats for 7 days. Malolactic fermentation takes place partly in stainless steel vats and partly in French oak barrels.

THE WINE

BLEND

55% Touriga Nacional, 23% Field Blend, 15% Touriga Francesa, 7% Sousão.

AGEING

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

QUINTA DO NOVAL
SINCE 1715

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TASTING
Cedro do Noval Reserva Red 2023 reveals a lovely colour and an intense nose with a wild profile, where floral and spicy notes express themselves with great harmony. On the palate, the wine stands out for its remarkable balance, with length, freshness and fine structure. A very faithful expression of the style sought for Cedro Reserva.

Carlos Agrellos - Technical Director - July 2026
Bottling date: June 26th 2025
Production: 13 300 bottles

SERVING
16ºC-18ºC

ANALYSIS
14 % vol.
Residual Sugar: 0.6 g/l
pH: 3.61
Total acidity: 5.7 g/l

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