Quinta do Noval Reserva, Red, 2023

Douro DOC, Douro, Portugal

Very powerful and structured, it is outstanding for its finesse, a delicate character typical of the Quinta do Noval style. It is derived from a strict selection of the best batches of the Quinta's various indigenous grape varieties. This wine is delicious when young and ages well in the cellar.
An authentic 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.
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

This wine is fermented in stainless steel vats for a period of 10 days, where it then undergoes malolactic fermentation to enhance structure and complexity, with a small proportion in French oak barrels.

THE WINE

BLEND

60% Touriga Nacional, 25% Field Blend from old vines, 15% Touriga Francesa.

AGEING

35% in new French oak barrels,
65% from barrels of one vintage, for 12 months.

QUINTA DO NOVAL
SINCE 1715

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

TASTING
Quinta do Noval Reserva Tinto 2023 shows a deep robe, even more intense than that of the Petit Verdot. The nose is intense and of great complexity, still a little closed at this stage. On the palate, the wine proves explosive, ample and full, with complex notes that unfold gradually as the tasting progresses. The finish is grand and full of character. A great Reserva.

Carlos Agrellos - Technical Director - July 2026
Bottling date: June 2025
Production: 17 000 bottles of 75cl

SERVING
16ºC-18ºC

ANALYSIS
14 % vol.
Residual Sugar: 0.6 g/l
pH: 3.6
Total acidity: 5. g/l

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